

Fo	od Establishment Inspection Report		
Arkansas Department of Health Environmental Health Protection Services 501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Risk Factor/Intervention Violations  No. Of Repeat Factor/Intervention Violations	1	Date: 2/1/2018 Time In: 10:20 AM Time Out:11:10 AM Inspection ID:

Address: 124 School Street	City/State: UMPIRE, AR	Zip: 71971	Telephone: 8705832141
Permit Holder: UMPIRE HIGH SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2
	Permit Holder: UMPIRE HIGH	UMPIRE, AR Permit Holder: UMPIRE HIGH Inspection	UMPIRE, AR  Permit Holder: UMPIRE HIGH Inspection Est. Type: FS105

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

**Protection From Contamination** 13 Food separated/protected

15

14 Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned & unsafe food

(\*) = Corrected on site during inspection (COS) R = Repeat violation

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature		
1.1	Demonstration of Knowledge		16	Proper cooking time and temperatures	IN	
1	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	N/O	
** *	performs duties		18	Proper cooling time and temperatures	N/O	
	Employee Health		19	Proper hot holding temperatures	IN	
2	<ul> <li>Management, food employee and conditional employee; knowledge, responsibilities, and reporting</li> </ul>		20	Proper cold holding temperatures	OUT, (*), F	
- Constructs			21	Proper date marking and disposition	i in	
3	Proper use of restriction and exclusion IN			Time as a public health control; procedures & record	N/O	
	Good Hygienic Practices			Consumer Advisory		
4	Proper eating, tasting, drinking, or tobacco use	N/O	23	Consumer advisory for raw or undercooked foods	N/A	
5	No discharge from eyes, nose, and mouth IN			Highly Susceptible Populations		
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	IN	
6	Hands clean & properly washed	IN	]	Chemical	***************************************	
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	IN	
	method properly followed		26	Toxic substances properly identified, stored, & used	IN	
. 8	Adequate handwashing facilities supplied & accessible	<u>  IN                                   </u>		Conformance with Approved Procedures	Stage order transfer to the mark	
e april a e co	Approved Source			Compliance with variance, specialized process, & HACCP	N/A	
9	Food obtained from approved source	IN	1	plan	1	
10	Food received at proper temperature	N/O	]	Risk Factors are improper practices or procedur	es	
11	Food in good condition, safe and unadulterated	IN	į	identified as the most prevalent contributing fact		
12	Required records available: shellstock tags, parasite N/A destruction			foodborne illness or injury. Public Health interventions are		

IN

IN

IN

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

		OOD RETA o control the		OTICES If pathogens, chemicals, and physical objects into foods;	
	Good Retail Practices	43 THE P RESERVE THE PROPERTY OF THE PROPERTY	T	Proper Use of Utensiis	
de fe fater.	Safe Food and Water		41	In-use utensils: properly stored	IN
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried &	IN
29	Water and ice from approved source	IN	1	handled	
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN
********	Food Temperature Control	Santar expressioners and the	44	Gloves used properly	<u>IN</u>
31	Proper cooling method used; adequate equipment used for	i in	-1	Utensils, Equipment and Vending	
31	temperature control	114	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
32	Plant food properly cooked for hot holding	IN	1	Contraction of the contraction o	*****
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	IN
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	iN
	Food Identification		1	Physical Facilities	
35	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	IN
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN
	persons	-	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
	storage/display	IN	53	Physical facilities installed, maintained and cleaned	IN
38	Personal cleanliness	IN	54	Adequate ventilation and lighting; designated areas used	IN
39 40	Wiping cloths: properly used and stored Washing fruits and vegetables	IN IN	55	Other violations: Code Number must be noted on following page.	N/A

			Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes	
ltem Numb	er Code		Level Comment	Correct By Date
20	3-501.16	C	Broccoli on salad bar at 53 degrees F. Products will now be time held for safety. Corrected	2/1/2018
Inspect	ion Published C	omment:		

	TEMPERATURE OBSERVATIONS									
ltem	Location	Temp	Other Location Description							
Milk/Dairy	Refrigerator	39°F	The second secon							
Rice	Hot-Hold Unit	192°F								
Mllk/Dairy	Walk-In Cooler	34°F	The American Control of the Control							
Beans	Hot-Hold Unit	193°F	b. And the Control of the Control of the Anti-Anti-Anti-Anti-Anti-Anti-Anti-Anti-							
Beef	Hot-Hold Unit	173°F								
Beef	Cooking	188°F.	- Commence of the control of the con							
Beef	Hot-Hold Unit	193°F	THE TOTAL TOTAL CONTROL OF THE							
Corn Dogs	Walk-In Freezer	Frozen°F	and the state of t							
Broccoli	Buffet	53°F	F (F I TO							

Visit Date Person In Charge	Person in Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
2/1/2018 Deantha Gibbons	Desalta Cábica	2/1/2018	Steve Tompkins	Steven Tompline EHS 533	2/1/2018		11:10 AM



	Athena Distance	to ellabe					F	Page 1 of 2	
	Foc	od Estal	olishme	nt Insp	ection Report			<del></del>	
Arka	nsas Department of Health Environmental	No. Of Ris	k Factor/in	terventior	ı Violations	1	Date: 3/29/2018		*******
Heal	th Protection Services	No Of Po	nast Eactor	llatoniont	ion Violations		Time In: 12:14 PM		
	661-2171 W Markham ST	No. Of Ke			ion violations	l	Inspection ID :	**	
Little	Rock, AR 72205								
Estal	blishment: VANDERVOORT SCHOOL	Address:	GENERAL I	DELIVERY	City/State: VANDERVOORT, AR	Zip: 71972	T	Telephone:	*********
Licer Licer		Permit Ho SCHOOL	lder: VAND	ERVOOR		Est. Type: I	FS105 F	Risk Category: 2	
	FOODBORNE ILLNE	ESS RISK	FACTOR	S AND P	UBLIC HEALTH IN	TERVENTI	ONS		
IN =	In compliance OUT = Not in compliance N/O = Not o	observed N	I/A = Not ap	plicable	(*) = Corrected or	site during	inspection (COS) F	₹ = Repeat violat	lion
	Foodborne Illness Risk Factors				Potentially Hazardo	ur Eard Tim	o/Tomporaturo	Nagaraja adalah karjan di Santaranan di Santarana da ari	
in the second se	Demonstration of Knowledge		,	16	Proper cooking time	Late Carlos and Addressed to PRA a Ministralia	PROGRAMMA SANCTON BOOKS AND THE STREET, AND THE SANCTON AND ASSESSMENT OF THE SANCTON ASSESSMENT OF THE SANCTON AND ASSESSMENT OF THE SANCTON ASSE	N/O	)
. 1	Person in charge present, demonstrates knowledge, a	and	IN	17	Proper reheating pro	and part of high respective hard and all the second	No law was to depose the second street the term of the term of the second secon	N/O	the law power of
Scennighten	performs duties	una mananana	may a magagine against a gargana a d	18	Proper cooling time	aparthal dissipated in the contract of the first property of	ures	N/O	and were
:	Employee Health	ere ser e do seu dopo, ceso, e dosego	a translated contributions and	19	Proper hot holding to	CONTRACTOR CONTRACTOR SANCTOR	ويوسون والمعارض	N/O	Programme and
2	Management, food employee and conditional employee knowledge, responsibilities, and reporting	ee;	IN	20 21	Proper cold holding Proper date marking	and the property of the contract of the party of	contract years in the second contract of the second of the second	IN IN	Carrier .
3	Proper use of restriction and exclusion	maranon mercarian managi B	IN	22	Time as a public hea			N/A	******
in-communication	Good Hygienic Practices	ada eting nang saits samp mani daaréa	rang i, rigal di maring pagdhamig di dag		Consumer Advisory	,	a DemoContinue de maior de relation de Se en 2000 Color de 1907 (Color de 1900 Color d	MANUSCO CALLO BOLLO CALO DE CA	-2.67400
: 4	Proper eating, tasting, drinking, or tobacco use		N/O	23	Consumer advisory	for raw or un	dercooked foods	N/A	<b>\</b>
5	No discharge from eyes, nose, and mouth		IN	S January 1981 - 19	Highly Susceptible		والمنافض فالمداعد ومعادات فسنرتبأ وياجان ووالمارات والمسودة فسنده والجواجر وواحر فهمهم	anthibanasana dokumy's filitaris community	
	Preventing Contamination by Hands Hands clean & properly washed	ng pina manapa nangang panambanian sapir	nan samu pangga ana san san san IAI	24	Pasteurized foods u	sed; prohibite	d foods not offered		de anno esta esta esta esta esta esta esta esta
7	No bare hand contact with RTE foods or approved altr	emale	IN IN	25	Chemical Food additives; appr	ound & prop	adv storad	N/A	
San San San	method properly followed	erado so taran taran esta de la constancia de la constanc	ente di ce i i d'Anna Carland North North	26	Toxic substances pr	The second secon	and the state of t	IN	m (- + 4/2-2 m)
. 8	Adequate handwashing facilities supplied & accessible	e	IN .	annesta en en G	Conformance with		The same of the sa	marian area a comprehens com - maria m	~* # ~# .
9	Approved Source Food obtained from approved source	ann the eller translation as the eller	IN	27	Compliance with var	iance, specia	lized process, & HA	CCP N/A	1
10	Food received at proper temperature	ar remander are	N/O		plan		e per entre la registrat de la companya de la comp L P		an ar lingula
11	Food in good condition, safe and unadulterated	and other management of the second of the se	IN		Risk Factors are identified as the				
12	Required records available: shellstock tags, parasite destruction	and the second s	N/A		foodborne illness control measure	s or injury.	Public Health in	nterventions a	
To be a Print of the Print of t	Protection From Contamination		IN		00.10.0.11.0000.0	0 to p.010		and an inguity	
13 14	Food separated/protected Food-contact surfaces: cleaned and sanitized		IN IN						
15	Proper disposition of returned, previously served, reconditioned & unsafe food	nema i primi perio per a najva a considera	IN						
	1 reconditioned & dissale tood	GO	OD RETA	IL PRAC	TICES			1	
	Good Retail Practices are preventative π	neasures to	control the	addition of	f pathogens, chemical	s, and physic	al objects into foods		
	Good Retail Practices				Proper Use of Utens	sils	anne de como a de construción de la como de construción de la cons		
	Safe Food and Water	na nakazaron sa mana sa	and the second s	41	In-use utensils: prop	and the second state of th		IN IN	Acres No. Pers
28	Pasteurized eggs used where required		N/A	42	Utensils, equipment handled	& linens: pro	peny storea, anea a	in in	
29 30	Water and ice from approved source  Variance obtained for specialized processing methods	• FOOT HIS SOUTH OF THE SOUTH	IN N/A	43	Single-use & single-	service article	es: properly stored &	Sused IN	
: <del></del> :	Food Temperature Control			44	Gloves used properl	manufacture of the section of the se	والمرازعة والمعارض وا	<u>IN</u>	
31	Proper cooling method used; adequate equipment use	ed for	IN		Utensils, Equipmen		and the second s		er tægærengua
r I gantaniwa wan	temperature control		na na paganana ang a	45	Food & non-food con designed, constructe		s cleanable, properly	/ IN	
32 33	Plant food properly cooked for hot holding  Approved thawing methods used		N/O N/O	46	Warewashing facilitie	analysis against the sales as the sales are the	maintained, used; te	est IN	erica Carriage CS
34	Thermometers provided & accurate	andreas	IN		strips	de e e elece		h.	
	Food Identification	and some stop a second as such	and the second section of the second	47	Non-food contact su Physical Facilities	naces clean	The state of the s	<u>IN</u>	ineral majo
35	Food properly labeled; original container		IN	48	Hot and cold water a	vailable: ade	quate pressure	i in	
Transparence of	Prevention of Food Contamination	and the state of t	and the second second second second	49	Plumbing installed; p	and the second section is the second second second section in the second section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the second section in the second section is the second section in the section is the second section in the section is the second section in the section is the section in the section in the section is the s	many make the property of Manual States of the Conference of the	IN	e con wak
36	Insects, rodents & animals not present; no unauthorize	ed	IN	50	Sewage & waste wa	والمراجع وأنوا للماء المساولة والمراجع والمراجع وأواجع للماء	· · · · · · · · · · · · · · · · · · ·	IN	er represent
37	persons  Contamination prevented during food preparation,		IN	51	Toilet facilities: prop	and the second s	and the first and a second section of the property of the second section in the second section is a second section of the second section in the second section is a second section of the second section in the second section is a second section of the section is a second section of the sectio	programme to a commercial contraction of the contra	
· · · · ·	storage/display	agam matini dali spesimani.	Areasta annotaean des	52 53	Garbage and refuse Physical facilities ins	AND DESCRIPTION OF THE PROPERTY AND THE	marketing and the state of the	tained OU'	non-the second
38	Personal cleanliness	en mariammenamini mie m	IN	53 54	Adequate ventilation	and the state of t	والمراجع	and the state of the same of the same of the state of the same of	Augustus Augus
39 40	Wiping cloths: properly used and stored Washing fruits and vegetables		N/O N/O	55	Other violations: Cod	is the bits of the decision of the decision is defined and	e marrier and the fact of the second species and the marrier and the second second second second second second	and transfer of her better the best of the state of the s	
70	Superproduction of the Company of th				page.				

			Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timefran	nes
item Numb				Correct By Date
52	5-501.113	NC	Trash cans do not have lids. Get lids for them.	3/29/2018

## Inspection Published Comment:

	TEMPERATURE OBSERVATIONS									
Item	Location	Temp	Other Location Description							
Cheese	Walk-In Cooler	38°F	and the second s							
Potatoes	Freezer	Frozen°F								
Deli Meat	Walk-In Cooler	38°F	erial and section of the control of							
Chicken	Freezer	Frozen°F								
Milk/Dairy	Refrigerator	38°F	a del manda de contrata de la compansión de la compa							
Fruit	Walk-In Cooler	38°F								

	Visit Date Person in Charge	Person In Charge Signature	Slg.	g. Date Inspector	Inspector Signature	Sig. Date	Time In	Time Out
-	3/29/2018 Connie Peavey	(onni Bang	3/2	29/2018 Joey Woodfield	frey Woodfald RS 822.	3/29/2018	12:14 PM	12:54 PM



	Ark where Etyperia	ment lkyla				P	age 1 of 2		
••	Fc	od Esta	blishmer	nt Ins	pection Report				
Arkar	nsas Department of Health Environmental	No. Of Ris	sk Factor/Int	erventic	n Violations	2 Date: 3/29/2018 .			
	h Protection Services	No. Of Ro	neat Factor/	Time In: 11:37 AM 0 Time Out:12:02 Af					
1815 \	661-2171 W Markham ST Rock, AR 72205	LNO. OF RE	No. Of Repeat Factor/Intervention Violations 0 Time Out:						
Estab	olishment: COSSATOT RIVER HIGH SCHOOL	Address:	6330 Highwa	ay 71 S	City/State: Cove,		elephone: 703874200		
Licen	se/Permit#: 1213290 - FOOD PUBLIC SCHOOLS	Permit Ho	older: COSS/	TOT	Inspection	Est. Type: FS105	lisk Category: 2		
Licen	se	RIVER HI	GH SCHOOL		Reason: Routine				
	FOODBORNE ILLI	IESS RISK	FACTORS	AND I	PUBLIC HEALTH IN	TERVENTIONS			
IN =	In compliance OUT = Not in compliance N/O = No	t observed l	N/A = Not ap	plicable	(*) = Corrected or	site during inspection (COS) R	t = Repeat viola		
	Foodborne Illness Risk Factors		man browner in terms of error of		Potentially Hazardo	us Food Time/Temperature	es e seculareces incresente establicario contra establicario establica		
	Demonstration of Knowledge	the complement of the contract	Commence where the commence of the control	16	Proper cooking time	and temperatures	N/d		
1	Person in charge present, demonstrates knowledge	, and	IN	17	n ing segaman properties of a management common at the management and consider the first term of	ocedures for hot holding	N/C		
	performs duties	malitant de particole a constituir para constitu		18	Proper cooling time	in the control of the second party of the second control of the se	N/O		
	Employee Health			19	Proper hot holding t		IN		
2	Management, food employee and conditional emplo	yee;	IN .	20	Proper cold holding		<u>IN</u>		
	knowledge, responsibilities, and reporting	graph againg and articles responsible and the	San transfer and the san of the s	21	Proper date marking		<u></u>		
3	Proper use of restriction and exclusion	Astronomic and the second of t	. IN	22	ranjangan sarah () ing mga garang pinang pina basah sarah sarah sarah sarah sarah	alth control; procedures & record	N/ <sub>4</sub>		
	Good Hygienic Practices	marka marka marka ang kang kang kang kang kang kang kan	المادية ويسترون ويتاديون		Consumer Advisor		and a later was a surface of the sur		
4	Proper eating, tasting, drinking, or tobacco use	Company and a part of the	N/O	23	Consumer advisory	for raw or undercooked foods	j N/		
5	No discharge from eyes, nose, and mouth	man on the case of the second of the second on the second	IN (		Highly Susceptible	Populations			
	Preventing Contamination by Hands			24	Pasteurized foods u	sed; prohibited foods not offered	N/A		
6	Hands clean & properly washed	Avende particular to Francisco and allow	IN :	entro. we elympian o	Chemical	And printed a series of the se			
7	No bare hand contact with RTE foods or approved a	lternate	IN	25	Food additives; app	roved & properly stored	N/A		
	method properly followed	et jaguajkan planasin, eta mungan ya anan		26		operly identified, stored, & used	IN		
8	Adequate handwashing facilities supplied & accessi	ble	IN .		Conformance with	Approved Procedures	- Coloresia e di Calenda di Mayerina di Mari		
	Approved Source	population and Samuring a Try most field	ing The Same and the same and the same of the same and	27	ويراوا فالمهاج والمستوري والمراجع مستراه والمتوارث والمتاري والإرجاز والأراج	iance, specialized process, & HA	CCP N/		
9	Food obtained from approved source	SCHOOL AND SHOULD SELECT	IN		plan	initial, appointing processing a rin i			
10	Food received at proper temperature	rija mangahiji produktora, ki menggangan terapa s	N/O	and the return of the second	Risk Factors are	improper practices or pro	cedures		
11	Food in good condition, safe and unadulterated	والمرواة والمحافظة والمحاولة والمحاومة والمحاولة والمحاولة	IN			most prevalent contributing			
12	Required records available: shellstock tags, parasit destruction	8	N/A		foodborne illnes	s or injury. Public Health ir s to prevent foodborne illn	nterventions :		
	Protection From Contamination	and the second second second second	Contraction and the property of the second state.		John Modelle	a to protone roodbonno mi	o. injuity		
13	Food separated/protected	rynamia a akazan iyo u na arinanin.	IN						
14	Food-contact surfaces: cleaned and sanitized	e contractorismo de la trica di nationa escena	IN						
15	Proper disposition of returned, previously served, reconditioned & unsafe food		IN						
	Good Retail Practices are preventative		OOD RETAI			s. and physical objects into foods			
- VERSUA	Good Retail Practices			ananan-saki Temperansaki	Proper Use of Uten				
	والمرابع والمراجعة والمراجعة والمعارضة والمعار	Destroy to any service of the second	and the second second and the second	ž.	I tober ose or oters		and the same of the second		
	Safe Food and Water			41	In-use utensils: pro	مناه واستعجب فالبار ومعالي والمعاميسيان واستعياضه والمناوساتيان والراز والباري والمروان والووار والمواري	A1		
20	Safe Food and Water	ernijensama žitektinos (Livini)iserie	ΝΙΔ	San agrana de come e	In-use utensils: pro	perly stored			
2	Pasteurized eggs used where required	erriferanson deletition e i d'al discrer	N/A IN	41 42	In-use utensils: pro	مناه واستعجب فالبار ومعالي والمعاميسيان واستعياضه والمناوساتيان والراز والباري والمروان والووار والمواري	<b>AI</b>		
29	Pasteurized eggs used where required Water and ice from approved source		IN	San agrana de come e	In-use utensils: pro Utensils, equipment handled	perly stored	Lused IN		
28 29 30	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing metho		li territoria de la compania del compania del compania de la compania del la compania de la comp	42	In-use utensils: pro Utensils, equipment handled	perly stored & linens: properly stored, dried & service articles: properly stored &	41		
29 30	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methor Food Temperature Control	Miller and about the site of a selection of the Prophets garages and house the second of the second of the second	IN N/A	42 43	In-use utensils: pro Utensils, equipment handled Single-use & single-	perly stored & linens: properly stored, dried & service articles: properly stored & y	Lused IN		
29 30	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing metho Food Temperature Control Proper cooling method used; adequate equipment of	Miller and about the site of a selection of the Prophets garages and house the second of the second of the second	IN	42 43	In-use utensils: pro Utensils, equipment handled Single-use & single- Gloves used proper Utensils, Equipmen Food & non-food co	perly stored & linens: properly stored, dried & service articles: properly stored & y t and Vending ntact surfaces cleanable, properly	used IA		
29 30 31	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing metho Food Temperature Control Proper cooling method used; adequate equipment of temperature control	Miller and about the site of a selection of the Prophets garages and house the second of the second of the second	IN N/A	42 43 44 45	In-use utensils: pro Utensils, equipment handled Single-use & single- Gloves used proper Utensils, Equipmen Food & non-food co designed, construct	perly stored & linens: properly stored, dried & service articles: properly stored & y t and Vending ntact surfaces cleanable, properly ad & used	used IN IN		
29 30 31 32	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methor Food Temperature Control Proper cooling method used; adequate equipment of temperature control Plant food properly cooked for hot holding	Miller and about the site of a selection of the Prophets garages and house the second of the second of the second	IN N/A IN N/O	42 43 44	In-use utensils: pro Utensils, equipment handled Single-use & single- Gloves used proper! Utensils, Equipmen Food & non-food co- designed, construct Warewashing faciliti	perly stored & linens: properly stored, dried & service articles: properly stored & y t and Vending ntact surfaces cleanable, properly	used IN IN		
29 30 31 32 33	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing metho Food Temperature Control Proper cooling method used; adequate equipment of temperature control	Miller and about the site of a selection of the Prophets garages and house the second of the second of the second	IN N/A	42 43 44 45 46	In-use utensils: pro Utensils, equipment handled Single-use & single- Gloves used proper! Utensils, Equipmen Food & non-food co designed, constructed Warewashing faciliti strips	perly stored & linens: properly stored, dried & service articles: properly stored & y t and Vending ntact surfaces cleanable, properly ad & used es: installed, maintained, used; to	i used IN IN IN IN		
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	Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes							
Item Number	Code	Priority Level	Comment	Correct By Date				
39	3-304.14		There was not enough sanitizer in the wiping cloth water.	3/29/2018				
52	5-501.113	NC	Trash cans do not have lids. Get lids for them.	3/29/2018				

#### Inspection Published Comment:

TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Other Location Description				
Green Beans	Baine Marie	148°F					
Pizza	Hot-Hold Unit	155°F					
Deli Meat	Walk-In Cooler	36°F					
Beef & Noodles	Baine Marie	146°F					
Beef	Freezer	Frozen°F	opagen paragraphy and an application of the section				
Chicken	Hot-Hold Unit	158°F					
Milk/Dairy	Refrigerator	40°F					
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adding and constraint institutes and profit	es described y make a management open selection of	°F					

Visit Date Person In Charge	Person in Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date Time In	Time Out
3/29/2018 Marilyn Barrett	Surge Brook	3/29/2018	Joey Woodfield	Jory Wonylald RS 822.	3/29/2018 11:37 AM	12:02 AM

N/O N/O N/O IN IN IN N/A N/A

IN

N/A IN

N/A



				, -g
F	ood Establishment Inspe	ection Repo	rt	
Arkansas Department of Health Environmental	No. Of Risk Factor/Intervention	Violations	1 Date: 4/23 Time in: 1	
Health Protection Services 501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Intervention	on Violations	0 Time Out: Inspection	12:45 PM
Establishment: WICKES SCHOOL	Address: GENERAL DELIVERY	City/State: WICKES, AR	Zip: 71973	Telephone:
The state of the s	Pormit Holder: WICKES	Inspection	Fst. Type: FS105	Risk Category: 2

## License/Permit#: 570085 - FOOD PUBLIC SCHOOLS License Permit Holder: WICKES SCHOOL Inspection Reason: Routine Est. Type: FS105

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

Food-contact surfaces: cleaned and sanitized

14

(\*) = Corrected on site during inspection (COS) R = Repeat violation

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature	
COROL MORNIN	Demonstration of Knowledge		16	Proper cooking time and temperatures	
4	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	
1	performs duties		18	Proper cooling time and temperatures	
	Employee Health	have properly and the experience of the property of the contract of the experience o		Proper hot holding temperatures	
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	
2	knowledge, responsibilities, and reporting	Value and the	21	Proper date marking and disposition	
3	Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & record	
	Good Hygienic Practices		Consumer Advisory		
4	Proper eating, tasting, drinking, or tobacco use	N/O	23	Consumer advisory for raw or undercooked foods	
5	No discharge from eyes, nose, and mouth	IN	, in a summer of	Highly Susceptible Populations	
	Preventing Contamination by Hands	BETTER CONTRACTOR OF COLUMN	24	Pasteurized foods used; prohibited foods not offered	
6	Hands clean & properly washed	1N	i jagan makantan jagan san	Chemical	
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	
	method properly followed	A E-maintenance record	26	Toxic substances properly identified, stored, & used	
8	Adequate handwashing facilities supplied & accessible	<u>I</u> IN	*:	Conformance with Approved Procedures	
	Approved Source		27	Compliance with variance, specialized process, & HACCP	
9	Food obtained from approved source	į IN		plan	
10	Food received at proper temperature	N/O		Risk Factors are improper practices or procedu	
11	Food in good condition, safe and unadulterated	IN		identified as the most prevalent contributing fac	
12	Required records available: shellstock tags, parasite N/A destruction			foodborne illness or injury. Public Health inter control measures to prevent foodborne illness	
ANTENNA PORTO	Protection From Contamination			Control measures to prevent todaporno antodo c	
	Food separated/protected	IN	1		
13	Food Separated/protected				

IN

ocedures ng factors to interventions are ness or injury.

14	Food-contact surfaces: cleaned and sanitized	l IN				
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN				
	Good Retail Practices are preventative measures t	OOD RETAL o control the	IL PRAC addition o	CTICES  of pathogens, chemicals, and physical objects into foods.		
	Good Retail Practices	n personal de menor constituto de la Constitu		Proper Use of Utensils	ig tig veg degengen i geninde gitt de de bester bekenne fer de	
	Safe Food and Water	and with the second of the sec	41	In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried &	IN	
29	Water and ice from approved source	IN	43	handled Single-use & single-service articles: properly stored & used	IN	
30	Variance obtained for specialized processing methods	N/A	43	Gloves used properly	N/A	
	Food Temperature Control			Utensils, Equipment and Vending		
31	Proper cooling method used; adequate equipment used for temperature control	IN	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN	
32	Plant food properly cooked for hot holding	N/O	46	Warewashing facilities: installed, maintained, used; test	IN	
33	Approved thawing methods used	N/O	. 40	strips	· i · · · · · · · · · · · · · · · · · ·	
34	Thermometers provided & accurate	IN .	47	Non-food contact surfaces clean	IN	
D Jewis Market	Food Identification			Physical Facilities		
35	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN	
, ninga Jasifikia nistii	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	OUT, (*)	
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN	
	persons	padagan processing to the contract of	- 51	Toilet facilities: properly constructed, supplied and cleaned	lN	
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN	
	storage/display	IN	53	Physical facilities installed, maintained and cleaned	<u>IN</u>	
38	Personal cleanliness	N/O	54	Adequate ventilation and lighting; designated areas used	] IN	
39	Wiping cloths: properly used and stored	N/O	55	Other violations: Code Number must be noted on following	N/A	
40	Washing fruits and vegetables	I NO	4	page.	1	

	Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes									
Item Number	Violation of Code	Priority Lev	el Comment	Correct By Date						
49	5-202.14	NC	There needs to be a back-flow prevention device on the mop sink if a hose is going to be connected to it. Corrected. Hose was removed.	o 4/23/2018						

#### Inspection Published Comment:

TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Other Location Description				
Deli Meat	Refrigerator	37°F					
Ham	Walk-In Freezer	Frozen°F					
Chicken	Walk-In Freezer	Frozen°F					
Hot Water	Baine Marie	182°F					
Cheese	Refrigerator	40°F					
Ambient	Hot-Hold Unit	170°F					
Deli Meat	Walk-In Freezer	Frozen°F					
Fish	Hot-Hold Unit	145°F					
Milk/Dairy	Refrigerator	40°F					

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/23/2018	Lisa Brett	di med	4/23/2018	Joey Woodfield	Jory Woodfield RS 822.	4/23/2018	11:54 PM	12:45 PM