



Food 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	1	Date: 2/1/2018
	No. Of Repeat Factor/Intervention Violations	1	Time In: 10:20 AM Time Out: 11:10 AM Inspection ID :

Establishment: UMPIRE HIGH SCHOOL	Address: 124 School Street	City/State: UMPIRE, AR	Zip: 71971	Telephone: 8705832141
License/Permit#: 310092 - FOOD PUBLIC SCHOOLS License	Permit Holder: UMPIRE HIGH SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

Foodborne Illness Risk Factors		Potentially Hazardous Food Time/Temperature	
Demonstration of Knowledge		16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	17	Proper reheating procedures for hot holding
	IN	18	Proper cooling time and temperatures
Employee Health		19	Proper hot holding temperatures
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	20	Proper cold holding temperatures
	IN	21	Proper date marking and disposition
3	Proper use of restriction and exclusion	22	Time as a public health control; procedures & record
	IN		N/O
Good Hygienic Practices		Consumer Advisory	
4	Proper eating, tasting, drinking, or tobacco use	23	Consumer advisory for raw or undercooked foods
	N/O		N/A
5	No discharge from eyes, nose, and mouth	Highly Susceptible Populations	
Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered
6	Hands clean & properly washed		IN
7	No bare hand contact with RTE foods or approved alternate method properly followed	25	Food additives; approved & properly stored
	IN	26	Toxic substances properly identified, stored, & used
8	Adequate handwashing facilities supplied & accessible		IN
	IN	Conformance with Approved Procedures	
Approved Source		27	Compliance with variance, specialized process, & HACCP plan
9	Food obtained from approved source		N/A
10	Food received at proper temperature	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.	
11	Food in good condition, safe and unadulterated		
12	Required records available: shellstock tags, parasite destruction		
	N/A		
Protection From Contamination			
13	Food separated/protected		IN
14	Food-contact surfaces: cleaned and sanitized		IN
15	Proper disposition of returned, previously served, reconditioned & unsafe food		IN

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

Observations and Corrective Actions				
Violations cited in this report must be corrected within the inspector's specified timeframes				
Item Number	Violation of Code	Priority 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

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Milk/Dairy	Refrigerator	39°F	
Rice	Hot-Hold Unit	192°F	
Milk/Dairy	Walk-In Cooler	34°F	
Beans	Hot-Hold Unit	193°F	
Beef	Hot-Hold Unit	173°F	
Beef	Cooking	188°F	
Beef	Hot-Hold Unit	193°F	
Corn Dogs	Walk-In Freezer	Frozen°F	
Broccoli	Buffet	53°F	

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	<i>Deantha Gibbons</i>	2/1/2018	Steve Tompkins	<i>Steve Tompkins</i> EHS-533	2/1/2018	10:20 AM	11:10 AM



Food 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	1	Date: 3/29/2018
	No. Of Repeat Factor/Intervention Violations	0	Time In: 12:14 PM Time Out: 12:54 PM Inspection ID :

Establishment: VANDERVOORT SCHOOL	Address: GENERAL DELIVERY	City/State: VANDERVOORT, AR	Zip: 71972	Telephone:
License/Permit#: 570081 - FOOD PUBLIC SCHOOLS License	Permit Holder: VANDERVOORT SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature		
Demonstration of Knowledge			16	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	N/O
Employee Health			18	Proper cooling time and temperatures	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	N/O
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	N/O	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	IN
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan	N/A
12	Required records available: shellstock tags, parasite destruction	N/A	<p>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.</p>		
Protection From Contamination					
13	Food separated/protected	IN			
14	Food-contact surfaces: cleaned and sanitized	IN			
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Good Retail Practices			Proper Use of Utensils		
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 & handled	IN
29	Water and ice from approved source	IN	43	Single-use & single-service articles: properly stored & used	IN
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly	IN
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 strips	IN
33	Approved thawing methods used	N/O	47	Non-food contact surfaces clean	IN
34	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			50	Sewage & waste water properly disposed	IN
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained	OUT
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	IN
39	Wiping cloths: properly used and stored	N/O	54	Adequate ventilation and lighting; designated areas used	IN
40	Washing fruits and vegetables	N/O	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				
Item Number	Violation of Code	Priority Level	Comment	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	
Potatoes	Freezer	Frozen°F	
Deli Meat	Walk-In Cooler	38°F	
Chicken	Freezer	Frozen°F	
Milk/Dairy	Refrigerator	38°F	
Fruit	Walk-In Cooler	38°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
3/29/2018	Connie Peavey	<i>Connie Peavey</i>	3/29/2018	Joey Woodfield	<i>Joey Woodfield RS 253</i>	3/29/2018	12:14 PM	12:54 PM



Food 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	2	Date: 3/29/2018 Time In: 11:37 AM Time Out: 12:02 AM Inspection ID :
	No. Of Repeat Factor/Intervention Violations	0	

Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR	Zip: 71937	Telephone: 8703874200
License/Permit#: 1213290 - FOOD PUBLIC SCHOOLS License	Permit Holder: COSSATOT RIVER HIGH SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature		
Demonstration of Knowledge			16	Proper cooking time and temperatures	
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	
Employee Health			18	Proper cooling time and temperatures	
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	
Good Hygienic Practices			21	Proper date marking and disposition	
4	Proper eating, tasting, drinking, or tobacco use	N/O	22	Time as a public health control; procedures & record	
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	
6	Hands clean & properly washed	IN	24	Pasteurized foods used; prohibited foods not offered	
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	Highly Susceptible Populations		
8	Adequate handwashing facilities supplied & accessible	IN	25	Food additives; approved & properly stored	
Approved Source			26	Toxic substances properly identified, stored, & used	
9	Food obtained from approved source	IN	Conformance with Approved Procedures		
10	Food received at proper temperature	N/O	27	Compliance with variance, specialized process, & HACCP plan	
11	Food in good condition, safe and unadulterated	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.		
12	Required records available: shellstock tags, parasite destruction	N/A			
Protection From Contamination					
13	Food separated/protected	IN			
14	Food-contact surfaces: cleaned and sanitized	IN			
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN			

GOOD RETAIL PRACTICES

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Good Retail Practices			Proper Use of Utensils	
Safe Food and Water			41	In-use utensils: properly stored
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried & handled
29	Water and ice from approved source	IN	43	Single-use & single-service articles: properly stored & used
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly
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
32	Plant food properly cooked for hot holding	N/O	46	Warewashing facilities: installed, maintained, used; test strips
33	Approved thawing methods used	IN	47	Non-food contact surfaces clean
34	Thermometers provided & accurate	IN	Physical Facilities	
Food Identification			48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices
Prevention of Food Contamination			50	Sewage & waste water properly disposed
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned
39	Wiping cloths: properly used and stored	OUT, (*)	54	Adequate ventilation and lighting; designated areas used
40	Washing fruits and vegetables	N/O	55	Other violations: Code Number must be noted on following page.

Observations and Corrective Actions				
Violations cited in this report must be corrected within the inspector's specified timeframes				
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
39	3-304.14	NC	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	
Chicken	Hot-Hold Unit	158°F	
Milk/Dairy	Refrigerator	40°F	
		°F	
		°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	<i>[Signature]</i>	3/29/2018	Joey Woodfield	<i>[Signature]</i>	3/29/2018	11:37 AM	12:02 AM



Food 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	1	Date: 4/23/2018 Time In: 11:54 PM Time Out: 12:45 PM Inspection ID :	
	No. Of Repeat Factor/Intervention Violations	0		
Establishment: WICKES SCHOOL	Address: GENERAL DELIVERY	City/State: WICKES, AR	Zip: 71973	Telephone:
License/Permit#: 570085 - FOOD PUBLIC SCHOOLS License	Permit Holder: WICKES SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Demonstration of Knowledge			16	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	N/O
Employee Health			18	Proper cooling time and temperatures	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	IN
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	N/O	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	IN
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan	N/A
12	Required records available: shellstock tags, parasite destruction	N/A	<p>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.</p>		
Protection From Contamination					
13	Food separated/protected	IN			
14	Food-contact surfaces: cleaned and sanitized	IN			
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN			

GOOD RETAIL PRACTICES

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Good Retail Practices			Proper Use of Utensils		
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 & handled	IN
29	Water and Ice from approved source	IN	43	Single-use & single-service articles: properly stored & used	IN
30	Variance obtained for specialized processing methods	N/A	44	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 strips	IN
33	Approved thawing methods used	N/O	47	Non-food contact surfaces clean	IN
34	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices	OUT, (*)
Prevention of Food Contamination			50	Sewage & waste water properly disposed	IN
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	IN
39	Wiping cloths: properly used and stored	N/O	54	Adequate ventilation and lighting; designated areas used	IN
40	Washing fruits and vegetables	N/O	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

Item Number	Violation of Code	Priority Level	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.	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	<i>Lisa Brett</i>	4/23/2018	Joey Woodfield	<i>Joey Woodfield RS RD</i>	4/23/2018	11:54 PM	12:45 PM