



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
No. Of Repeat Factor/Intervention Violations	0

Date: 11/16/2021
 Time In: 10:48 AM
 Time Out: 11:45 AM
 Inspection ID :

Establishment: VANDERVOORT SCHOOL	Address: 122 E. Adair Ln	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: Medium Priority

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/A	
Good Hygienic Practices		Consumer Advisory		
4	Proper eating, tasting, drinking, or tobacco use	23	Consumer advisory for raw or undercooked foods	
	IN		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	
6	Hands clean & properly washed		IN	
	IN	Chemical		
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	
	IN	<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>		
10	Food received at proper temperature			
	N/O			
11	Food in good condition, safe and unadulterated			
	IN	Protection From Contamination		
12	Required records available: shellstock tags, parasite destruction		N/A	
	N/A	13	Food separated/protected	
			IN	
13	Food separated/protected	14	Food-contact surfaces: cleaned and sanitized	
	IN		IN	
14	Food-contact surfaces: cleaned and sanitized	15	Proper disposition of returned, previously served, reconditioned & unsafe food	
	IN		IN	
15	Proper disposition of returned, previously served, reconditioned & unsafe food			

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		IN
	N/A	42	Utensils, equipment & linens: properly stored, dried & handled
29	Water and ice from approved source		IN
	IN	43	Single-use & single-service articles: properly stored & used
30	Variance obtained for specialized processing methods		IN
	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	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used
	IN		IN
32	Plant food properly cooked for hot holding	46	Warewashing facilities: installed, maintained, used; test strips
	N/O		IN
33	Approved thawing methods used	47	Non-food contact surfaces clean
	N/O		IN
34	Thermometers provided & accurate		
	IN	Physical Facilities	
Food Identification		48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container		IN
	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
	IN	51	Toilet facilities: properly constructed, supplied and cleaned
37	Contamination prevented during food preparation, storage/display		IN
	IN	52	Garbage and refuse properly disposed; facilities maintained
38	Personal cleanliness		IN
	IN	53	Physical facilities installed, maintained and cleaned
39	Wiping cloths: properly used and stored		IN
	OUT, (*)	54	Adequate ventilation and lighting; designated areas used
40	Washing fruits and vegetables		IN
	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
39	3-304.14	NC	The wiping cloth sanitizer concentration was not strong enough. Cloths in use for wiping containers and other equipment surfaces shall be held between use in a chemical sanitizer solution at an appropriate concentration as specified in 4-501.114. Corrected. Wiping cloth bucket was emptied and refilled with the correct concentration of sanitizer.	11/16/2021

Inspection Published Comment:

TEMPERATURE OBSERVATIONS				
Item	Location	Temp	Other Location Description	
Orange Juice	Refrigerator	39°F		
Milk/Dairy	Refrigerator	41°F		
Chicken	Walk-In Freezer	Frozen°F		
Cheese	Walk-In Cooler	39°F		
Burrito	Hot-Hold Unit	147°F		
Ham	Walk-In Cooler	37°F		
Tater Tots	Hot-Hold Unit	150°F		
		°F		
		°F		

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
11/16/2021	Amber Provence	<i>Amber Provence</i>	11/16/2021	Joey Woodfield	<i>Joey Woodfield RS RDD</i>	11/16/2021	10:48 AM	11:45 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	3	Date: 11/16/2021 Time In: 11:47 PM Time Out: 1:20 PM 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: Medium Priority

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 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	IN		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	OUT, (*)		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 N/A	
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 IN	
12 Required records available: shellstock tags, parasite destruction	N/A		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.	
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	OUT, (*)		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 IN	
38 Personal cleanliness	IN		53 Physical facilities installed, maintained and cleaned IN	
39 Wiping cloths: properly used and stored	OUT, (*)		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
6	2-301.12	C	A worker washed her hands but turned off the faucet with a bare clean hand. The faucet shall be turned off in such a way as to not re-contaminate hands after washing. Corrected. Hands were washed again and faucet was turned off correctly.	11/16/2021
33	3-501.13	NC	There was some deli meat being thawed in water in the sink without the water running. Time/Temperature Control for Safety (TCS) Food shall be thawed (A) Under refrigeration that maintains the FOOD temperature at 41°F or less, (B) Completely submerged under running water 70°F or less or (C) as part of the cooking process. Corrective action was taken. Some deli meat was discarded and some that was not thawed completely, was placed in the walk-in cooler.	11/16/2021
39	3-304.14	NC	The sanitizer was mixed too strong in the wiping cloth bucket. Cloths in use for wiping containers and other equipment surfaces shall be held between use in a chemical sanitizer solution at an appropriate concentration as specified in 4-501.114. Corrected. Sanitizer was mixed to the correct concentration.	11/16/2021

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Burrito	Hot-Hold Unit	141°F	
Cheese	Walk-In Cooler	35°F	
Apple Juice	Refrigerator	37°F	
Chicken	Walk-In Freezer	Frozen°F	
Deli Meat	Walk-In Cooler	36°F	
Ham	Walk-In Freezer	Frozen°F	
Milk/Dairy	Refrigerator	39°F	
Burrito	Hot-Hold Unit	147°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
11/16/2021	Carla Harwood	<i>Carla Harwood</i>	11/16/2021	Joey Woodfield	<i>Joey Woodfield RS 822</i>	11/16/2021	11:47 PM	1:20 PM