



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	0	Date: 12/2/2021
	No. Of Repeat Factor/Intervention Violations	0	Time In: 11:58 PM Time Out: 12:37 PM Inspection ID :

Establishment: WICKES SCHOOL	Address: 130 School Dr.	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: 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	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	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	IN	24	Pasteurized foods used; prohibited foods not offered	IN
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	N/A
Approved Source			26	Toxic substances properly identified, stored, & used	IN
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	N/A
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

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	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	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	IN	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
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Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Corn	Hot-Hold Unit	144°F	
Ham	Walk-In Freezer	Frozen°F	
Cheese	Walk-In Cooler	34°F	
Lettuce-Cut	Walk-In Cooler	37°F	
Hot Dogs	Walk-In Freezer	Frozen°F	
Pizza	Hot-Hold Unit	135°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
12/2/2021	Carla K. Harwood	<i>Carla K. Harwood</i>	12/2/2021	Joey Woodfield	<i>Joey Woodfield RS RDD</i>	12/2/2021	11:58 PM	12:37 PM