



## 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: 1/31/2022  
 Time In: 9:20 AM  
 Time Out: 9:55 AM  
 Inspection ID : 237438

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: 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		
<b>Supervision</b>			18	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	IN	19	Proper reheating procedures for hot holding	N/O
2	Certified Food Protection Manager	IN	20	Proper cooling time and temperatures	N/O
<b>Employee Health</b>			21	Proper hot holding temperatures	N/O
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	22	Proper cold holding temperatures	IN
4	Proper use of restriction and exclusion	IN	23	Proper date marking and disposition	IN
5	Clean-Up of Vomiting and Diarrheal Events	IN	24	Time as a public health control; procedures & record	N/A
<b>Good Hygienic Practices</b>			<b>Consumer Advisory</b>		
6	Proper eating, tasting, drinking, or tobacco use	IN	25	Consumer advisory for raw or undercooked foods	N/A
7	No discharge from eyes, nose, and mouth	IN	<b>Highly Susceptible Populations</b>		
<b>Preventing Contamination by Hands</b>			26	Pasteurized foods used; prohibited foods not offered	IN
8	Hands clean & properly washed	IN	<b>Chemical</b>		
9	No bare hand contact with RTE foods or approved alternate method properly followed	IN	27	Food additives; approved & properly stored	N/A
10	Adequate handwashing facilities supplied & accessible	IN	28	Toxic substances properly identified, stored, & used	IN
<b>Approved Source</b>			<b>Conformance with Approved Procedures</b>		
11	Food obtained from approved source	IN	29	Compliance with variance, specialized process, & HACCP plan	N/A
12	Food received at proper temperature	N/O	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.		
13	Food in good condition, safe and unadulterated	OUT, (*)			
14	Required records available: shellstock tags, parasite destruction	N/A			
<b>Protection From Contamination</b>					
15	Food separated/protected	IN			
16	Food-contact surfaces: cleaned and sanitized	IN			
17	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		
<b>Safe Food and Water</b>			43	In-use utensils: properly stored	IN
30	Pasteurized eggs used where required	N/A	44	Utensils, equipment & linens: properly stored, dried & handled	IN
31	Water and ice from approved source	IN	45	Single-use & single-service articles: properly stored & used	IN
32	Variance obtained for specialized processing methods	N/A	46	Gloves used properly	N/A
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>		
33	Proper cooling method used; adequate equipment used for temperature control	IN	47	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
34	Plant food properly cooked for hot holding	IN	48	Warewashing facilities: installed, maintained, used; test strips	IN
35	Approved thawing methods used	N/O	49	Non-food contact surfaces clean	IN
36	Thermometers provided & accurate	IN	<b>Physical Facilities</b>		
<b>Food Identification</b>			50	Hot and cold water available; adequate pressure	IN
37	Food properly labeled; original container	IN	51	Plumbing installed; proper backflow devices	IN
<b>Prevention of Food Contamination</b>			52	Sewage & waste water properly disposed	IN
38	Insects, rodents & animals not present; no unauthorized persons	IN	53	Toilet facilities: properly constructed, supplied and cleaned	IN
39	Contamination prevented during food preparation, storage/display	IN	54	Garbage and refuse properly disposed; facilities maintained	IN
40	Personal cleanliness	IN	55	Physical facilities installed, maintained and cleaned	IN
41	Wiping cloths: properly used and stored	N/O	56	Adequate ventilation and lighting; designated areas used	IN
42	Washing fruits and vegetables	N/O	57	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
13	3-202.15.	C	A creased can was observed on the shelf. Can removed. FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.	1/31/2022

Inspection Published Comment:

**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Other Location Description
Cheese	Refrigerator	38°F	
Milk/Dairy	Refrigerator	37°F	
Deli Meat	Walk-In Cooler	38°F	
Ham	Walk-In Freezer	Frozen°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
1/31/2022	Lisa Brett	<i>Lisa Brett</i>	1/31/2022	Steve Tompkins	<i>Steven Tompkins EHS 533</i>	1/31/2022	9:20 AM	9:55 AM