

Contamination prevented during food preparation,

Wiping cloths: properly used and stored

Washing fruits and vegetables

39

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41

42

storage/display

Personal cleanliness

								Page 1 of 2	
	F	ood Est	tablishme	nt Ins	pection Report	**************************************	en e		
Ark	ansas Department of Health Environmental	No. Of I	Risk Factor/In	terventi	on Violations	1	Date: 2/18/2022	4-4-4-6-4-4-4-4-4-4-4-4-4-4-4-4-4-4-4-4	
ı	alth Protection Services	No. Of I	Donast Faster	-/16	ation Violations		Time In: 11:22 Al		
	-661-2171 5 W Markham ST	INO. OF	Repeat Factor	r/interve	ntion Violations	0	Time Out:12:08 P	M	
8	e Rock, AR 72205								
Esta	ablishment: WICKES SCHOOL	Address	s: 130 School	Dr.	City/State: Zip: 7197 WICKES, AR			Telephone:	
License/Permit#: 570085 - FOOD PUBLIC SCHOOLS License			Holder: WICK L	ES	Inspection Reason: Routine	Est. Type:		Risk Category: Medium Priority	
	FOODBORNE ILLI	NESS RIS	K FACTOR	S AND	PUBLIC HEALTH IN	TERVENT	ONS		
IN	= In compliance OUT = Not in compliance N/O = No	t observed	d N/A = Not a	oplicable	(*) = Corrected on	site during	inspection (COS)	R = Repeat violation	
	Foodborne Illness Risk Factors	en (general combination) in a color promoting	er. Mosessadisse somme ser Dibens visse anne samer sesama		Potentially Hazardo	us Food Tir	ne/Temperature		
	Supervision	The hard relation of the hard and the hard	ende domine di Albining disentio e l	18	- ONE for all advances of the control of the contro				
1	Person in charge present, demonstrates knowledge	e and	· IN	19	Proper reheating pro	an version of the state of the	SPECIAL CONTRACTOR OF THE SECURITIES AND ADMINISTRATION OF THE SECURITIES.	N/O N/O	
	performs duties	, and		20	Proper cooling time	and tempera	tures	N/O	
2	Certified Food Protection Manager		. IN	21	Proper hot holding to	emperatures		IN	
	Employee Health			22	Proper cold holding t	a turn film toaments proper	Story College program to see all Spreading services in world	: IN	
3	Management, food employee and conditional emplo	oyee;	IN	23	Proper date marking	and a real constant of the second	with a calculation of the control of	IN	
	knowledge, responsibilities, and reporting			24	Time as a public hea	+ iii - Mahadir	rocedures & record	N/A	
4 5	Proper use of restriction and exclusion	. Take and the ex	IN IN	ļ.,	Consumer Advisory	and the March of the administration of the party of the con-	Strate form of Security Security (Security Security Secur	and the Commence of the State o	
5	Clean-Up of Vomiting and Diarrheal Events	ni 1896 maii dha a 1896 maii 189		25	Consumer advisory f	to a continuous or organization course	elli tellera vellekonis halladarini elleri ilki — handina basi i	N/A	
	Good Hygienic Practices	and the terminal transfer shall be with	and the second second second second second		Highly Susceptible			overane está tida estáncia a a talante to a tota la participa.	
6 7	Proper eating, tasting, drinking, or tobacco use	charterine manthetalischelmannannen	IN IN	26	Pasteurized foods us	sed; prohibite	d foods not offered	: IN	
′	No discharge from eyes, nose, and mouth	Santagion Salamania, Santagione (Santagione (Santagione)	(IIN		Chemical	- o re- Flags and a second	and the control of th		
	Preventing Contamination by Hands	tion	and a continuous contraction of the contraction of	27	Food additives; appro	the first and the contract of	de la Transportation de transportation de la companya de la companya de la companya de la companya de la compa	N/A	
8 9	Hands clean & properly washed No bare hand contact with RTE foods or approved a	ltornoto	IN IN	28	Toxic substances pro	elik opake alili alas otza atak konz	" Welfall be from 15 by 12 percentages on a security	where the later than the state of the state	
9	method properly followed	anemale	HN		Conformance with A	risalina a a a a a a a a a a a a a a a a a a	Spring and	Office on the State of State of the State of Sta	
10	Adequate handwashing facilities supplied & accessi	ble	IN	29	Compliance with vari	ance, specia	lized process, & HA	CCP N/A	
	Approved Source	ing and former designation of the second	tandite to a succession of the contract of		plan	. Signatura esta de la composición del composición de la composici	and analysis of the State and Alberta	er, ere jaroan er i san som er sim standa	
11	Food obtained from approved source	Care S.S. in Physician Cardiological	in well on the second		Risk Factors are				
12	Food received at proper temperature	- property of the september of the	N/O		identified as the				
13	Food in good condition, safe and unadulterated	dimensión de communità	IN .		foodborne illness				
14	Required records available: shellstock tags, parasit destruction	e	N/A		control measures	s to prevei	it loodborne ilin	ess or injury.	
	Protection From Contamination								
15	Food separated/protected	Marketin come De No.	IN						
16	Food-contact surfaces: cleaned and sanitized		IN .						
17	Proper disposition of returned, previously served, reconditioned & unsafe food	nace communicate at the communicate	IN .						
	Good Retail Practices are preventative		OOD RETA			, and physic	al objects into foods.		
	Good Retail Practices		Andrea (reduces vol 17 as intent vital of the 17 as	o plant de constante	Proper Use of Utens	ils		the most of a fill and the many the second of the second o	
	Safe Food and Water	engistro entrenent e resistativa, ere lla crise e	aka alis, taspe sagan adatapharia iligi andaran kan iliku likulah	43	In-use utensils: prop	erly stored	aanaan dalaan maa etti ol agama Statusta alkiidan ka'ee dagadalaan goog g	in	
30	Pasteurized eggs used where required	, marija iz gazani tir i kiraketara	; N/A	44	Utensils, equipment &	ter an Experience will be a new toronto.	perly stored, dried &	the contrate of the extension from a contract to the extension of	
31	Water and ice from approved source	and the second section of the section of the section of the second section of the secti	IN	: <u>.</u> _	handled	newspeed in the	e and a control of the first section	en e	
32	Variance obtained for specialized processing metho	ds	N/A	45	Single-use & single-s	the first production and a second	s: properly stored &	market they was a grown as a real control of the	
	Food Temperature Control	et en som Maria en tillsmål broken till blede i	ar 100m melanisk om lænnad er 1000 kommuter i	46	Gloves used properly	e en la commencia de la compania de	water with all the control of the control of the	. N/A	
33	Proper cooling method used; adequate equipment u temperature control	sed for	IN	47	Utensils, Equipment Food & non-food con	tact surfaces	AMERICA	· IN	
34	Plant food properly cooked for hot holding	kang jawa Mangarana Militara ana ka	N/O		designed, constructed	topological and the street consequent	the second secon	ereni a en	
35	The first three the state of th			48	Warewashing facilities strips	s: installed,	maintained, used; te	st IN	
36	Thermometers provided & accurate		IN	49	Non-food contact surf	aces clean	and a second second second section of the second section of the second section section (
	Food Identification				Physical Facilities		tandani da je sa sa sa Merekanjen sa Parani (1 Parani) a j	HN marketen and the addition of the second and the	
37	Food properly labeled; original container		IN	50	Hot and cold water av	ailable, ade	uate pressure	IN	
	Prevention of Food Contamination		agas, garagang gamaran pili damanik ngibi da anjal	51	Plumbing installed; pr	errores autouroughteen hour has a combi-	Section of the contract of the	IN	
38	Insects, rodents & animals not present; no unauthori	zed	in in	52	Sewage & waste water	gagalarina etter i ette ar taranina e	والمستونة فالمنتك ويتاكنني أنجاب السوارات المحادث والمحادثات والمداد	. IN	
	persons				Toilet facilities: prope	or protection and all uses of cares and	turbi arteriore, com un como a beordeo. Se comissão una	e a comprehensi sama and a comprehensi	

IN

IN

N/O

N/O

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Garbage and refuse properly disposed; facilities maintained

Adequate ventilation and lighting; designated areas used

Other violations: Code Number must be noted on following

Physical facilities installed, maintained and cleaned

IN

OUT

IN

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				
55	6-501.11	NC	There was a condensation leak in the walk-in freezer. The Freezer unit shall be maintained in good repair. Repair the condensation drip.	2/18/2022				

Inspection Published Comment:

TEMPERATURE OBSERVATIONS						
Item	Location	Temp	Other Location Description			
Milk/Dairy	Refrigerator	38°F				
Chicken	Walk-In Freezer	Frozen°F				
Margarine	Walk-In Cooler	37°F				
Hamburgers- Serve Line	Other	158°F				
Hamburgers	Hot-Hold Unit	167°F				
Milk/Dairy	Refrigerator	37°F				
Deli Meat	Walk-In Cooler	38°F				
Beans	Hot-Hold Unit	155°F				
		°F				

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
2/18/2022 l	isa Brett	Him Paul	2/18/2022	Joey Woodfield	Joey Woodfield RS 822	2/18/2022		12:08 PM