

**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: 2/18/2022

Time In: 11:22 AM

Time Out: 12:08 PM

Inspection ID :

No. Of Repeat Factor/Intervention Violations

0

Establishment: WICKES SCHOOL

Address: 130 School Dr.

City/State:
WICKES, AR

Zip: 71973

Telephone:

License/Permit#: 570085 - FOOD PUBLIC SCHOOLS
LicensePermit Holder: WICKES
SCHOOLInspection
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**Supervision**

- | | | |
|---|---|----|
| 1 | Person in charge present, demonstrates knowledge, and performs duties | IN |
| 2 | Certified Food Protection Manager | IN |

Employee Health

- | | | |
|---|--|----|
| 3 | Management, food employee and conditional employee; knowledge, responsibilities, and reporting | IN |
| 4 | Proper use of restriction and exclusion | IN |
| 5 | Clean-Up of Vomiting and Diarrheal Events | IN |

Good Hygienic Practices

- | | | |
|---|--|----|
| 6 | Proper eating, tasting, drinking, or tobacco use | IN |
| 7 | No discharge from eyes, nose, and mouth | IN |

Preventing Contamination by Hands

- | | | |
|----|--|----|
| 8 | Hands clean & properly washed | IN |
| 9 | No bare hand contact with RTE foods or approved alternate method properly followed | IN |
| 10 | Adequate handwashing facilities supplied & accessible | IN |

Approved Source

- | | | |
|----|---|-----|
| 11 | Food obtained from approved source | IN |
| 12 | Food received at proper temperature | N/O |
| 13 | Food in good condition, safe and unadulterated | IN |
| 14 | Required records available: shellstock tags, parasite destruction | N/A |

Protection From Contamination

- | | | |
|----|--|----|
| 15 | Food separated/protected | IN |
| 16 | Food-contact surfaces: cleaned and sanitized | IN |
| 17 | Proper disposition of returned, previously served, reconditioned & unsafe food | IN |

Potentially Hazardous Food Time/Temperature

- | | | |
|----|--|-----|
| 18 | Proper cooking time and temperatures | N/O |
| 19 | Proper reheating procedures for hot holding | N/O |
| 20 | Proper cooling time and temperatures | N/O |
| 21 | Proper hot holding temperatures | IN |
| 22 | Proper cold holding temperatures | IN |
| 23 | Proper date marking and disposition | IN |
| 24 | Time as a public health control; procedures & record | N/A |

Consumer Advisory

- | | | |
|----|--|-----|
| 25 | Consumer advisory for raw or undercooked foods | N/A |
|----|--|-----|

Highly Susceptible Populations

- | | | |
|----|--|----|
| 26 | Pasteurized foods used; prohibited foods not offered | IN |
|----|--|----|

Chemical

- | | | |
|----|--|-----|
| 27 | Food additives; approved & properly stored | N/A |
| 28 | Toxic substances properly identified, stored, & used | IN |

Conformance with Approved Procedures

- | | | |
|----|---|-----|
| 29 | Compliance with variance, specialized process, & HACCP plan | 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.

GOOD RETAIL PRACTICES

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

Good Retail Practices**Safe Food and Water**

- | | | |
|----|--|-----|
| 30 | Pasteurized eggs used where required | N/A |
| 31 | Water and ice from approved source | IN |
| 32 | Variance obtained for specialized processing methods | N/A |

Food Temperature Control

- | | | |
|----|---|-----|
| 33 | Proper cooling method used; adequate equipment used for temperature control | IN |
| 34 | Plant food properly cooked for hot holding | N/O |
| 35 | Approved thawing methods used | IN |
| 36 | Thermometers provided & accurate | IN |

Food Identification

- | | | |
|----|---|----|
| 37 | Food properly labeled; original container | IN |
|----|---|----|

Prevention of Food Contamination

- | | | |
|----|--|-----|
| 38 | Insects, rodents & animals not present; no unauthorized persons | IN |
| 39 | Contamination prevented during food preparation, storage/display | IN |
| 40 | Personal cleanliness | IN |
| 41 | Wiping cloths: properly used and stored | N/O |
| 42 | Washing fruits and vegetables | N/O |

Proper Use of Utensils

- | | | |
|----|--|-----|
| 43 | In-use utensils: properly stored | IN |
| 44 | Utensils, equipment & linens: properly stored, dried & handled | IN |
| 45 | Single-use & single-service articles: properly stored & used | IN |
| 46 | Gloves used properly | N/A |

Utensils, Equipment and Vending

- | | | |
|----|---|----|
| 47 | Food & non-food contact surfaces cleanable, properly designed, constructed & used | IN |
| 48 | Warewashing facilities: installed, maintained, used; test strips | IN |
| 49 | Non-food contact surfaces clean | IN |

Physical Facilities

- | | | |
|----|--|-----|
| 50 | Hot and cold water available; adequate pressure | IN |
| 51 | Plumbing installed; proper backflow devices | IN |
| 52 | Sewage & waste water properly disposed | IN |
| 53 | Toilet facilities: properly constructed, supplied and cleaned | IN |
| 54 | Garbage and refuse properly disposed; facilities maintained | IN |
| 55 | Physical facilities installed, maintained and cleaned | OUT |
| 56 | Adequate ventilation and lighting; designated areas used | IN |
| 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
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	Lisa Brett	<i>Lisa Brett</i>	2/18/2022	Joey Woodfield	<i>Joey Woodfield RS 822</i>	2/18/2022	11:22 AM	12:08 PM