



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 | 2 |
| No. Of Repeat Factor/Intervention Violations | 1 |

Date: 4/14/2022
Time In: 11:48 AM
Time Out: 12:27 PM
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

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/O |

Protection From Contamination

| | | |
|----|--|----------|
| 15 | Food separated/protected | IN |
| 16 | Food-contact surfaces: cleaned and sanitized | OUT, (*) |
| 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 | N/O |
| 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 | OUT, (*) R |
| 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 | IN |
| 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


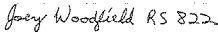
Violations cited in this report must be corrected within the inspector's specified timeframes

| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|--|-----------------|
| 16 | 4-602.11 | C | The panel in the ice machine is in need of cleaning. The ice machine shall be kept clean at all times. Clean and sanitize this panel. Corrected. The panel was cleaned and sanitized. | 4/14/2022 |
| 41 | 3-304.14 | NC | The wiping cloth sanitizer concentration was not strong enough. Cloths in use for wiping 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 sanitizer concentration was corrected. | 4/14/2022 |

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Other Location Description |
|------------|-----------------|----------|----------------------------|
| Tomatoes | Walk-In Cooler | 34°F | |
| Cheese | Walk-In Cooler | 36°F | |
| Milk/Dairy | Refrigerator | 41°F | |
| Chicken | Walk-In Freezer | Frozen°F | |
| Deli Meat | Walk-In Freezer | Frozen°F | |
| Taco Meat | Baine Marie | 210°F | |
| Beans | Baine Marie | 188°F | |
| | | °F | |
| | | °F | |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Inspector | Inspector Signature | Sig. Date | Time In | Time Out |
|------------|------------------|---|-----------|----------------|--|-----------|----------|----------|
| 4/14/2022 | Connie Peavey |  | 4/14/2022 | Joey Woodfield |  RS 822 | 4/14/2022 | 11:48 AM | 12:27 PM |



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| | |
|--|---|
| No. Of Risk Factor/Intervention Violations | 0 |
| No. Of Repeat Factor/Intervention Violations | 0 |

Date: 4/14/2022
 Time In: 10:45 AM
 Time Out: 11:35 AM
 Inspection ID :

| | | | | |
|--|---|----------------------------|------------------|--------------------------------|
| 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 |

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Foodborne Illness Risk Factors

| Supervision | | |
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| 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

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|--------------------------------------|---|-----|
| 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 | N/A |
| 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 |

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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 | IN |
| 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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Other Location Description |
|----------------------|-----------------|----------|----------------------------|
| Taco Meat | Hot-Hold Unit | 176°F | |
| Beef | Walk-In Freezer | Frozen°F | |
| Milk/Dairy | Refrigerator | 41°F | |
| Milk/Dairy | Refrigerator | 38°F | |
| Taco Meat | Cooking | 196°F | |
| Cheese | Walk-In Cooler | 34°F | |
| Apple Juice | Walk-In Cooler | 35°F | |
| Chicken | Walk-In Freezer | Frozen°F | |
| Chicken | Baine Marie | 180°F | |
| Taco Meat Hot Hold 2 | Hot-Hold Unit | 167°F | |
| | | °F | |
| | | °F | |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Inspector | Inspector Signature | Sig. Date | Time In | Time Out |
|------------|------------------|----------------------------|-----------|----------------|------------------------------|-----------|----------|----------|
| 4/14/2022 | Marilyn Barrett | <i>Marilyn Barrett</i> | 4/14/2022 | Joey Woodfield | <i>Joey Woodfield RS 822</i> | 4/14/2022 | 10:45 AM | 11:35 AM |