



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: 12/6/2022 Time In: 10:59 AM Time Out: 11:45 AM Inspection ID :
	No. Of Repeat Factor/Intervention Violations	0	

Establishment: COSSATOT RIVER PRIMARY	Address: 122 E. Adair Ln	City/State: VANDERVOORT, AR	Zip: 71972	Telephone:
License/Permit#: 570081 - FOOD PUBLIC SCHOOLS License	Permit Holder: COSSATOT RIVER PRIMARY	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	
Supervision			
1 Person in charge present, demonstrates knowledge, and performs duties	IN	18 Proper cooking time and temperatures N/O	
2 Certified Food Protection Manager	IN	19 Proper reheating procedures for hot holding N/O	
Employee Health			
3 Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	20 Proper cooling time and temperatures N/O	
4 Proper use of restriction and exclusion	IN	21 Proper hot holding temperatures IN	
5 Clean-Up of Vomiting and Diarrheal Events	IN	22 Proper cold holding temperatures IN	
Good Hygienic Practices			
6 Proper eating, tasting, drinking, or tobacco use	IN	23 Proper date marking and disposition OUT, (*)	
7 No discharge from eyes, nose, and mouth	IN	24 Time as a public health control; procedures & record N/A	
Preventing Contamination by Hands			
8 Hands clean & properly washed	IN	Consumer Advisory	
9 No bare hand contact with RTE foods or approved alternate method properly followed	IN	25 Consumer advisory for raw or undercooked foods N/A	
10 Adequate handwashing facilities supplied & accessible	IN	Highly Susceptible Populations	
Approved Source			
11 Food obtained from approved source	IN	26 Pasteurized foods used; prohibited foods not offered IN	
12 Food received at proper temperature	N/O	Chemical	
13 Food in good condition, safe and unadulterated	IN	27 Food additives; approved & properly stored N/A	
14 Required records available: shellstock tags, parasite destruction	N/A	28 Toxic substances properly identified, stored, & used IN	
Protection From Contamination			
15 Food separated/protected	IN	Conformance with Approved Procedures	
16 Food-contact surfaces: cleaned and sanitized	IN	29 Compliance with variance, specialized process, & HACCP plan N/A	
17 Proper disposition of returned, previously served, reconditioned & unsafe food	IN	<p>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.</p>	



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			
30 Pasteurized eggs used where required	N/A	43 In-use utensils: properly stored IN	
31 Water and ice from approved source	IN	44 Utensils, equipment & linens: properly stored, dried & handled IN	
32 Variance obtained for specialized processing methods	N/A	45 Single-use & single-service articles: properly stored & used IN	
Food Temperature Control			
33 Proper cooling method used; adequate equipment used for temperature control	IN	46 Gloves used properly N/A	
34 Plant food properly cooked for hot holding	N/O	Utensils, Equipment and Vending	
35 Approved thawing methods used	N/O	47 Food & non-food contact surfaces cleanable, properly designed, constructed & used IN	
36 Thermometers provided & accurate	IN	48 Warewashing facilities: installed, maintained, used; test strips IN	
Food Identification			
37 Food properly labeled; original container	IN	49 Non-food contact surfaces clean IN	
Prevention of Food Contamination			
38 Insects, rodents & animals not present; no unauthorized persons	IN	Physical Facilities	
39 Contamination prevented during food preparation, storage/display	IN	50 Hot and cold water available; adequate pressure IN	
40 Personal cleanliness	IN	51 Plumbing installed; proper backflow devices IN	
41 Wiping cloths: properly used and stored	N/O	52 Sewage & waste water properly disposed IN	
42 Washing fruits and vegetables	N/O	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
23	3-501.17	C	There was a container of cheese sauce that was not dated correctly after pulling it from the freezer. Food that was previously opened before freezing shall be dated appropriately after pulling from the freezer. Corrected. Food was dated.	12/6/2022

Inspection Published Comment:

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
12/6/2022	Connie Peavey		12/6/2022	Joey Woodfield	 RS 822	12/6/2022	10:59 AM	11:45 AM



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: 12/6/2022 Time In: 9:58 AM Time Out: 10:39 AM Inspection ID :
	No. Of Repeat Factor/Intervention Violations	1	

Establishment: COSSATOT RIVER ELEMENTARY	Address: 130 School Dr.	City/State: WICKES, AR	Zip: 71973	Telephone:
License/Permit#: 570085 - FOOD PUBLIC SCHOOLS License	Permit Holder: COSSATOT RIVER ELEMENTARY	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		
Supervision			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	IN
2	Certified Food Protection Manager	IN	20	Proper cooling time and temperatures	N/O
Employee Health			21	Proper hot holding temperatures	IN
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
Good Hygienic Practices			Consumer Advisory		
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	Highly Susceptible Populations		
Preventing Contamination by Hands			26	Pasteurized foods used; prohibited foods not offered	IN
8	Hands clean & properly washed	IN	Chemical		
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	Conformance with Approved Procedures	IN
Approved Source			29	Compliance with variance, specialized process, & HACCP plan	N/A
11	Food obtained from approved source	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	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			

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			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
Food Temperature Control			Utensils, Equipment and Vending		
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	Physical Facilities		
Food Identification			50	Hot and cold water available; adequate pressure	IN
37	Food properly labeled; original container	IN	51	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			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	OUT, R
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
55	6-501.11	NC	There are condensation leaks in both of the walk-in freezers. The freezer units shall be maintained in good repair. Repair the condensation drips.	12/6/2022

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Deli Meat	Walk-In Freezer	Frozen°F	
Grape Juice	Walk-In Cooler	39°F	
Cheese Sauce	Re-Heating	188°F	
Pizza	Hot-Hold Unit	136°F	
Corn Dogs	Walk-In Freezer	Frozen°F	
Potato Wedges	Cooking	206°F	
Taco Meat	Walk-In Cooler	35°F	
Potato Wedges	Cooking	201°F	
Hot Dogs	Walk-In Freezer	Frozen°F	
Potato Wedges	Hot-Hold Unit	137°F	
Chicken	Walk-In Freezer	Frozen°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
12/6/2022	Shelby Schlomer	<i>Shelby Schlomer</i>	12/6/2022	Joey Woodfield	<i>Joey Woodfield RS 822</i>	12/6/2022	9:58 AM	10:39 AM



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	No. Of Repeat Factor/Intervention Violations	0		
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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Employee Health			21	Proper hot holding temperatures	IN
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
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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	Highly Susceptible Populations		
Preventing Contamination by Hands			26	Pasteurized foods used; prohibited foods not offered	N/A
8	Hands clean & properly washed	IN	Chemical		
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	OUT, (*)	28	Conformance with Approved Procedures	IN
Approved Source			29	Compliance with variance, specialized process, & HACCP plan	N/A
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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
10	6-501.18	NC	The hand washing sink drain was draining very slowly. Corrected. The drain was unstopped.	12/6/2022

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Potato Wedge	Hot-Hold Unit	147°F	
Grape Juice	Walk-In Cooler	38°F	
Broccoli & Cheese sauce	Hot-Hold Unit	155°F	
Chicken	Walk-In Cooler	37°F	
Chicken	Walk-In Freezer	Frozen°F	
Pizza	Hot-Hold Unit	169°F	
Milk/Dairy	Refrigerator	39°F	
Turkey	Walk-In Freezer	Frozen°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
12/6/2022	Lisa Brett	<i>Lisa Brett</i>	12/6/2022	Joey Woodfield	<i>Joey Woodfield RS 822</i>	12/6/2022	11:58 AM	12:40 PM