



### Food Establishment Inspection Report

|  |  |   |  |
|--|--|---|--|
| Arkansas Department of Health Environmental Health Protection Services<br>501-661-2171<br>4815 W Markham ST<br>Little Rock, AR 72205 | No. Of Risk Factor/Intervention Violations   | 1 | Date: 1/17/2023  |
|  | No. Of Repeat Factor/Intervention Violations | 0 | Time In: 9:45 AM<br>Time Out: 10:15 AM<br>Inspection ID : 277089 |

|   |                                   |                            |                  |                                |
|---|-----------------------------------|----------------------------|------------------|--------------------------------|
| 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                        | IN  |
| 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 | <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> |   |     |
| 13                                       | Food in good condition, safe and unadulterated   | IN  |   |   |     |
| 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   | IN       | 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                                     | OUT, (*) | 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 |
|-------------|-------------------|----------------|---|-----------------|
| 41          | 3-304.14          | NC             | Damp cloths were left on the counter. Corrected. Cloths in use for wiping containers and other equipment surfaces shall be held between use in a chemical sanitizer solution at an appropriate concentration as specified in 4-501.114 and laundered daily. | 1/17/2023       |

Inspection Published Comment:

**TEMPERATURE OBSERVATIONS**

| Item              | Location        | Temp      | Other Location Description |
|-------------------|-----------------|-----------|----------------------------|
| Chlorine Solution | Other           | 100 PPM°F |                            |
| Milk              | Refrigerator    | 39°F      |                            |
| Pickles           | Refrigerator    | 39°F      |                            |
| Chicken           | Walk-In Cooler  | 34°F      |                            |
| Tots              | Cooking         | 150°F     |                            |
| Chicken Nuggets   | Cooking         | 196°F     |                            |
| Corn Dogs         | 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 |
|------------|------------------|----------------------------|-----------|----------------|-------------------------------|-----------|---------|----------|
| 1/17/2023  | Connie Peavey    | <i>Connie Peavey</i>       | 1/17/2023 | Steve Tompkins | <i>Steve Tompkins</i> EHS 533 | 1/17/2023 | 9:45 AM | 10:15 AM |