



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: 4/13/2023
	No. Of Repeat Factor/Intervention Violations	0	Time In: 11:01 AM Time Out: 11:45 AM Inspection ID :

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			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	N/O
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	Toxic substances properly identified, stored, & used	IN
Approved Source			Conformance with Approved Procedures		
11	Food obtained from approved source	IN	29	Compliance with variance, specialized process, & HACCP plan	N/A
12	Food received at proper temperature	N/A	<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			
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	N/O	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	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	IN
41	Wiping cloths: properly used and stored	IN	56	Adequate ventilation and lighting; designated areas used	OUT
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
56	6-303.10	C	The light is not bright enough in the walk-in freezer. Lighting shall be bright enough to see well. Replace the bulb with a brighter one.	4/13/2023

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Cheese	Walk-In Cooler	37°F	
Chili	Hot-Hold Unit	149°F	
Apple Juice	Refrigerator	34°F	
Milk/Dairy	Refrigerator	40°F	
Milk/Dairy-Cooler 2	Refrigerator	40°F	
Corn	Hot-Hold Unit	181°F	
Chicken	Walk-In Freezer	Frozen°F	
Apples	Walk-In Cooler	36°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/13/2023	JoAnn Kesterson	<i>JoAnn Kesterson</i>	4/13/2023	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/13/2023	11:01 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: 4/13/2023 Time In: 12:05 PM Time Out: 1:15 PM Inspection ID : 286300	
	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
1	Person in charge present, demonstrates knowledge, and performs duties	IN	N/O
2	Certified Food Protection Manager	IN	N/O
Employee Health		20	Proper reheating procedures for hot holding
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	N/O
4	Proper use of restriction and exclusion	IN	21
5	Clean-Up of Vomiting and Diarrheal Events	IN	Proper hot holding temperatures
Good Hygienic Practices		22	Proper cold holding temperatures
6	Proper eating, tasting, drinking, or tobacco use	IN	23
7	No discharge from eyes, nose, and mouth	IN	Proper date marking and disposition
Preventing Contamination by Hands		24	Time as a public health control; procedures & record
8	Hands clean & properly washed	IN	N/A
9	No bare hand contact with RTE foods or approved alternate method properly followed	IN	Consumer Advisory
10	Adequate handwashing facilities supplied & accessible	IN	25
Approved Source		Consumer advisory for raw or undercooked foods	
11	Food obtained from approved source	IN	N/A
12	Food received at proper temperature	N/O	Highly Susceptible Populations
13	Food in good condition, safe and unadulterated	IN	26
14	Required records available: shellstock tags, parasite destruction	N/A	Pasteurized foods used; prohibited foods not offered
Protection From Contamination		IN	
15	Food separated/protected	IN	Chemical
16	Food-contact surfaces: cleaned and sanitized	IN	27
17	Proper disposition of returned, previously served, reconditioned & unsafe food	IN	Food additives; approved & properly stored
		28	Toxic substances properly identified, stored, & used
		29	Conformance with Approved Procedures
		IN	29
		IN	Compliance with variance, specialized process, & HACCP plan
		IN	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		Proper Use of Utensils	
Safe Food and Water		43	In-use utensils: properly stored
30	Pasteurized eggs used where required	N/A	IN
31	Water and ice from approved source	IN	44
32	Variance obtained for specialized processing methods	N/A	Utensils, equipment & linens: properly stored, dried & handled
Food Temperature Control		45	Single-use & single-service articles: properly stored & used
33	Proper cooling method used; adequate equipment used for temperature control	IN	IN
34	Plant food properly cooked for hot holding	N/O	46
35	Approved thawing methods used	IN	Gloves used properly
36	Thermometers provided & accurate	IN	N/A
Food Identification		Utensils, Equipment and Vending	
37	Food properly labeled; original container	IN	47
Prevention of Food Contamination		Food & non-food contact surfaces cleanable, properly designed, constructed & used	
38	Insects, rodents & animals not present; no unauthorized persons	IN	48
39	Contamination prevented during food preparation, storage/display	IN	Warewashing facilities: installed, maintained, used; test strips
40	Personal cleanliness	IN	49
41	Wiping cloths: properly used and stored	N/O	Non-food contact surfaces clean
42	Washing fruits and vegetables	N/O	IN
		Physical Facilities	
		50	Hot and cold water available; adequate pressure
		51	Plumbing installed; proper backflow devices
		52	Sewage & waste water properly disposed
		53	Toilet facilities: properly constructed, supplied and cleaned
		54	Garbage and refuse properly disposed; facilities maintained
		55	Physical facilities installed, maintained and cleaned
		56	Adequate ventilation and lighting; designated areas used
		57	Other violations: Code Number must be noted on following page.

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	6-501.10	C	There is a leak on the three compartment sink drain. The sink shall be maintained in good working order. Have the sink drain repaired so it doesn't drip.	4/13/2023
55	6-501.10	C	There is a condensation leak in the back walk-in freezer. The freezer shall be maintained in good repair. Repair the condensation drip.	4/13/2023

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Cheese	Refrigerator	40°F	
Milk/Dairy	Refrigerator	36°F	
Margarine	Refrigerator	40°F	
Corn	Hot-Hold Unit	163°F	
Chili	Hot-Hold Unit	174°F	
Tomatoes	Walk-In Cooler	35°F	
Hot Dogs	Walk-In Freezer	Frozen°F	
Deli Meat	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
4/13/2023	Marilyn Barrett	<i>[Signature]</i>	4/13/2023	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/13/2023	12:05 PM	1:15 PM



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: 4/13/2023 Time In: 9:52 AM Time Out: 10:40 AM Inspection ID :	
	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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Foodborne Illness Risk Factors		Potentially Hazardous Food Time/Temperature	
Supervision		18	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	IN	IN
2	Certified Food Protection Manager	IN	N/O
Employee Health		20	Proper reheating procedures for hot holding
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	N/O
4	Proper use of restriction and exclusion	IN	21
5	Clean-Up of Vomiting and Diarrheal Events	IN	Proper hot holding temperatures
Good Hygienic Practices		22	Proper cold holding temperatures
6	Proper eating, tasting, drinking, or tobacco use	IN	IN
7	No discharge from eyes, nose, and mouth	IN	23
Preventing Contamination by Hands		24	Proper date marking and disposition
8	Hands clean & properly washed	OUT, (*)	IN
9	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24
10	Adequate handwashing facilities supplied & accessible	IN	Time as a public health control; procedures & record
Approved Source		25	N/A
11	Food obtained from approved source	IN	Consumer Advisory
12	Food received at proper temperature	N/O	25
13	Food in good condition, safe and unadulterated	IN	Consumer advisory for raw or undercooked foods
14	Required records available: shellstock tags, parasite destruction	N/O	N/A
Protection From Contamination		Highly Susceptible Populations	
15	Food separated/protected	IN	26
16	Food-contact surfaces: cleaned and sanitized	IN	Pasteurized foods used; prohibited foods not offered
17	Proper disposition of returned, previously served, reconditioned & unsafe food	IN	N/A
		Chemical	
		27	Food additives; approved & properly stored
		28	Toxic substances properly identified, stored, & used
		Conformance with Approved Procedures	
		29	Compliance with variance, specialized process, & HACCP plan
			N/A

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30	Pasteurized eggs used where required	N/A	IN
31	Water and ice from approved source	IN	44
32	Variance obtained for specialized processing methods	N/A	Utensils, equipment & linens: properly stored, dried & handled
Food Temperature Control		45	Single-use & single-service articles: properly stored & used
33	Proper cooling method used; adequate equipment used for temperature control	IN	IN
34	Plant food properly cooked for hot holding	N/O	46
35	Approved thawing methods used	N/O	Gloves used properly
36	Thermometers provided & accurate	IN	N/A
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		52	Sewage & waste water properly disposed
		53	Toilet facilities: properly constructed, supplied and cleaned
		54	Garbage and refuse properly disposed; facilities maintained
		55	Physical facilities installed, maintained and cleaned
		56	Adequate ventilation and lighting; designated areas used
		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
8	2-301.11	P	A worker washed her hands but turned off the faucet with a bare clean hand. The faucet shall be turned off in such a way as to not contaminate hands after washing. Corrected. Hands were washed again and faucet was turned off correctly.	4/13/2023

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Cheese	Walk-In Cooler	36°F	
Chicken	Walk-In Cooler	33°F	
Oranges	Refrigerator	39°F	
Apple Juice	Refrigerator	41°F	
Milk/Dairy	Refrigerator	38°F	
Chicken	Walk-In Freezer	Frozen°F	
Deli Meat	Walk-In Freezer	Frozen°F	
Tomatoes	Walk-In Cooler	35°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/13/2023	Lisa Jordan	<i>Lisa Jordan</i>	4/13/2023	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/13/2023	9:52 AM	10:40 AM