

	Antania Depart	rect of House					Page 1 of	2
	Fo	ood Esta	blishme	nt Insp	ection Report			
Arkar	sas Department of Health Environmental	7/	sk Factor/Inf			1 Date: 9/21/201	8	
Healt	h Protection Services					Time In: 9:48 /	AM .	
	61-2171 V Markham ST	No. Of Re	peat ractor		ion Violations	0 Time Out:10:3		
	Rock, AR 72205	J						
Estab	lishment: UMPIRE HIGH SCHOOL	Address:	124 School	Street	City/State: UMPIRE, AR	Zip: 71971	Telephone 870583214	
	se/Permit#: 310092 - FOOD PUBLIC SCHOOLS		older: UMPIF	RE HIGH	Inspection	Est. Type: FS105	Risk Cate	gory: 2
Licen	se .	SCHOOL			Reason: Routine			
	FOODBORNE ILLN	IESS RISK	FACTORS	S AND P	UBLIC HEALTH IN	TERVENTIONS		
IN =	In compliance OUT = Not in compliance N/O = No	t observed l	N/A = Not ap	plicable	(*) = Corrected on	site during inspection (CO	S) R = Repea	t violation
·	Foodborne Illness Risk Factors	paramental regional paper on the law specific plane.			Potentially Hazardo	us Food Time/Temperature	and the second description of the second	
~~~~	Demonstration of Knowledge			16	Proper cooking time			IN
1	Person in charge present, demonstrates knowledge	e, and	IN	17	Proper reheating pro	cedures for hot holding		N/O
	performs duties			18	Proper cooling time	THE PARTY OF THE P		N/O
	Employee Health			19	Proper hot holding to Proper cold holding			N/O IN
2	Management, food employee and conditional emplo knowledge, responsibilities, and reporting	oyee;	IN	20 21	Proper date marking			OUT, (*)
3	Proper use of restriction and exclusion		IN	22		aith control; procedures & rec	ord	N/A
	Good Hygienic Practices				Consumer Advisory	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~		
4	Proper eating, tasting, drinking, or tobacco use	garla ar driverna maranas arias ina ina ay mason an	IN	23	Consumer advisory	for raw or undercooked foods		N/A
5	No discharge from eyes, nose, and mouth		IN		Highly Susceptible	Populations		
	Preventing Contamination by Hands			24	Pasteurized foods u	sed; prohibited foods not offe	red	IN
6	Hands clean & properly washed		IN		Chemical			
7	No bare hand contact with RTE foods or approved	altemate	IN	25	Food additives; appr	oved & properly stored		N/A
8	method properly followed  Adequate handwashing facilities supplied & access	ible	IN	26		operly identified, stored, & us	ed	IN
	Approved Source				·	Approved Procedures	<del></del>	<del></del>
9	Food obtained from approved source	*************	IN	27	Compliance with var	iance, specialized process, &	HACCP	N/A
10	Food received at proper temperature		N/O	have a summa some sur-	· <del>L. L </del>	improper practices or	nrocedure	L
11	Food in good condition, safe and unadulterated		IN			most prevalent contrib		
12	Required records available: shellstock tags, parasi destruction	le	N/A		foodborne illness	s or injury. Public Healt s to prevent foodborne	th interven	tions are
	Protection From Contamination		·		Control Incasare	o to provent locasonilo		nijary.
13	Food separated/protected		IN					
14 15	Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously served, reconditioned & unsafe food	***************************************	IN IN					
			OOD RETA					
	Good Retail Practices are preventative	measures t	o control the	addition c			oods.	
	Good Retail Practices		~~~~~~~~~~~~		Proper Use of Utens In-use utensils: prop	·····		IN
200	Safe Food and Water Pasteurized eggs used where required		N/A	41		& linens: properly stored, dri	ed &	IN
28 29	Water and ice from approved source		IN	-	handled	- ,o, p. op, s.e.e.,		
30	Variance obtained for specialized processing metho	ods	N/A	43	·	service articles: properly sto	red & used	IN
	Food Temperature Control			44	Gloves used properl	<del>~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~</del>		IN
31	Proper cooling method used; adequate equipment temperature control	used for	IN	45		ntact surfaces cleanable, pro	perly	IN
32	Plant food properly cooked for hot holding		IN	<u> </u>	designed, constructe		nd tool	IN
33	Approved thawing methods used		NO	46	strips	es: installed, maintained, use	5u, 165(	IN
34	Thermometers provided & accurate		IN	47	Non-food contact su	rfaces clean		IN
	Food Identification		<del></del>	-	Physical Facilities	The property of the second		
35	Food properly labeled; original container		IN	48		available; adequate pressure		IN
	Prevention of Food Contamination			49		proper backflow devices		IN IN
36	Insects, rodents & animals not present; no unautho persons	nzed	IN	50		ter properly disposed		IN
37	Contamination prevented during food preparation,		IN	- 51	,	perly constructed, supplied an		IN IN
	storage/display	**********		52 - 53		properly disposed; facilities a stalled, maintained and clean		IN
38	Personal cleanliness		IN IN	54		and lighting; designated are		IN
39 40	Wiping cloths: properly used and stored		NO NO	- 55		de Number must be noted on		N/A
40	Washing fruits and vegetables		i IVO		page.			I

Adequate ventilation and lighting; designated areas used 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
Numt	oer Code		Level Comment Correct By Date
21	3-501.17	С	Observed package of American cheese and of cut vegetables that were not date marked. Date mark 9/21/2018 time temp controlled ready to eat foods with the date the original package is opened and a discard date 7 days later. Corrected by dating products.

	TEMPERATURE OBSERVATIONS									
Item	Location	Temp	Other Location Description							
Juice	Walk-In Cooler	37°F								
Beef	Walk-In Freezer	Frozen°F								
Cheese	Refrigerator	39°F								
Chicken	Cooking	210°F								
Quat Solution	Other	400 ppm°F	Secretarian control of the control o							
antaga permentu perdikan perdikan perdikan perdikan dan 1920 dan 1931 dan 1931 dan 1931 dan 1931 dan 1931 dan 1		°F								

Visit Date	Person in Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
	Amber Provence	andRover	9/21/2018	Steve Tompkins	Steven Jamphin EHS 533	9/21/2018	9:48 AM	10:35 AM



to conductive and control of the con	entico-paradore fit also common			rage i oi z
Fo	ood Establishment Inspe	ection Report		
Arkansas Department of Health Environmental Health Protection Services 501-661-2171 4815 W Markham ST	No. Of Risk Factor/Intervention No. Of Repeat Factor/Intervention		2 Date: 10/24 Time In: 10 1 Time Cut:1 Inspection	1:59 AM 1:57 AM
Little Rock, AR 72205	CENERAL DELIVERY	C:- (C	77: 74070	Talambana
Establishment: VANDERVOORT SCHOOL	Address: GENERAL DELIVERY	VANDERVOORT, AR	Zip: 71972	Telephone:
License/Permit#: 570081 - FOOD PUBLIC SCHOOLS License	Permit Holder: VANDERVOORT SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2
FOODBORNE ILLI	NESS RISK FACTORS AND PL	IBLIC HEALTH IN	ITERVENTIONS	
IN = In compliance OUT = Not in compliance N/O = No	t observed N/A = Not applicable	(*) = Corrected or	n site during inspection (	COS) R = Repeat violation

	Foodborne Illness Risk Factors	9		Potentially Hazardous Food Time/Temperature			
	Demonstration of Knowledge			Proper cooking time and temperatures	IN		
1	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	N/O		
	performs duties		18	Proper cooling time and temperatures	N/O		
	Employee Health		19	Proper hot holding temperatures	. IN		
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	i IN		
	knowledge, responsibilities, and reporting	economic and the control of the cont	21	Proper date marking and disposition	IN		
3	Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & record			
**********	Good Hygienic Practices			Consumer Advisory			
4	Proper eating, tasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods	N/A		
5	No discharge from eyes, nose, and mouth	IN		Highly Susceptible Populations			
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	IN		
6	Hands clean & properly washed	l IN		Chemical	(C. CCS) - FeCCS OR News CHASE ACTUAL STATE		
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A		
	method properly followed		26	Toxic substances properly identified, stored, & used	OUT, (*)		
8	Adequate handwashing facilities supplied & accessible	<u>IN</u>	launanua rezabaen dai e e	Conformance with Approved Procedures	t a because a sector toury education entire		
	Approved Source	. www.na.ukhinainthud.cha-benna.hube	27	Compliance with variance, specialized process, & HACCP	N/A		
9	Food obtained from approved source	IN		plan			
10	Food received at proper temperature	N/O	Temperatural de la republica de la	Risk Factors are improper practices or procedure	2 <b>C</b>		
11	Food in good condition, safe and unadulterated	IN		identified as the most prevalent contributing factor			
12	Required records available: shellstock tags, parasite	N/A		foodborne illness or injury. Public Health interventions			

IN

N/A

IN

destruction **Protection From Contamination** 

Food separated/protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned & unsafe food

13

14

15

foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

		OOD RETA o control the		of pathogens, chemicals, and physical objects into foods.		
	Good Retail Practices		er yelklesserseres er	Proper Use of Utensils	and the expension of the first	
en e se se deser te	Safe Food and Water	magnes miner for the first of the try parcels continued to	41	In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried &	IN	
29	Water and ice from approved source	IN		handled	o de la composition della comp	
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN IN	
	Food Temperature Control	and the state of t	44	Gloves used properly		
31	Proper cooling method used; adequate equipment used for IN		rif Hanner	Utensils, Equipment and Vending	on the same area area designation of	
JI	temperature control		45	Food & non-food contact surfaces cleanable, properly	IN	
32	Plant food properly cooked for hot holding	N/O	]	designed, constructed & used	IN	
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips		
34	Thermometers provided & accurate	<u>IN</u>	47	Non-food contact surfaces clean	IN	
.,,	Food Identification			Physical Facilities		
35	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN	
Latine Sur	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	IN	
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN	
	persons	Language de la companya de la compa	51	Toilet facilities: properly constructed, supplied and cleaned	IN	
37	Contamination prevented during food preparation,	i IN	52	Garbage and refuse properly disposed; facilities maintained	OUT	
	storage/display	IN	53	Physical facilities installed, maintained and cleaned	IN	
38	Personal deanliness	N/O	54	Adequate ventilation and lighting; designated areas used	IN	
39	Wiping cloths: properly used and stored	N/O	55	Other violations: Code Number must be noted on following	N/A	
40	Washing fruits and vegetables N/O		4	page.		

		Vio	Observations and Corrective Actions lations cited in this report must be corrected within the inspector's specified timeframes	
ltem Number	Violation of Code	Priority Level	Comment	Correct By Date
26	7-204.11	C	Sanitizer was too strong in the wiping cloth bucket. Make sure to mix the concentration of sanitizers according to regulations. Corrected. New sanitizer was mixed and tested.	10/24/2018
52	5-501.13	NC	Some trash receptacles do not have lids. Trash receptacles shall be covered when not in use. Get lids for trash receptacles.	10/24/2018

	TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Other Location Description						
Strawberries	Walk-In Cooler	38°F	en e						
Broccoli	Hot-Hold Unit	151°F							
Pizza	Hot-Hold Unit	144°F							
Pizza	Cooking	179°F							
Chicken	Walk-In Freezer	Frozen°F							
Cheese	Walk-In Cooler	40°F							
Chicken Spaghetti	Hot-Hold Unit	139°F							
Cantaloupe	Buffet	39°F							
ages any Chrominates Permitted and Association Control to general design		••••••••••••••••••••••••••••••••••••••	en er en						

Visit Date	Person In Charge	Person in Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In Time	e Out
10/24/2018	Connie Peavey	دستحسر	10/24/2018	Joey Woodfield	Joey Woodfield RS 822	10/24/2018	10:59 AM 11:5	57 AM



F	ood Establishment Insp	ection Report		
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	ı Violations	2 Date: 10/24 Time In: 9:	
501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Intervent	ion Violations	1 Time Out:1 inspection	
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: 2

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

**Protection From Contamination** 

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served,

Food separated/protected

reconditioned & unsafe food

14

15

(*) = Corrected on site during inspection (COS) R = Repeat violation

	Foodborne Illness Risk Factors		.) 	Potentially Hazardous Food Time/Temperature				
	Demonstration of Knowledge	Demonstration of Knowledge			IN			
1	Person in charge present, demonstrates knowledge, and	. IN	17	Proper reheating procedures for hot holding	IN			
	performs dulies	TOTAL STATE	18	Proper cooling time and temperatures	N/O			
	Employee Health		19	Proper hot holding temperatures	IN			
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN			
_	knowledge, responsibilities, and reporting		21	Proper date marking and disposition	IN			
3	Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & record	N/A			
******	Good Hygienic Practices			Consumer Advisory				
4	Proper eating, lasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods	N/A			
5	No discharge from eyes, nose, and mouth	IN		Highly Susceptible Populations				
******	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	N/A			
6	Hands clean & properly washed	IN		Chemical				
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A			
	method properly followed		26	Toxic substances properly identified, stored, & used	IN			
8	Adequate handwashing facilities supplied & accessible	IN.	gana cara tenanca A	Conformance with Approved Procedures				
	Approved Source	and the second section of the section o	27	Compliance with variance, specialized process, & HACCP	N/A			
9	Food obtained from approved source	IN		plan				
0	Food received at proper temperature	N/O		Risk Factors are improper practices or procedure	S			
1	Food in good condition, safe and unadulterated	l IN		identified as the most prevalent contributing factors to				
2	Required records available: shellstock tags, parasite	N/A		foodborne illness or injury. Public Health interventions				

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.

IN

IN

IN

	Good Retail Practices			Proper Use of Utensils		
	Safe Food and Water	open opening, pargor to bby what follows their make ?	41	In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried & handled	IN	
29	Water and ice from approved source	IN	43	A STATE OF THE PROPERTY OF THE	IN	
30	Variance obtained for specialized processing methods	N/A		Single-use & single-service articles: properly stored & used	and the second second	
Angle of the State of the	Food Temperature Control		44	Gloves used properly	IN.	
31	Proper cooling method used; adequate equipment used for	IN	lana para da sa	Utensils, Equipment and Vending	or the colorest transfer to be a signed	
J.	temperature control	age a Language particular an advance of the contract of	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN	
32	Plant food properly cooked for hot holding	IN	46	Warewashing facilities: installed, maintained, used; test		
33	Approved thawing methods used	N/O	40	strips		
34	Thermometers provided & accurate	i N	47	Non-food contact surfaces clean	IN	
	Food Identification		er a de caración de arte de ar	Physical Facilities	, a resta ( 🍇 especialistic ( ) .	
35	Food properly labeled; original container	OUT, (*)	48	Hot and cold water available; adequate pressure	IN	
	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	IN	
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN	
nome v v v	persons	The second constitution of the second	51	Toilet facilities: properly constructed, supplied and deaned	IN	
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	OUT	
	storage/display	IN IN	53	Physical facilities installed, maintained and cleaned	IN	
38	Personal cleanliness	and the second s	54	Adequate ventilation and lighting; designated areas used	IN	
39	Wiping cloths: properly used and stored	N/O	55	Other violations: Code Number must be noted on following	N/A	
40	Washing fruits and vegetables	N/O	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	page.		

	Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes									
ltem Number	Violation of Code	Priority Level	Comment	Correct By Date						
35	3-302.12	NC	There was a package of food in the walk-in freezer that was not labeled with the name of the food. Food shall be labeled with the common name of the food. Corrected. Food was labeled.	10/24/2018						
52	5-501.13	NC	Trash receptacles do not have lids. Trash receptacles shall be covered when not in use. Get lids for trash receptacles.	10/24/2018						

TEMPERATURE OBSERVATIONS						
Item	Location	Temp	Other Location Description			
Pizza	Cooking	171°F	The second secon			
Beef Lasagna	Cooking	170°F				
Beef	Walk-In Freezer	Frozen°F				
Chicken Spaghetti	Baine Marie	147°F				
Pizza	Hot-Hold Unit	138°F				
Ham	Walk-In Cooler	37°F				
Cheese	Walk-In Cooler	35°F;				
Pizza	Cooking	167°F				
e New Proposition (1986) de la company de l'étable de l'étable de l'étable de l'étable de l'étable de l'étable	English of the second s	°F.	, and a second control of the second control			

Visit Date Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/24/2018 Marilyn Barrett	maty & sout	10/24/2018	Joey Woodfield	Joey Woodfield RS 822.	10/24/2018	9:57 AM	10:49 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
No. Of Repeat Factor/Intervention Violations

Date: 11/14/2018 Time In: 11:58 AM Time Out:12:48 PM Inspection ID: 127116

Establishment: WICKES SCHOOL	Address: GENERAL DELIVERY	City/State: WICKES, AR	Zip: 71973	Telephone:
		Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

# 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	
	Demonstration of Knowledge	mm, m 10 m 2 0 5 m 10 m 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
1	Person in charge present, demonstrates knowledge, and performs duties	IN
	Employee Health	
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN
3	Proper use of restriction and exclusion	IN
	Good Hygienic Practices	
4	Proper eating, tasting, drinking, or tobacco use	IN
5	No discharge from eyes, nose, and mouth	IN
	Preventing Contamination by Hands	
6	Hands clean & properly washed	IN
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN.
8	Adequate handwashing facilities supplied & accessible	IN
	Approved Source	
9	Food obtained from approved source	IN
10	Food received at proper temperature	N/O
11	Food in good condition, safe and unadulterated	IN
12	Required records available: shellstock tags, parasite destruction	N/A
	Protection From Contamination	
13	Food separated/protected	IN
14	Food-contact surfaces: cleaned and sanitized	IN
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN

	Potentially Hazardous Food Time/Temperature	
16	Proper cooking time and temperatures	N/O
17	Proper reheating procedures for hot holding	N/O
18	Proper cooling time and temperatures	N/O
19	Proper hot holding temperatures	IN
20	Proper cold holding temperatures	IN
21	Proper date marking and disposition	IN
22	Time as a public health control; procedures & record	N/A
	Consumer Advisory	
23	Consumer advisory for raw or undercooked foods	N/A
	Highly Susceptible Populations	
24	Pasteurized foods used; prohibited foods not offered	IN
	Chemical	
25	Food additives; approved & properly stored	N/A
26	Toxic substances properly identified, stored, & used	IN
	Conformance with Approved Procedures	
27	Compliance with variance, specialized process, & HACCP plan	N/A
	Dick Eactors are improper practices or proceedure	

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		41	In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried &	IN	
29	Water and ice from approved source	IN		handled		
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN	
	Food Temperature Control	autoromo a como erillo anteriori di Parto diametro controverio	44	Gloves used properly	N/A	
31	Proper cooling method used; adequate equipment used for	IN		Utensils, Equipment and Vending	IN	
٠.	temperature control	,,,	45	Food & non-food contact surfaces cleanable, properly		
32	Plant food properly cooked for hot holding	N/O		designed, constructed & used	IN	
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	114	
34	Thermometers provided & accurate	OUT, (*)	47	Non-food contact surfaces clean		
	Food Identification			Physical Facilities	IN	
35	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN	
	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	IN	
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN	
	persons		51	Toilet facilities: properly constructed, supplied and cleaned	IN	
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN	
38	storage/display Personal cleanliness	IN IN	53	Physical facilities installed, maintained and cleaned	IN	
	Explanation of the second of t	N/O	54	Adequate ventilation and lighting; designated areas used	IN	
39	Wiping cloths: properly used and stored		55	Other violations: Code Number must be noted on following	N/A	
40	Washing fruits and vegetables	N/O		page.		

	Observations and Corrective Actions  Violations cited in this report must be corrected within the inspector's specified timeframes						
ltem Number	Violation of Code	Priority L	evel Comment	Correct By Date			
34	4-203.12	NC	There was no thermometer in the walk-in cooler. Thermometers shall be in coolers. Place a thermometer in the cooler. Corrected.	11/14/2018			

		TEMPERAT	TURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Fruit	Walk-In Cooler	41°F	
Beef	Walk-In Freezer	Frozen°F	
Cheese	Walk-In Cooler	41°F	
Turkey	Hot-Hold Unit	143°F	
Green Beans	Baine Marie	162°F	
Milk/Dairy	Refrigerator	37°F	
Turkey	Baine Marie	158°F	
Ham	Refrigerator	39°F	
Potatoes	Baine Marie	161°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
11/14/2018 Le	eona Robb	clam that	11/14/2018	Joey Woodfield	Jory Woodfield RS 822.	11/14/2018	11:58 AM	12:48 PM