



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
No. Of Repeat Factor/Intervention Violations	0

Date: 9/21/2018
 Time In: 9:48 AM
 Time Out: 10:35 AM
 Inspection ID :

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: 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			Potentially Hazardous Food Time/Temperature	
Demonstration of Knowledge			16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding
Employee Health			18	Proper cooling time and temperatures
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures
Good Hygienic Practices			21	Proper date marking and disposition
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory	
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods
6	Hands clean & properly washed	IN	Highly Susceptible Populations	
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered
8	Adequate handwashing facilities supplied & accessible	IN	Chemical	
Approved Source			25	Food additives; approved & properly stored
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used
10	Food received at proper temperature	N/O	Conformance with Approved Procedures	
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan
12	Required records available: shellstock tags, parasite destruction	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>	
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		

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
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried & handled
29	Water and ice from approved source	IN	43	Single-use & single-service articles: properly stored & used
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly
Food Temperature Control			Utensils, Equipment and Vending	
31	Proper cooling method used; adequate equipment used for temperature control	IN	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used
32	Plant food properly cooked for hot holding	IN	46	Warewashing facilities: installed, maintained, used; test strips
33	Approved thawing methods used	N/O	47	Non-food contact surfaces clean
34	Thermometers provided & accurate	IN	Physical Facilities	
Food Identification			48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices
Prevention of Food Contamination			50	Sewage & waste water properly disposed
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned
39	Wiping cloths: properly used and stored	IN	54	Adequate ventilation and lighting; designated areas used
40	Washing fruits and vegetables	N/O	55	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
21	3-501.17	C	Observed package of American cheese and of cut vegetables that were not date marked. Date mark 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.	9/21/2018

Inspection Published Comment:

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	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
9/21/2018	Amber Provence	<i>Amber Provence</i>	9/21/2018	Steve Tompkins	<i>Steve Tompkins EHS 533</i>	9/21/2018	9:48 AM	10:35 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	2
No. Of Repeat Factor/Intervention Violations	1

Date: 10/24/2016
 Time In: 10:59 AM
 Time Out: 11:57 AM
 Inspection ID :

Establishment: VANDERVOORT SCHOOL	Address: GENERAL DELIVERY	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: 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		Potentially Hazardous Food Time/Temperature	
Demonstration of Knowledge		16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	17	Proper reheating procedures for hot holding
	IN	18	Proper cooling time and temperatures
Employee Health		19	Proper hot holding temperatures
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	20	Proper cold holding temperatures
	IN	21	Proper date marking and disposition
3	Proper use of restriction and exclusion	22	Time as a public health control; procedures & record
	IN	Consumer Advisory	
Good Hygienic Practices		23	Consumer advisory for raw or undercooked foods
4	Proper eating, tasting, drinking, or tobacco use		N/A
5	No discharge from eyes, nose, and mouth	Highly Susceptible Populations	
	IN	24	Pasteurized foods used; prohibited foods not offered
Preventing Contamination by Hands			IN
6	Hands clean & properly washed	Chemical	
7	No bare hand contact with RTE foods or approved alternate method properly followed	25	Food additives; approved & properly stored
	IN	26	Toxic substances properly identified, stored, & used
8	Adequate handwashing facilities supplied & accessible		OUT, (*)
	IN	Conformance with Approved Procedures	
Approved Source		27	Compliance with variance, specialized process, & HACCP plan
9	Food obtained from approved source		N/A
10	Food received at proper temperature	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.	
11	Food in good condition, safe and unadulterated		
12	Required records available: shellstock tags, parasite destruction		
	N/A		
Protection From Contamination			
13	Food separated/protected		
14	Food-contact surfaces: cleaned and sanitized		
15	Proper disposition of returned, previously served, reconditioned & unsafe food		
	IN		
	N/A		
	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		41	In-use utensils: properly stored
28	Pasteurized eggs used where required	42	Utensils, equipment & linens: properly stored, dried & handled
	N/A	43	Single-use & single-service articles: properly stored & used
29	Water and ice from approved source	44	Gloves used properly
	IN	Utensils, Equipment and Vending	
30	Variance obtained for specialized processing methods	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used
	N/A	46	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		47	Non-food contact surfaces clean
31	Proper cooling method used; adequate equipment used for temperature control		IN
	IN	Physical Facilities	
32	Plant food properly cooked for hot holding	48	Hot and cold water available; adequate pressure
	N/O	49	Plumbing installed; proper backflow devices
33	Approved thawing methods used	50	Sewage & waste water properly disposed
	N/O	51	Toilet facilities: properly constructed, supplied and cleaned
34	Thermometers provided & accurate	52	Garbage and refuse properly disposed; facilities maintained
	IN	53	Physical facilities installed, maintained and cleaned
Food Identification		54	Adequate ventilation and lighting; designated areas used
35	Food properly labeled; original container	55	Other violations: Code Number must be noted on following page.
	IN		N/A
Prevention of Food Contamination			
36	Insects, rodents & animals not present; no unauthorized persons		
	IN		
37	Contamination prevented during food preparation, storage/display		
	IN		
38	Personal cleanliness		
	IN		
39	Wiping cloths: properly used and stored		
	N/O		
40	Washing fruits and vegetables		
	N/O		

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
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

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Strawberries	Walk-In Cooler	38°F	
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	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/24/2018	Connie Peavey	<i>Connie Peavey</i>	10/24/2018	Joey Woodfield	<i>Joey Woodfield RS R.D.</i>	10/24/2018	10:59 AM	11:57 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	2	Date: 10/24/2018
	No. Of Repeat Factor/Intervention Violations	1	Time In: 9:57 AM Time Out: 10:49 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: 2	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Foodborne Illness Risk Factors		Potentially Hazardous Food Time/Temperature	
Demonstration of Knowledge		16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	IN	IN
Employee Health		17	Proper reheating procedures for hot holding
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	IN
3	Proper use of restriction and exclusion	IN	N/O
Good Hygienic Practices		18	Proper cooling time and temperatures
4	Proper eating, lastng, drinking, or tobacco use	IN	IN
5	No discharge from eyes, nose, and mouth	IN	IN
Preventing Contamination by Hands		19	Proper hot holding temperatures
6	Hands clean & properly washed	IN	IN
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	IN
8	Adequate handwashing facilities supplied & accessible	IN	IN
Approved Source		20	Proper cold holding temperatures
9	Food obtained from approved source	IN	IN
10	Food received at proper temperature	N/O	IN
11	Food in good condition, safe and unadulterated	IN	IN
12	Required records available: shellstock tags, parasite destruction	N/A	N/A
Protection From Contamination		21	Proper date marking and disposition
13	Food separated/protected	IN	IN
14	Food-contact surfaces: cleaned and sanitized	IN	N/A
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN	N/A
		22	Time as a public health control; procedures & record
		23	Consumer Advisory
		24	Consumer advisory for raw or undercooked foods
		25	Highly Susceptible Populations
		26	Pasteurized foods used; prohibited foods not offered
		27	Chemical
			Food additives; approved & properly stored
			Toxic substances properly identified, stored, & used
			Conformance with Approved Procedures
			Compliance with variance, specialized process, & HACCP plan

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
28	Pasteurized eggs used where required	N/A	IN
29	Water and ice from approved source	IN	IN
30	Variance obtained for specialized processing methods	N/A	IN
Food Temperature Control		42	Utensils, equipment & linens: properly stored, dried & handled
31	Proper cooling method used; adequate equipment used for temperature control	IN	IN
32	Plant food properly cooked for hot holding	IN	IN
33	Approved thawing methods used	N/O	IN
34	Thermometers provided & accurate	IN	IN
Food Identification		43	Single-use & single-service articles: properly stored & used
35	Food properly labeled; original container	OUT, (*)	IN
Prevention of Food Contamination		44	Gloves used properly
36	Insects, rodents & animals not present; no unauthorized persons	IN	IN
37	Contamination prevented during food preparation, storage/display	IN	IN
38	Personal cleanliness	IN	IN
39	Wiping cloths: properly used and stored	N/O	IN
40	Washing fruits and vegetables	N/O	IN
		45	Utensils, Equipment and Vending
		46	Food & non-food contact surfaces cleanable, properly designed, constructed & used
		47	Warewashing facilities: installed, maintained, used; test strips
		48	Non-food contact surfaces clean
		49	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
			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

Item 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

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Pizza	Cooking	171°F	
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	
		°F	

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	<i>Marilyn Barrett</i>	10/24/2018	Joey Woodfield	<i>Joey Woodfield R.S.R.D.</i>	10/24/2018	9:57 AM	10:49 AM



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4815 W Markham ST
Little Rock, AR 72205

No. Of Risk Factor/Intervention Violations	1
No. Of Repeat Factor/Intervention Violations	0

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:
License/Permit#: 570085 - FOOD PUBLIC SCHOOLS License	Permit Holder: WICKES 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 (*) = Corrected on site during inspection (COS) R = Repeat violation

Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature		
Demonstration of Knowledge			16	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	N/O
Employee Health			18	Proper cooling time and temperatures	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	IN
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	IN
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan	N/A
12	Required records available: shellstock tags, parasite destruction	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.		
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			

GOOD RETAIL PRACTICES

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

Inspection Published Comment:

TEMPERATURE 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	Leona Robb	<i>Leona Robb</i>	11/14/2018	Joey Woodfield	<i>Joey Woodfield RS 822</i>	11/14/2018	11:58 AM	12:48 PM