

F	ood Establishment Insp	ection 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 No. Of Repeat Factor/Intervent		1 Date: 2/8/20 Time In: 10 0 Time Out:1 Inspection	:35 AM 1:35 AM
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

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

destruction

Protection From Contamination

13 Food separated/protected
14 Food-contact surfaces: cleaned and sanitized

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

	Foodborne Iliness Risk Factors		i.	Potentially Hazardous Food Time/Temperature	
	Demonstration of Knowledge	THE RESIDENCE AND ASSOCIATED TO SERVICE OF THE PERSONS ASSOCIATED TO SERVICE OF THE P	16	Proper cooking time and temperatures	N/O
		I IN	17	Proper reheating procedures for hot holding	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	1 114	18	Proper cooling time and temperatures	N/O
	Employee Health	£	19	Proper hat holding temperatures	IN
	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN
2	knowledge, responsibilities, and reporting	114	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 Hyglenic Practices	Charles dans and a language		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	- Control - Cont	24	Pasteurized foods used; prohibited foods not offered	IN
6	Hands clean & properly washed	IN		Chemical	
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & property stored	N/A
•	method properly followed	1	26	Toxic substances properly identified, stored, & used	lN
8	Adequate handwashing facilities supplied & accessible	<u>IN</u>	-	Conformance with Approved Procedures	
	Approved Source	ar in a state of the first of t	27	Compliance with variance, specialized process, & HACCP	N/A
9	Food obtained from approved source	IN	j	plan	-
10	Food received at proper temperature	N/O		Risk Factors are improper practices or procedure	s
11	Food in good condition, safe and unadulterated	IN	j	identified as the most prevalent contributing factor	rs to
12	Required records available: shellstock tags, parasite	N/A		foodborne illness or injury. Public Health interven	tions ar

IN

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

14	Food-contact surfaces: cleaned and samuzed				
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN			
	Good:Retall Practices are preventative measures	OOD RETAI to control the s	L PRAC	CTIGES Treathogens enemicals and physical objects into foods	
	Good Retail Practices			Proper Use of Utensils	
	Safe Food and Water		41	In-use utensils: properly stored	OUT, (*)
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried & handled	į IIV
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	IN
	Food Temperature Control			Utensils, Equipment and Vending	
31	Proper cooling method used; adequate equipment used for temperature control	I IN	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	IN
33	Approved thawing methods used	N/O	1	strips	
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN
entredit mys	Food Identification		1	Physical Facilities	
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	ĺ	51	Toilet facilities: properly constructed, supplied and cleaned	IN IN
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
	storage/display	IN IN	53	Physical facilities installed, maintained and cleaned	IN
38	Personal cleanliness	IN IN	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	4	page.	<u> </u>

· ·	Observations and Corrective Actions lations cited in this report must be corrected within the inspector's specified timeframes
Number Code	Comment Comment Correct By Date Ice scoop was buried in ice. Corrected by storing scoop correctly. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in accordance with established regulations. 2/8/2019

	TEMPERATURE OBSERVATIONS					
Item	Location	Temp	Other Location Description			
Ham	Cold-Hold Unit	40°F				
Chicken	Walk-In Freezer	40°F				
Milk/Dairy	Refrigerator	39°F				
Strawberries	Walk-In Cooler	36°F				
Potatoes	Hot-Hold Unit	142°F				
Beef	Hot-Hold Unit	140°F				
Strawberries	Refrigerator	38°F				
town de mader 1817 fer familier ferminner franklige blitte		oE ;				
and promises only assets of the property and become on	ACTION AND THE PROPERTY LAND PROPERTY SECURITY S	oF the second of				

Visit Date Person in Charge	Person In Charge Signature	Sig, Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
2/8/2019 Latisha Robb	La Tisla Polit	2/8/2019	Steve Tompkins	Steven Tompkins EHS 533	2/8/2019	10:35 AM	11:35 AM



	- 1- 17 - 1	t Inspection	D
LOOG Let	aniienman	T INCHARTIAN	PODOM

Arkansas Department of Health Environmental Health Protection Services 501-661-2171 No. Of Risk Factor/Intervention Violations
No. Of Repeat Factor/Intervention Violations

Date: 4/8/2019 Time In: 11:40 AM Time Out:12:39 PM Inspection ID: 141819

4815 W Markham ST Little Rock, AR 72205

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

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

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

	LOSES THE RESIDENCE AND ADMINISTRATION OF THE STATE OF TH	ment is the highest state of the president of the second o				
	Demonstration of Knowledge					
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	i 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	
Proper cooking time and temperatures	N/O
Proper reheating procedures for hot holding	N/O
Proper cooling time and temperatures	N/O
Proper hot holding temperatures	IN
Proper cold holding temperatures	IN
Proper date marking and disposition	OUT, (*
Time as a public health control; procedures & record	N/A
Consumer Advisory	
Consumer advisory for raw or undercooked foods	N/A
Highly Susceptible Populations	A CONTRACTOR OF THE PROPERTY O
Pasteurized foods used; prohibited foods not offered	IN
Chemical	
Food additives; approved & properly stored	N/A
Toxic substances properly identified, stored, & used	IN.
Conformance with Approved Procedures	
Compliance with variance, specialized process, & HACCP plan	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.

45 46 47

	Good Retail Practices	
	Safe Food and Water	ASSESSATION AND THE STATE OF TH
28	Pasteurized eggs used where required	N/A
29	Water and ice from approved source	IN
30	Variance obtained for specialized processing methods	N/A
	Food Temperature Control	
31	Proper cooling method used; adequate equipment used for temperature control	IN
32	Plant food properly cooked for hot holding	N/O
33	Approved thawing methods used	N/O
34	Thermometers provided & accurate	IN
	Food Identification	
35	Food properly labeled; original container	IN
	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	OUT, (*)
40	Washing fruits and vegetables	IN

Proper Use of Utensils	
In-use utensils: properly stored	IN
Utensils, equipment & linens: properly stored, dried & handled	IN
Single-use & single-service articles: properly stored & used	IN
Gloves used properly	N/A
Utensils, Equipment and Vending	
Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
Warewashing facilities: installed, maintained, used; test strips	IN
Non-food contact surfaces clean	IN
Physical Facilities	COLORO DE MESTO DE LA COLORO DEL COLORO DE LA COLORO DEL COLORO DE LA COLORO DEL COLORO DE LA COLORO DEL COLORO DE LA COLORO DEL COLORO DE LA COLORO
Hot and cold water available; adequate pressure	IN
Plumbing installed; proper backflow devices	IN
Sewage & waste water properly disposed	IN
Toilet facilities: properly constructed, supplied and cleaned	IN
Garbage and refuse properly disposed; facilities maintained	IN
Physical facilities installed, maintained and cleaned	IN
Adequate ventilation and lighting; designated areas used	IN
Other violations: Code Number must be noted on following page.	N/A

		Vic	Observations and Corrective Actions lations 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	Ċ	There was a container of cheese sauce that was taken out on the freezer and placed in the walk-in cooler that was not dated properly. All Temperature-control-for-safety food shall be dated properly and discarded within 7 days after opening when keeping in the refrigerator at 41 Deg. F. Corrected. Product was dated correctly.	4/8/2019
39	3-304.14	NC	There was a wet wiping cloth stored on the table top. All in-use wiping cloths shall be stored in a sanitizer solution between uses. Corrected. wiping cloth was placed on the washing machine to be washed.	4/8/2019

		TEMP	ERATURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Chicken	Walk-In Freezer	Frozen°F	
Beef	Walk-In Freezer	Frozen°F	and the second of the second
Rice	Baine Marie	152°F	The state of the s
Tomatoes	Walk-In Cooler	41°F	and the second of the second o
Burrito	Hot-Hold Unit	141°F	and the state of t
Ham	Walk-In Cooler	41°F	AND THE RESERVE OF THE PROPERTY OF THE PROPERT
Beef	Baine Marie	149°F	and the second of the second o
Beans	Baine Marie	170°F	e region de la visa de maior que la composição de maior remainde de maior de la composição de la composição de Composição
		° F	The second secon

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/8/2019 L	aTisha Robb	Till felt	4/8/2019 J	loey Woodfield	Joey Woodfield RS 822	4/8/2019	11:40 AM	12:39 PM



F	ood Establishment Inspe	ection Report			
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	11	1 Date: 4/19/2019 Time In: 11:18 AM		
501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Intervention	on Violations	0 Time Out:1		
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	- Osac waterallists Teatron o Se-
	Demonstration of Knowledge	
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	OUT, (*)
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

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GOOD RETAIL PRACTICES

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	Good Retail Practices		10 m	Proper Use of Utensils	water the contract
	Safe Food and Water	ENGINEERS CONTRACTOR A THE STATE OF THE	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	40	handled	iN
30	Variance obtained for specialized processing methods	IN.	43	Single-use & single-service articles: properly stored & used	N/A
	Food Temperature Control		44	Gloves used properly	N/A
31	Proper cooling method used; adequate equipment used for	IN	april 1	Utensils, Equipment and Vending	Lauren Berscheit
•	temperature control	t. Species was a series a series was successful and series and series.	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	IN
33	Approved thawing methods used	N/O		strips	
34	Thermometers provided & accurate	. IN	47	Non-food contact surfaces clean	IN
	Food Identification	and the second second		Physical Facilities	Andrew Co. No. of States of States
35	Food properly labeled; original container	. IN	- 48	Hot and cold water available; adequate pressure	IN
	Prevention of Food Contamination	and the second s	49	Plumbing installed; proper backflow devices	IN
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN.
	persons The continues of the continues		- 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	IN	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

		Vic	Observations and Corrective Actions lations cited in this report must be corrected within the inspector's specified timeframes
Item Number	Violation of Code	Priority Level	Comment Correct By Date
11	3-202.15.	С	There was a can of food that was badly dented around the rim of the can. Cans of food that have had the seal damaged shall not be used. Remove this item and do not make it available for service. Corrected. The can was removed.

			TEMPERATURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Tomatoes-Cut	Buffet	40°F	and were the second of the
Hamburger	Hot-Hold Unit	142°F	
Potatoes	Hot-Hold Unit	139°F	and the second of the second o
Chicken	Walk-In Freezer	Frozen°F	and the second
Cheese	Buffet	37°F	
Chicken	Hot-Hold Unit	138°F	and the state of t

Γ	Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
l	4/19/2019 Le	eona Robb	and the the same and antique of the same same same same same same same sam	4/19/2019	Joey Woodfield	Joey Woodfield RS 822	4/19/2019	11:18 AM	12:08 PM



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F	ood Establishment Insp	ection Report		
Arkansas Department of Health Environmental	No. Of Risk Factor/Intervention	Violations	11 7,1 "	Date: 4/19/2019 Fime In: 10:10 AM
Health Protection Services 501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Intervent	ion Violations	Т 0	Firme Out:11:01 AM nspection ID :
Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR	Zip: 71937	Telephone: 8703874200

Permit Holder: COSSATOT RIVER HIGH SCHOOL Inspection Reason: Routine License/Permit#: 1213290 - FOOD PUBLIC SCHOOLS Risk Category: 2 Est. Type: FS105 License

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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

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

N/O N/O N/O
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OUT, (*
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N/A
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	малым кладоциялын этгий колийн	41 42	In-use utensils: properly stored			
28	Pasteurized eggs used where required	N/A		Utensils, equipment & linens: properly stored, dried &	IN		
29	Vater and ice from approved source			handled			
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN		
	Food Temperature Control	produces and a separation of the first of	44	Gloves used properly	IN		
31	Proper cooling method used; adequate equipment used for	IN		Utensils, Equipment and Vending	and the second second		
٠,	temperature control	ž	45	Food & non-food contact surfaces cleanable, properly	IN		
32	ant food properly cooked for hot holding N/O			designed, constructed & used	······································		
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	IN		
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN		
	Food Identification		8 V	Physical Facilities			
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	and formulated control of the lateral time and the	- 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		
20	The state of the s	torage/display ersonal cleanliness IN		Physical facilities installed, maintained and cleaned	IN		
38	Personal cleanliness	N/O	54	Adequate ventilation and lighting; designated areas used	IN		
39	Wiping cloths: properly used and stored	- Carrier of the comment	55	Other violations: Code Number must be noted on following page.			
40	Washing fruits and vegetables	NO	S				

	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						
22	3-501.19	·C	There was some cut fruit on the salad bar kept at room temperature. If time is used as a public health control, you must document it. Corrected. Worked with the manager to resolve the issue of documenting the time on the food items.						

TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Other Location Description				
Pizza	Hot-Hold Unit	152°F					
Tomatoes-Cut	Buffet	41°F					
Juice	Refrigerator	41°F					
Cheese	Walk-In Cooler	37°F	and the second of the second o				
Ham	Walk-In Cooler	34°F					
Hamburgers	Hot-Hold Unit	144°F	y de la companya de la participación de la companya de la companya de la companya de la companya de la company La companya de la co				
Ham	Buffet	37°F					
		• F	and the control of t The control of the control of				

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/19/2019 C	Carla Harwood	and when a definition to the second of the control	4/19/2019 J	oey Woodfield	Joey Woodfield RS 822	4/19/2019	10:10 AM	11:01 AM