



Food Establishment Inspection Report

Arkansas Department of Health Environmental Health Protection Services
 501-661-2171
 4816 W Markham ST
 Little Rock, AR 72205

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

Date: 2/8/2019
 Time In: 10:35 AM
 Time Out: 11:35 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	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	<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	OUT, (*)
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	IN
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	IN	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	IN	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	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

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	3-304.12	NC	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

Inspection Published Comment:

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	
		°F	
		°F	

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	<i>Latisha Robb</i>	2/8/2019	Steve Tompkins	<i>Steve Tompkins EHS 533</i>	2/8/2019	10:35 AM	11:35 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	0

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

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

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	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	OUT, (*)
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
----	---	-----

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

Safe Food and Water

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

41	In-use utensils: properly stored	IN
42	Utensils, equipment & linens: properly stored, dried & handled	IN
43	Single-use & single-service articles: properly stored & used	IN
44	Gloves used properly	N/A

Utensils, Equipment and Vending

45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
46	Warewashing facilities: installed, maintained, used; test strips	IN
47	Non-food contact surfaces clean	IN

Physical Facilities

48	Hot and cold water available; adequate pressure	IN
49	Plumbing installed; proper backflow devices	IN
50	Sewage & waste water properly disposed	IN
51	Toilet facilities: properly constructed, supplied and cleaned	IN
52	Garbage and refuse properly disposed; facilities maintained	IN
53	Physical facilities installed, maintained and cleaned	IN
54	Adequate ventilation and lighting; designated areas used	IN
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
21	3-501.17	C	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

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Chicken	Walk-In Freezer	Frozen°F	
Beef	Walk-In Freezer	Frozen°F	
Rice	Baine Marie	152°F	
Tomatoes	Walk-In Cooler	41°F	
Burrito	Hot-Hold Unit	141°F	
Ham	Walk-In Cooler	41°F	
Beef	Baine Marie	149°F	
Beans	Baine Marie	170°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/8/2019	LaTisha Robb	<i>LaTisha Robb</i>	4/8/2019	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/8/2019	11:40 AM	12:39 PM



Food Establishment Inspection Report

Arkansas Department of Health Environmental Health Protection Services 501-661-2171 4815 W Markham ST Little Rock, AR 72205	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">No. Of Risk Factor/Intervention Violations</td> <td style="text-align: center; padding: 2px;">1</td> </tr> <tr> <td style="padding: 2px;">No. Of Repeat Factor/Intervention Violations</td> <td style="text-align: center; padding: 2px;">0</td> </tr> </table>	No. Of Risk Factor/Intervention Violations	1	No. Of Repeat Factor/Intervention Violations	0	Date: 4/19/2019 Time In: 11:18 AM Time Out: 12:08 PM Inspection ID :
No. Of Risk Factor/Intervention Violations	1					
No. Of Repeat Factor/Intervention Violations	0					
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

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

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

Safe Food and Water		
28	Pasteurized eggs used where required	N/A
29	Water and ice from approved source	IN
30	Variance obtained for specialized processing methods	IN
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	IN
40	Washing fruits and vegetables	N/O

Proper Use of Utensils

41	In-use utensils: properly stored	IN
42	Utensils, equipment & linens: properly stored, dried & handled	IN
43	Single-use & single-service articles: properly stored & used	IN
44	Gloves used properly	N/A
Utensils, Equipment and Vending		
45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
46	Warewashing facilities: installed, maintained, used; test strips	IN
47	Non-food contact surfaces clean	IN
Physical Facilities		
48	Hot and cold water available; adequate pressure	IN
49	Plumbing installed; proper backflow devices	IN
50	Sewage & waste water properly disposed	IN
51	Toilet facilities: properly constructed, supplied and cleaned	IN
52	Garbage and refuse properly disposed; facilities maintained	IN
53	Physical facilities installed, maintained and cleaned	IN
54	Adequate ventilation and lighting; designated areas used	IN
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
11	3-202.15.	C	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.	4/19/2019

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Tomatoes-Cut	Buffet	40°F	
Hamburger	Hot-Hold Unit	142°F	
Potatoes	Hot-Hold Unit	139°F	
Chicken	Walk-In Freezer	Frozen°F	
Cheese	Buffet	37°F	
Chicken	Hot-Hold Unit	138°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/19/2019	Leona Robb	<i>Leona Robb</i>	4/19/2019	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/19/2019	11:18 AM	12:08 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
No. Of Repeat Factor/Intervention Violations	0

Date: 4/19/2019
 Time In: 10:10 AM
 Time Out: 11:01 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

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

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	OUT, (*)

Consumer Advisory

23	Consumer advisory for raw or undercooked foods	IN
----	--	----

Highly Susceptible Populations

24	Pasteurized foods used; prohibited foods not offered	N/A
----	--	-----

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
----	---	-----

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

Safe Food and Water

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	N/O
40	Washing fruits and vegetables	N/O

Proper Use of Utensils

41	In-use utensils: properly stored	IN
42	Utensils, equipment & linens: properly stored, dried & handled	IN
43	Single-use & single-service articles: properly stored & used	IN
44	Gloves used properly	IN

Utensils, Equipment and Vending

45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
46	Warewashing facilities: installed, maintained, used; test strips	IN
47	Non-food contact surfaces clean	IN

Physical Facilities

48	Hot and cold water available; adequate pressure	IN
49	Plumbing installed; proper backflow devices	IN
50	Sewage & waste water properly disposed	IN
51	Toilet facilities: properly constructed, supplied and cleaned	IN
52	Garbage and refuse properly disposed; facilities maintained	IN
53	Physical facilities installed, maintained and cleaned	IN
54	Adequate ventilation and lighting; designated areas used	IN
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
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.	4/19/2019

Inspection Published Comment:

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	
Ham	Walk-In Cooler	34°F	
Hamburgers	Hot-Hold Unit	144°F	
Ham	Buffet	37°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/19/2019	Carla Harwood		4/19/2019	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/19/2019	10:10 AM	11:01 AM