

#### **Food Establishment Inspection Report** Arkansas Department of Health Environmental No. Of Risk Factor/Intervention Violations Date: 4/7/2020 Time In: 12:55 PM Health Protection Services Time Out:1:57 PM No. Of Repeat Factor/Intervention Violations 501-661-2171 Inspection ID: 4815 W Markham ST Little Rock, AR 72205

Establishment: VANDERVOORT SCHOOL		City/State: VANDERVOORT, AR	Zip: 71972	Telephone:
	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	IN	17	Proper reheating procedures for hot holding
	performs duties		18	Proper cooling time and temperatures
	Employee Health		19	Proper hot holding temperatures
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures
	knowledge, responsibilities, and reporting		21	Proper date marking and disposition
3	Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & recor
	Good Hygienic Practices			Consumer Advisory
4	Proper eating, tasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods
5	No discharge from eyes, nose, and mouth	IN	1	Highly Susceptible Populations
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offere
6	Hands clean & properly washed	N/O		Chemical
7	No bare hand contact with RTE foods or approved alternate	N/O	25	Food additives; approved & properly stored
	method properly followed		26	Toxic substances properly identified, stored, & used
8	Adequate handwashing facilities supplied & accessible	IN.		Conformance with Approved Procedures
	Approved Source		27	Compliance with variance, specialized process, & F
9	Food obtained from approved source	IN		plan
10	Food received at proper temperature	N/O		Risk Factors are improper practices or p
11	Food in good condition, safe and unadulterated	IN		identified as the most prevalent contribut
12	Required records available: shellstock tags, parasite destruction	N/A		foodborne illness or injury. Public Health control measures to prevent foodborne il
	Protection From Contamination			control measures to prevent toodborne in
13	Food separated/protected	IN		
14	Food-contact surfaces: cleaned and sanitized	N/A		
15	Proper disposition of returned, previously served,	IN		

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	N/O
20	Proper cold holding temperatures	IN
21	Proper date marking and disposition	N/O
22	Time as a public health control; procedures & record	N/O
	Consumer Advisory	
23	Consumer advisory for raw or undercooked foods	N/A
	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
	D. I.	_

are improper practices or procedures he most prevalent contributing factors to ess or injury. Public Health interventions are ures to prevent foodborne illness or injury.

#### **GOOD RETAIL PRACTICES**

reconditioned & unsafe food

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Good Retail Practices		4	Proper Use of Utensils	
	Safe Food and Water	The straight on Trook Street Straight Section 1994 with	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	1	handled	in
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	N/A
	Food Temperature Control	Arrent Control	44	Gloves used properly  Utensils, Equipment and Vending	IN/A
31	Proper cooling method used; adequate equipment used for	IN	Ţ <u></u>		161
	temperature control	J. 1	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	40	strips	
34	Thermometers provided & accurate	l IN	47	Non-food contact surfaces clean	IN
	Food Identification			Physical Facilities	and him and an experience of Conference of
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
42.25	storage/display	IN	53	Physical facilities installed, maintained and cleaned	IN
38	Personal cleanliness	plane a comprehension of the contract of the c	54	Adequate ventilation and lighting; designated areas used	OUT, (*)
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	The party of the p	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			
54	6-304.11	NC	The vent filter is dirty on the ice machine. Clean the filter as often as necessary to keep it clean. Clean the filter.	4/6/2020			

# Inspection Published Comment:

	TEMPERATURE OBSERVATIONS						
Item	Location	Temp	Other Location Description				
Eggs	Walk-In Freezer	Frozen°F					
Deli Meat	Walk-In Freezer	Frozen°F					
Margarine	Walk-In Cooler	38°F					

Visit Date Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/7/2020 Kenny Davis	Kung Den	4/7/2020 Joey	Woodfield	Josep Woodfield RS 822	4/7/2020	12:55 PM	1:57 PM



## **Food Establishment Inspection Report**

Arkansas Department of Health Environmental Health Protection Services 501-661-2171 4815 W Markham ST

Little Rock, AR 72205

No. Of Risk Factor/Intervention Violations

1 Date: 4/7/2020
Time In: 11:25 AM
Time Out:12:16 PM
Inspection ID:

Establishment: WICKES SCHOOL	 City/State: WICKES, AR	Zip: 71973	Telephone:
Liconoci, citium, ci cocc i com i co	 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

	ation of Knowledge	accessed a testes extra-linear
<ol> <li>Person in performs</li> </ol>	charge present, demonstrates knowledge, and duties	IN
Employee	Health	
	ent, food employee and conditional employee; e, responsibilities, and reporting	IN
3 Proper us	e of restriction and exclusion	lN.
Good Hyg	ienic Practices	
4 Proper ea	ting, tasting, drinking, or tobacco use	IN
5 No discha	rge from eyes, nose, and mouth	IN
Preventin	g Contamination by Hands	
6 Hands cle	an & properly washed	IN
	and contact with RTE foods or approved alternate roperly followed	IN
8 Adequate	handwashing facilities supplied & accessible	. IN
Approved	Source	
9 Food obta	ined from approved source	IN
10 Food rece	ived at proper temperature	N/O
	ood condition, safe and unadulterated	IN
12 Required destructio	records available: shellstock tags, parasite n	N/A
Protection	From Contamination	
13 Food sepa	arated/protected	IN
14 Food-con	act surfaces: cleaned and sanitized	IN
	position of returned, previously served, ned & unsafe food	IN

	Potentially Hazardous Food Time/Temperature							
16	Proper cooking time and temperatures	IN						
17	Proper reheating procedures for hot holding	IN						
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			Proper Use of Utensils	
	Safe Food and Water	armania a comunication de la com	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	43	handled Single-use & single-service articles: properly stored & used	IN
30	Variance obtained for specialized processing methods	N/A	43	Gloves used properly	N/A
	Food Temperature Control		44	The property containing any processing of the pr	Street and and an annual section
31	Proper cooling method used; adequate equipment used for	IN	45	Utensils, Equipment and Vending Food & non-food contact surfaces cleanable, properly	i in
	temperature control		45	designed, constructed & used	IIV
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	40	strips	
34	Thermometers provided & accurate	<u> IN</u>	47	Non-food contact surfaces clean	IN
	Food Identification		j	Physical Facilities	Special or Control of the Control of Control
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
~~	storage/display	l IN	53	Physical facilities installed, maintained and cleaned	OUT, R
38	Personal cleanliness	a Sandaran and a second and a second	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							
Item Number	Violation of Code	Priority Level	Comment	Correct By Date				
53	6-501.11	NC	There is a condensation drip in the walk-in freezer. All equipment shall be kept in good working order. Have the drip repaired.	4/6/2020				

Inspection Published Comment:

		TEMPERAT	TURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Potatoes	Re-Heating	171°F	
Deli Meat	Freezer	Frozen°F	
Milk/Dairy	Refrigerator	38°F	
Chicken	Walk-In Freezer	Frozen°F	
Cheese	Walk-In Cooler	41°F	
Potatoes	Walk-In Freezer	Frozen°F	
Chicken	Hot-Hold Unit	140°F	
Chicken	Cooking	206°F	
	And the second s	°F	

ſ	Visit Date Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
	4/7/2020 Carla Harwood	Carla Horatord	4/7/2020	Joey Woodfield	Josep Woodfield RS 822	4/7/2020	11:25 AM	12:16 PM

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	Fo	od Esta	ablishme	nt Insp	ection Report		
Arkai	nsas Department of Health Environmental h Protection Services	No. Of R	20 22 AM :05 AM				
501-6 4815	661-2171 W Markham ST Rock, AR 72205	No. Of R	epeat Factor	Interven	ion Violations	Inspection II	
Estal	lishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S		City/State: Cove, AR	Zip: 71937	Telephone: 8703874200	
Licer Licer	ise/Permit#: 1213290 - FOOD PUBLIC SCHOOLS ise	Permit Holder: COSSATOT RIVER HIGH SCHOOL		Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2	
IN =	FOODBORNE ILLI In compliance OUT = Not in compliance N/O = No					NTERVENTIONS n site during inspection (C	OS) R = Repeat violation
	Foodborne Illness Risk Factors			·		ous Food Time/Temperatu	
	Demonstration of Knowledge	graph on the garage Little Ambridge (1)	na tarawani in mana na Armana minara	16	Proper cooking time	and temperatures	N/O N/O
1	Person in charge present, demonstrates knowledge performs duties	e, and	IN	17 18	Proper cooling time	ocedures for hot holding and temperatures	N/O
	Employee Health				Proper nor nording	IN	
Management, food employee and conditional emplo knowledge, responsibilities, and reporting			IN	20	Proper cold holding Proper date marking	temperatures g and disposition ealth control; procedures & re	•••
3	Proper use of restriction and exclusion	nes a temperature of Patrician services	IN	22	Time as a public he	ealth control; procedures & re	ecord N/A
No. 1 and the second se							
4	Proper eating, tasting, drinking, or tobacco use	anthoris and a second second	IN	23	Consumer advisory	for raw or undercooked foo	ds N/A
5	No discharge from eyes, nose, and mouth	eranises, o de a l	IN		Highly Susceptible	Populations	many in the control of the control of the control of the control of
•	There are the second of the se	The second control of the second		24	Pactourized foods	ised: prohibited foods not of	fered N/A

**Preventing Contamination by Hands** Pasteurized foods used; pronibited to Chemical Hands clean & properly washed 6 Food additives; approved & properly stored No bare hand contact with RTE foods or approved alternate 25 Toxic substances properly identified, stored, & used method properly followed Adequate handwashing facilities supplied & accessible **Conformance with Approved Procedures** Compliance with variance, specialized process, & HACCP **Approved Source** IN Food obtained from approved source Risk Factors are improper practices or procedures N/O Food received at proper temperature 10 identified as the most prevalent contributing factors to IN Food in good condition, safe and unadulterated 11 foodborne illness or injury. Public Health interventions are Required records available: shellstock tags, parasite 12 control measures to prevent foodborne illness or injury. **Protection From Contamination** Food separated/protected 13

IN

IN

Food-contact surfaces: cleaned and sanitized

reconditioned & unsafe food

Proper disposition of returned, previously served,

14

15

## GOOD RETAIL PRACTICES

N/A

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Good Retail Practices		\$; in	Proper Use of Utensils	and the second		
Safe Food and Water				In-use utensils: properly stored			
28	Pasteurized eggs used where required	IN	42	Utensils, equipment & linens: properly stored, dried & handled Single-use & single-service articles: properly stored & used			
29	Water and ice from approved source	<u>IN</u>	43				
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly	N/A		
	Food Temperature Control	g ogs område samate bleger i		Utensils, Equipment and Vending			
31	Proper cooling method used; adequate equipment used for temperature control	in 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	IN		
33	Approved thawing methods used N/O		4	strips			
34	Thermometers provided & accurate	<u>IN</u>	.5 47	Non-food contact surfaces clean	. IN		
	Food Identification	and allegate the comment of the same	ti i	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		
16	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN		
_	persons	k Suddansaren era esta	51	Toilet facilities: properly constructed, supplied and cleaned	IN .		
7	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	. IN		
	storage/display	IN	53	Physical facilities installed, maintained and cleaned	OUT,		
38	Personal cleanliness	N/O	54	Adequate ventilation and lighting; designated areas used	IN		
9	Wiping cloths: properly used and stored 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				
6	2-301.11	C	A workers hands came in contact with the bottom of the sink while rinsing. Workers shall make good efforts to keep hands from touching the inside of the sink while washing. Corrected. Hands were washed again.	4/7/2020				
53	6-501.12	NC	The toilet is in need of cleaning. Clean the toilet as often as necessary to keep it clean. Corrected. Toilet was cleaned.	4/6/2020				

## Inspection Published Comment:

			TEMPERATURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Hot Dogs	Walk-In Freezer	Frozen°F	
Milk/Dairy	Refrigerator	40°F	
Juice	Refrigerator	41°F	
Chicken Nuggets	Hot-Hold Unit	153°F	
Margarine	Walk-In Cooler	38°F	
Deli Meat	Walk-In Cooler	35°F	and the second of the second o

				Inspector	Inspector Signature	Sig. Date	Time In	Time Out
Visit Date	Person In Charge	Person In Charge	Sig. Date	ilispecioi				
		Signature			Joen Woodfield RS 822	4/7/2020	10:22 AM	11:05 AM
4/7/2020	Carla Harwood	Contra Manager	4/7/2020	Joey Woodfield	gardy to solding the same			
		, 0						