



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: 12:55 PM

Time Out: 1:57 PM

Inspection ID :

No. Of Repeat Factor/Intervention Violations

1

Establishment: VANDERVOORT SCHOOL

Address: 122 E. Adair Ln

City/State:
VANDERVOORT,
AR

Zip: 71972

Telephone:

License/Permit#: 570081 - FOOD PUBLIC SCHOOLS
LicensePermit Holder: VANDERVOORT
SCHOOLInspection
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	N/O
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	N/O
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record	N/O
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	N/O	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	N/O	24	Pasteurized foods used; prohibited foods not offered	N/A
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	N/A			
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	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	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	N/O	54	Adequate ventilation and lighting; designated areas used	OUT, (*)
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
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	<i>Kenny Davis</i>	4/7/2020	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/7/2020	12:55 PM	1:57 PM



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 501-661-2171
 4815 W Markham ST
 Little Rock, AR 72205

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

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

Establishment: WICKES SCHOOL	Address: 130 School Dr.	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	IN
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	IN
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

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 & 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	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	OUT, R
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
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:

TEMPERATURE 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	
		°F	

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	<i>Carla Harwood</i>	4/7/2020	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/7/2020	11:25 AM	12:16 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	2
No. Of Repeat Factor/Intervention Violations	0

Date: 4/7/2020
Time In: 10:22 AM
Time Out: 11:05 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
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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	OUT, (*)
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
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Highly Susceptible Populations

24	Pasteurized foods used; prohibited foods not offered	N/A
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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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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	IN
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
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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	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	OUT, (*)
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
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		

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	<i>Carla Harwood</i>	4/7/2020	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/7/2020	10:22 AM	11:05 AM