



### 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: 9/5/2017
	No. Of Repeat Factor/Intervention Violations	0	Time In: 10:15 AM Time Out: 11:15 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

<p><b>Foodborne Illness Risk Factors</b></p> <p><b>Demonstration of Knowledge</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 5%;">1</td> <td style="width: 85%;">Person in charge present, demonstrates knowledge, and performs duties</td> <td style="width: 10%; text-align: center;">IN</td> </tr> </table> <p><b>Employee Health</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 5%;">2</td> <td style="width: 85%;">Management, food employee and conditional employee; knowledge, responsibilities, and reporting</td> <td style="width: 10%; text-align: center;">IN</td> </tr> <tr> <td>3</td> <td>Proper use of restriction and exclusion</td> <td style="text-align: center;">IN</td> </tr> </table> <p><b>Good Hygienic Practices</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 5%;">4</td> <td style="width: 85%;">Proper eating, tasting, drinking, or tobacco use</td> <td style="width: 10%; 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#### GOOD RETAIL PRACTICES

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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
20	3-501.16	C	Tomatoes at salad bar not held at 41 degrees F. or less. These will be time held from now on. Corrected	9/5/2017

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Beef	Walk-In Freezer	Solid°F	
Tomatoes-Cut	Cold-Hold Unit	61°F	
Milk/Dairy	Refrigerator	39°F	
Juice	Walk-In Cooler	36°F	
Potatoes	Hot-Hold Unit	145°F	
Cheese	Refrigerator	36°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
9/5/2017	Deantha Gibbons	<i>Deantha Gibbons</i>	9/5/2017	Steve Tompkins	<i>Steve Tompkins</i> ENS 533	9/5/2017	10:15 AM	11:15 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	1	Date: 5/4/2017
	No. Of Repeat Factor/Intervention Violations	0	Time In: 11:05 AM Time Out: 11:50 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	
<b>Demonstration of Knowledge</b>			16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding
<b>Employee Health</b>			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
<b>Good Hygienic Practices</b>			21	Proper date marking and disposition
4	Proper eating, tasting, drinking, or tobacco use	N/O	22	Time as a public health control; procedures & record
5	No discharge from eyes, nose, and mouth	IN	<b>Consumer Advisory</b>	
<b>Preventing Contamination by Hands</b>			23	Consumer advisory for raw or undercooked foods
6	Hands clean & properly washed	IN	<b>Highly Susceptible Populations</b>	
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	<b>Chemical</b>	
<b>Approved Source</b>			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	<b>Conformance with Approved Procedures</b>	
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 food measures to prevent foodborne illness or injury.</p>	
<b>Protection From Contamination</b>				
13	Food separated/protected	N/A		
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	
<b>Safe Food and Water</b>			41	In-use utensils: properly stored
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried & handled
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<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>	
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	<b>Physical Facilities</b>	
<b>Food Identification</b>			48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices
<b>Prevention of Food Contamination</b>			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
54	6-304.11	NC	Clean the air filter on the ice machine.	5/4/2017

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Frozen Foods	Walk-In Freezer	solid°F	
Ambient	Hot-Hold Unit	223°F	
Burrito	Other	156°F	
Corn	Baine Marie	174°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
5/4/2017	Connie Peavey	<i>Connie Peavey</i>	5/4/2017	Joey Woodfield	<i>Joey Woodfield RS RDD</i>	5/4/2017	11:05 AM	11:50 AM



### Food Establishment Inspection Report

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	No. Of Repeat Factor/Intervention Violations	0	

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

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1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	N/O
<b>Employee Health</b>			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
<b>Good Hygienic Practices</b>			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	<b>Consumer Advisory</b>		
<b>Preventing Contamination by Hands</b>			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	<b>Highly Susceptible Populations</b>		
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	<b>Chemical</b>		
<b>Approved Source</b>			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	<b>Conformance with Approved Procedures</b>		
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/O	<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>		
<b>Protection From Contamination</b>					
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		
<b>Safe Food and Water</b>			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	IN
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>		
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	<b>Physical Facilities</b>		
<b>Food Identification</b>			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	OUT, R	49	Plumbing installed; proper backflow devices	IN
<b>Prevention of Food Contamination</b>			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
35	3-601.11	NC	Packaged food shall comply with standards of identity requirements. A can of food in the dry storage area had the factory label missing.	4/11/2017

Inspection Published Comment:

### TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Mashed Potatoes	Baine Marie	140°F	
Gravy	Baine Marie	151°F	
Potatoes	Walk-In Freezer	solid°F	
Chicken	Cooking	166°F	
Ham	Walk-In Freezer	solid°F	
Vegetables	Walk-In Freezer	solid°F	
Chicken	Hot-Hold Unit	143°F	
Milk/Dairy	Refrigerator	39°F	
Green Beans	Baine Marie	158°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/11/2017	Lisa Brett	<i>Lisa Brett</i>	4/11/2017	Joey Woodfield	<i>Joey Woodfield RS 822</i>	4/11/2017	11:15 AM	11:55 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: 5/4/2017  
 Time In: 9:45 AM  
 Time Out: 10:54 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			Potentially Hazardous Food Time/Temperature	
<b>Demonstration of Knowledge</b>			16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding
<b>Employee Health</b>			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
<b>Good Hygienic Practices</b>			21	Proper date marking and disposition
4	Proper eating; tasting, drinking, or tobacco use	N/O	22	Time as a public health control; procedures & record
5	No discharge from eyes, nose, and mouth	IN	<b>Consumer Advisory</b>	
<b>Preventing Contamination by Hands</b>			23	Consumer advisory for raw or undercooked foods
6	Hands clean & properly washed	IN	<b>Highly Susceptible Populations</b>	
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	<b>Chemical</b>	
<b>Approved Source</b>			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	<b>Conformance with Approved Procedures</b>	
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/O	<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>	
<b>Protection From Contamination</b>				
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


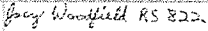
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29	Water and ice from approved source	IN	43	Single-use & single-service articles: properly stored & used
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>	
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	<b>Physical Facilities</b>	
<b>Food Identification</b>			48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices
<b>Prevention of Food Contamination</b>			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	OUT, (*), R	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	N/O	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
37	3-303.12	C	Do not store boxes of food in the walk in freezer where water can drip on them. Boxes were under the condensation drip.	5/4/2017
53	6-501.11	NC	Repair the condensation drip in the outside walk-in freezer.	5/4/2017

Inspection Published Comment:  
37 Boxes were moved.

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Juice	Refrigerator	40°F	
Corn	Cooking	185°F	
Hot Water	Baine Marie	199°F	
Potatoes	Cooking	179°F	
Ham	Walk-In Freezer	solid°F	
Ambient	Hot-Hold Unit	162°F	
Chicken	Walk-In Freezer	solid°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
5/4/2017	Marilyn Barrett		5/4/2017	Joey Woodfield	 RS RDD	5/4/2017	9:45 AM	10:54 AM