

Artamon Depar	Artanus Deputament of Houlds				
F	ood Establishment Insp	ection Report			
Arkansas Department of Health Environmental	No. Of Risk Factor/Intervention	Violations	1 Date: 9/5/2017 Time In: 10:15 A	. 18	
Health Protection Services 501-661-2171	No. Of Repeat Factor/Intervention Violations		0 Time Out:11:15 AM Inspection ID :		
4815 W Markham ST Little Rock, AR 72205			mopodion is.		
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	
	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	N/O
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	lN .
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	OUT, (*
21	Proper date marking and disposition	IN
22	Time as a public health control; procedures & record	IN
	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	# 1 70 17,040 130d 100kg 10
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	and a second a second and a second a second and a second a second and a second and a second and		Proper Use of Utensils	
	Safe Food and Water	arenaum des adore de alto porto, facilitado en	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		handled	., .,
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN
	Food Temperature Control	A CONTRACTOR OF STREET	44	Gloves used properly	IN
31	Proper cooling method used; adequate equipment used for	IN		Utensils, Equipment and Vending	178 - 277 - 4,00po Lo -00 2
J,	temperature control	and the same and a second	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		strips	
34	Thermometers provided & accurate	. IN	47	Non-food contact surfaces clean	IN
	Food Identification	The section is a supplied to the other of the first	J	Physical Facilities	and and the first section
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	e i de transcript au sample magnetic de transcript	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
	The same and produced produced as the same and the same a	IN IN	54	Adequate ventilation and lighting; designated areas used	IN
39 40	Wiping cloths: properly used and stored Washing fruits and vegetables	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		of Priority	Level Comment	Correct By Date
20	3-501.16	С	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					
ltem	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			

ſ	Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Sign	ature :	Sig. Date	Time in	Time Out
	9/5/2017 D	eantha Gibbons	Dear he liker	9/5/2017	Steve Tompkins	Steven Tompkins	EHS 533	9/5/2017	10:15 AM	11:15 AM



Fo	ood Establishment Inspection Report		
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention Violations	1	Date: 5/4/2017 Time in: 11:05 AM
501-661-2171	No. Of Repeat Factor/Intervention Violations	0	Time Out:11:50 AM
4815 W Markham ST Little Rock, AR 72205			mopulation to

Establishment: VANDERVOORT SCHOOL		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

Required records available: shellstock tags, parasite

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served,

Protection From Contamination
Food separated/protected

reconditioned & unsafe food

destruction

13

15

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

Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature	
Demonstration of Knowledge	allered to a constituent constituent agent	16	Proper cooking time and temperatures	N/O
Person in charge present, demonstrates knowledge, and	IN IN	17	Proper reheating procedures for hot holding	N/O
performs duties		18	Proper cooling time and temperatures	N/O
Employee Health		19	Proper hot holding temperatures	IN
Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN
knowledge, responsibilities, and reporting	are the color	21	Proper date marking and disposition	IN
Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & record	N/A
Good Hygienic Practices			Consumer Advisory	
Proper eating, tasting, drinking, or tobacco use	N/O	23	Consumer advisory for raw or undercooked foods	N/A
No discharge from eyes, nose, and mouth	lN		Highly Susceptible Populations	
Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	IN
Hands clean & properly washed	IN		Chemical	
No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A
	and the state of t	26	Toxic substances properly identified, stored, & used	IN
	i in	STATE OF STREET,	Conformance with Approved Procedures	~\.u~/#**##################################
Approved Source		27	Compliance with variance, specialized process & HACCP	N/A
Food obtained from approved source	IN	2.	plan	1975
Food received at proper temperature	N/O	Source and the death of their	Rick Factors are improper practices or procedure	c
Food in good condition, safe and unadulterated	IN		· · · · · · · · · · · · · · · · · · ·	
	Demonstration of Knowledge Person in charge present, demonstrates knowledge, and performs duties Employee Health Management, food employee and conditional employee; knowledge, responsibilities, and reporting Proper use of restriction and exclusion Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth Preventing Contamination by Hands Hands clean & properly washed No bare hand contact with RTE foods or approved alternate method properly followed Adequate handwashing facilities supplied & accessible Approved Source Food obtained from approved source Food received at proper temperature	Demonstration of Knowledge Person in charge present, demonstrates knowledge, and performs duties Employee Health Management, food employee and conditional employee; knowledge, responsibilities, and reporting Proper use of restriction and exclusion IN Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use N/O 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 Adequate handwashing facilities supplied & accessible IN Approved Source Food obtained from approved source IN Food received at proper temperature	Demonstration of Knowledge Person in charge present, demonstrates knowledge, and performs duties Employee Health In 19 Management, food employee and conditional employee; knowledge, responsibilities, and reporting Proper use of restriction and exclusion In 22 Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use N/O 23 No discharge from eyes, nose, and mouth In Preventing Contamination by Hands Hands clean & properly washed No bare hand contact with RTE foods or approved alternate method properly followed Adequate handwashing facilities supplied & accessible In Approved Source Food obtained from approved source In No Food received at proper temperature	Demonstration of Knowledge

N/A

N/A

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** Proper Use of Utensils IN Safe Food and Water 41 In-use utensils: properly stored 42 Utensils, equipment & linens: properly stored, dried & Pasteurized eggs used where required N/A Water and ice from approved source IN 29 43 Single-use & single-service articles: properly stored & used IN Variance obtained for specialized processing methods N/A Gloves used properly IN Food Temperature Control Utensils, Equipment and Vending 31 Proper cooling method used; adequate equipment used for IN IN 45 Food & non-food contact surfaces cleanable, properly temperature control designed, constructed & used Plant food properly cooked for hot holding IN 46 Warewashing facilities: installed, maintained, used; test IN N/O 33 Approved thawing methods used IN Thermometers provided & accurate Non-food contact surfaces clean IN 47 Food Identification **Physical Facilities** IN 35 Food properly labeled; original container 48 IN Hot and cold water available; adequate pressure Prevention of Food Contamination IN 49 Plumbing installed; proper backflow devices IN 36 Insects, rodents & animals not present; no unauthorized IN 50 Sewage & waste water properly disposed persons 51 Toilet facilities: properly constructed, supplied and cleaned IN 37 Contamination prevented during food preparation; IN IN 52 Garbage and refuse properly disposed; facilities maintained storage/display 53 IN Physical facilities installed, maintained and cleaned 38 Personal cleanliness IN 54 Adequate ventilation and lighting; designated areas used OUT, R IN 39 Wiping cloths: properly used and stored N/A 55 Other violations: Code Number must be noted on following Washing fruits and vegetables

Correct By Date
/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				
eragen tyrus er eigen der film for versche ein der der dem gelijken bestehelde.		°F				
a volumente de la Compute des depuisses en propriété de la conference de la compute de		°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	Co- reaner	5/4/2017	Joey Woodfield	frey Woodfield RS 822.	5/4/2017	11:05 AM	11:50 AM



F	ood Establishment Inspe	ection Report		
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	Violations	1 Date: 4/11/2	
501-661-2171	No. Of Repeat Factor/Intervention	on Violations	0 Time Out:1	1:55 AM
4815 W Markham ST Little Rock, AR 72205			mapection	
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 ILL	L NESS RISK FACTORS AND PL	J JBLIC HEALTH IN	I ITERVENTIONS	

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

Protection From Contamination Food separated/protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned & unsafe food

13

14

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

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature			
A. A. S. C.	Demonstration of Knowledge		16	Proper cooking time and temperatures	N/O		
1	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	N/O		
	performs duties		18	Proper cooling time and temperatures	N/O		
m-m-2 4/44-5-2-2-10	Employee Health	in Prisonthus in Passer Manachall to South Security (III)	19	Proper hot holding temperatures	IN		
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN		
	knowledge, responsibilities, and reporting			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 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 offered	IN		
6	Hands clean & properly washed	IN		Chemical	SERVICE CONTINUES AND I		
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A		
	method properly followed	Australiana proper coloradoras.	26	Toxic substances properly identified, stored, & used	IN		
8	Adequate handwashing facilities supplied & accessible	<u>IN</u>	g Esta opening in the state of the A 	Conformance with Approved Procedures	erenory etain internoverse au-		
	Approved Source		27	Compliance with variance, specialized process, & HACCP	N/A		
9	Food obtained from approved source	IN) ~ ′	plan	1071		
10	Food received at proper temperature	N/O	haminitalin wir in in manet	Risk Factors are improper practices or procedures			
11	Food in good condition, safe and unadulterated	IN					
12	Required records available: shellstock tags, parasite destruction	N/O	ì	identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions a			

control measures to prevent foodborne illness or injury.

		OOD RETA to control the		CTICES of pathogens, chemicals, and physical objects into foods.	
to annual de l'annual de servi	Good Retail Practices	All feeren construent descriptions	The state of the s	Proper Use of Utensils	***************************************
artical control (1) decision)	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 &	IN
29	Water and ice from approved source	IN		handled	
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN
APPENDICATION	Food Temperature Control	odrana produkt co co	44	Gloves used properly	IN
			į.	Utensils, Equipment and Vending	
31	Proper cooling method used; adequate equipment used for temperature control	IN	45	Food & non-food contact surfaces cleanable, properly	IN
32	Plant food properly cooked for hot holding	IN	and the second s	designed, constructed & used	ninitationimen in particul
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test	IN
34	Thermometers provided & accurate	IN	47	Strips Non-food contact surfaces clean	INI

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30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN	
SAMORATAS	Food Temperature Control	and the same and the same of	44	Gloves used properly	IN	
~~~				Utensils, Equipment and Vending		
31	Proper cooling method used; adequate equipment used for temperature control		45	Food & non-food contact surfaces cleanable, properly	IN	
32	Plant food properly cooked for hot holding	IN		designed, constructed & used		
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	IN	
34	Thermometers provided & accurate	l IN	47	Non-food contact surfaces clean	IN	
	Food Identification		arrows to the state of the state of	Physical Facilities		
35	Food properly labeled; original container	OUT, R	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, storage/display	] IN	52	Garbage and refuse properly disposed; facilities maintained	IN	
38	Personal cleanliness	i 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	
ltem Numb		Priority L	evel 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	The contract of the contract o				

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	Lica Brith	4/11/2017	Joey Woodfield	Joey Woodfield RS 822.	4/11/2017	11:15 AM	11:55 AM



F	ood Establishment Inspection Report		
Arkansas Department of Health Environmental	No. Of Risk Factor/Intervention Violations	2	Date: 5/4/2017 Time In: 9:45 AM
Health Protection Services 501-661-2171	No. Of Repeat Factor/Intervention Violations	1 (	Time Out:10:54 AM
4815 W Markham ST Little Rock, AR 72205			mspection io .

Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR		Telephone: 8703874200
Liconical cilinal interest in the contract of		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

destruction

13

15

**Protection From Contamination** Food separated/protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned & unsafe food

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

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature				
ale alkalism	Demonstration of Knowledge			Proper cooking time and temperatures	IN			
1	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	N/O			
•	performs duties		18	Proper cooling time and temperatures	N/O			
1 80-1 50-100	Employee Health	Department of the second section of the second section of the second section s	19	Proper hot holding temperatures	IN			
2	Management, food employee and conditional employee;	Î ÎN	20	Proper cold holding temperatures	IN			
_	knowledge, responsibilities, and reporting		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			
a Saly Armen	Good Hygienic Practices			Consumer Advisory				
4	Proper eating, tasting, drinking, or tobacco use	N/O	23	Consumer advisory for raw or undercooked foods	IN			
5	No discharge from eyes, nose, and mouth	IN	1	Highly Susceptible Populations				
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	N/A			
6	Hands clean & properly washed	IN	e samue le ma, mé boh sem se de la de de	Chemical				
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A			
	method properly followed		26	Toxic substances properly identified, stored, & used	IN			
8	Adequate handwashing facilities supplied & accessible	<u>IN</u>		Conformance with Approved Procedures				
	Approved Source			Compliance with variance, specialized process, & HACCP	N/A			
9	Food obtained from approved source	IN	27	plan	1			
10	Food received at proper temperature	N/O	SALAMONEURA, ALV.	Risk Factors are improper practices or procedure	.s			
11	Food in good condition, safe and unadulterated	IN	j	identified as the most prevalent contributing factors to				
12	Required records available: shellstock tags, parasite	N/O		feedbase illness as injunt. Dublic Health interventions				

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

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	Good Retail Practices	9		Proper Use of Utensils	
and restrictions.	Safe Food and Water	and the second s	41	In-use utensils: properly stored	IN
28	Pasteurized eggs used where required		42	Utensils, equipment & linens: properly stored, dried & handled	IN
29	Water and ice from approved source	IN .	42	The state of the s	IN
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN
	Food Temperature Control		44	Gloves used properly	114
31	Proper cooling method used; adequate equipment used for	IN		Utensils, Equipment and Vending	ness errendamentarionalerr
0,	temperature control		45	Food & non-food contact surfaces cleanable, properly	IN
32	Plant food properly cooked for hot holding	IN		designed, constructed & used	IN
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	114
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN
	Food Identification	į.	care processors and	Physical Facilities	
35	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN
	Prevention of Food Contamination	William Company	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,	OUT, (*), R	52	Garbage and refuse properly disposed; facilities maintained	IN
38	storage/display  Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	OUT, F
	Land State of the	N/O	54	Adequate ventilation and lighting; designated areas used	IN
39	Wiping cloths: properly used and stored	ar and a second and a second	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						
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				
	a Commence of the second speciment products and the second specimens of the se	°F				
	. Mentingen and the second	°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	N-3-A-MA	5/4/2017	Joey Woodfield	Josy Woodfield RS 822.	5/4/2017	9:45 AM	10:54 AM