



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	3	Date: 3/20/2018
	No. Of Repeat Factor/Intervention Violations	1	Time In: 11:59 AM Time Out: 3:15 PM Inspection ID : 101414

Establishment: AR DEPT OF CORRECTION CUMMINS	Address: P. O. BOX 500	City/State: GRADY, AR	Zip: 71644	Telephone: 8702676228
License/Permit#:	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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	IN
17 Proper reheating procedures for hot holding	N/A
18 Proper cooling time and temperatures	N/A
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	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	IN
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	OUT
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	OUT
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, R
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
45	4-101.11	NC	#3 storage room door and frame is in disrepair and not easily cleanable. It should be replaced	4/20/2018
50	5-403.12	NC	Cooking kettles water is draining across kitchen hallway. It needs to be diverted to floor drain.	4/20/2018
53	6-201.11	NC	Wall in chemical room is in disrepair and needs to be refinished.	4/20/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Corned beef hash	Cooking	172°F	
Corned beef hash	Hot-Hold Unit	160°F	
Milk/Dairy	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
3/20/2018	Angelika Smarjesse	<i>A Smarjesse</i>	3/20/2018	Ben Matthews	<i>Ben Matthews</i>	3/20/2018	11:59 AM	3:15 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: 4/4/2018
 Time In: 2:15 PM
 Time Out: 3:06 PM
 Inspection ID: 102892

Establishment: AR DEPARTMENT OF CORRECTION	Address: 326 LEE 601	City/State: BRICKEYS, AR	Zip: 72320	Telephone: 8702954700
License/Permit#:	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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	N/O
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	N/O
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	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	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	OUT
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	6-202.11	NC	Light in the walk in freezer is not shielded. All lights in food prep, ware washing and food storage shall be shielded or protected.	4/18/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Ambient	Walk-In Cooler	41°F	
Chicken	Hot-Hold Unit	162°F	
Rice	Hot-Hold Unit	170°F	
Pineapple-Cut	Walk-In Cooler	40°F	
Green Beans	Hot-Hold Unit	148°F	
Beans	Walk-In Cooler	153°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/4/2018	Erma Bell	<i>[Signature]</i>	4/4/2018	Jonathan Turner	<i>[Signature]</i> 522	4/4/2018	2:15 PM	3:06 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	3
No. Of Repeat Factor/Intervention Violations	1

Date: 5/14/2018
 Time In: 11:38 AM
 Time Out: 1:00 PM
 Inspection ID : 107096

Establishment: ARKANSAS DEPARTMENT OF CORRECTION - ESTER UNIT	Address: 7500 CORRECTION CIRCLE	City/State: PINE BLUFF, AR	Zip: 71603	Telephone: 8702676240
License/Permit#: 1307240 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPARTMENT OF CORRECTION (ESTER UNIT)	Inspection Reason: Routine	Est. Type: FS101	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	OUT
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/A
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	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
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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	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	N/A

Utensils, Equipment and Vending

45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	OUT, (*)
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
8	6-301.11	NC	No soap noted at back hand washing sink. Soap needed at all hand washing sinks.	5/28/2018
45	4-501.12	NC	Meat slicer blade is chipped and needs to be resurfaced. Meat slicer blade was resurfaced during inspection.	5/14/2018
53	6-501.11	NC	Wall in dry storage area is damaged and needs to be repaired.	5/28/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Spaghetti	Hot-Hold Unit	135°F	
Margarine	Refrigerator	40°F	
Pinto beans	Hot-Hold Unit	144°F	
Milk	Walk-In Cooler	40°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
5/14/2018	Robert Miller	<i>R Miller</i>	5/14/2018	Samantha Merritt	<i>Samantha Merritt, RS</i>	5/14/2018	11:38 AM	1:00 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	Date: 5/21/2018
No. Of Repeat Factor/Intervention Violations	0	Time In: 10:41 AM
		Time Out: 11:38 AM
		Inspection ID : 108029

Establishment: ADC-PINE BLUFF WORK COMPLEX	Address: 890 FREELINE DRIVE	City/State: PINE BLUFF, AR	Zip: 71603	Telephone: 8708508565
License/Permit#: 350029 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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	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/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	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	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	<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	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
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	IN	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.	OUT

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	6-202.11		Observed light with no protective covering. Lights must have protective covering to protect food and equipment.	
55		NC	Observation: Observed expired permit. A valid permit be posted in view of the public.	

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Milk/Dairy	Walk-In Cooler	40°F	
Rice	Hot-Hold Unit	146°F	
Beans	Cooking	212°F	
Eggs	Walk-In Cooler	41°F	
Rice	Hot-Hold Unit	145°F	
Beef patties	Walk-In Freezer	29°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
5/21/2018	Cynithia Moore	<i>Cynithia Moore</i>	5/21/2018	Detra Camp	<i>Detra Camp</i>	5/21/2018	10:41 AM	11:38 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
No. Of Repeat Factor/Intervention Violations	0

Date: 6/8/2018
 Time In: 10:15 AM
 Time Out: 11:40 AM
 Inspection ID : 110420

Establishment: Arkansas Department of Correction - Ouachita River	Address: 100 Walco Lane LN	City/State: Malvern, AR	Zip: 72104	Telephone:
License/Permit#: 1223301 - Hospital Food Service License	Permit Holder: AR DEPT OF CORR DIAGNOSTIC	Inspection Reason: Routine	Est. Type: HFS01	Risk Category: 3

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	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	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	N/A
8	Adequate handwashing facilities supplied & accessible	OUT, (*)	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/O	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	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
8	5-203.11	C	Dishes were stored in the front hand sink. Corrected. Make sure the hand sink is only used for hand washing and nothing is stored in the hand sink.	6/8/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Ambient	Refrigerator	34°F	
Ambient	Refrigerator	37°F	
Pork	Hot-Hold Unit	141°F	
Dish Surface Temp./ Dish Machine	Other	171°F	
Chicken	Walk-In Freezer	Frozen°F	
Peaches	Cold-Hold Unit	41°F	
Chicken	Hot-Hold Unit	151°F	
Rice	Hot-Hold Unit	138°F	
Ambient	Walk-In Cooler	39°F	
Dish Surface Temp./ Dish Machine	Other	169°F	
Beans	Hot-Hold Unit	153°F	
Milk/Dairy	Walk-In Cooler	40°F	
Pork	Walk-In Freezer	Frozen°F	
Rice	Hot-Hold Unit	167°F	
Chicken	Walk-In Cooler	40°F	
Beef	Walk-In Freezer	Frozen°F	
Beans	Hot-Hold Unit	145°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
6/8/2018	Steve Outlaw (Document Attached)		6/8/2018	David Wilson	<i>David Wilson</i> 331	6/8/2018	10:15 AM	11:40 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: 6/22/2018 Time In: 8:45 AM Time Out: 9:46 AM Inspection ID : 112193
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Establishment: ARKANSAS DEPT. OF CORRECTIONS	Address: Highway 5 North	City/State: CALICO ROCK, AR	Zip: 72519	Telephone:
License/Permit#: 330085 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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	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	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	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	OUT	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
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
36	6-501.111	NC	Observed a few flies in kitchen at the time of assessment. The premises shall be maintained free of insects, rodents, and other pests and controlled to eliminate their presence on the premises	6/29/2018
53	6-201.17	NC	Observation: Paint on ceiling in wash room is in need of repair.	6/29/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Beef Stew	Hot-Hold Unit	167°F	
Beans	Hot-Hold Unit	157°F	
Squash	Hot-Hold Unit	140°F	
Squash	Hot-Hold Unit	160°F	
Potatoes	Hot-Hold Unit	178°F	
Squash	Walk-In Cooler	41°F	
Potatoes	Hot-Hold Unit	147°F	
Chicken	Walk-In Freezer	3°F	
Beans	Hot-Hold Unit	157°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
6/22/2018	Dustin Foret	<i>[Signature]</i>	6/22/2018	John Hickman	<i>[Signature]</i> 85867	6/22/2018	8:45 AM	9:46 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: 6/6/2018
	No. Of Repeat Factor/Intervention Violations	0	Time In: 10:45 AM Time Out: 11:21 AM Inspection ID : 110117

Establishment: ARKANSAS DEPT OF CORRECTION (N	Address: 600 W Sunset Ave	City/State: Springdale, AR	Zip: 72764	Telephone: 4797562037
License/Permit#: 1043331 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION (NORTHWEST WR)	Inspection Reason: Routine	Est. Type: FS101	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/A
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	N/O
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	N/O	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	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	<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	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
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/A	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	OUT	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
35	3-302.12	NC	Bulk containers with food lack a label (flour, sugar, salt, corn starch). Food not in the original packages for use in Establishment must be identified with the common name of the Food	7/31/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Pasta casserole	Hot-Hold Unit	137.0°F	
Milk/Dairy	Walk-In Cooler	39.0°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
6/6/2018	Edward L. Johnson	<i>Edward L. Johnson</i>	6/6/2018	Lorena Ellett	<i>Lorena E. Ellett</i>	6/6/2018	10:45 AM	11:21 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	0	Date: 6/26/2018 Time In: 1:59 PM Time Out: 2:26 PM Inspection ID : 113259
	No. Of Repeat Factor/Intervention Violations	0	

Establishment: AR DEPARTMENT OF CORRECTIONS	Address: P. O. BOX 1010	City/State: WRIGHTSVILLE, AR	Zip: 72183	Telephone:
License/Permit#: 770016 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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 performs duties	17	Proper reheating procedures for hot holding		
	IN	18	Proper cooling time and temperatures		
Employee Health		19	Proper hot holding temperatures		
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	20	Proper cold holding temperatures		
	IN	21	Proper date marking and disposition		
3	Proper use of restriction and exclusion	22	Time as a public health control; procedures & record		
	IN				
Good Hygienic Practices		Consumer Advisory			
4	Proper eating, tasting, drinking, or tobacco use	23	Consumer advisory for raw or undercooked foods		
	IN		N/A		
5	No discharge from eyes, nose, and mouth	Highly Susceptible Populations			
	IN	24	Pasteurized foods used; prohibited foods not offered		
Preventing Contamination by Hands			N/A		
6	Hands clean & properly washed	Chemical			
	IN	25	Food additives; approved & properly stored		
7	No bare hand contact with RTE foods or approved alternate method properly followed		N/A		
	IN	26	Toxic substances properly identified, stored, & used		
8	Adequate handwashing facilities supplied & accessible		IN		
	IN	Conformance with Approved Procedures			
Approved Source		27	Compliance with variance, specialized process, & HACCP plan		
9	Food obtained from approved source		N/A		
	IN	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.			
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/O
	N/O				
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
28	Pasteurized eggs used where required		IN
29	Water and ice from approved source	42	Utensils, equipment & linens: properly stored, dried & handled
	IN		IN
30	Variance obtained for specialized processing methods	43	Single-use & single-service articles: properly stored & used
	N/A		IN
Food Temperature Control		44	Gloves used properly
	IN		N/A
31	Proper cooling method used; adequate equipment used for temperature control	Utensils, Equipment and Vending	
	IN	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used
32	Plant food properly cooked for hot holding		IN
	N/O	46	Warewashing facilities: installed, maintained, used; test strips
33	Approved thawing methods used		IN
	N/O	47	Non-food contact surfaces clean
34	Thermometers provided & accurate		IN
	IN	Physical Facilities	
Food Identification		48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container		IN
	IN	49	Plumbing installed; proper backflow devices
Prevention of Food Contamination			IN
36	Insects, rodents & animals not present; no unauthorized persons	50	Sewage & waste water properly disposed
	IN		IN
37	Contamination prevented during food preparation, storage/display	51	Toilet facilities: properly constructed, supplied and cleaned
	IN		IN
38	Personal cleanliness	52	Garbage and refuse properly disposed; facilities maintained
	IN		IN
39	Wiping cloths: properly used and stored	53	Physical facilities installed, maintained and cleaned
	N/O		IN
40	Washing fruits and vegetables	54	Adequate ventilation and lighting; designated areas used
	N/O		IN
		55	Other violations: Code Number must be noted on following page.
			IN

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	Correct By Date

Inspection Published Comment:
Hawkins Unit

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
kolpit	Walk-In Freezer	-15°F	
3 compartment sink	Other	100 ppm°F	
chilli mack	Hot-Hold Unit	149.2°F	
final rinse	Other	180°F	
walkin	Walk-In Freezer	.7°F	
walkin	Walk-In Cooler	34.8°F	
walkin #2	Walk-In Cooler	41°F	
cabbage	Hot-Hold Unit	135.4°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
6/26/2018	Brenda Kelley	<i>Brenda Kelley</i>	6/26/2018	April Jones	<i>April Jones 6/26/18</i>	6/26/2018	1:59 PM	2:26 PM

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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	1

Date: 6/21/2018
Time In: 9:04 AM
Time Out: 10:18 AM
Inspection ID : 111928

Establishment: GRIMES UNIT	Address: 302 WAKENHUT WAY	City/State: NEWPORT, AR	Zip: 72112	Telephone: 8708608564
License/Permit#: 340304 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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	OUT, (*)
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	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	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

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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
14	4-702.11	C	I observed kitchen staff not properly sanitizing dishes. You must follow the four step process of wash, rinse, and then submerge in unscented sanitizer for a minimum of 30 seconds before allowing the dishes to air dry.	

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Turkey	Walk-In Cooler	39°F	
Milk/Dairy	Walk-In Cooler	38°F	
Chicken	Walk-In Freezer	15°F	

Visit Date	Person In Charge	Person in Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
6/21/2018	Loman Johnson	<i>Loman Johnson</i>	6/21/2018	Wayne Long	<i>Wayne Long #993</i>	6/21/2018	9:04 AM	10:18 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: 6/14/2018
	No. Of Repeat Factor/Intervention Violations	1	Time In: 10:37 AM Time Out: 11:52 AM Inspection ID : 111013

Establishment: MCPHERSON FACILITY	Address: 302 WAKENHUT WAY	City/State: NEWPORT, AR	Zip: 72112	Telephone: 8705238786
License/Permit#: 340262 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type: FS101	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					
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Proper cooking time and temperatures	IN
Employee Health			17	Proper reheating procedures for hot holding	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	18	Proper cooling time and temperatures	N/O
3	Proper use of restriction and exclusion	IN	19	Proper hot holding temperatures	IN
Good Hygienic Practices			20	Proper cold holding temperatures	IN
4	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper date marking and disposition	IN
5	No discharge from eyes, nose, and mouth	IN	22	Time as a public health control; procedures & record	N/A
Preventing Contamination by Hands			Consumer Advisory		
6	Hands clean & properly washed	IN	23	Consumer advisory for raw or undercooked foods	N/A
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	Highly Susceptible Populations		
8	Adequate handwashing facilities supplied & accessible	IN	24	Pasteurized foods used; prohibited foods not offered	N/A
Approved Source			Chemical		
9	Food obtained from approved source	IN	25	Food additives; approved & properly stored	N/A
10	Food received at proper temperature	N/O	26	Toxic substances properly identified, stored, & used	IN
11	Food in good condition, safe and unadulterated	IN	Conformance with Approved Procedures		
12	Required records available: shellstock tags, parasite destruction	N/A	27	Compliance with variance, specialized process, & HACCP plan	N/A
Protection From Contamination			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.		
13	Food separated/protected	IN			
14	Food-contact surfaces: cleaned and sanitized	OUT			
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					
28	Pasteurized eggs used where required	N/A	41	In-use utensils: properly stored	IN
29	Water and ice from approved source	IN	42	Utensils, equipment & linens: properly stored, dried & handled	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	N/A
31	Proper cooling method used; adequate equipment used for temperature control	IN	Utensils, Equipment and Vending		
32	Plant food properly cooked for hot holding	N/O	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
33	Approved thawing methods used	IN	46	Warewashing facilities: installed, maintained, used; test strips	IN
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN
Food Identification			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
36	Insects, rodents & animals not present; no unauthorized persons	IN	50	Sewage & waste water properly disposed	IN
37	Contamination prevented during food preparation, storage/display	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
38	Personal cleanliness	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
39	Wiping cloths: properly used and stored	N/O	53	Physical facilities installed, maintained and cleaned	IN
40	Washing fruits and vegetables	N/O	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
14	4-703.11	C	Cup dish-washer did not reach 160 F. Do not use this machine until you verify that it is reaching minimum of 160 F. Until repairs are made, you must dip the cups in 100 ppm chlorine/water mix for a minimum of 30 seconds.	6/15/2018

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item.	Location	Temp	Other Location Description
Chicken	Walk-In Cooler	30°F	
Chicken	Hot-Hold Unit	146°F	
Beans	Hot-Hold Unit	154°F	
Chicken	Walk-In Freezer	-12°F	
Beef	Walk-In Cooler	30°F	
Pasta	Hot-Hold Unit	146°F	
Milk/Dairy	Walk-In Cooler	29°F	
Beans	Cooking	202°F	
Eggs	Walk-In Cooler	29°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
6/14/2018	Tammy Davis	<i>Tammy Davis</i>	6/14/2018	Wayne Long	<i>Wayne Long</i>	6/14/2018	10:37 AM	11:52 AM