

ARKANSAS DEPARTMENT OF HEALTH

Environmental Health Protection

http://www.healthyarkansas.gov/programServices/environmentalHealth/foodProtection/Pages/default.aspx

Food Establishment Assessment Report

Page 1 of 2

Arkansas Department of Health, 4815 West Markham Street, Slot 46, Little Rock, AR 72205				Date:	9-12-23
As Governed by State Code Section 20-7-101 through 20-7-130, 20-56-201 through 20-56-223, 20-57-201 through 20-57-208		No. of Risk Factor/Intervention Violations		Time in:	9:59
		No. of Repeat Risk Factor/Intervention Violations		Time out:	10:41
Establishment Name	Address	City/State	Zip Code	Telephone	
Umpire Schools		Umpire	71833		
Customer #	Contact Name	email	Est. Type	Risk Category	
Purpose of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Construction <input type="checkbox"/> Other				Permit Posted <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A	Exp. Date:
				Valid Permit 8-301.11	Permit Posted 8-304.11
Tobacco Signage	No Sales to Minors <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A	No One Under 21 Allowed <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A	Sample Collected <input type="checkbox"/> Yes <input type="checkbox"/> No	# of Samples	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in appropriate box for COS and/or R			
Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN OUT			16	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature			
Employee Health							
2	IN OUT			17	IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities, and reporting				Proper reheating procedures for hot holding			
3	IN OUT			18	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooling time & temperatures			
Good Hygienic Practices							
4	IN OUT N/O			19	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5	IN OUT N/O			20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
6	IN OUT N/O			21	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
7	IN OUT N/A N/O			22	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & records			
8	IN OUT			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				23	IN OUT N/A		
Approved Source							
9	IN OUT			Consumer advisory provided for raw or undercooked foods			
Food obtained from approved source				Highly Susceptible Populations			
10	IN OUT N/A N/O			24	IN OUT N/A		
Food received at proper temperature				Pasteurized foods used; prohibited food not offered			
11	IN OUT			Chemical			
Food in good condition, safe, & unadulterated				25	IN OUT N/A		
12	IN OUT N/A N/O			Food additives; approved & properly stored			
Required records available; shellstock tags, parasite destruction				26	IN OUT N/A		
				Toxic substances properly identified, stored, & used			
Protection from Contamination							
13	IN OUT N/A			Conformance with Approved Procedures			
Food separated & protected				27	IN OUT N/A		
14	IN OUT N/A		X	Compliance with variance, specialized process, & HACCP plan			
Food-contact surfaces; cleaned and sanitized				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.			
15	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Mark "X" in box if numbered item is not in compliance				Mark "X" in appropriate box for COS and/or R				COS=corrected on site during inspection				R=repeat violation			
Compliance Status		COS	R	Compliance Status		COS	R	Compliance Status		COS	R	Compliance Status		COS	R				
Safe Food and Water																			
28				41				Proper Use of Utensils											
Pasteurized eggs used where required				In-use utensils; properly stored															
29				42				Utensils, equipment & linens; properly stored, dried, & handled											
Water & ice from approved source				Single-service & single-service articles; properly stored & used															
30				43				Gloves used properly											
Variance obtained for specialized processing methods																			
Food Temperature Control																			
31				Utensils, Equipment and Vending															
Proper cooling methods used; adequate equipment for temperature control				45				Food & non-food contact surfaces cleanable, properly designed, constructed, & used											
32				46				Warewashing facilities; installed, maintained, & used; test strips											
Plant food properly cooked for hot holding				47				Non-food contact surfaces clean											
33				Physical Facilities															
Approved thawing methods used				48				Hot & cold water available; adequate pressure											
34				49				Plumbing installed; proper backflow devices											
Thermometers provided & accurate				50				Sewage & waste water properly disposed											
Food Identification																			
35				51				Toilet facilities; properly constructed, supplied and clean											
Food properly labeled; original container				52				Garbage & refuse properly disposed; facilities maintained											
Prevention of Food Contamination																			
36				53				Physical facilities installed, maintained, & clean											
Insects, rodents, & animals not present; no unauthorized persons				54				Adequate ventilation & lighting; designated areas used											
37				55				Other violations: Code number must be noted on following page.											
Contamination prevented during food preparation, storage & display																			
38																			
Personal cleanliness																			
39																			
Wiping cloths; properly used & stored																			
40																			
Washing fruits & vegetables																			

Person in Charge (signature)	<i>Scott Swell</i>	Date:	9-12-23
Inspector (Signature)	<i>Steven Tompkins EHS 533</i>	Follow-up:	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> (circle One) Follow-up Date:

Food Establishment Assessment Report

Establishment <i>Umpire Schools</i>	Customer #	Date <i>9-12-23</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Cooking - Fries</i>	<i>180° F</i>				
<i>-Pizza</i>	<i>157° F</i>				
<i>Chlorine Solution</i>	<i>100 PPM</i>				
<i>Ref - Milk</i>	<i>40° F</i>				
<i>Ham</i>	<i>40° F</i>				
<i>Wic - beans</i>	<i>37° F</i>				
<i>wif - Taco Meat</i>	<i>Frozen</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
<i>14:16</i>	<i>4-602.11 There was a build up on the flap inside the ice machine. Corrected. Thoroughly clean and sanitize the machine as often as necessary to keep it clean.</i>

A paper inspection was done due to a computer issue. The paper form is not a perfect match to the computer form.

Person in Charge (Signature)

Scottie Powell

Date

9-12-23

Inspector (Signature)

Steven Tompkins EHS533

Date

9-12-23