



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: 10/24/2023
 Time In: 12:41 PM
 Time Out: 1:20 PM
 Inspection ID :

Establishment: COSSATOT RIVER PRIMARY	Address: 122 E. Adair Ln	City/State: VANDERVOORT, AR	Zip: 71972	Telephone:
License/Permit#: 570081 - FOOD PUBLIC SCHOOLS License	Permit Holder: COSSATOT RIVER PRIMARY	Inspection Reason: Routine	Est. Type: FS105	Risk Category: Medium Priority

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		
Supervision		18	Proper cooking time and temperatures	
1	Person in charge present, demonstrates knowledge, and performs duties	IN	N/O	
2	Certified Food Protection Manager	IN	N/O	
Employee Health		20	Proper reheating procedures for hot holding	
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	N/O	
4	Proper use of restriction and exclusion	IN	21	
5	Clean-Up of Vomiting and Diarrheal Events	IN	Proper hot holding temperatures	
Good Hygienic Practices		22	Proper cold holding temperatures	
6	Proper eating, tasting, drinking, or tobacco use	IN	IN	
7	No discharge from eyes, nose, and mouth	IN	23	
Preventing Contamination by Hands		24	Proper date marking and disposition	
8	Hands clean & properly washed	IN	IN	
9	No bare hand contact with RTE foods or approved alternate method properly followed	N/O	24	
10	Adequate handwashing facilities supplied & accessible	IN	Time as a public health control; procedures & record	
Approved Source		Consumer Advisory		
11	Food obtained from approved source	IN	25	
12	Food received at proper temperature	N/O	Consumer advisory for raw or undercooked foods	
13	Food in good condition, safe and unadulterated	IN	N/A	
14	Required records available: shellstock tags, parasite destruction	N/A	Highly Susceptible Populations	
Protection From Contamination		26		
15	Food separated/protected	IN	Pasteurized foods used; prohibited foods not offered	
16	Food-contact surfaces: cleaned and sanitized	IN	IN	
17	Proper disposition of returned, previously served, reconditioned & unsafe food	IN	Chemical	
		27		
		Food additives; approved & properly stored		
		28		
		Toxic substances properly identified, stored, & used		
		IN		
		Conformance with Approved Procedures		
		29		
		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		Proper Use of Utensils	
Safe Food and Water		43	In-use utensils: properly stored
30	Pasteurized eggs used where required	N/A	N/A
31	Water and ice from approved source	IN	44
32	Variance obtained for specialized processing methods	N/A	Utensils, equipment & linens: properly stored, dried & handled
Food Temperature Control		45	Single-use & single-service articles: properly stored & used
33	Proper cooling method used; adequate equipment used for temperature control	IN	IN
34	Plant food properly cooked for hot holding	N/O	46
35	Approved thawing methods used	N/O	Gloves used properly
36	Thermometers provided & accurate	IN	N/A
Food Identification		Utensils, Equipment and Vending	
37	Food properly labeled; original container	IN	47
Prevention of Food Contamination		Food & non-food contact surfaces cleanable, properly designed, constructed & used	
38	Insects, rodents & animals not present; no unauthorized persons	IN	48
39	Contamination prevented during food preparation, storage/display	IN	Warewashing facilities: installed, maintained, used; test strips
40	Personal cleanliness	IN	49
41	Wiping cloths: properly used and stored	N/O	Non-food contact surfaces clean
42	Washing fruits and vegetables	N/O	IN
		Physical Facilities	
		50	
		Hot and cold water available; adequate pressure	
		IN	
		51	
		Plumbing installed; proper backflow devices	
		IN	
		52	
		Sewage & waste water properly disposed	
		IN	
		53	
		Toilet facilities: properly constructed, supplied and cleaned	
		IN	
		54	
		Garbage and refuse properly disposed; facilities maintained	
		IN	
		55	
		Physical facilities installed, maintained and cleaned	
		IN	
		56	
		Adequate ventilation and lighting; designated areas used	
		OUT, R	
		57	
		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
56	6-303.10	C	The light fixture in the walk-in freezer needs to be replaced with a brighter bulb. Lighting shall be bright enough to see well. Replace the bulb with a brighter one.	10/24/2023

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Tater Tots	Walk-In Freezer	Frozen°F	
Hot Dogs	Walk-In Freezer	Frozen°F	
Apples-Cut	Walk-In Cooler	38°F	
Juice	Refrigerator	37°F	
Milk/Dairy	Refrigerator	38°F	
Cheese	Walk-In Cooler	37°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/24/2023	Anita Depriest	<i>Anita Depriest</i>	10/24/2023	Joey Woodfield	<i>Joey Woodfield RS 822</i>	10/24/2023	12:41 PM	1:20 PM



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 Little Rock, AR 72205

No. Of Risk Factor/Intervention Violations	1
No. Of Repeat Factor/Intervention Violations	0

Date: 10/24/2023
 Time In: 11:11 AM
 Time Out: 12:23 PM
 Inspection ID :

Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR	Zip: 71937	Telephone: 8703874200
License/Permit#: 1213290 - FOOD PUBLIC SCHOOLS License	Permit Holder: COSSATOT RIVER HIGH SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: Medium Priority

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Foodborne Illness Risk Factors		Potentially Hazardous Food Time/Temperature	
Supervision		18	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and performs duties	19	Proper reheating procedures for hot holding
	IN	20	Proper cooling time and temperatures
2	Certified Food Protection Manager	21	Proper hot holding temperatures
	IN	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	24	Time as a public health control; procedures & record
	IN	Consumer Advisory	
4	Proper use of restriction and exclusion	25	Consumer advisory for raw or undercooked foods
	IN		N/A
5	Clean-Up of Vomiting and Diarrheal Events	Highly Susceptible Populations	
	IN	26	Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices			N/A
6	Proper eating, tasting, drinking, or tobacco use	Chemical	
	IN	27	Food additives; approved & properly stored
7	No discharge from eyes, nose, and mouth		N/A
	IN	28	Toxic substances properly identified, stored, & used
	IN		IN
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	Hands clean & properly washed	29	Compliance with variance, specialized process, & HACCP plan
	IN		N/A
9	No bare hand contact with RTE foods or approved alternate method properly followed	<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>	
10	Adequate handwashing facilities supplied & accessible		
	IN		
Approved Source			
11	Food obtained from approved source		
	IN		
12	Food received at proper temperature		
	N/O		
13	Food in good condition, safe and unadulterated		
	IN		
14	Required records available: shellstock tags, parasite destruction		
	N/A		
Protection From Contamination			
15	Food separated/protected		
	IN		
16	Food-contact surfaces: cleaned and sanitized		
	IN		
17	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		43	In-use utensils: properly stored
30	Pasteurized eggs used where required		IN
	N/A	44	Utensils, equipment & linens: properly stored, dried & handled
31	Water and ice from approved source		IN
	IN	45	Single-use & single-service articles: properly stored & used
32	Variance obtained for specialized processing methods		IN
	N/A	46	Gloves used properly
	N/A		N/A
Food Temperature Control		Utensils, Equipment and Vending	
33	Proper cooling method used; adequate equipment used for temperature control	47	Food & non-food contact surfaces cleanable, properly designed, constructed & used
	IN		IN
34	Plant food properly cooked for hot holding	48	Warewashing facilities: installed, maintained, used; test strips
	IN		IN
35	Approved thawing methods used	49	Non-food contact surfaces clean
	N/O		IN
36	Thermometers provided & accurate	Physical Facilities	
	IN	50	Hot and cold water available; adequate pressure
Food Identification			OUT, (*)
37	Food properly labeled; original container	51	Plumbing installed; proper backflow devices
	IN		IN
Prevention of Food Contamination		52	Sewage & waste water properly disposed
38	Insects, rodents & animals not present; no unauthorized persons		IN
	IN	53	Toilet facilities: properly constructed, supplied and cleaned
39	Contamination prevented during food preparation, storage/display		IN
	IN	54	Garbage and refuse properly disposed; facilities maintained
40	Personal cleanliness		IN
	IN	55	Physical facilities installed, maintained and cleaned
41	Wiping cloths: properly used and stored		IN
	N/O	56	Adequate ventilation and lighting; designated areas used
42	Washing fruits and vegetables		IN
	N/O	57	Other violations: Code Number must be noted on following page.
	N/O		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
50	5-103.10	PF	The hot water heaters are not working right now. Hot water shall be available for use at all times. Corrective action is in progress. Water is being heated to wash pots, pans and other equipment. Water heaters have started being serviced and single use items are being used for the students until water heaters are repaired.	10/24/2023

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Potatoes	Hot-Hold Unit	177°F	
Milk/Dairy	Walk-In Cooler	37°F	
Potatoes	Cooking	200°F	
Hash Browns	Walk-In Freezer	Frozen°F	
Pizza	Hot-Hold Unit	147°F	
Pizza	Hot-Hold Unit	150°F	
Pizza	Walk-In Freezer	Frozen°F	
Chicken	Walk-In Freezer	Frozen°F	
Milk/Dairy	Refrigerator	36°F	
Cheese	Walk-In Cooler	37°F	
Juice	Refrigerator	39°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/24/2023	Karen Manasco	<i>Karen Manasco</i>	10/24/2023	Joey Woodfield	<i>Joey Woodfield RS 822</i>	10/24/2023	11:11 AM	12:23 PM