



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: 2/6/2024
	No. Of Repeat Factor/Intervention Violations	0	Time In: 9:50 AM Time Out: 10:30 AM Inspection ID : 318497
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	Est. Type: FS105
	Inspection Reason: Routine		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	IN
1	Person in charge present, demonstrates knowledge, and performs duties	IN	19	Proper reheating procedures for hot holding	N/O
2	Certified Food Protection Manager	IN	20	Proper cooling time and temperatures	N/O
Employee Health			21	Proper hot holding temperatures	IN
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	22	Proper cold holding temperatures	IN
4	Proper use of restriction and exclusion	IN	23	Proper date marking and disposition	IN
5	Clean-Up of Vomiting and Diarrheal Events	IN	24	Time as a public health control; procedures & record	N/A
Good Hygienic Practices			Consumer Advisory		
6	Proper eating, tasting, drinking, or tobacco use	IN	25	Consumer advisory for raw or undercooked foods	N/A
7	No discharge from eyes, nose, and mouth	IN	Highly Susceptible Populations		
Preventing Contamination by Hands			26	Pasteurized foods used; prohibited foods not offered	IN
8	Hands clean & properly washed	IN	Chemical		
9	No bare hand contact with RTE foods or approved alternate method properly followed	IN	27	Food additives; approved & properly stored	N/A
10	Adequate handwashing facilities supplied & accessible	IN	28	Toxic substances properly identified, stored, & used	IN
Approved Source			Conformance with Approved Procedures		
11	Food obtained from approved source	IN	29	Compliance with variance, specialized process, & HACCP plan	N/A
12	Food received at proper temperature	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.		
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	IN
30	Pasteurized eggs used where required	N/A	44	Utensils, equipment & linens: properly stored, dried & handled	IN
31	Water and ice from approved source	IN	45	Single-use & single-service articles: properly stored & used	IN
32	Variance obtained for specialized processing methods	N/A	46	Gloves used properly	N/A
Food Temperature Control			Utensils, Equipment and Vending		
33	Proper cooling method used; adequate equipment used for temperature control	IN	47	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
34	Plant food properly cooked for hot holding	N/O	48	Warewashing facilities: installed, maintained, used; test strips	IN
35	Approved thawing methods used	IN	49	Non-food contact surfaces clean	IN
36	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			50	Hot and cold water available; adequate pressure	IN
37	Food properly labeled; original container	IN	51	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			52	Sewage & waste water properly disposed	IN
38	Insects, rodents & animals not present; no unauthorized persons	IN	53	Toilet facilities: properly constructed, supplied and cleaned	IN
39	Contamination prevented during food preparation, storage/display	IN	54	Garbage and refuse properly disposed; facilities maintained	IN
40	Personal cleanliness	IN	55	Physical facilities installed, maintained and cleaned	IN
41	Wiping cloths: properly used and stored	IN	56	Adequate ventilation and lighting; designated areas used	IN
42	Washing fruits and vegetables	N/O	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
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Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Pizza	Cooking	173°F	
Quat Solution	Other	200 PPM°F	
Tots	Hot-Hold Unit	135°F	
Ham	Refrigerator	39°F	
Beans	Walk-In Cooler	38°F	
Milk/Dairy	Refrigerator	39°F	
Beef	Walk-In Freezer	Frozen°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
2/6/2024	Loretta Jewel	<i>Loretta Jewel</i>	2/6/2024	Steve Tompkins	<i>Steve Tompkins EHS 533</i>	2/6/2024	9:50 AM	10:30 AM