

Wiping cloths: properly used and storedWashing fruits and vegetables

	Fo	od Estal	blishmer	nt Insp	ection Repor	t		***************************************		
	nsas Department of Health Environmental	7	k Factor/Int				3	Date: 3/20/201	8	
Healt	h Protection Services						Time In: 11:59 AM			
501-661-2171 815 W Markham ST		No. Of Re	peat Factor/	Interventi	on Violations		1	Time Out:3:15 Inspection ID		
	Rock, AR 72205							mapection ib	. 101414	
Estat	Dishment: AR DEPT OF CORRECTION CUMMINS	Address:	P. O. BOX 5	00	City/State: GRADY, AR	Zip: 716	644		Telephon 87026762	
icen	se/Permit#:		lder: ARKA		Inspection	Est. Typ	oe: I	S101	Risk Cate	gory: 2
			CORRECTIO		Reason: Routine					
	FOODBORNE ILLN	IESS RISK	FACTORS	AND P	UBLIC HEALTH	INTERVE	ITI	ONS		
IN =	In compliance OUT = Not in compliance N/O = Not	t observed N	N/A = Not ap	plicable	(*) = Corrected	on site dur	ing	inspection (CC	S) R = Repe	at violatio
	Foodborne Illness Risk Factors	e se menera e ponte quin	(min of location). Moreover,		Potentially Hazar	doue Food	Tin	o/Tomporature		
	Demonstration of Knowledge			16	Proper cooking ti		****			7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7
1	Person in charge present, demonstrates knowledge	ond	INI	17	Proper reheating	Water Street Company of the Company			•	N/A
1	performs duties	, and	IN	18	Proper cooling tin	The State of the S		THE RESERVE OF THE PARTY OF THE		N/A N/A
	Employee Health		** ***********************************	19	Proper hot holdin			1-79-11-1-10-1-1-1	The street of th	IN
2	Management, food employee and conditional emplo	vee.	IN	20	Proper cold holdi					IN
	knowledge, responsibilities, and reporting	,,,,,,		21	Proper date mark		-			IN
3	Proper use of restriction and exclusion		IN	22	Time as a public	health contro	ol; p	rocedures & rec	ord	N/A
	Good Hygienic Practices				Consumer Advis				** * · · · · · · · · · · · · · · · · ·	
4	Proper eating, tasting, drinking, or tobacco use		IN	23	Consumer adviso	ry for raw or	run	dercooked foods		N/A
5	No discharge from eyes, nose, and mouth		IN			eptible Populations			 10⁴ (1, 1), 2007, 311, 231 	and the same of the
	Preventing Contamination by Hands			24	Pasteurized food				red	N/A
6	Hands clean & properly washed	******	IN	1000	Chemical		***			14//
7	No bare hand contact with RTE foods or approved a	alternate	IN	25	Food additives; a	nnroyed & n	rone	adv storad		NIZA
	method properly followed			26	Toxic substances				od.	N/A IN
8	Adequate handwashing facilities supplied & accessi	ble	iN	20	Conformance wit	and the same of th			eu	114
	Approved Source			27		CANCELLAND TO STATE OF THE PARTY OF THE PART	-	N. C. CONTRACTOR CONTR		
9	Food obtained from approved source		IN	27	Compliance with	variance, sp	ecia	lized process, &	HACCP	N/A
10	Food received at proper temperature		N/O			ro impror				
11	Food in good condition, safe and unadulterated		IN		Risk Factors a					
12	Required records available: shellstock tags, parasit destruction	e	N/A		identified as the foodborne illner					
	Protection From Contamination				control measu					
12	COMMITTED AND ADMITTED TO THE PROPERTY OF THE								1111000 01	mjury.
13 14	Food separated/protected Food-contact surfaces: cleaned and sanitized	A	IN							
15	Proper disposition of returned, previously served,	Company and the Company of the Company	IN							
10	reconditioned & unsafe food		IN							
	Good Retail Practices are preventative	GC	OOD RETA	IL PRAC	TICES	ionla and ab		al abianta inte 6		
	Good Retail Practices	ilicasules (o control the	addition			lysic	al objects into f	oous,	MARK OF SELECTION
	Safe Food and Water			41	In-use utensils:		-04			111
28	The first commence of the second commence of	more comments of a six one or	NIZA	41	Utensils, equipm	AND ALL OF THE RESERVE OF THE PARTY.	or make he	nody stared d	iod P	IN
29	Pasteurized eggs used where required	A STORY OF STREET	N/A	42	handled	ent a inens,	, pre	ppeny storea, ar	ied &	IN
30	Water and ice from approved source	VI. A. C.	IN	43	Single-use & sing	le-service a	rticl	es: properly sto	red & used	IN
30	Variance obtained for specialized processing method	oas	N/A	44	Gloves used proj	and determined to come and address to come		Antonio (1980 at 100 g of one page 1990) and one page 1990 and one		N/A
	Food Temperature Control	and a special section of the second			Utensils, Equipn	Participant Spirit, and production of	ndi	10		Control of the Control of the Control
31	Proper cooling method used; adequate equipment temperature control	used for	IN	45	Food & non-food		****		nerly	OUT
32	Plant food properly cooked for hot holding	Secretary A. Mark C. Communication	N/O	4	designed, constr			and and pio	F 2117	501
33	Approved thawing methods used	Management of the state of the state of	IN	46	Warewashing fac	ilities: insta	lled	maintained, us	ed; test	IN
34	Thermometers provided & accurate	Section of the sectio	IN		strips					
	Food Identification			47	Non-food contac		ean	THE LOCAL PROPERTY CONTRACTOR		IN
35	Food properly labeled; original container	And the state of t	IN	-	Physical Facilitie	and the second second			a company to the contract of t	
	Prevention of Food Contamination	*	1	48	Hot and cold wat				* ****	IN
36	The state of the control of the cont	riand	7 18.1	49	Plumbing installe				- Het	l IN
30	Insects, rodents & animals not present; no unauthor persons	nzeu	IN	50	Sewage & waste	ment was facilities in the last of the last of	the second	MATERIAL STREET, N. S. SCHOOL STREET, MATERIAL STREET, ST. S.	The state of the s	OUT
37	Contamination prevented during food preparation,	**************************************	IN	51	Toilet facilities: p					IN
	storage/display			52	Garbage and ref					IN
38	Personal cleanliness		IN	53	Physical facilities				- W	OUT, F
39	Wiping cloths: properly used and stored		IN	54	Adequate ventila					. IN
40	: Washing fruits and vegetables	THE TAXABLE PARTY	N/O	55	Other violations:	Code Numb	er n	nust be noted or	following	N/A

N/O

page.

Page 2 of 2

				5					
	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 1977 And Commen	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	i 5-403,12	NC	Cooking kettles water is draining across kitchen hallway. It needs to be diverted to floor drain.	14/20/2018					
53	6-201.11	NC	Wall in chemical room is in disrepair and needs to be refinished.	4/20/2018					

Inspection	Published	Comment:
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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
3/20/2016 Angelika Smarjesse	damme i	3/20/2018 Be	n Matthews	BJ 1 15 74.	3/20/2018	11:59 AM	3:15 PM



	Fo	ood Estal	olishmer	t Insp	ection Report					
	nsas Department of Health Environmental	No. Of Ris	k Factor/Inte	ervention	Violations	1	Date: 4/4/2018			
Health Protection Services			nest Factor/l	nterventi	on Violations		Time In: 2:15 PM Time Out:3:06 PM			
	61-2171 W Markham ST	No. Of Re	peat Factorii	nterventi	on violations		Inspection ID : 10			
	Rock, AR 72205									
Estab	lishment: AR DEPARTMENT OF CORRECTION	Address:	326 LEE 601		City/State: BRICKEYS, AR	Zip: 72320		Telephone 870295470		
_icen	se/Permit#:		Ider: ARKAN		Inspection Reason: Routine	Est. Type:	FS101	Risk Categ	ory: 2	
	FOODBORNE ILLE	NESS RISK	FACTORS	AND P	UBLIC HEALTH IN	ITERVENTI	ONS			
IN =	In compliance OUT = Not in compliance N/O = No	t observed N	N/A = Not ap	plicable	(*) = Corrected or	n site during	inspection (COS)	R = Repea	t violatio	
	Foodborne Illness Risk Factors				Detentially Herned	ous Food Tie	(T			
	A few of the form to be a second of the seco		The character was a second	16	Proper continue time	and the second second second second second	The state of the s		NIO	
1	Demonstration of Knowledge		16.1	17	Proper cooking time Proper reheating pr	A STANDARD TO THE PERSON OF THE	CONTRACTOR STORY STORY PROSESS . S. C. C. SEC. ST. C.	;	N/O	
1	Person in charge present, demonstrates knowledge performs duties	e, and	IN	18	Proper cooling time	A CHARLEST AND ADDRESS OF THE PARTY OF THE P	the sufficiency of the state of		N/O	
	Employee Health	and the transfer of the same of the same of	entropies electronic e	19	Proper hot holding t	CONTRACTOR OF A TOP AND	- maket		IN	
2	Management, food employee and conditional empl	Ovee.	IN	20	Proper cold holding	and the second second	the same of the sa		IN	
_	knowledge, responsibilities, and reporting	0,00,	11.8	21	Proper date marking	a recommendation of the	Chiefe of the second of the second second second of the se		N/O	
3	Proper use of restriction and exclusion		IN	22	the state of the s	the state of the s	procedures & record		N/A	
	Good Hygienic Practices		Committee of Mark Association		Consumer Advisor	service as a commence of a service of	mind a No. of the process of the contract of t	A Commission of the Commission		
4	Proper eating, tasting, drinking, or tobacco use		IN	23	Consumer advisory		dercooked foods		N/A	
5	No discharge from eyes, nose, and mouth	The second of the second of the second	IN	20	Highly Susceptible	The second process of the second	THE RESERVE AND THE PROPERTY OF THE PARTY OF		INA	
	Preventing Contamination by Hands			24	1. Tref		a comment of the second		NIZA	
6	Hands clean & properly washed		N/O	24	CALL THE STATE OF	isea, prombile	ed foods not offered		N/A	
7	No bare hand contact with RTE foods or approved	alternate	IN		Chemical					
	method properly followed	alternate	U.V	25	Food additives, app	THE PARTY NAMED TO A PA	CONTRACTOR		N/A	
8	Adequate handwashing facilities supplied & access	sible	IN	26	Toxic substances p	The same of the sa	CONTRACTOR OF THE PERSON OF THE PERSON OF		IN	
	Approved Source	The state of the s			Conformance with	The second second	The second secon	Total managements		
9	Food obtained from approved source		IN	27		riance, speci	alized process, & H/	ACCP	N/A	
10	Food received at proper temperature		N/O		plan	COLUMN TO THE STANSON OF	form manage and management and had		10 - 1 - 10 - 10 - 10 - 10 - 10 - 10 - 10 -	
11	Food in good condition, safe and unadulterated		IN		Risk Factors are	e improper	practices or pr	ocedures	3	
12	Required records available: shellstock tags, paras	ite	N/A		identified as the					
	destruction				foodborne illnes control measure	ss or injury	. Public Health	intervent	ions ar	
	Protection From Contamination				control measure	es to preve	ent loodborne iii	ness or i	njury.	
13	Food separated/protected		: IN							
14	Food-contact surfaces: cleaned and sanitized		IN							
15	Proper disposition of returned, previously served, reconditioned & unsafe food		IN							
		GC	OOD RETA	IL PRAC	CTICES					
	Good Retail Practices are preventative					als, and physi	cal objects into food	is.		
	Good Retail Practices	and the same of the Fig. 11.			Proper Use of Uter					
	Safe Food and Water			41	In-use utensils: pro		Companies & Annua (Maria		IN	
28	Pasteurized eggs used where required	The state of the s	N/A	42		t & linens: pr	operly stored, dried	&	IN	
29	Water and ice from approved source		IN	1	handled					
30	Variance obtained for specialized processing meth	ods	N/A	43	The state of the s	THE OWNER OF THE PERSON NAMED IN PARTY AND PARTY OF THE P	les: properly stored	& used	IN	
	Food Temperature Control		and the section of the section	44	Gloves used prope	*	~~~~~		N/A	
31	Proper cooling method used; adequate equipment	used for	IN	7	Utensils, Equipme	to a passage of the same of th	PROBLEM CONTROL OF THE PARTY OF		- Charten	
	temperature control	No. of the same of the same of		45			es cleanable, proper	rly	IN	
32	. Plant food properly cooked for hot holding		N/O		designed, construc					
33	Approved thawing methods used		N/O	46	strips	ues: installed	i, maintained, used;	test	IN	
34	Thermometers provided & accurate		! IN	47	Non-food contact s	urfaces clear			IN	
	Food Identification			1	Physical Facilities	And the state of t	Control Contro		417	
35	Food properly labeled; original container		IN	48	Hot and cold water	OF THE OWNER OF THE OWNER, THE OW	enuate exercise		JA1	
	Prevention of Food Contamination	The state of the s	and the region of models and the state of	49	Plumbing installed:	managed and a contragation for the	Marie Contract of the second communication of the second communication of		IN IN	
36	Insects, rodents & animals not present; no unautho	orized	IN	50	Sewage & waste w	a mandress agency of the contract of	The Control of the Co		IN IN	
	persons		1	51			icted, supplied and o	cleaned	IN	
37	Contamination prevented during food preparation,		IN	52			sposed; facilities ma		IN	
0.5	storage/display	ere que e son en organis e en en e	1	- 53			tained and cleaned		· · · · · · · · · · · · · · · · · · ·	
38	Personal cleanliness		IN	54	Ellin Committee of the	And the second section of the second section of	; designated areas	COMPANIES CONTRACTOR OF THE PERSON OF	OUT	
39	Wiping cloths: properly used and stored	• • • • • • • • • • • • • • • • • • • •	N/O	55	The continues with a series of the continues of the conti	COUNTY A PROPERTY OF THE PARTY OF THE PARTY OF	MARKET CONTRACT AND A SEEL MAN TO SEEL MAN AND ADDRESS OF THE PARTY OF	The same of the same of the same	N/A	
40	Washing fruits and vegetables	regetables N/O :					Other violations: Code Number must be noted on following			

		Vio	Observations and Corrective Actions lations cited in this report must be corrected within the inspector's specified timeframes	
Item Number	Violation of Code	Priority Level	Comment of the commen	Correct By Date
54	6-202.11	NC	Light in the walk in freezer is not shielded.	4/18/2018
			All lights in food prep, ware washing and food storage shall be shielded or protected.	

Inspection	Published	Comment:
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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	e essere o somes as ment is a similar and and a sign of the second of the							

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	D-13GER	4/4/2018 ! Jonatha	n Tumer	Jullan James 522	4/4/2018	2:15 PM	3:06 PM





Fo	od Establishment Insp	ection Report				
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	3	Date: 5/14/201 Time In: 11:38			
501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Intervent	ion Violations	1	Time Out:1:00 Inspection ID	PM	
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 Inspection Est DEPARTMENT OF Reason: Routine CORRECTION (ESTER UNIT)			Est. Type: FS101 Risk Category:		

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature				
	Demonstration of Knowledge		16	Proper cooking time and temperatures	N/O			
	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	N/A			
	performs duties		18	Proper cooling time and temperatures	N/O			
	Employee Health		19	Proper hot holding temperatures	IN			
2	Management, food employee and conditional employee;	IN 20	Proper cold holding temperatures	IN				
	knowledge, responsibilities, and reporting	Markle Schiller W. Co.	21	Proper date marking and disposition	N/O			
	Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & record	N/O			
	Good Hygienic Practices			Consumer Advisory				
	Proper eating, tasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods	N/A			
5	No discharge from eyes, nose, and mouth	IN		Highly Susceptible Populations				
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	N/A			
5	Hands clean & properly washed	IN		Chemical				
,	No bare hand contact with RTE foods or approved alternate method properly followed	IN	25	Food additives; approved & properly stored	N/A IN			
3	Adequate handwashing facilities supplied & accessible	OUT	26	The second secon				
	Approved Source	THE RESERVE OF THE PARTY OF THE		Conformance with Approved Procedures				
)	Food obtained from approved source	IN	27	Compliance with variance, specialized process, & HACCP	N/A			
0	Food received at proper temperature	N/O		The state of the s				
1	Food in good condition, safe and unadulterated	IN		Risk Factors are improper practices or procedures				
2	Required records available: shellstock tags, parasite destruction	N/A		identified as the most prevalent contributing factor foodborne illness or injury. Public Health interven	tions a			
	Protection From Contamination			control measures to prevent foodborne illness or	injury.			
3	Food separated/protected	IN						
4	Food-contact surfaces: cleaned and sanitized	IN						
5	Proper disposition of returned, previously served, reconditioned & unsafe food	IN						

	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 30	Water and ice from approved source Variance obtained for specialized processing methods	IN 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	IN		Utensils, Equipment and Vending	
-	temperature control	114	45	Food & non-food contact surfaces cleanable, properly	OUT, (*
32	Plant food properly cooked for hot holding	N/O		designed, constructed & used	
33	Approved thawing methods used	N/O	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 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	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
10	Washing fruits and vegetables	N/O	55	Other violations: Code Number must be noted on following page.	N/A

Page 2 of 2

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 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				

		TEMPERA	TURE 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	6 cm.a	5/14/2018 S	Samantha Merritt	Samuelle Month, RS	5/14/2018	11:38 AM	1:00 PM



Fo	ood Establishment Inspe	ection Report				
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	2	2 Date: 5/21/2018			
Health Protection Services 501-661-2171 #815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Intervention	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 Inspection Reason: Ro		Est. Type:	FS101	Risk Category: 2	

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

Protection From Contamination

Food-contact surfaces: cleaned and sanitized

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

13 Food separated/protected

14

(*) = 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	I 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	
2	Management, food employee and conditional employee;	l IN	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			Time as a public health control; procedures & record	N/O	
	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			Highly Susceptible Populations		
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	N/A	
6	Hands clean & properly washed	IN		Chemical	1	
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A	
8	method properly followed		26	Toxic substances properly identified, stored, & used	IN	
0	Adequate handwashing facilities supplied & accessible IN			Conformance with Approved Procedures		
	Approved Source	-	27	Compliance with variance, specialized process, & HACCP	N/A	
9	Food obtained from approved source	IN		plan	I INIT	
10	Food received at proper temperature	N/O		Risk Factors are improper practices or procedure		
11	Food in good condition, safe and unadulterated	IN		identified as the most provided practices of procedure	5	
12	Required records available: shellstock tags, parasite destruction	N/A		identified as the most prevalent contributing factor foodborne illness or injury. Public Health interven	rs to tions a	

IN

IN

IN

control measures to prevent foodborne illness or injury.

	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 &	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	1N
NAME OF TAXABLE PARTY.	Food Temperature Control		44	Gloves used properly	IN
31	Proper cooling method used; adequate equipment used for	l IN		Utensils, Equipment and Vending	
	temperature control	1114	45	Food & non-food contact surfaces cleanable, properly	IN
32	Plant food properly cooked for hot holding	N/O	1	designed, constructed & used	
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test	IN
34	Thermometers provided & accurate	IN	47	strips	
	Food Identification		4/	Non-food contact surfaces clean	IN
35	Food properly labeled; original container	T IN	1	Physical Facilities	
art official con-	Prevention of Food Contamination	1	48	Hot and cold water available; adequate pressure	IN
20			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,	100	51	Toilet facilities: properly constructed, supplied and cleaned	IN
01	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	l in	54	Adequate ventilation and lighting; designated areas used	OU'
40	Washing fruits and vegetables	N/O	55	Other violations: Code Number must be noted on following page.	OU.

Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes								
ltem Number	Violation of Code	Priority Level	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:
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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	- The second sec				

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	write music	5/21/2018	Detra Camp	Duballong 200	5/21/2018	10:41 AM	11:38 AM



	Artisona Dupan	pens of Heating					P	age 1 of 2	
	Fo	ood Esta	blishmen	tInspe	ection Report				
	rkansas Department of Health Environmental		No. Of Risk Factor/Intervention Violations				Date: 6/8/2018		
501- 18 15	th Protection Services 661-2171 W Markham ST Rock, AR 72205	No. Of Re	peat Factor/l	nterventi	on Violations	0	Time In: 10:15 AM Time Out:11:40 A! Inspection ID: 110	AM	
Esta Oua	blishment: Arkansas Department of Correction - chita River	Address:	100 Walco La	ane LN	City/State: Malvern, AR	Zip: 72104	Т	elephone:	
License/Permit#: 1223301 - Hospital Food Service License			older: AR DER AGNOSTIC	PT OF	Inspection Reason: Routine	Est. Type:	HFS01 R	Risk Category:	
	Foodborne Illness Risk Factors Demonstration of Knowledge	der Militario de la constitución d		16	Potentially Hazardo Proper cooking time			i N	
IN :	In compliance OUT = Not in compliance N/O = No	t observed	N/A = Not app	olicable	(*) = Corrected or	n site during	inspection (COS) F	R = Repeat viola	
	Foodborne Illness Risk Factors	ner Must be be a subject to		40	Potentially Hazardo				
			17		ating procedures for hot holding				
1	Person in charge present, demonstrates knowledge performs duties	e, and	IN 17 Proper reheating procedures for hot hold 18 Proper cooling time and temperatures			N/			
-	Employee Health			19	Proper hot holding				
2	Management, food employee and conditional empl	lovee: IN		20	Proper cold holding				
_	knowledge, responsibilities, and reporting	oyee,		21	Proper date markin			i N	
3	Proper use of restriction and exclusion		IN	22	Time as a public he	alth control;	N/		
	Good Hygienic Practices				Consumer Advisory				
4	Proper eating, tasting, drinking, or tobacco use		IN	23	Consumer advisory	for raw or un	dercooked foods	l N	
5	No discharge from eyes, nose, and mouth		l IN		Highly Susceptible	Populations	3	The same of the sa	
	Preventing Contamination by Hands			24	Pasteurized foods u	used; prohibit	ed foods not offered	l N	
6	Hands clean & properly washed	77. T. A. C.	IN		Chemical				
7	No bare hand contact with RTE foods or approved method properly followed	alternate	IN	25	Food additives; app) N	
8	Adequate handwashing facilities supplied & access	sible	OUT, (*)	26	Toxic substances p			<u>į 1</u>	
	Approved Source		1 00.1()		Conformance with				
9	Food obtained from approved source		IN	27		riance, speci	alized process, & HA	CCP N	
10	Food received at proper temperature		N/O	L	plan			į.	
					Risk Factors ar	e impropei	practices or pro	cedures	
11	Food in good condition, safe and unadulterated		IN I				valent contributir	occurco	

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 are preventative measures t	o 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	N/A	42	Utensils, equipment & linens: properly stored, dried &	IN	
29	Water and ice from approved source	IN	1	handled		
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	1 IN	1	Utensils, Equipment and Vending		
	temperature control	"	45	Food & non-food contact surfaces cleanable, properly	IN	
32	Plant food properly cooked for hot holding	N/O	10	designed, constructed & used		
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	IN	
34	Thermometers provided & accurate) IN	47	Non-food contact surfaces clean	IN	
	Food Identification		1	Physical Facilities	114	
35	Food properly labeled; original container	IN	48			
	Prevention of Food Contamination		49	Hot and cold water available; adequate pressure	IN	
36	Insects, rodents & animals not present; no unauthorized	I IN	50	Plumbing installed; proper backflow devices	IN	
	persons	1 "	1	Sewage & waste water properly disposed	IN	
37	Contamination prevented during food preparation,	Î IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN	
	storage/display		52	Garbage and refuse properly disposed; facilities maintained	IN	
38	Personal cleanliness	l 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	

IN

IN

IN

destruction

13 Food separated/protected

Protection From Contamination

14 | Food-contact surfaces: cleaned and sanitized

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

	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					
В	5-203.11	С	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					

Increation	Dublishad	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	CONTRACTOR OF THE PROPERTY AND THE PROPERTY OF		
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	8		
Pork	Walk-In Freezer	Frozen°F	THE RESIDENCE OF THE PARTY OF T		
Rice	Hot-Hold Unit	167°F			
Chicken	Walk-In Cooler	40°F			
Beef	Walk-In Freezer	Frozen°F			
Beans	Hot-Hold Unit	145°F			
en de aleman administrativo de Malena, con esta esta esta de la constantiva della co	Andrews Commence of the Commen	°F;			

Visit Date	Person in Charge	Person in Charge Signature	Sig. Date	Inspector	Inspector Signate	ure	Sig. Date	Time in	Time Out
6/8/2018	Steve Outlaw (Document Attached)		6/8/2018	David Wilson	David Wilson	33/	6/8/2018	10:15 AM	11:40 AM



Fo	od Establishment Insp	ection Report			
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Interventio	2	Date: 6/22/2018		
Team Protection Services 501-661-2171 8815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Interven	0	Time In: 8:45 AM Time Out:9:46 AM Inspection ID: 112193		
Establishment: ARKANSAS DEPT. OF CORRECTIONS	Address: Highway 5 North	City/State: CALICO ROCK, AR	Zip: 72519	[1	Telephone:
License/Permit#: 330085 - Retail Food Establishments License	Permit Holder: ARKANSAS DEPT OF CORRECTION	Inspection Reason: Routine	Est. Type:	FS101 F	Risk Category:

Protection From Contamination

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature	
	Demonstration of Knowledge	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
	Employee Health		19	Proper hot holding temperatures	IN
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN
	knowledge, responsibilities, and reporting	And the second s	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
	Good Hygienic Practices			Consumer Advisory	
4	Proper eating, tasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods	N/A
5	No discharge from eyes, nose, and mouth	The state of the s		Highly Susceptible Populations	
	Preventing Contamination by Hands			Pasteurized foods used; prohibited foods not offered	N/A
6	Hands clean & properly washed	IN		Chemical	CONTRACTOR OF THE PARTY OF THE
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	25	Food additives; approved & properly stored	N/A
8	Adequate handwashing facilities supplied & accessible	I	26	Toxic substances properly identified, stored, & used	IN
Ü	Approved Source	1 114		Conformance with Approved Procedures	
		·	27	Compliance with variance, specialized process, & HACCP	N/A
9	Food obtained from approved source	IN		plan	
10	Food received at proper temperature	N/O		Risk Factors are improper practices or procedure	
11	Food in good condition, safe and unadulterated	_ IN		identified as the most prevalent contributing factor	
12	Required records available: shellstock tags, parasite destruction	N/A		foodborne illness or injury. Public Health interven	tions are
			1	control measures to prevent foodborne illness or	iniury

foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

	Protection From Contamination			to province and an interest to province and the annual of any any a				
13	Food separated/protected	IN						
14	Food-contact surfaces: cleaned and sanitized	1N						
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN						
		OOD RETA		CTICES of pathogens, chemicals, and physical objects into foods:				
AAR STREET,	Good Retail Practices			Proper Use of Utensils	NAN (commont) is dismission to be or			
	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	1	handled				
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	IN			
OCCUPATION AND ADDRESS OF	Food Temperature Control		44	Gloves used properly	N/A			
31		roper cooling method used; adequate equipment used for IN		Utensils, Equipment and Vending				
•	temperature control		45	Food & non-food contact surfaces cleanable, properly	IN			
32	Plant food properly cooked for hot holding	N/O		designed, constructed & used				
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	IN			
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN			
	Food Identification		1-4/		IIN			
35	Food properly labeled; original container	i in	1	Physical Facilities				
and the same of th	Prevention of Food Contamination		48	Hot and cold water available; adequate pressure	IN			
36	Insects, rodents & animals not present; no unauthorized	OUT	49	Plumbing installed; proper backflow devices	IN			
00	persons	001	50	Sewage & waste water properly disposed	IN			
37	Contamination prevented during food preparation.	l IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN			
	storage/display		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:
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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	The state of the s				
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 D		1.12	6/22/2018	John Hickman	Andrew ASSET	6/22/2018	8:45 AM	9:46 AM



13 Food separated/protected

14 Food-contact surfaces: cleaned and sanitized

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

Fo	od Establishmer	nt Insp	ection Report			
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Int	erventio	n Violations	1	Date: 6/6/20	
501-661-2171 4815 W Markham ST Little Rock, AR 72205	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 Suns	et Ave	City/State: Springdale, AR	Zip: 72764		Telephone: 4797562037
License/Permit#: 1043331 - Retail Food Establishments License	Permit Holder: ARKAI DEPT OF CORRECTIO (NORTHWEST WR)		Inspection Reason: Routine	Est. Type:	Est. Type: FS101 Risk C	
FOODBORNE ILLN	ESS RISK FACTORS	AND P	UBLIC HEALTH IN	TERVENTI	ONS	
IN = In compliance OUT = Not in compliance N/O = Not	observed N/A = Not ap	plicable	(*) = Corrected o	n site during	inspection (0	COS) R = Repeat viola
Foodborne Illness Risk Factors			Potentially Hazardo	ous Food Tin	ne/Temperati	IFA
Domonatration of Vacualists		10	D	-		

M1000 000 000	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	IN	17	Proper reheating procedures for hot holding	N/A		
0.000mmm2000	performs duties			Proper cooling time and temperatures	N/O		
	Employee Health		19	Proper hot holding temperatures	IN		
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN		
continue to	knowledge, responsibilities, and reporting		21	Proper date marking and disposition	N/O		
3	Proper use of restriction and exclusion	22	Time as a public health control; procedures & record	N/A			
	Good Hygienic Practices			Consumer Advisory	Participation of the Control of the		
4	Proper eating, tasting, drinking, or tobacco use IN		23	Consumer advisory for raw or undercooked foods	N/A		
5	No discharge from eyes, nose, and mouth	l IN		Highly Susceptible Populations	Secretary designations		
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered			
6	Hands clean & properly washed	N/O		Chemical	N/A		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	25	Food additives; approved & properly stored	N/A		
8	Adequate handwashing facilities supplied & accessible	-IN	26	Toxic substances properly identified, stored, & used	IN		
	Approved Source		1	Conformance with Approved Procedures			
9	Food obtained from approved source	I	27	Compliance with variance, specialized process, & HACCP	N/A		
10	Food received at proper temperature	N/O	L		<u> </u>		
11	Food in good condition, safe and unadulterated	IN		Risk Factors are improper practices or procedures			
12	Required records available: shellstock tags, parasite N/A destruction			identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions a			
	Protection From Contamination			control measures to prevent foodborne illness or			

IN

IN

IN

	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 &	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		44	Gloves used properly	IN
31	Proper cooling method used; adequate equipment used for	l IN		Utensils, Equipment and Vending	
	temperature control	"	45		
32	Plant food properly cooked for hot holding	N/A		designed, constructed & used	
33	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test	IN
34	Thermometers provided & accurate	IN	47	strips	
	Food Identification	***	1 4/	Non-food contact surfaces clean	IN
35	Food properly labeled; original container	OUT		Physical Facilities	
of the same of the	Prevention of Food Contamination		48	Hot and cold water available; adequate pressure	IN
36	Insects, rodents & animals not present; no unauthorized	I IN	49	Plumbing installed; proper backflow devices	IN
	persons	114	50	Sewage & waste water properly disposed	IN
37	Contamination prevented during food preparation,	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
	storage/display		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	١N
40	Washing fruits and vegetables	N/O	55	Other violations: Code Number must be noted on following page.	N/A

		Vic	Observations and Corrective Actions lations 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

	TEMPERATURE OBSERVATIONS					
ttem	Location	Temp	Other Location Description	Kingania (MgCA) (Selection of All Complete Compl		
Pasta casserole	Hot-Hold Unit	137.0°F				
Milk/Dairy	Walk-In Cooler	39.0°F				
Control of the second s	a tri di salah di nga panamban a hotib sanahan di nga sanahan da nga nasa na	°F	Office and the second section of the section of the second section of the section of the second section of the section of the second section of the sec			

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	Twel 2 Bloca	6/6/2018	Lorena Ellett	James C. Ellett 500	6/6/2018	10:45 AM	11:21 AM



	Arkinnar Departum							Page 1 of	2	
	Fo	od Esta	blishmer	nt Insp	ection Report				-	
	sas Department of Health Environmental	No. Of Ris	sk Factor/Int	ervention	Violations	0	Date: 6/26/2		***************************************	
	h Protection Services	No. Of Re	neat Factor/	Intervent	ion Violations		Time In: 1:5 Time Out:2:			
4815 \	N Markham ST Rock, AR 72205		pour doton				Inspection I			
Estab	lishment: AR DEPARTMENT OF CORRECTIONS	Address:	P. O. BOX 1	010	City/State: WRIGHTSVILLE, AR	Zip: 72183	72183 Teleph		one:	
Licen Licen	se/Permit#: 770016 - Retail Food Establishments		older: ARKA		Inspection Reason: Routine	Est. Type:	FS101	Risk Cate	gory: 2	
10.02	FOODBÖRNEILLN	I IESS RISK	FACTORS	AND P	IRUC HEALTH IN	TERVENT	IONS			
					JUENO RICAZIANO		ONG			
IN =	In compliance OUT = Not in compliance N/O = Not	t observed i	N/A = Not ap	plicable	(*) = Corrected or	n site during	inspection (COS) R = Repe	at violatio	
***************************************	Foodborne Illness Risk Factors				Potentially Hazardo	ous Food Tir	ne/Temperati	ıre		
	Demonstration of Knowledge		***************************************	16	Proper cooking time				1 N/O	
1	Person in charge present, demonstrates knowledge	and	l IN	17	Proper reheating pr				N/O	
	performs duties	, 4114	l ilx	18	Proper cooling time				N/O	
	Employee Health			19	Proper hot holding	temperatures		****	IN	
2	Management, food employee and conditional employee	oyee;	IN	20	Proper cold holding	temperature	S		IN	
	knowledge, responsibilities, and reporting			21	Proper date markin	g and disposi	tion		IN	
3	Proper use of restriction and exclusion		l IN	22	Time as a public he	alth control;	procedures & i	record	N/A	
	Good Hygienic Practices				Consumer Advisory					
4	Proper eating, tasting, drihking, or tobacco use		l IN	23	Consumer advisory for raw or undercooked foods			ods	N/A	
5	No discharge from eyes, nose, and mouth				Highly Susceptible Populations					
	Preventing Contamination by Hands			24	Pasteurized foods used; prohibited foods not offered			ffered	N/A	
6	Hands clean & properly washed		l IN		Chemical					
7	No bare hand contact with RTE foods or approved a	alternate	IN	25	Food additives; app	proved & prop	erly stored		l N/A	
8	method properly followed	16.1	-	26	Toxic substances properly identified, stored, & used			used	l IN	
	Adequate handwashing facilities supplied & access	ible	IN		Conformance with Approved Procedures					
-	Approved Source			27	Compliance with va	riance, speci	alized process	s, & HACCP	N/A	
9	Food obtained from approved source Food received at proper temperature		IN		plan					
11	Food in good condition, safe and unadulterated		N/O IN		Risk Factors are	e improper	r practices	or procedure	s	
12	Required records available: shellstock tags, parasi	te	N/O		identified as the					
	destruction Protection From Contamination		1 11/0		foodborne illnes control measure					
13	Food separated/protected	-	1 151							
14	Food-contact surfaces: cleaned and sanitized		IN IN							
15	Proper disposition of returned, previously served, reconditioned & unsafe food		IN							
	Good Retail Practices are preventative		OOD RETA			als and obvs	ical objects int	n foods		
er grade (Good Retail Practices		William September 1	T T	Proper Use of Uter		Manager Strate		50,000,000	
	Safe Food and Water			41	In-use utensils: pro				I IN	
28	Pasteurized eggs used where required	***************************************	i N/A	42	Utensils, equipmer			dried &	IN	
29	Water and ice from approved source	·	I IN	-	handled		. openy stored,	a.ica a	"	
30	Variance obtained for specialized processing metho	ods	N/A	43	Single-use & single	e-service artic	les: properly	stored & used	IN	
	Food Temperature Control		1 14/7	44	Gloves used prope	тly			N/A	
31	Proper cooling method used; adequate equipment	upod for	l IN	-	Utensils, Equipme	nt and Vend	ing			
	temperature control			45				properly	1N	
32	Plant food properly cooked for hot holding Approved thawing methods used		1 N/O	46	Warewashing facili		d, maintained,	used; test	IN	
34	Thermometers provided & accurate		I IN	-	strips					
	Food Identification		1 114	47	Non-food contact s		1		IN	
35	Food properly labeled; original container		1 151	-	Physical Facilities					
	Prevention of Food Contamination		l IN	48	Hot and cold water			ıre	j IN	
36		rived	7 181	49	Plumbing installed				IN	
36	Insects, rodents & animals not present; no unautho persons	nizea	IN	50	Sewage & waste w				IN	
37	Contamination prevented during food preparation,		i in	- 51	Toilet facilities: pro				IN	
	storage/display		1	52	Garbage and refus	e properly dis	sposed; facilitie	es maintained	IN	

53

54 55

IN

N/O

N/O

38 Personal cleanliness
39 Wiping cloths: properly used and stored
40 Washing fruits and vegetables

Physical facilities installed, maintained and cleaned

Adequate ventilation and lighting; designated areas used

Other violations: Code Number must be noted on following

IN

IN

IN

	Violations cite	Observations a ted in this report must be con	nd Corrective Actio	s	
Item Violation of Number Code	Priority Level		Comment		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	Management of the Minney Control of the Control of			
COMPANY OF STREET, STR	A CONTRACTOR OF THE COURT OF TH	°F -	Annual States Control of the State of the St			

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	"But Heley	6/26/2018	April Jones	Omi Joseph 4842	6/26/2018	1:59 PM	2:26 PM



Food Establishment Inspection Report								
Arkansas Department of Health Environmental	No. Of Risk Factor/Intervention Violations	1	Date: 6/21/2018					
Health Protection Services 501-661-2171	No. Of Repeat Factor/Intervention Violations	1	Time In: 9:04 AM Time Out:10:18 AM Inspection ID : 111928					
4815 W Markham ST Little Rock, AR 72205			mspection ib . 111920					

Establishment: GRIMES UNIT	Address: 302 WAKENHUT WAY	City/State: NEWPORT, AR	Zip: 72112	Telephone: 8708508564
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	No. of Concession, Name of
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
	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		1.	Proper Use of Utensils	
	Safe Food and Water	research and the control of the second of th	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	71	handled	
30	Variance obtained for specialized processing methods ! N/		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	IN	-11	Utensils, Equipment and Vending	
0.	temperature control	115	45	Food & non-food contact surfaces cleanable, properly	IN
32	Plant food properly cooked for hot holding	N/O	The second	designed, constructed & used	
33	Approved thawing methods used N/O	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		7'	Physical Facilities	114
35	Food properly labeled; original container	IN	48	2 Land Mark to the Control of the Co	
	Prevention of Food Contamination	Annual parameters and a second	11	Hot and cold water available; adequate pressure	IN
36	Insects, rodents & animals not present; no unauthorized	IN.	49	Plumbing installed; proper backflow devices	IN
00	persons	114	50	Sewage & waste water properly disposed	IN
37	Contamination prevented during food preparation,	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
-	storage/display	1	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

		Vi	Observations and Corrective Actions plations cited in this report must be corrected within the inspector's spec	cified timeframes
Item Number	Violation of Code	Priority Level	and the second s	Correct By Date
14	4-702.11	C .	I observed kitchen staff not properly sanitizing dishes. You must follow rinse, and then submerge in unscented sanitizer for a minimum of 30 dishes to air dry.	

TEMPERATURE OBSERVATIONS							
Item Location Temp		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	Lough	6/21/2018	Wayne Long	Wayn way #993	6/21/2018	9:04 AM	10:18 AM



IN

N/O

N/O IN IN IN

N/A

N/A

N/A

N/A

IN

N/A



Fo	ood Establishment Insp	pection Report			
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	1	1 Date: 6/14/2018		
Figure 17 Tolection Services 501-661-2171 4815 W Markham ST Little Rock, AR 72205	No. Of Repeat Factor/Interven	0:37 AM 11:52 AM 1 ID : 111013			
Establishment: MCPHERSON FACILITY	Address: 302 WAKENHUT	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:	F\$101	Risk Category: 2

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

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
	Demonstration of Knowledge		16	Proper cooking time and temperatures
1	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding
	performs duties		18	Proper cooling time and temperatures
	Employee Health		19	Proper hot holding temperatures
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures
e-110,0000 b	knowledge, responsibilities, and reporting		21	Proper date marking and disposition
3	Proper use of restriction and exclusion	l IN	22	Time as a public health control; procedures & record
	Good Hygienic Practices			Consumer Advisory
4	Proper eating, tasting, drinking, or tobacco use	l IN	23	Consumer advisory for raw or undercooked foods
5	No discharge from eyes, nose, and mouth	IN		Highly Susceptible Populations
	Preventing Contamination by Hands	24	Pasteurized foods used; prohibited foods not offered	
6	Hands clean & property washed			Chemical
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	25	Food additives; approved & properly stored
8	Adequate handwashing facilities supplied & accessible	IN	26	Toxic substances properly identified, stored, & used
	Approved Source			Conformance with Approved Procedures
9	Food obtained from approved source	IN	27	Compliance with variance, specialized process, & HACCP
10	Food received at proper temperature	N/O	L	plan
11	Food in good condition, safe and unadulterated	IN		Risk Factors are improper practices or procedu
12	Required records available: shellstock tags, parasite M/A destruction			identified as the most prevalent contributing factorion foodborne illness or injury. Public Health interv
	Protection From Contamination	· · · · · · · · · · · · · · · · · · ·		control measures to prevent foodborne illness
13	Food separated/protected	IN IN		
14	Food-contact surfaces: cleaned and sanitized	OUT		
- Spalering		•	4	

ractices or procedures lent contributing factors to Public Health interventions are foodborne illness or injury.

A seem seems	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 &	IN
29	Water and ice from approved source	IN] 45	handled	
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	I IN		Utensils, Equipment and Vending	
Meaning in its	temperature control		45	Food & non-food contact surfaces cleanable, properly	IN
32	Plant food properly cooked for hot holding	N/O		designed, constructed & used	-
33	Approved thawing methods used	i 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	114
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	l 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	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

IN

To the		Vic	Observations and Corrective Actions plations 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	С	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

		TEMPERAT	URE OBSERVATIONS
Item. Location		Temp	Other Location Description
Chicken	Walk-In Cooler	30°F	
Chicken	Hot-Hold Unit	146°F	Man of the Control of
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	To exist the last of the second state of the s

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	Jour Pras	6/14/2018	Wayne Long	(John Xong # 1933	6/14/2018	10:37 AM	11:52 AM