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ARKANSAS DEPARTMENT OF HEALTH  
Environmental Health Protection

<b>Food Establishment Assessment Report</b>						Page <u>1</u> of <u>3</u>
As Governed by State Code Section 20-7-101 thru 20-7-130, 20-56-201 thru 20-56-223, 20-57-201 thru 20-57-208.			No. of Risk Factor/Intervention Violations	Date	<u>9/3/13</u>	
AR Dept of Health, 4815 West Markham, Little Rock, AR 72205			No. of Repeat Risk Factor/Intervention Violations	Time In		
Establishment <u>War Eagle Creekside Tracts</u>		Address <u>11034 High Sky Inn Rd</u>		City/State <u>Hindsville</u>	Zip Code <u>72738</u>	Telephone <u>357011</u>
Customer # <u>NEW</u>	Permit Holder	Est. Type	Risk Category <u>L</u>	Purpose		
Required tobacco signage <input type="checkbox"/> Yes <input type="checkbox"/> No		Vending machine supervised? <input type="checkbox"/> Yes <input type="checkbox"/> No		Routine <input type="checkbox"/>	Investigation <input type="checkbox"/>	
				Follow-up <input type="checkbox"/>	Construction <input type="checkbox"/>	
				Complaint <input type="checkbox"/>	Sample(s) Collected Yes <input type="checkbox"/> No <input type="checkbox"/>	

Circle designated compliance status (IN, OUT, N/O, N/A) for each number item. Mark "X" in appropriate box for COS and/or R.  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Compliance Status		COS	R	Compliance Status		COS	R
<b>Demonstration of Knowledge</b>							
1	IN OUT			16	IN OUT N/A N/O		
Certification by accredited program, compliance with Code, or correct responses.				<b>Potentially Hazardous Food Time/Temperature</b>			
<b>Employee Health</b>							
2	IN OUT N/O			17	IN OUT N/A N/O		
Management awareness; policy present				Proper cooking time & temperature			
3	IN OUT N/A N/O			18	IN OUT N/A N/O		
Proper use of reporting, restriction & exclusion				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>							
4	IN OUT N/O			19	IN OUT N/A N/O		
Proper eating, tasting, drinking or tobacco use				Proper cooling time & temperatures			
5	IN OUT N/O			20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>							
6	IN OUT N/O			21	IN OUT N/A N/O		
Hands clean & properly washed				Proper cold holding temperatures			
7	IN OUT N/O			22	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Proper date marking & disposition			
8	IN OUT			<b>Highly Susceptible Populations</b>			
Adequate handwashing facilities supplied & accessible				23	IN OUT N/A N/O		
<b>Approved Source</b>							
9	IN OUT			<b>Chemical</b>			
Food obtained from approved source				24	IN OUT N/A N/O		
10	IN OUT N/A N/O			Food additives: approved & properly used			
Food received at proper temperature				25	IN OUT		
11	IN OUT			Toxic substances properly identified, stored, & used			
Food in good condition, safe, & unadulterated				<b>Conformance with Approved Products</b>			
12	IN OUT N/A N/O			26	IN OUT N/A		
Required records available; shell stock tags, parasite destruction				Compliance with variance, specialized process, & HACCP plan			
<b>Protection from Contamination</b>							
13	IN OUT N/A			<b>Risk Factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
Food separated & protected							
14	IN OUT N/A						
Food contact surfaces cleaned and sanitized							
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 appropriate box for COS and/or R.

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
27	Pasteurized eggs used where required			40	In-use utensils: properly stored		
28	Water and ice from approved source			41	Utensils, equipment & linens: properly stored, dried, & handled		
29	Variance obtained for specialized processing methods			42	Single-use & single-service articles: properly stored & used		
<b>Food and Temperature Control</b>							
30	Proper cooling methods used; adequate equipment for temperature control			43	Gloves used properly		
31	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>			
32	Approved thawing methods used			44	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33	Thermometers provided & accurate			45	Warewashing facilities: installed, maintained, & used: test strips		
<b>Food Identification</b>							
34	Food properly labeled; original container			46	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
35	Insects, rodents, & animals not present; no unauthorized personnel			<b>Physical Facilities</b>			
36	Contamination prevented during food preparation, storage & display			47	Hot & cold water available; adequate pressure		
37	Personal cleanliness			48	Plumbing installed; proper backflow devices		
38	Wiping cloths: properly used & stored			49	Sewage & waste water properly disposed		
39	Washing fruits & vegetables			50	Toilet facilities: properly constructed, supplied, & cleaned		
				51	Garbage & refuse properly disposed; facilities maintained		
				52	Physical facilities installed, maintained, & clean		
				53	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) <u>T. B. McCoy</u>	Date: <u>7/3/13</u>
Inspector (Signature) <u>Maryo L. Ford R588</u>	Follow-up: YES NO (Circle one) Follow-up date:

