



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	6	Date: 5/9/2019 Time In: 11:39 AM Time Out: 12:44 PM Inspection ID : 145503
	No. Of Repeat Factor/Intervention Violations	0	

Establishment: DIAMOND CITY COMMUNITY CENTER	Address: 232 WEST GRAND	City/State: DIAMOND CITY, AR	Zip: 72630	Telephone:
License/Permit#: 050154 - Retail Food Establishments License	Permit Holder: DIAMOND CITY COMMUNITY CENTER	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		
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	OUT, (*)
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN
8	Adequate handwashing facilities supplied & accessible	OUT, (*)
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	OUT, (*)
14	Food-contact surfaces: cleaned and sanitized	IN
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN

Potentially Hazardous Food Time/Temperature

16	Proper cooking time and temperatures	IN
17	Proper reheating procedures for hot holding	N/O
18	Proper cooling time and temperatures	N/O
19	Proper hot holding temperatures	OUT, (*)
20	Proper cold holding temperatures	IN
21	Proper date marking and disposition	N/O
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	IN
Chemical		
25	Food additives; approved & properly stored	IN
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

Safe Food and Water		
28	Pasteurized eggs used where required	N/A
29	Water and ice from approved source	IN
30	Variance obtained for specialized processing methods	N/A
Food Temperature Control		
31	Proper cooling method used; adequate equipment used for temperature control	IN
32	Plant food properly cooked for hot holding	N/O
33	Approved thawing methods used	N/O
34	Thermometers provided & accurate	OUT
Food Identification		
35	Food properly labeled; original container	IN
Prevention of Food Contamination		
36	Insects, rodents & animals not present; no unauthorized persons	IN
37	Contamination prevented during food preparation, storage/display	IN
38	Personal cleanliness	IN
39	Wiping cloths: properly used and stored	N/O
40	Washing fruits and vegetables	N/O

Proper Use of Utensils

41	In-use utensils: properly stored	IN
42	Utensils, equipment & linens: properly stored, dried & handled	IN
43	Single-use & single-service articles: properly stored & used	IN
44	Gloves used properly	N/A
Utensils, Equipment and Vending		
45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
46	Warewashing facilities: installed, maintained, used; test strips	OUT
47	Non-food contact surfaces clean	IN
Physical Facilities		
48	Hot and cold water available; adequate pressure	IN
49	Plumbing installed; proper backflow devices	IN
50	Sewage & waste water properly disposed	IN
51	Toilet facilities: properly constructed, supplied and cleaned	IN
52	Garbage and refuse properly disposed; facilities maintained	IN
53	Physical facilities installed, maintained and cleaned	IN
54	Adequate ventilation and lighting; designated areas used	IN
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
6	2-301.14	C	Observation: Observed employee leave food prep area to switch tasks and enter kitchen to prepare food without washing hands. Wash hands any time contamination could have occurred, when changing tasks, and as described in the Arkansas Rules and Regulations Pertaining To Food Establishments section 2-301.14 A-O. CORRECTIVE ACTION: Educated employees on importance of hand washing and when to wash.	5/9/2019
8	6-301.12	C	Observation: Observed no single use drying device available at hand wash sink at time of inspection. Corrective Action: Provide a supply of individual disposable towels or a continuous towel system that supplies the user with a clean towel or a heated-air drying device at each handwashing sink in food preparation, toilet and warewashing areas. Paper towels were supplied to hand wash sink.	5/9/2019
13	3-302.11	C	Observation: Observed raw eggs stored above ready to eat foods in refrigerator. Separate to prevent cross contamination. CORRECTIVE ACTION: Eggs were moved below ready to eat foods.	5/9/2019
19	3-501.16	C	Observation: Observed mashed potatoes in hot holding being held at 120 F. Corrective Action: Time/Temperature Control for Safety (TCS) Foods shall be kept hot at a temperature of 135.0°F or above, as measured by an internal probe thermometer, to limit bacterial growth. Items were discarded.	5/9/2019
34	4-302.12	NC	Observation: Observed no food thermometers available at time of inspection. Facility lacks internal probe food thermometer. Corrective Action: Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperature	5/16/2019
46	4-302.14	NC	Observation: Observed no chlorine test strips available at time of inspection. Corrective Action: Test strips must be available and used to test the strength of chemical sanitizing solutions.	5/16/2019

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Soup	Hot-Hold Unit	150°F	
Salsa	Refrigerator	39°F	
Mashed Potatoes	Hot-Hold Unit	122°F	
Chicken	Hot-Hold Unit	187°F	
Chicken	Hot-Hold Unit	192°F	
Mashed Potatoes	Hot-Hold Unit	120°F	
Chicken	Hot-Hold Unit	191°F	
Soup	Hot-Hold Unit	135°F	
Green Beans	Cooking	196°F	
Soup	Hot-Hold Unit	141°F	
Milk/Dairy	Refrigerator	33°F	
Chili	Refrigerator	41°F	
Juice	Refrigerator	34°F	
Soup	Hot-Hold Unit	141°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Slg. Date	Inspector	Inspector Signature	Slg. Date	Time In	Time Out
5/9/2019	Linda Miracle		5/9/2019	Hilary Hocut		5/9/2019	11:39 AM	12:44 PM