



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

2

Date: 10/20/2022

No. Of Repeat Factor/Intervention Violations

1

Time In: 11:47 AM

Time Out: 12:25 PM

Inspection ID : 268277

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: 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

Supervision

1 Person in charge present, demonstrates knowledge, and performs duties IN

2 Certified Food Protection Manager IN

Employee Health

3 Management, food employee and conditional employee; knowledge, responsibilities, and reporting IN

4 Proper use of restriction and exclusion IN

5 Clean-Up of Vomiting and Diarrheal Events IN

Good Hygienic Practices

6 Proper eating, tasting, drinking, or tobacco use OUT, (*)

7 No discharge from eyes, nose, and mouth IN

Preventing Contamination by Hands

8 Hands clean & properly washed IN

9 No bare hand contact with RTE foods or approved alternate method properly followed IN

10 Adequate handwashing facilities supplied & accessible OUT, (*)

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

Potentially Hazardous Food Time/Temperature

18 Proper cooking time and temperatures N/O

19 Proper reheating procedures for hot holding N/O

20 Proper cooling time and temperatures N/O

21 Proper hot holding temperatures IN

22 Proper cold holding temperatures IN

23 Proper date marking and disposition IN

24 Time as a public health control; procedures & record N/O

Consumer Advisory

25 Consumer advisory for raw or undercooked foods N/A

Highly Susceptible Populations

26 Pasteurized foods used; prohibited foods not offered N/A

Chemical

27 Food additives; approved & properly stored IN

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

Safe Food and Water

30 Pasteurized eggs used where required N/A

31 Water and ice from approved source IN

32 Variance obtained for specialized processing methods N/A

Food Temperature Control

33 Proper cooling method used; adequate equipment used for temperature control IN

34 Plant food properly cooked for hot holding N/O

35 Approved thawing methods used N/O

36 Thermometers provided & accurate IN

Food Identification

37 Food properly labeled; original container IN

Prevention of Food Contamination

38 Insects, rodents & animals not present; no unauthorized persons IN

39 Contamination prevented during food preparation, storage/display IN

40 Personal cleanliness IN

41 Wiping cloths: properly used and stored N/O

42 Washing fruits and vegetables N/O

Proper Use of Utensils

43 In-use utensils: properly stored IN

44 Utensils, equipment & linens: properly stored, dried & handled IN

45 Single-use & single-service articles: properly stored & used IN

46 Gloves used properly N/A

Utensils, Equipment and Vending

47 Food & non-food contact surfaces cleanable, properly designed, constructed & used IN

48 Warewashing facilities: installed, maintained, used; test strips IN

49 Non-food contact surfaces clean 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 IN

57 Other violations: Code Number must be noted on following page. N/A