



Arkansas Department of Health

STATEMENT OF ACA FINDINGS AND PLAN OF CORRECTION

NAME OF FACILITY Lewisville Juvenile Treatment Center	STREET ADDRESS, CITY, STATE, ZIP CODE Post Office Box 723 Lewisville, AR 71845	DATE SURVEY COMPLETED 3-1-11
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CITED STANDARD	SUMMARY STATEMENT OF FINDINGS	CITED STANDARD	FACILITY'S PLAN OF CORRECTION	Date of Completion	CITED STANDARD	RESULT OF FOLLOW-UP
Arkansas Department of Health environmental Health Protection Rules and Regulations Pertaining to Retail Food Establishments 3-501-.13 Thawing 3-501.13 A) Under refrigeration that maintains the FOOD temperatures at 5 degrees	The 12:05 P.M., 3/1/2011, tour of the kitchen revealed two tubes of ground beef encased in plastic were being unthawed in a sink of non-running water.	Temperature And Time Control 3-501.13 Thawing	Staff has been instructed on the methods for properly thawing frozen meat / foods. Thawing frozen meats /food, when left to thaw in the temperature monitored sink must. have a continues flow of cold water throughout the thawing process The USDA specialist has provided each cook with specific thawing instructions for training	3/15/2011		A follow up survey was conducted on 5-20-11. The deficiency was cleared.



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<p>Celsius (41 degrees Fahrenheit) or: Completely submerged under running water temperature at 21 degrees Celsius or 70 degrees or below, with sufficient water velocity to agitate and float off loose particles in an over flow container.</p>						
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