

Business Name	Address	Date	Observations and Corrective Actions
Annie Camp Jr. High	1814 W. Nettleton	21-Aug	Ready-to-eat, preheated foods stored for more than 24 hours at 41 degrees or below must have 2 dates: prep and discard dates. Food must be stored in compliance with established regulations.
Apple Tree Preschool	3107 Dan	4-Aug	No violations
Arkansas Early Learning	2114 N. Church	20-Aug	No violations
Arkansas Early Learning	2109 N. Church	26-Aug	Air vents in kitchen are rusting, need to be repainted/repaired/replaced. Surface must be smooth and cleanable.
AUI Workshop	2725 N. Church	17-Aug	Need test strips for 3-compartment sink.
BA Burrito	405-D Southwest	31-Aug	A handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other than handwashing--keep pots out of handwash sink. Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperature--need thermometer in cold-hold unit on serving line. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment--need wiping cloths in sanitizer bucket.
BA Burrito Mobile	405-D Southwest	31-Aug	Unit is in storage and is not being used.
Bistro on the Ridge	914 Southwest	24-Aug	Keep wiping cloths in sanitizer solution.
Brookland Elementary School	220 N. Oak, Brookland	19-Aug	Clean/disinfect interior surfaces of milk cooler to eliminate odor.
Brookland High School	Brookland	19-Aug	Employee restroom needs a self-closing mechanism/hinge.
Burger King BK-74	2904 Old Harrisburg	24-Aug	Need thermometers for salad, coffee, and milk coolers.
Cakes by Ginger	428 Southwest	4-Aug	Ill food service worker observed, not excused or restricted.
City of Jonesboro Pool Center	1421 W. Nettleton	5-Aug	A handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other than handwashing.
Consolidated Youth Services	4220 Stadium	4-Aug	Light shield needed on light fixture in food storage room.
Cookies-N-More	1825 E. Nettleton	20-Aug	Replace ceiling tiles in kitchen as needed with restaurant grade/smooth cleanable tiles. Recommend taking cold-hold temperature logs twice a day.

Domino's Pizza	2508 Red Wolf	25-Aug	3-compartment on sink needs to drain so can be used as the sanitizing compartment. Clean dust from fan covers on cooling unit in walk-in cooler.
Don Jose's	2200 Wilkins	10-Aug	Discontinue consuming food, use of unapproved beverage containers, or use of tobacco in food preparation or warewashing area. Interior surfaces of microwave must be kept cleaned and sanitized. Soda beverage nozzles must be kept cleaned and sanitized. Cold-holding temperatures must be 41 degrees or below-walk-in cooler and prep cooler not holding at 41 degrees. Wiping cloths must be stored in sanitizing solution. Interior surfaces of microwave no longer smooth and cleanable, replace. Floor drain under ice machine needs to be cleaned. Prep cooler needs a new gasket.
Don Jose's	2200 Wilkins	17-Aug	Kitchen surfaces must be smooth and cleanable, no gaps in walls. Replace missing tiles-90 days to repair. Floors need to be repaired, replace missing tiles and raise grout-90 days to repair. Restaurant ceiling tiles are required in kitchen areas.
Don Jose's	2200 Wilkins	14-Aug	Can opener blades must be kept cleaned and sanitized. Cold-holding temperatures must be 41 degrees or below (cantaloupe and salsa verde at 45 degrees in walk-in cooler). Floor drain under ice machine needs to be cleaned thoroughly, remove drain grate and clean pipe of organics. No gaps in the floors, walls or ceilings.
Fazoli's	1730 E. Highland	6-Aug	Sausage at 53 degrees in make-top cooler--keep all food at 41 degrees or colder. Remove food from cooler or ice food until cooler is fixed. Repair floor tiles in the kitchen. Need chemical test strips at dishwashing stations to check sanitizer level. Need sanitizer bucket in kitchen with wiping cloths. Let pans air dry before stacking pans together.

Firehouse Subs	401-A Southwest	31-Aug	Reheat meatballs in microwave to 165 degrees before placing in hot-holding (meatballs at 120 degrees). All food in hot-holding needs to be at 135 degrees when store opens. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. Test sanitizer level in 3-compartment sink often. Sanitizer level at 0 ppm--new sanitizer solution made and used.
Flash Market #47	100 NE Main, Monette	11-Aug	Cold-holding must be 41 degrees or below (milk/dairy and V8 juice at 48 degrees in walk-in cooler). Service call made, using other cooler unit for preheated foods.
Fox's Pizza Den	10040 Hwy 63N, Bono	6-Aug	A handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other than handwashing. Put date on sauces stored in the walk-in cooler, put date on any food that is opened and stored longer than 24 hours. Clean shelves in the walk-in cooler. Clean floor in the walk-in cooler.
Godsey's Grill	226 S. Main	21-Aug	Clean inside top of the microwave. Clean plastic shield in the ice machine. Reheat food on stovetop or microwave to 165 degrees before placing in hot-holding. Do not place food in hot-holding to reheat. Hog wild dip at 100 degrees in hot-hold. Replace door gaskets on turbo air, not sealing doors when closed. Check all gaskets on coolers to be sure they are sealing correctly. Check all coolers for thermometers, move so visible or put thermometers in coolers.
Hampton Inn	2900 Phillips	7-Aug	Milk not held longer than 4 hours in pitcher then thrown away. Need a written policy and records on food that is out of temp. Show time food put out for service and show time food thrown away--4 hours maximum time.
Hampton Inn	2900 Phillips	14-Aug	Corrected
J and N Barbecue	3503 Dan	4-Aug	Ill food service worker observed, not excused or restricted.

J. Gumbo's	1605 Red Wolf	24-Aug	No bare hand contact with food or ice; use gloves, spatulas, tongs, deli tissue or other dispensing equipment--use gloves when putting shredded cheese on food. Sour cream at 45 degrees in ice bath--fill pan with ice so that only the top of the sour cream container is exposed. Need chemical test strips for dishwashing operation.
Jessup	2114-C N. Church	20-Aug	No violations
Jimmy John's	1319 Red Wolf	10-Aug	All toxic substances must be identified.
Joe Mack Campbell Parks Con3	500 CWL	4-Aug	No violations
Jonesboro Health & Wellness	1001 Rosemond	24-Aug	Ready-to-eat, preheated foods must have 2 dates: prep date and discard date, 7 days is the maximum days of holding.
Jonesboro High School	301 Hurricane	31-Aug	Handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other than handwashing. Discard ready-to-eat foods after 7 days of cold-holding at 41 degrees or below. Recommend walk-in cooler temperature be between 36-38 degrees to keep up with the demands of the establishment.
Jonesboro International Studies	1218 Cobb	21-Aug	Ready-to-eat foods prepared onsite must have a prep date and a discard date. Cloth gloves may not be used in direct contact with food unless the food is subsequently cooked.
Jonesboro Kindergarten	618 W. Nettleton	28-Aug	Can opener blade must be kept cleaned and sanitized. Packaged food shall not be stored in direct contact with ice or water, do not store food under condensation leak. Items must be stored to prevent contamination, protect food contact surfaces. Temperature logs need to be done daily.
Jonesboro Micro Society	1110 W. Washington	26-Aug	Foods prepared onsite and stored at 41 degrees or below must have two dates: preparation date and discard date, 7 days total for shelf life. Start temperature log for milk cooler.
Jonesboro Public School/Aramark	1307 Flint	28-Aug	No violations
Jordan's Kwik Shop #2	4502 E. Nettleton	4-Aug	Shield light over 3-compartment sink. Need thermometer in pizza cooler. Cover pizza cutter when not in use.
Just Chillin' Shaved Ice	89 Jackson, Lake City	18-Aug	No violations

Kidsney Zone	2723 E. Nettleton	29-Jul	Handwash sink is cracking, needs to be replaced. Light shield required on kitchen lights.
Kidspot Plus	1301 Hwy. 18, Lake City	11-Aug	No violations
Kidz R Us	101 Christy, Brookland	19-Aug	Establishment does not have an established health reporting policy.
Kingdom Wings & Things	385 E. Johnson	10-Aug	No violations
Kum & Go #388	801 N. Holman, Brookland	19-Aug	Interior surfaces of ice machine need to be cleaned and sanitized. Air vents and ceiling area adjacent needs to be cleaned, dust build-up.
Kum & Go #389	2028 N. Church	5-Aug	Clean the bottom of freezer. Clean threshold of ice machine, remove duct tape. Ceiling tiles need to be replaced in back storage area where ice machine is located, no gaps in ceiling.
Kum & Go #395	2607 Stadium	7-Aug	Can opener blade must be kept cleaned and sanitized. Interior surfaces of microwave must be kept cleaned and sanitized. Replace microwave, paint of ceiling area is coming off.
La Espiga Bakery	2225 S. Caraway	18-Aug	All foods must be stored in a sealed container to prevent contamination.
Lewis' BBQ	1219 Hawk Cove	27-Aug	No violations
Longhorn Steakhouse #5394	2626 Red Wolf	30-Jul	Warewashing area needs to be cleaned thoroughly, mid-wall to floors.
MacArthur Jr. High	1615 Wilkins	31-Aug	Single-use and single-service articles must be stored in original package and in a manner that prevents contamination. Temperature logs need to be taken daily. Service call of reach-in cooler unit.
Main Stop #2	215 W. Huntington	26-Aug	Establishment does not have an established health reporting policy. Interior surfaces of beverage nozzles must be kept cleaned and sanitized. Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperature. Bare wood needs to be painted. Temperature logs need to be kept for cooler units storing pre-heated foods, potential hazardous foods. Take temperature twice a day.
Mazzio's	1508 Browns Lane	24-Aug	Label salt, sugar in storage room. Replace wall covering around dishwashing area.

McDonald's #1181	2207 E. Nettleton	20-Aug	Put correct date on date-marking system at McFlurry machine whipped cream. Need thermometer in salad cooler. Replace gasket on door of salad cooler.
Munchy's	1320 S. Caraway	21-Aug	A handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other than handwashing. Smooth, cleanable/restaurant grade ceiling tiles are required in kitchen area. Back door needs a bottom seal/sweep, no daylight gaps on exterior doors.
NEARRC	6009 CW Post	21-Aug	Clean milk shelf in the walk-in cooler.
New Edition Early Learning Center	600 N. Church	31-Aug	No violations
Nikki B's	100 E. Drew, Monette	11-Aug	Interior surfaces are no longer smooth and cleanable, replace microwave.
North Main Market	101 Forrest	7-Aug	Toxic substances must be identified when taken out of the original container. Thoroughly clean the surface of the handwash sink.
Open Range	326 CR 7822	31-Jul	Unit not in operation at inspection time. Install faucet on 3-compartment sink before operating.
Presley's Drive-In	917 Gee	27-Aug	Establishment does not have an established health reporting policy. Date-marking system needed.
Ron's Catfish	3213 Dan	20-Aug	Need thermometers in salad, pie and trailer coolers. Keep wiping cloths in sanitizer bucket when not using.
San Francisco Bread	701 Windover	24-Aug	Label sugar. Put wiping cloths in sanitizing bucket. Replace cutting board on display top cooler, deep cut in board cannot clean well.
Sodexo at ASU	105 N. Caraway	14-Aug	No violations
Sonic Drive-In	8100 Hwy. 49N, Brookland	27-Aug	Daylight gap in south exterior needs to be secured.
Sonic Drive-In	1215 E. Johnson	29-Jul	Reach-in cooler unit: bottom shelf/floor is no longer cleanable, repair or replace. Air intake vents need to be cleaned, heavy with filth and grease.
Subway	1024 S. Gee	27-Aug	Air vents need to be cleaned, dust build-up.

Taco Bell #401	2100 S. Caraway	24-Aug	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. No gaps in walls, floors or ceiling--repair as needed.
Taco Bell #401	2100 S. Caraway	21-Aug	Cold-holding temperatures must be 41 degrees or below, walk-in holding at 43 degrees. No gaps in the floors, walls or ceiling; repair as needed.
Taco Bell #401	2100 S. Caraway	20-Aug	Cold-holding temperatures must be 41 degrees or below. Toilet paper dispenser cover is loose, repair/secure.
Taco Bell #401	2100 S. Caraway	20-Aug	Cold-holding temperature must be 41 degrees or below. Walk-in cooler holding at 43 degrees. Gaps in walls, repair as needed.
The Learning Center of NE Arkansas	2808 Fox Meadow	17-Aug	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. Air vent needs to be cleaned.
Valley View Elementary	5603 Kersey	31-Aug	No violations
Valley View High School	5709 Kersey	31-Aug	No violations
Valley View Intermediate Blue	2115 Valley View	25-Aug	Keep sanitizers at 200 ppm in sanitizer bucket in dishwashing room. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served or offered for human consumption in ready-to-eat form--wash whole apples before serving.
Valley View Intermediate Gold	2119 Valley View	25-Aug	Clean ice machine. Clean cooling unit in walk-in cooler.
Valley View Jr. High	2118 Valley View	25-Aug	Clean can opener and tray ice scoops stored in.
Wendy's #377	710 S. Caraway	18-Aug	Reheating to 165 degrees in 2 hours. Keep all foods in storage in sealed containers. Walls, north and east side, of walk-in cooler need to be refinished/resurfaced. Fan grate in cooler unit needs to be cleaned.
Wendy's Restaurant 54	3102 Southwest	20-Aug	Put correct date on food--onions held in walk-in cooler.

Whistle Stop	5435 E. Nettleton	7-Aug	A handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other than handwashing. Do not store vegetables on same shelf as eggs. Keep wiping cloths in sanitizer bucket when not in use--corrected. Need chemical test strips at 3-compartment sink.
Wild Hog BBQ	1700 S. Caraway	24-Aug	Must have a sign or poster that notifies food workers to wash their hands at all handwashing sinks used by food workers and shall be clearly visible to food workers. Employees' restroom needs a self-closing hinge. All ceiling tiles must be in place before opening. All light bulbs/fixtures must have shielding.