

Business Name	Address	Date	Observations and Corrective Actions
Adoosh Mini Mart	500 S. Gee	1-Sep	No violations
Andy's Roasted Corn	9161 Hwy. 62 W, Imboden	22-Sep	No violations
Archway's Cotton Candy	5396 Hwy. 61/67, Imperial, MO	21-Sep	No hot- or cold-holding.
Ashley's Concession	P.O. Box 548, Odenville, AL	22-Sep	No violations
Ashley's Concession #2	P.O. Box 548, Odenville, AL	22-Sep	Keep ice scoop handle out of ice; store in container to the side.
Ashley's Concession/Lemon	P.O. Box 548, Odenville, AL	22-Sep	No violations
B&B	217 Drew, Monette	28-Sep	Ready-to-eat pre-heated foods must have date marking, preparation and discard date; 7 days limit on holding. Food must be stored in compliance with established regulations; do not store raw beef over lettuce, ready-to-eat foods. Meat must be on bottom shelf for storage. Use food grade containers for food storage; do not reuse bread bags for storage. Ceiling tiles must be restaurant grade; replace missing or damaged ceiling tiles.
Bay High School	General Delivery, Bay	2-Sep	No violations
Bean's Tots and Toddlers 2	3401 Race	24-Sep	Need chemical test strips for dishwashing.
Buffalo Island Central	General Delivery, Monette	28-Sep	Interior surfaces of milk cooler need to be cleaned of spilled milk.
Burger King #17143	4000 E. Johnson	30-Sep	Cold-holding must be 41 degrees or below (blue cheese at 46 degrees); prep cooler was turned to a colder setting, temperature dropped to 39 degrees.
Carla's Lemonade	5396 Hwy. 61/67, Imperial, MO	22-Sep	No violations
Corn Dog Trailer	1096 I-55, Marion	21-Sep	No violations
Cotton Candy Trailer	317 N. 9th, Belleville, IL	22-Sep	Use food grade container to store apples in after they have been washed.

Craighead County Extension	611 E. Washington	22-Sep	No violations
Dairy Queen Grill and Chill	4100 E. Johnson	30-Sep	Interior surface of microwave door is cracked/broken; needs to be replaced. Clean floor drain and standing water on floor. Storage shelves in walk-in cooler need to be cleaned of organic build-up.
Diana's Concessions	301 N. 8th, Belleville, IL	21-Sep	No violations
Dixie Café	2604 S. Caraway	21-Sep	Clean inside of the ice machine. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. Clean outside of equipment in the kitchen hot-holding cabinets, coolers, and door handles. Clean floors, especially along walls and around equipment. Clean walls.
Dollar General Store #16160	1651 Hwy. 351	24-Sep	Repair daylight gap at back cargo door.
El Primo Carnitas	2401 Glenn Place	14-Sep	No violations
Farmers Market #721	100 W. Drew, Monette	28-Sep	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. All foods must be stored 6 inches off floor.
Fat City	3721 E. Johnson	24-Sep	Make-top salad cooler at 50 degrees; all food removed. Date mark food as to discard date; food has 7 day storage date from prep time. Put consumer advisory on menu. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. Need chemical test strips to check wiping cloths in sanitizing solution. Need chemical test strips in dishwashing area.
Firehouse Subs	3709 E. Johnson	8-Sep	Clean meat slicer blade. Clean plastic interior shield on ice machine.
Five Guys	2100 Red Wolf	8-Sep	Clean handle on front prep cooler.
Fox Den Pizza	207 N. Bay, Bay	2-Sep	Interior surface of microwave must be kept cleaned and sanitized. Interior surfaces of ice machine must be kept cleaned and sanitized. Clean fan grates in walk-in cooler; dust build-up. Handwash sink draining slowly; draining pipes need to be cleaned out.

			Cold-holding temperature must be 41 degrees or below; prep cooler cannot be used until it is verified it can hold 41 degrees or below. (Ground beef at 49 degrees, deli turkey and chicken patties at 48 degrees in cold-hold unit.) Start temperature logs for refrigeration units. (Note: Denver's onsite for repair at time of inspection). All surfaces of prep cooler need to be cleaned.
Fox's Pizza Den	103 Smith, Brookland	15-Sep	
Funnel Cake Stand	1096 I-55, Marion	21-Sep	Store ice scoop in sanitized container.
Funnel Cakes	317 N. 9th, Belleville, IL	22-Sep	No violations
Gee Street Kitchen	520 S. Gee	11-Sep	Violations corrected.
Gee Street Kitchen	520 S. Gee	10-Sep	Wash hands any time contamination could have occurred, when changing tasks, and as described in the Arkansas Rules and Regulations Pertaining to Food Establishments. Remove gloves and wash hands after handling raw hamburger meat and put on fresh gloves before handling buns. No barehand contact with food or ice; use gloves, spatulas, tongs, deli tissue or other dispensing equipment. Use clean gloves when getting out hamburger buns. Clean and sanitize food service after pressing raw hamburger patties and before making sandwich. Do not store bug sprays over dishwashing sink; store on bottom shelf. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. Need wiping cloths at grill in bucket of sanitizer to keep food contact surfaces sanitized.
Gina's Place	2005 E. Highland	18-Sep	Lights in back kitchen area need shields over the tubes.
H&E Wellness Enrichment Program	3401 Race	24-Sep	Need chemical test strips for checking sanitizer solution when washing dishes.
H2Que Bar-B-Cue & Catering	3107 Rhonda	8-Sep	No violations
Harp's #190	2005 Harrisburg	21-Sep	All foods must be stored 6 inches off of the floor.
Harp's #190-Deli/Bakery	2005 Harrisburg	21-Sep	Date marking required, preparation date and discard date; 7 day shelf life. Clean air vents and ceiling tiles surrounding of dust build-up.

			Wash hands any time contamination could have occurred, when changing tasks, and as described in the Arkansas Rules and Regulations Pertaining to Food Establishments. Wash hands before putting on gloves. Clean knife sharpener. Clean plastic shield in ice machine. Label spray bottles as to contents; remove original labels of spray bottles and put new labels on. Food must be stored in compliance with established regulations; remove package of bread from handsink location. Do not store any food around handsink location. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. After using wiping cloths with spray sanitizer put in bucket of sanitizer. Keep sanitizer bucket ready when work starts. Single-use and single-service items must be stored in original package and in a manner that prevents contamination; store customer bags off floor in walk-in cooler.
HoneyBaked Ham	2001 E. Nettleton	1-Sep	
Jaycees	361 Southwest Dr.	22-Sep	No violations
			Provide a supply of individual 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. Provide an adequate supply of hand cleanser at each handwashing sink. Mark mushrooms, olives with 7-day discard date from day opened. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. Need chemical test strips.
Jonesboro Express Mart	811 N. Church	21-Sep	
Jonesboro Math and Science	213 E. Thomas Green	14-Sep	Wiping cloths shall be used as intended and in compliance with regul
Jonesboro Public Schools/Aramark	613 N. Fisher	8-Sep	No violations
Jordan's Kwik Stop #18	1405 Hwy. 18, Lake City	10-Sep	Establishment does not have an established Health Reporting Policy; written copy left with manager. Walk-in cooler floor needs to be repaired; nonpotable water coming up through floor seams.

Ken's Polish Sausage	1005 Pine, Beardstown, IL	21-Sep	Employees' drinks must have a lid.
Kentucky Fried Chicken #1	2020 S. Caraway	10-Sep	Clean outside of ice chute on soda machine. Clean cooling unit and lines in walk-in cooler.
KFC/Taco Bell	2003 W. Parker	29-Sep	Clean walls in the walk-in cooler. Clean fan covers in the walk-in cooler. Replace floor tiles where they are missing.
Kim's Pizza	1005 Pine, Beardstown, IL	21-Sep	No violations
Kona Ice of Jonesboro	804 Sherwood Oaks	26-Sep	No violations
Kroger	1725 S. Caraway	9-Sep	No violations
Kum & Go #391	4810 E. Highland	16-Sep	Floors in kitchen need a wall-to-wall cleaning. Walls and floor in soda syrup storage area need to be cleaned.
Kum & Go #393	3418 E. Johnson	15-Sep	Toxic substances must be identified on container.
La Cascada	800 Hwy. 18, Lake City	10-Sep	No bare hand contact with food or ice; use gloves, spatulas, tongs, deli tissue or other dispensing equipment. (Note: gloves purchased while inspector was present.) 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. Ceiling tiles in kitchen must be smooth and cleanable, restaurant grade tiles must be used for drop-in ceiling.
La Fiesta	2903 Phillips	14-Sep	No violations
La Fiesta	2903 Phillips	8-Sep	Establishment does not have an established Health Reporting Policy. All foods in storage containers must have identifying information. Must use food grade containers to store foods. Floor drain needs to be cleaned; organic build-up.
Little Heroes Learning Academy	1305/1307 Falls	15-Sep	No violations
Little Magical Minds	21169 AR 18, Monette	28-Sep	No violations
Little Scholars DC Learning	4915 Ste B/C E. Nettleton	21-Sep	No violations
Look What I Can Do	8531 Hwy. 49N	15-Sep	No violations

Loretta's Catering to Your Need	2013 Grant	8-Sep	No violations
Mango's	2213 S. Caraway	2-Sep	Ready-to-eat pre-heated foods must be discarded after 7 days. Foods must be identified with the common name on container.
McDonald's #14057	1815 E. Highland	24-Sep	Ready-to-eat pre-heated foods must have date marking. Floor drains need to be cleaned, heavy organic build-up. Baeboard tiles missing, need replacement.
McDonald's #7191	111 E. Highland	8-Sep	Provide a supply of individual towels or a continous 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. Cold-holding temperatures must be 41 degrees or below (American cheese at 43 degrees). Pre-heated foods were moved to walk-in cooler holding at 41 degrees and below. Food must be stored in compliance with established regulations; store all foods in a securely covered container to prevent contamination. Keep exterior surfaces of soft serve machine clean/free of organic build-up.
Miami Heat Grill	320 S. Main	30-Sep	Provide a supply of individual towels or a continous 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. Need papers towels at handwash sink in the kitchen.
Michele's Corndog	1064 Willow Glen, Fenton, MO	22-Sep	No violations
Moose Lodge	225 Airport	22-Sep	Handwash sink required. Three-compartment sinks required.
Nettleton Elementary School	2305 Fox Meadow	3-Sep	No violations
Nettleton Fox Meadow Intermediate	2309 Fox Meadow	3-Sep	No violations
Nettleton High School	4201 Race	14-Sep	Put paper towel holder adjacent to handwashing sink in "Rockin' Raider" food service area. No violations.
Nettleton Intermediate School	3801 Vera	11-Sep	Provide handwash sinks as necessary for convenient use by employees in food preparation and warewashing areas and toilet rooms.

Nettleton Junior High School	4208 Chieftan	14-Sep	Food must be stored in compliance with established regulations, food must be stored securely to prevent contamination.
Nettleton Middle School	2305 Promise	11-Sep	No violations
Nettleton Public School Annex	4109 Race	11-Sep	Dry storage only.
Nettleton Quick Stop	1708 W. Nettleton	14-Sep	Temperature in the hot box ranged from 133 to 135 degrees; do not use to hold food until it can hold temperature of 145 degrees or hotter.
Nettleton Quick Stop	1708 W. Nettleton	1-Sep	Not following directions in cooking; tournedos not reaching an internal temperature of 161 degrees before available to the public (tournedos at 114 degrees). Hot and go deli express box not keeping pizza at 135 degrees (pizza at 118 degrees). Remove hot and go deli box and replace. Wiping cloths shall be used as intended and in compliance with regulations pertaining to retail food establishment. Need wiping cloths in bucket of sanitizer solution.
Next Generation Learning Center	2200 Grant Ste D	3-Sep	Use a sanitizer in the 3rd compartment of the sink; get chemical test strips to measure sanitizer level.
Papa John's	1300 S. Caraway	3-Sep	Pre-cooked chicken showing out of date in the walk-in cooler.
Parker Exxon	1203 W. Parker	17-Sep	Milk holding at 44 degrees in walk-in cooler; air flow blocked with stock. Handwash sink bowl is damaged, part of it is missing; needs to be replaced. Air vents and ceiling tiles around them need to be cleaned. Ceiling tiles missing; need to be replaced with restaurant grade/smooth, cleanable tiles.
Pizza Hut #2526	1907 W. Parker	29-Sep	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.
Popcorn Wagon	1096 I-55, Marion	21-Sep	Store ice scoop in sanitized container.
Pride and Joy Learning Center	5411 E. Nettleton	30-Sep	Need chemical test strips for checking sanitizer concentration in sink.
Ready Set and Learn	617 Bradley	21-Sep	No violations
Riverside High School	2007 Hwy. 18, Lake City	10-Sep	No violations

Riverside West Elementary	2001 Hwy. 18, Lake City	10-Sep	Wall behind storage shelf needs to be repaired/repainted; surface must be smooth and cleanable.
Rodeo Mexican Grill	1207 W. Parker	17-Sep	Food temperature measuring devices shall be accurate within 1 degree of the intended range; thermometer required for all refrigeration units. Remove plastic covering from inside of prep cooler doors so surface will be smooth and cleanable.
Ruby Tuesday	2915 Kazi	14-Sep	Must have a sign or poster that notifies food workers to wash their hands at all handwashing sinks. Pre-heated ready-to-eat food must have date marking, preparation and discard date.
Sam's Club #6377	2405 S. Caraway	29-Sep	9:50 a.m. Artisan Fresh spinach and artichoke dip stored at 37 degrees in cold-holding unit.
Sam's Club #6377	2405 S. Caraway	29-Sep	10:30 a.m. Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperature. Air intake vent needs to be cleaned in café.
Shadrach's	3326 E. Nettleton	8-Sep	No violations
Shadrach's Trailer	3326 E. Nettleton	8-Sep	Not in operation
Shadynook Smokers	6029 E. Johnson	26-Sep	No violations
Shake Shop	205 N. Bay, Bay	2-Sep	Provide an adequate supply of hand cleanser at each handwashing sink. 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. Tomato slicer must go through sanitizing procedure for food contact surfaces to be properly cleaned and sanitized. Discard ready-to-eat pre-heated foods after 7 days. Do not store toxic substances next to food items.
Smart Steps Feeding Program	528 W. Monroe	21-Sep	Restroom needs forced air vent.

Snappy Mart Truck Stop	3109 Commerce	16-Sep	Interior surfaces of microwave must be kept cleaned and sanitized; this is a food contact surface. All toxic substances must have identifying information on containers, spray bottles for example. Food storage shelves must have a smooth, cleanable surface; cover exposed wood. Keep kitchen surfaces clean of organic build-up; shelves and food prep surfaces. Clear kitchen of unnecessary items.
Sodexo Concessions at ASU	105 N. Caraway	9-Sep	Ready to open; all corrections completed.
Sodexo Concessions at ASU	105 N. Caraway	8-Sep	Must have a sign or poster that notifies food workers to wash their hands at all handwashing sinks. No gaps in the walls, floors or ceiling; no daylight gaps.
Sonic	2604 Stadium	14-Sep	Bacon drawer needs to be cleaned. Kitchen surfaces, walls and equipment surfaces need to be cleaned; grease build-up. Walls and floors behind reach-in cooler and freezer need to be cleaned.
Sonic	1503 Hwy. 18, Lake City	10-Sep	Cold-holding temperature must be 41 degrees or below (apple juice and milk at 45 degrees in cold-hold unit). Air vents need to be cleaned; mod growth build-up. Inside surface of prep cooler's cover needs to be kept cleaned. Floor tiles need to be replaced/repared.
Sonic #5	715 E. Parker	29-Sep	Keep ice bin full of ice, temperature of shredded cheese at 55 degrees; cheese should be kept at 41 degrees. Check sanitizer often; QT sanitizer not at 200/ppm concentration-corrected during inspection.
Sonic Drive-In	8100 Hwy. 49N, Brookland	15-Sep	Food must be stored in compliance with established regulations, food must be stored securely to prevent contamination. Garbage must be put in/disposed of in the dumpsters.
Subway #4	1911 W. Parker	29-Sep	Reduce temperature in milk cooler to 41 degrees; temperature at inspection 47 degrees.
Subway #57219	123 E. Drew, Monette	28-Sep	No violations

The Edge Coffee House	1900 Aggie	16-Sep	Clean food storage shelves over food prep area. Walk-in cooler shelves need to be cleaned. Clean food storage unit.
The Sunlight Café	5301 E. Nettleton	30-Sep	Switch to using vegetable refrigerator, holding lower temperature.
The Sunlight Café	5301 E. Nettleton	21-Sep	Keep all food in all coolers at 41 degrees or colder; check Haier coolers, make-top coolers and 2 coolers in the back. Milk at 50 degrees and fried potatoes at 62 degrees in refrigerator.
The Truck Patch	906 Southwest	9-Sep	Ready to open.
The Truck Patch-Food Store	906 Southwest	9-Sep	No violations
Tony's Specialty	7125 Hamilton, Wesley Chapel, FL	22-Sep	Cold-holding must be 41 degrees or below (shredded carrot at 48 degrees); recommend ice product to 41 degrees or below.
Tropical Smoothie Café	2007-A E. Nettleton	18-Sep	Employee drinks must be in a container that is securely covered or spillproof lid. Ice scoop must be kept cleaned and sanitized; store in sanitized holder/container. All foods must be stored 6 inches off floor to prevent contamination. Clean air vents and ceiling tiles surrounding of dust build-up.
University Heights	4201 Race	8-Sep	No violations
University Heights Intermediate School	3901 Aggie	10-Sep	No violations
Valley View Child Care Center	4910 Southwest	17-Sep	Surfaces in kitchen, doors and cabinets must be kept cleaned.
Visual and Performing Arts/Aramark	1804 Hillcrest	10-Sep	No violations
Walgreens #6765	108 E. Highland	17-Sep	No violations
Walmart Supercenter #45-Deli/Bakery	1815 E. Highland	29-Sep	No violations
Westside Elementary	Hwy. 18W	3-Sep	Handwash sinks need side splash guards to prevent splash onto food preparation surfaces.
Westside High School	Rte. 4, Box 104	3-Sep	Food must be stored in compliance with established regulations; do not store foods under condensation leak.
Westside Middle School	1800 Hwy. 91W	3-Sep	Air vents and ceiling tiles need to be cleaned.

Wild Hog BBQ	1700 S. Caraway	11-Sep	Employee restroom needs self-closing hinge/mechanism. Ceiling in dry storage room needs repair; no gaps in ceiling. Light sources in kitchen area must have shielding.
Wingstop	1699 Red Wolf, Ste. E	29-Sep	Date ready-to-eat food from day first opened or used; have 7 days to use the food. Automatic sanitizer solution dispenser not working correctly; put sanitizer in sink by hand and check with test strips until dispenser is fixed.