

<b>Business Name</b>	<b>Address</b>	<b>Date</b>	<b>Observations and Corrective Actions</b>
American Veterans #63	5510 Southwest	16-Nov	No violations.
Andy's Frozen Custard	232 E. Highland	30-Nov	Clean forced ventilation air vent cover in restroom.
ARK-Vets	3407 Race	9-Nov	No violations.
ASU Baseball Concession	State University	18-Nov	No violations.
ASU Child Development and Research Center	State University	17-Nov	Not in operation at this time.
ASU Convocation Center	State University	18-Nov	Clean shelves in refrigerator and freezer.
ASU Football Concession	State University	18-Nov	No violations.
ASU Student Center	105 N. Caraway, State University	20-Nov	Interior surfaces of ice machine must be kept cleaned and sanitized. Must be stored in original package and in a manner that prevents contamination on food contact surfaces. Clean threshold at walk-in cooler door in bakery department. No gaps in walls or floors, replace/repair floor and baseboard tiles as needed.
ASU-N Fowler Family Hospitality	5504 Krueger	17-Nov	No violations.
At-Risk After School Enrichment Program	403 Scott	5-Nov	Not in operation at this time.
Blessed Sacrament	1105 E. Highland	9-Nov	No violations.
Brickhouse	218 S. Main	10-Nov	Need chemical test strips.
Brookland Pre-School	120 N. Hickory, Brookland	17-Nov	10 a.m. Employee restroom door is not self-closing; required self-closing hinge.
Brookland Pre-School	120 N. Hickory, Brookland	17-Nov	10:45 a.m. Boxes of food must be stored 6 inches off the floor. Employees' restroom door needs a self-closing hinge.
Buffalo Island Jamboree	103 W. Virginia, Monette	23-Nov	No violations.
Candlewood	2906 Kazi	5-Nov	Need thermometer in cream cheese cooler.
Candy Craze	3000 E. Highland	5-Nov	No violations.
Casey's General Store	2920 S. Caraway	24-Nov	Wet wiping cloths must be stored in sanitizing solution between uses.

Cheddar's	2123 Red Wolf	30-Nov	Hand wash sink had heavy organic buildup on handles and a soiled utensil inside. Handwashing sink must be maintained, cleaned and for handwashing only. Storage containers must seal securely to prevent contamination; replace broken/damaged lids. Wet wiping cloths must be stored in sanitizing solution, not on countertop. Air vents and ceiling surrounding them need to be cleaned. Bar cooler units' doors and cooler threshold areas had organic buildup, need to be cleaned.
Child Development Center	2606 Caddo, State University	17-Nov	Need bucket of sanitizer with wiping cloths at work station.
ChinChin Express	2304 E. Johnson	19-Nov	11:35 a.m. Employees' beverage uncovered over open food; all employees' beverages must be securely covered. Do not store raw chicken over produce; raw chicken should be stored on bottom shelf. Interior surfaces of microwave must be kept cleaned and sanitized. Food not in the original packages for use in establishment must be identified with the common name of the food. All foods must be stored securely covered or sealed. Wet wiping cloths must be stored in sanitizing solution, not on countertop.
ChinChin Express	2304 E. Johnson	19-Nov	12:20 p.m. Keep all foods securely covered. Keep back screen door securely closed.
ChinChin Express	2304 E. Johnson	25-Nov	No violations.
Comfort Suites Breakfast	3404 Access	4-Nov	Follow-up: Violations corrected
Comfort Suites Breakfast	3404 Access	3-Nov	Move thermometers so visible in all coolers. Must use sanitizing solution when washing pots, pans and utensils. Use regular bleach until decide between using bleach or quat system.
Cregeen's	201 S. Main	10-Nov	Need chemical test strips. Clean shelves in the walk-in cooler.
Danny's BBQ & Country Diner	799 N. Holman, Brookland	17-Nov	Interior surfaces of microwave must be kept cleaned and sanitized. Ready-to-eat foods prepared onsite must have date marking, 2 dates: prepared and discard. Thermometers, working and accurate, are needed for all cooler units.
Days Inn	2904 Phillips	3-Nov	No violations.

Dollar General Store #16228	3413 Dan	3-Nov	Ready to open. No violations.
El Acapulco	1701 E. Highland	2-Nov	Ready-to-eat salsas must have date marking, preparation date and 7-day shelf life. Food not in the original packages for use in establishment must be identified with the common name of the food on the storage container. Lettuce must be stored in sanitized container after washing and before preparation. Air vents in kitchen need to be repaired/repainted; paint is peeling.
Fraternal Order of Eagles	1708 S. Caraway	16-Nov	No violations.
Hay's #6-Food Store	2819 E. Nettleton	3-Nov	Expired baby formula.
Hibachi Grill and Supreme Buffet	1699 Red Wolf	6-Nov	No violations.
J and N Barbeque	3503 Dan	2-Nov	Surface around sink location needs to be repaired so it will be smooth and cleanable, surface coming lose. Interior surfaces of microwave are damaged; repair or replace microwave oven.
Joe Mack Campbell Park Concession 1	1212 S. Church	18-Nov	Not in operation at this time.
Joe Mack Campbell Park Concession 2	400 CWL	18-Nov	Not in operation at this time.
Jordan's Kwik Stop #40	4673 Hwy. 18, Cash	9-Nov	Store raw chicken away from any cooked product or raw vegetables. Clean soad dispensing nozzles daily if needed to keep any syrup buildup from occurring. Do not store ice scoop on cardboard box; store in container that can be washed, rinsed and sanitized.
Kandela Grill	2315 E. Parker	18-Nov	Follow-up: Violations corrected
Kandela Grill	2315 E. Parker	9-Nov	Wiped gloved hands on used wiping cloth; remove gloves, wash hands and put on new gloves. Use tongs/scoop to get chips; do not use gloved hand to get chips. Not changing gloves when wiping on used wiping cloths. Date mark prepared food that is heald longer than 24 hours with date food was prepared. Keep food no longer than 7 days. Do not store any cleaners or chemicals on the ice machine. Do not allow the chef to carry wiping cloths on his apron. Keep all wiping cloths in sanitizer bucket.

Kimono	300 S. Main	19-Nov	Follow-up: Violations corrected
Kimono	300 S. Main	10-Nov	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 use common spoon to collect food/rice and spices from different containers to place in wok, each container of food or spice should have its own spoon stored in container. Need wiping cloths stored in a bucket of sanitizer when not in use, need sanitizer bucket at every work station. Need chemical test strips.
Kountry Kupboard	2703 Paula	16-Nov	No violations.
Kum & Go #362	2214 E. Johnson	19-Nov	Exterior doors of under-counter cooler unit needs excess organic buildup cleaned off.
LCP Fudgery	1300 Paragould	18-Nov	No violations.
Leo's Downtown Grill & Pub	237 S. Main	6-Nov	Follow-up: Violations corrected
Los Arcos	2425 E. Matthews	30-Nov	Raw chicken must be stored on the bottom shelf or so it cannot contaminate ready-to-eat foods. Salsas, cut produce must have 2 dates: preparation and discard. Foods not in original containers must have identifying information; foods in bakery kitchen area need to be labeled. Floor in walk-in cooler needs to be cleaned, organic liquid spill and food debris. Bottom of upright white freezer needs to be cleaned. Table in bakery kitchen area need surface cleaning.
Mama Sang Sushi & Grill	3410 E. Johnson	6-Nov	Need records of parasite destruction. Need consumer advisory. Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperature. Need hot and cold water at all sinks.
Mama Sang Sushi & Grill	3410 E. Johnson	12-Nov	Construction inspection.

			Do not wash hands in 3-compartment sink. Wear gloves when handling sushi or any ready-to-eat food. Ice machine scoop needs to be washed, rinsed and sanitized in dishwashing machine; do not wash with soap then use. Keep mayo, spicy sauce at 41 degrees or colder (at 70 degrees in prep area). Wiping cloths and sanitizer buckets need to be put at every work station before food prep starts. 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.
Mama Sang Sushi & Grill	3410 E. Johnson	24-Nov	
Mandarin Express	3000 E. Highland	12-Nov	Follow-up: Violations corrected
Mandarin Express	3000 E. Highland	4-Nov	Cool chicken by placing in shallow pans and cool from 135 degrees to 70 degrees in 2 hours then cool chicken to 41 degrees in 4 hours. Cool in walk-in cooler.
MCAEDC Migrant and Seasonal	2220 Suite A, Grant	12-Nov	Construction inspection.
O'Charley's Store #333	2312 E. Parker	12-Nov	Follow-up: Violations corrected
O'Charley's Store #333	2312 E. Parker	4-Nov	Clean inside chip drawer. Clean inside of reach-in coolers. Fix cooler drawers where steaks are stored, temperature at 50 degrees; put ice bags for short-term corrections. Keep wiping cloths in bucket of sanitizer when not in use. Clean kitchen floors, especially in corners and around/under equipment.
Olive Garden #1824	1918 Red Wolf	19-Nov	Do not put knives in storage holder that have not been cleaned. Clean outside of ice machine around doors. Clean bread warmer.
Omar's Uptown	301 S. Main	6-Nov	Follow-up: Violations corrected
Pinot's Palette	2617 E. Nettleton	25-Nov	Construction inspection.
Pizza Chef	2324 E. Matthews	4-Nov	No violations.

Pizza Hut	900 S. Caraway	4-Nov	Handwash sink has a leak, have to use hand valve under sink to turn on and off, not being maintained in repairs. Store ice scoop in a manner so handle will not come in contact with ice. Ceiling tile in kitchen needs to be replaced with a smooth, cleanable tile. All handwashing sinks are required to have hot and cold water at adequate pressure.
Pizza Inn 1	1208 S. Caraway	3-Nov	Paper towels are required at handwash sink at all times. Floor in walk-in cooler needs to be cleaned; food debris. Shelves in reach-in refrigerator need to be cleaned; organic buildup. Baseboard around walk-in cooler wall is damaged; needs to be repaired/replaced.
Ridge Pointe Country Club	2510 Ridge Pointe	18-Nov	Interior surfaces of microwave must be kept cleaned and sanitized. Ready-to-eat foods prepared onsite must have date marking, 2 dates: prepared and discard. All foods must be stored in a sealed/securely covered container. External surfaces of equipment and shelves on main cookline need to be cleaned of excessive organic buildup. Storage shelves in walk-in cooler need to be cleaned of peeling paint. Baseboard tiles need to be replaced/repared as needed.
Rinconcito Mexicano	4905 E. Nettleton	18-Nov	Keep cooked peppers and onions in hot-holding at 135 degrees or above. Keep bucket of sanitizer at work station with wiping cloths stored in bucket.
Ryan's Family Steakhouse	2809 E. Highland	24-Nov	Clean the interior surfaces of hot-holding cabinets. Floor drain in main kitchen needs to be cleaned. Floors in main kitchen need a wall-to-wall cleaning. Air vents need to be cleaned of excess dust buildup. Back door has "daylight" gap that needs to be sealed.
Shakey's Frozen Custard	2401 E. Parker	5-Nov	Need paper towels in the restroom. Do not use cardboard boxes on storage shelves in the walk-in cooler.
Shipley Donuts	1205 S. Caraway	4-Nov	Put wiping cloths in sanitizer bucket when not in use. Need chemical test strips to check sanitizer level when using the 3-compartment sink.
Sodexo Concessions @ASU	105 N. Caraway, State University	18-Nov	Foods must be stored securely/sealed in storage containers. Clean floor drains of excess organic buildup.

Sonic	4405 E. Johnson	24-Nov	Back door has a "daylight" gap, secure/seal door.
Sonic Drive-In	3330 E. Nettleton	3-Nov	Dust buildup on air vents; need to be cleaned. Baseboard tiles are broken; need to be replaced/repared.
Sumo	2801 Red Wolf	20-Nov	Do not store barrels of housemade sauces in raw meat walk-in cooler, store barrels in vegetable walk-in cooler. Clean inside of ice machine. Clean inside of rice holder on rice warmer after each use. Cooked onion straws must be placed on shallow baking pan in single layer and placed in walk-in cooler, the onions must be cooled from 135 to 70 degrees in 2 hours and cooled to 41 degrees in 4 hours. Onions must be kept in cooler until used. Need thermometers in all sushi coolers. Do not prepare vegetables in sink next to thawing shrimp; separate veg prep from raw meat prep, veg will be cooked before use. Need wiping cloths in sanitizer bucket at every work station. Need chlorine test strips for dishwasher.
Sumo	2801 Red Wolf	25-Nov	Follow-up: Violations corrected
Sushi with Gusto	105 N. Caraway, State University	20-Nov	No violations.
TaMolly's	2506 E. Highland	23-Nov	Use tongs to get lettuce for salads. Tamales out of temperature in steam hot-holding, increase temperature. Check sanitizer level in sanitizer buckets; refill with fresh sanitizer as needed.
Target-Deli #T-1919	3000 E. Highland	17-Nov	No violations.
Target-Store #T-1919	3000 E. Highland	17-Nov	No violations.
The Diamond Grill	305 Airport	20-Nov	A handwashing sink shall be maintained so that it is accessible at all times for employee use, do not use for purposes other handwashing. Clean plastic shield in ice machine.
The Juice Café	211 S. Main	24-Nov	Construction inspection.
Tienda Mexicana San Juan	322 W. Monroe	5-Nov	No violations.
Trim Gym Schmoozie	1916 Race	4-Nov	Need new thermometer for cooler.
Truly Asian	2704 Alexander	6-Nov	Follow-up: Violations corrected
Truly Asian	2704 Alexander	3-Nov	When using ice bath to cool food bury pan with food in ice to keep food at 41 degrees or colder (pre-cooked chicken at 50 degrees). Need test strips for quat sanitizer. Clean floor around the fryers and under wok cooking table.

Uncle Maddio's Pizza Joint	2203 Red Wolf	4-Nov	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.
Valley View Football Concession	2118 Valley View	3-Nov	No violations.
Vicki's Store	Main St., Cash	9-Nov	No violations.
Walmart Supercenter 128-Deli/Bakery	1911 W. Parker	4-Nov	No violations.
Walmart Supercenter 45-Food Store	1815 E. Highland	19-Nov	Expired baby formula.
Watson Ice	385-B E. Johnson	3-Nov	No violations.
Wings to Go	2536 Alexander	10-Nov	Need chlorine test strips. Clean outside of white plastic food storage containers in back hallway. Clean dust from fan covers in the walk-in cooler.