Food Establishm	ent Inspection Report
As Governed by Kansas City Health Department	Risk Factor/Intervention Violations: 4 Risk Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address	City/State Zip Code Telephone
Chiefs Aramark Stand 1 Arrowhead Drive	Kansas City / MO 64129 (816) 920-9330
L338C Vending Kansas City MO 64129	
License/Permit # Permit Holder 104887 Aramark Sports and	Purpose of Risk Cat Est. Type Inspection Low Restaurant/Deli 0-5
Entertainment LLC	Inspection Low Restaurant/Deli 0-5 Complaint Employees
	ORS AND PUBLIC HEALTH INTERVENTIONS
	/A=not applicable COS=corrected on-site during inspection R=repeat violation
	S R Compliance Status COS R
Supervision 1 IN PIC present, demonstrates knowledge, and performs	Potentially Hazardous Food Time/Temperature 16 N/A Proper cooking time & temperatures
duties	17 N/A Proper reheating procedures for hot holding
2 IN Management awareness; policy present	18 N/A Proper cooling time & temperatures
3 IN Proper use of reporting, exclusion & restriction	19 N/A Proper hot holding temperatures
Good Hygienic Practice	20 IN Proper cold holding temperatures
4 N/O Proper eating, tasting, drinking, or tobacco use	21 N/A Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth	22 N/A Time as a public health control: procedures & records
Preventing Contamination by Hands	Consumer Advisory
 N/O Hands clean & properly washed N/O No bare hands contact with RTE foods or approved alternate method properly followed 	23 N/A Consumer advisory provided for raw or undercooked foods
8 OUT Adequate handwashing facilities supplied & accessible	Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source	25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source	26 IN Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature 11 OUT Food in good condition, safe, & unadulterated	Conformance with Approved Procedures
12 N/A Required records available: shellstock tags, parasite destruction	27 N/A Compliance with variance, specialized process, & HACCP plan
Protection from Contamination	Plate for the management of the state of the
13 N/A Food separated & protected	Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized	or injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	prevent foodborne Illness or injury.
	TAIL PRACTICES the addition of pathogens, chemicals, and physical objects into foods. COS=corrected on-site during inspection R=repeat violation
Safe Food and Water	Proper Use of Utensils
Pasteurized eggs used where required	41 In-use utensils: properly stored
Water & ice from approved source	42 Utensils, equipment & linens: properly stored, dried, & handled
Variance obtained for specialized processing methods Food Temperature Control	43 Single-use & single-service articles: properly stored &
Proper cooling methods used; adequate equipment for	used 44 Gloves used properly
temperature control Plant food properly cooked for hot holding	Utensils, Equipment and Vending
Approved thawing methods used	45 Food & non-food contact surfaces cleanable, properly
Thermometers provided & accurate	designed, constructed, & used
Food Indentification	46 Warewashing facilities: installed, maintained, & used; test strips
5 Food properly labeled; original container	47 X Non-food contact surfaces clean
Prevention of Food Contamination	Physical Facilities
66 X Insects, rodents, & animals not present	48 Hot & cold water available; adequate pressure
7 Contamination prevented during food preparation, storage & display	49 Plumbing installed; proper backflow devices
8 Personal cleanliness	Sewage & waste properly disposed
9 Wiping cloths: properly used & stored	51 Toilet facilities: properly constructed, supplied, & cleaned
0 Washing fruits & vegetables	52 Garbage & refuse properly disposed; facilities maintained
	53 X Physical facilities installed, maintained, & clean
	54 X Adequate ventilation & lighting; designated areas used

F	ood Establishment II	spection Repo	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104887			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand L338C Vending	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Question Number		OBSERVATIONS AND CORRECTIVE ACTIONS Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
8	5-205.11	Using a Handwashing facility - A handwashing facility is not maintained so that it is accessible at all times for employee use; is being used for purposes other than handwashing or is not being used in accordance with manufacturer's instructions
		Comply by Feb 1, 2015
		Recommended Resolution -
100		Observations and Corrective Actions - Observed a bottle of water in the basin of the handwashing sink.
8	6-301.12	Hand Drying Provision - Each handwashing lavatory or group of adjacent lavatories is not provided with Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; or a heated-ai hand drying device.
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed no paper towels at the handwashing sink.
8 6	6-501.18	Maintaining & Using Handwashing Facilities - Handwashing facilities are not kept clean, maintained and/or used a specified in the Food Code.
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed the handwashing sink, including the basin, nozzles and drainboard to be dirty.
11 3	3-101.11	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented.
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Observed a full cup of lemonade on the shelving unit above the three compartment sink.
36 <u>6</u>	5-501.111	* Effective pest control measures not in place *; and/or Dead or trapped pest not removed from traps at adequate frequency
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Observed excessive amounts of fruit flies around the three compartment sink and shelving above the three compartment sink.
47 4	1-602.13	Nonfood-contact surfaces not cleaned at frequency to prevent buildup of residue
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed detergent spillage on the drainboard of the three compartment sink.
53 <u>6</u>	5-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean
<u>6</u>		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed heavy build up on the floors throughout the establishment.
54 6.	-501.110	Observations and Corrective Actions - Observed heavy build up on the floors throughout the establishment.
54 <u>6</u> -	-501.110	Observations and Corrective Actions - Observed heavy build up on the floors throughout the establishment. Observed trash debris on the floor througout the kitchen.
54 <u>6</u>	-501.110	Observations and Corrective Actions - Observed heavy build up on the floors throughout the establishment. Observed trash debris on the floor througout the kitchen. Designated dressing rooms/lockers not used by employees Comply by Feb 1, 2015 Recommended Resolution -
54 <u>6</u> .	-501.110	Observations and Corrective Actions - Observed heavy build up on the floors throughout the establishment. Observed trash debris on the floor througout the kitchen. Designated dressing rooms/lockers not used by employees Comply by Feb 1, 2015

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$125 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional reinspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Follow-up Date: Nov 09, 2014

Food Establishme	ent Inspection Report
As Governed by Kansas City Health Department	sk Factor/Intervention Violations: 2 sk Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand 1 Arrowhead Dr	City/StateZip CodeTelephoneKansas City / MO64129(816) 920-9330
103A Kansas City MO 64129 License/Permit # Permit Holder 104873 Aramark Sports &	Purpose of Risk Cat Est. Type Inspection Medium Restaurant/Deli
Entertainment, LLC	Complaint RS AND PUBLIC HEALTH INTERVENTIONS
	=not applicable COS=corrected on-site during Inspection R=repeat violation
Compliance Status COS	33 110
Supervision 1 IN PIC present, demonstrates knowledge, and performs duties	Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
Employee Health	18 N/O Proper cooling time & temperatures
IN Management awareness; policy present IN Proper use of reporting, exclusion & restriction	19 N/O Proper hot holding temperatures
Good Hygienic Practice	20 N/A Proper cold holding temperatures
4 N/O Proper eating, tasting, drinking, or tobacco use	21 OUT Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth	22 N/A Time as a public health control: procedures & records
Preventing Contamination by Hands 6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved	Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed 8 OUT Adequate handwashing facilities supplied & accessible	Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
Approved Source	Chemicals 25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source	26 IN Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature	Conformance with Approved Procedures
11 IN Food in good condition, safe, & unadulterated 12 N/O Required records available: shellstock tags, parasite destruction	27 N/A Compliance with variance, specialized process, & HACCP plan
Protection from Contamination	Risk factors are Improper practices or procedures identified
13 IN Food separated & protected	as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized 15 IN Proper disposition of returned, previously served,	or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.
Good Retail Practices are preventative measures to control th	AIL PRACTICES e addition of pathogens, chemicals, and physical objects into foods.
Numbered items marked 'X' are not in compliance Safe Food and Water	OS=corrected on-site during inspection R=repeat violation Proper Use of Utensils
28 Pasteurized eggs used where required	41 In-use utensils: properly stored
29 Water & Ice from approved source	42 Utensils, equipment & linens: properly stored, dried, &
30 Variance obtained for specialized processing methods	handled 43 Single-use & single-service articles: properly stored &
Food Temperature Control Proper cooling methods used; adequate equipment for temperature control	used 44 Gloves used properly
Plant food properly cooked for hot holding	Utensils, Equipment and Vending
Approved thawing methods used	45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34 Thermometers provided & accurate	46 Warewashing facilities: installed, maintained, & used;
Food Indentification 35 Food properly labeled; original container	test strips
Prevention of Food Contamination	47 Non-food contact surfaces clean
36 Insects, rodents, & animals not present	Physical Facilities 48 Hot & cold water available; adequate pressure
37 Contamination prevented during food preparation,	49 Plumbing installed; proper backflow devices
storage & display	50 Sewage & waste properly disposed
38 Personal cleanliness 39 Wiping cloths: properly used & stored	51 Tollet facilities: properly constructed, supplied, &
40 Washing fruits & vegetables	52 Garbage & refuse properly disposed; facilities maintained
	53 Physical facilities installed, maintained, & clean
	54 X Adequate ventilation & lighting; designated areas used

F	ood Establishment II	spection Repo	rt	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104873		1	i me Out: 04:45 PM
Establishment Chlefs Aramark Stand 103A	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS
Question Number	Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code
8	5-205.11	Using a Handwashing facility - A handwashing facility is not maintained so that it is accessible at all times for employee use; is being used for purposes other than handwashing or is not being used in accordance with manufacturer's instructions
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed brown liquid in the handwashing sink. Observed an ice bucket stored in the handwashing sink.
		Observed the handwashing sink on the front line to be blocked by boxes.
21	3-501.18	* RTE PHF, Disposition - Ready-to-Eat, Potentially Hazardous Food was not discarded in accordance with the Foo Code.
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Observed a case of hot dogs in the reach in cooler with a thawed da of 09/26/2014.
54	6-403.11	Employee accommodations not clearly designated for eating/drinking/smoking
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed employee bottled beverage stored on top of the paper tow dispensor above the handwashing sink.

Complaint received to the Health Department on 11/03/14 stating:

*Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-Inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$125 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-Inspection and Increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

	Food Establis	hme	nt Inspection Report
Ka 24 Ka	Governed by	of Risi	k Factor/Intervention Violations: 3 k Factor/Intervention Violations: 1 Time In: 01:45 PM Time Out: 04:45 PM
-	tablishment Address		City/State Zip Code Telephone
	efs Aramark Stand 1 Arrowhead Dr		Kansas City / MO 64129 (816) 301-0765
12			AND THE LAND WAS TO SEE
	ense/Permit # Permit Holder 5910 Aramark Sports and		Purpose of Risk Cat Est. Type
10:	Entertainment, LLC		Inspection Medium Restaurant/Deli Complaint
	FOODBORNE ILLNESS RISK I		S AND PUBLIC HEALTH INTERVENTIONS
IN	in compliance OUT=not in compliance N/O=not observed	N/A=	not applicable COS=corrected on-site during inspection R=repeat violation
_	Compliance Status	COS R	
1	Supervision IN PIC present, demonstrates knowledge, and perform	ns 🗀	Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures
1	duties	''3 LL	17 N/O Proper reheating procedures for hot holding
	Employee Health		18 N/O Proper cooling time & temperatures
2	IN Management awareness; policy present		19 N/O Proper hot holding temperatures
3	IN Proper use of reporting, exclusion & restriction		20 IN Proper cold holding temperatures
4	Good Hygienic Practice OUT Proper eating, tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition
	N/O No discharge from eyes, nose, and mouth	+	22 N/O Time as a public health control: procedures &
	Preventing Contamination by Hands		records Consumer Advisory
6	N/O Hands clean & properly washed		23 N/A Consumer advisory provided for raw or undercooked
7	N/O No bare hands contact with RTE foods or approved		foods
8	alternate method properly followed IN Adequate handwashing facilities supplied & accessible		Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
	Approved Source		Chemicals 25 N/A Food additives: approved & properly used
9	IN Food obtained from approved source		26 IN Toxic substances properly identified, stored, & used
	N/O Food received at proper temperature		Conformance with Approved Procedures
	OUT Food in good condition, safe, & unadulterated		27 N/A Compliance with variance, specialized process, &
12	N/A Required records available: shellstock tags, parasite destruction	e LLLI	HACCP plan
	Protection from Contamination	- 4	Risk factors are improper practices or procedures identified
13	IN Food separated & protected		as the most prevalent contributing factors of foodborne Illness
	OUT Food-contact surfaces: cleaned & sanitized	X	or injury. Public Health Interventions are control measures to
15	IN Proper disposition of returned, previously served, reconditioned, & unsafe food	Ш	prevent foodborne illness or injury.
		-	IL PRACTICES addition of pathogens, chemicals, and physical objects into foods,
	Numbered items marked 'X' are not in compliance	CO	S=corrected on-site during inspection R=repeat violation
28	Safe Food and Water Pasteurized eggs used where required		Proper Use of Utensils 41 In-use utensils: properly stored
29	Water & ice from approved source	+	42 Utensils, equipment & linens: properly stored, dried, &
30	Variance obtained for specialized processing methods		handled
	Food Temperature Control	2. 7.95	43 Single-use & single-service articles: properly stored & used
31	Proper cooling methods used; adequate equipment for		44 Gloves used properly
32	temperature control Plant food properly cooked for hot holding		Utensils, Equipment and Vending
33	Approved thawing methods used	H	45 Food & non-food contact surfaces cleanable, properly
34	Thermometers provided & accurate	H	designed, constructed, & used
701	Food Indentification		46 Warewashing facilities: installed, maintained, & used; test strips
35	Food properly labeled; original container		47 Non-food contact surfaces clean
50- I-	Prevention of Food Contamination		Physical Facilities
36	Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
37	Contamination prevented during food preparation,		49 Plumbing installed; proper backflow devices
88	storage & display Personal cleanliness		50 Sewage & waste properly disposed
19	Wiping cloths: properly used & stored	H	51 Toilet facilities: properly constructed, supplied, &
10	Washing fruits & vegetables		cleaned Garbage & refuse properly disposed; facilities maintained
			53 X Physical facilities installed, maintained, & clean
			54 Adequate ventilation & lighting; designated areas used

F	ood Establishment II	nspection Repo	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 201 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	105910		T	ime Out: 04:45 PN
Establishment Chiefs Aramark Stand 1.27D	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 301-0765
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Ouestion	Item	Critical Violations are indicated by an asterisk (*).					
Number	Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.					
4	* Eating, Drinking, or Using Tobacco - An employee was seen eating, drinking, or using a form of designated areas where the contamination of exposed food; clean equipment, utensils, and line single-service and single-use articles; or other items needing protection could result.						
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed open drinks stored on shelving units among consumer products. Observed open drinks stored on prep tables.					
75,716		Observed open drinks stored on prep tables.					
3-101.11		 Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented. 					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed the condiment cart inside the stand storing bags of ketch and containers of mustard, to have trash debris, gum, and open drinks stored on top of and next to.					
		Observed a container of special sauce for burgers left on the counter top at room temperature and unattended.					
		Observed a ketchup pump container with ketchup in it, to be left open and lying in the prep window unattended					
14	4-601.11	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight ar touch.					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed food debris in the cold well on the front line.					
		Observed a dirty pan in the pull drawer at the grill station.					
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean					
		Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed excessive trash debris throughout the stand.					
		Observed an Illega on the Search throughout the stand					
		Observed spillage on the floors throughout the stand.					

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Yes

Follow-up Date: Nov 09, 2014

SIM POR M

Inspector: Stacie A Duitsman

Food Establish	men	t Inspection Report
As Governed by Kansas City Health Department	of Risk	Factor/Intervention Violations: 3 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Royals Aramark Stadium Club (.390 Bar & Grill) Address 1 Royal Way Kansas City MO 64129		ity/State Zip Code Telephone (816) 504-4000
License/Permit # Permit Holder 104177 Aramark Sports & Entertainment	C	urpose of Risk Cat Est. Type nspection Medium Restaurant/Deli omplaint
FOODBORNE ILLNESS RISK FA IN=in compliance OUT=not in compliance N/O=not observed		AND PUBLIC HEALTH INTERVENTIONS of applicable COS=corrected on-site during inspection R=repeat violation
	COS R	Compliance Status Cos R Cos R
Supervision 1 IN PIC present, demonstrates knowledge, and performs		Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures
duties Employee Health	-	17 N/O Proper reheating procedures for hot holding
2 IN Management awareness; policy present		18 N/O Proper cooling time & temperatures
3 IN Proper use of reporting, exclusion & restriction		19 N/O Proper hot holding temperatures 20 IN Proper cold holding temperatures
Good Hygienic Practice		21 N/O Proper date marking & disposition
4 OUT Proper eating, tasting, drinking, or tobacco use 5 N/O No discharge from eyes, nose, and mouth	H	22 N/A Time as a public health control: procedures &
Preventing Contamination by Hands		records Consumer Advisory
6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved		23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed		Highly Susceptible Populations
B IN Adequate handwashing facilities supplied & accessible		24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source		25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source		26 OUT Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature 11 IN Food in good condition, safe, & unadulterated		Conformance with Approved Procedures
11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite destruction		27 N/A Compliance with variance, specialized process, & HACCP plan
Protection from Contamination		Risk factors are improper practices or procedures identified
13 IN Food separated & protected	\perp	as the most prevalent contributing factors of foodborne illness
14 OUT Food-contact surfaces: cleaned & sanitized 15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	\pm	or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.
GOOD Good Retail Practices are preventative measures to com-	trol the a	PRACTICES ddition of pathogens, chemicals, and physical objects into foods.
Numbered items marked 'X' are not in compliance Safe Food and Water		=corrected on-site during inspection R=repeat violation Proper Use of Utensils
Pasteurized eggs used where required		41 X In-use utensils: properly stored
29 Water & ice from approved source	4	42 X Utensils, equipment & linens: properly stored, dried, & handled
30 Variance obtained for specialized processing methods [Food Temperature Control		43 Single-use & single-service articles: properly stored &
Proper cooling methods used; adequate equipment for		used
temperature control		44 Gloves used properly
Plant food properly cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
Approved thawing methods used Thermometers provided & accurate	+	designed, constructed, & used
34 Thermometers provided & accurate Food Indentification		46 X Warewashing facilities: installed, maintained, & used; test strips
35 Food properly labeled; original container		47 X Non-food contact surfaces clean
Prevention of Food Contamination	- 27	Physical Facilities
Insects, rodents, & animals not present	+	48 Hot & cold water available; adequate pressure
37 X Contamination prevented during food preparation, storage & display	\perp	Plumbing Installed; proper backflow devices
38 Personal cleanliness		50 Sewage & waste properly disposed 51 Toilet facilities: properly constructed, supplied, &
Wiping cloths: properly used & stored	\Box	cleaned
Washing fruits & vegetables	Ш	52 Garbage & refuse properly disposed; facilities maintained
		53 X Physical facilities installed, maintained, & clean
		54 X Adequate ventilation & lighting; designated areas used

F	ood Establishment I	spection Repo	rt	
As Governed by Kansas City Health Department	License/Permit #		-	Date: Nov 03, 201 Time In: 01:45 PM
2400 Troost Unit # 3200 104177 Kansas City MO 64108 (816) 513-6315		Time Out:		
Establishment Royals Aramark Stadlum Club (.390 Bar & Grill)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		, J

		OBSERVATIONS AND CORRECTIVE ACTIONS
Question Number	Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
4	2-401.11	* Eating, Drinking, or Using Tobacco - An employee was seen eating, drinking, or using a form of tobacco in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection could result.
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Observed open drinks stored on shelving, dish machine, and counters throughout the kitchen.
14	4-601.11	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch.
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Observed spillage in the bottom of a reach in cooler on the service side.
		Observed dirty pans and trays on carts, prep tables, and drainboards throughout the kitchen.
26	7-201.11	* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code.
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Observed stainless steel cleaners stored on the make table on the line
37	3-305.11	Food is not stored as required by the Food Code
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed a case of lemons stored on the floor in the walk in freezer.
41	3-304.12	In-use utensils not properly stored between uses
		Comply by Feb 1, 2015
		Recommended Resolution -
75 YC)		Observations and Corrective Actions - Observed a ladle stored in standing water in the service station.
42	4-803.11	Solled linens not properly stored; and/or Linens not mechanically washed as specified in the food code
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed a pile of dirty aprons and towels stored on and by a table marked for employee drinks.
46	4-501.14	Warewashing equipment not cleaned before use & every 24 hours; Warewashing machine not operated per data plate
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed the three compartment sink to have a basin full of dirty water and utensils.
47	4-601.11	Equipment not maintained free of encrusted grease/soll deposits
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed grease build up and food debris at the fry station.
47	4-602.13	Nonfood-contact surfaces not cleaned at frequency to prevent bulldup of residue
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed Ice cream spillage on the Ice cream cart.
53	5-201.11	Floors/walls/ceilings not smooth & easily cleanable; and/or Utility lines unnecessarily exposed

		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed the ceiling tile vent above the warewashing machine to be hanging down open.
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed standing water under the handwashing sink in the prep area. Observed food debris on the floor in the walk in cooler.
		Observed trash debris and build up on the floors throughout the kitchen.
54	6-501.110	Designated dressing rooms/lockers not used by employees
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed employee hats stored in a prep table drawer among food equipment.

Complaint received to the Health Department on 11/03/14 stating:

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional reinspection and Increased fee will occur. (8-405.11 KCMO Food Code)

Note: Person in charge stated this kitchen was not used for the entire World Series. Inspector noted signs stating Media Dining. When asked, the PIC confirmed the kitchen was used for media personnal throughout the World Series.

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

		Food Establis	shmen	t Inspection	on Report	
Kar 240 Kar	Governed by hasas City Health Dep 70 Troost Unit # 320 hasas City MO 64108 6) 513-6315	partment No. of Re		Factor/Interventi Factor/Interventi		Date: Nov 03, 201 Time In: 01:45 P Time Out: 04:45 P
Roy (Ho	rablishment vals Aramark C-221 of Corner Grill/Papa n's Pizza/Royals All r Barbeque)	Address 1 Royal Way Kansas City MO 64129		ity/State ansas City / MO	Zip Code 64129	Telephone (816) 504-4000(2)
	ense/Permit # 188	Permit Holder Aramark Sports & Entertainment	II C	urpose of nspection omplaint	Risk Cat Medium	Est. Type Restaurant/Deli
IN=	in compliance OUT=not	FOODBORNE ILLNESS RISK in compliance N/O=not observed			LTH INTERVENTIO orrected on-site during	
\vdash	Compliance Status		COS R	Compliance		COS
2 3	duties E IN Management awa IN Proper use of rep	Supervision nonstrates knowledge, and perfor mployee Health areness; policy present orting, exclusion & restriction	rms	16 N/O Proper of 17 N/O Proper of 18 N/O Proper of 19 N/O	Illy Hazardous Foo cooking time & temporeheating procedures cooling time & tempor not holding temperations to the temporation of the temporations are the temporations and the temporations are the te	s for hot holding eratures cures
4		Hygienic Practice sting, drinking, or tobacco use			date marking & dispo	
		n eyes, nose, and mouth		22 N/O Time as records	a public health cont	rol: procedures &
	N/O Hands clean & pro	Contamination by Hands operly washed on approved on the RTE foods or approved the RTE foods of the RTE foods or approved the RTE foods or approved the RTE foods or approved the RTE foods of the RTE foods or approved the RTE foods of the R		23 N/A Consum foods	Consumer Ac er advisory provided	Ivisory I for raw or undercooked
	alternate method	properly followed			Highly Susceptible	
8	IN Adequate handwa accessible	shing facilities supplied &		24 N/A Pasteurl		nibited foods not offered
		proved Source		25 N/A Food add	Chemica ditives: approved &	
9	IN Food obtained fro					entified, stored, & used
11		proper temperature dition, safe, & unadulterated available: shellstock tags, parasi	X			oved Procedures pecialized process, &
	destruction			TIACCE	nair .	
12	Protectio N/A Food separated &	n from Contamination				es or procedures identified
	-	aces: cleaned & sanitized	-			factors of foodborne illness
		of returned, previously served,			revent foodborne illr	
		GOO actices are preventative measures to	control the ac	PRACTICES Idition of pathogens, checorrected on-site during	nemicals, and physical o	bjects into foods. R=repeat violation
63305	Safe	Food and Water		lan en	Proper Use of	
28	Pasteurized eggs use Water & ice from app		+	1000	sils: properly stored	operly stored, dried, &
29 30		specialized processing methods	+	handled	dipinent & intens. pr	operty stored, dried, &
		emperature Control			k single-service artic	les: properly stored &
31		ds used; adequate equipment for	r 🔲	used Gloves used	properly	
32	temperature control Plant food properly co	poked for hot holding			ensils, Equipment	and Vending
33	Approved thawing me					s cleanable, properly
34	Thermometers provid	ed & accurate			nstructed, & used	, maintained, & used;
-02		Indentification		test strips		, maintained, & dsed,
35	Food properly labeled	of Food Contamination	Ш	47 Non-food co	ntact surfaces clean	
36	Insects, rodents, & ar			48 Hot & cold w	Physical Faci rater available; adeq	And the second s
37	Contamination prever	nted during food preparation,		(550) House Control of the Control o	stalled; proper backf	
38	storage & display Personal cleanliness			557,700	aste properly dispos	
38 39	Wiping cloths: proper	ly used & stored	+		es: properly constru	cted, supplied, &
40	Washing fruits & vege			52 Garbage & romaintained	efuse properly dispo	sed; facilities
				C-12	lities Installed, malnt	ained, & clean
				22		

54 Adequate ventilation & lighting; designated areas used

F	ood Establishment I	spection Repo	rt	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104188		T	i me Out: 04:45 PM
Establishment Royals Aramark C-221 (Hot Corner Grill/Papa John's Pizza/Royals All Star Barbeque)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
10.00	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

		UBSERVATIONS A	ND CORRECTIVE ACTIONS
Question Number	Item Number		Violations are indicated by an asterisk (*).
11	3-101.11		ted - Food was not seen to be safe, unadulterated, and/or honestly Corrected on site
		Observations and Corrective Actions turn off. ribs were discarded.	s - Packaged ribs in upright hot box, appeared to be moldy, hot box was

Complaint received to the Health Department on 11/03/14 stating:

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:
Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: John Sutton

Inspector: Robert S Gilliland

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

Ž.	Food Establish	hme	nt Inspectio	n Report		
Kar 240 Kar	Governed by No.	of Ris	k Factor/Interventio k Factor/Interventio	n Violations : 1	Date: Nov 0 Time In: 0 Time Out: 0	1:45 PM
Est	ablishment Address efs Aramark Stand 1 Arrowhead Drive		City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330(3
Lice	ense/Permit # Permit Holder 839 Aramark Sports and		Purpose of Inspection	Risk Cat Medium	Est. Type Restaurant/Deli	
_	Entertainment LLC FOODBORNE ILLNESS RISK F		Complaint S AND PUBLIC HEAL	TH INTERVENTION	NS	
IN=	In compliance OUT=not in compliance N/O=not observed	N/A=	not applicable COS=cor		inspection R=repeat v	iolation
	Compliance Status	COS F				COS R
1	Supervision IN PIC present, demonstrates knowledge, and perform duties Employee Health	ns 📗	Potential 16 N/O Proper co 17 N/O Proper re 18 N/O Proper co	ooking time & temp heating procedure	s for hot holding	H
2	IN Management awareness; policy present		19 N/O Proper to			H
3	IN Proper use of reporting, exclusion & restriction		20 N/A Proper co			
25511	Good Hygienic Practice		21 N/O Proper da			
	N/O Proper eating, tasting, drinking, or tobacco use N/O No discharge from eyes, nose, and mouth	\blacksquare	22 N/O Time as a records			
	Preventing Contamination by Hands N/O Hands clean & properly washed N/O No bare hands contact with RTE foods or approved	H	foods		d for raw or undercooke	d∏
8	alternate method properly followed IN Adequate handwashing facilities supplied &		1 1		hibited foods not offere	d 🔲
	accessible Approved Source		25 84/8 54-44	Chemica		
9	IN Food obtained from approved source		25 N/A Food add		properly used dentified, stored, & used	+
	N/O Food received at proper temperature				roved Procedures	ш
	OUT Food in good condition, safe, & unadulterated N/A Required records available: shellstock tags, parasite	X	271747	ce with variance, s	specialized process, &	
_	destruction Protection from Contamination		Diely forebourg	va leenvanar neadi	and an aragodurac identi	find
13	N/A Food separated & protected				ces or procedures identi factors of foodborne III	
	N/A Food-contact surfaces: cleaned & sanitized		or injury. Public	Health Intervention	ons are control measure	
15	reconditioned, & unsafe food			event foodborne ill	ness or injury.	
	GOO Good Retail Practices are preventative measures to co Numbered items marked 'X' are not in compliance	ontrol the	AIL PRACTICES addition of pathogens, che OS=corrected on-site during	emicals, and physical ig inspection	objects into foods. R=repeat violat	ion
2016/10	Safe Food and Water			Proper Use of		
28	Pasteurized eggs used where required		1974 J. 1974	ils: properly stored		++
29	Water & ice from approved source Variance obtained for specialized processing methods	-	42 Utensils, equ	ipment & linens: p	roperly stored, dried, &	ш
30	Food Temperature Control Proper cooling methods used; adequate equipment for			single-service arti	cles: properly stored &	
31	temperature control		44 Gloves used			
32	Plant food properly cooked for hot holding			ensils, Equipment		
33	Approved thawing methods used			ood contact surfact	es cleanable, properly	ш
34	Thermometers provided & accurate Food Indentification				d, maintained, & used;	
35	Food properly labeled; original container			ntact surfaces clear	1	
	Prevention of Food Contamination			Physical Fac		
36	Insects, rodents, & animals not present			ater available; ade		
37	Contamination prevented during food preparation, storage & display	ш		talled; proper back		
38	Personal cleanliness			aste properly dispo		H
39	Wiping cloths: properly used & stored		51 Toilet facilitie cleaned	s: properly constru	истеа, suppnea, &	ш
40	Washing fruits & vegetables	П		fuse properly dispo	osed; facilities	
			53 Physical facili	ities installed, mair	ntained, & clean	
			54 Adequate ver	ntilation & lighting;	designated areas used	

F	ood Establishment I	spection Repo	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104839			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand U345A	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
7	TEMPERATURE OBSE	RVATIONS		
() () [No temperatures observations were r	ecorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS			
QuestionItemCritical Violations are indicated by an asterisk (*).NumberNumberViolations cited in this report must be corrected within the time frames below, or as stated in the Fo					
11	<u>3-101.11</u>	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated presented. CRITICAL Corrected on site	d, and/or honestly		
		Recommended Resolution -			
		Observations and Corrective Actions - Packaged chill left in chill dispenser, dispenser discarded	was turn off. chili was		

Complaint received to the Health Department on 11/03/14 stating:

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

The 2014 KCMO Health permit was not posted in the stand.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required :	Yes	Follow-up Date: Nov 06, 2014
		Signature Date: Nov 03, 2014
*		MA T
^		CANAL U
Person in Charge: Tim Witkowski	In	spector' Robert S Gilliland

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

Food Establish	hmen	t Inspection Report	
As Governed by No.	of Risk I	Factor/Intervention Violations : 2 Date: Factor/Intervention Violations : 0 Time	Nov 03, 2014 • In: 01:45 PM Dut: 04:45 PM
Establishment Address Chiefs Aramark Stand U343A A Kansas City MO 64129		ity/State Zip Code Telephone ensas City / MO 64129 (816) 920-9	
License/Permit # Permit Holder 104841 Aramark Sports and Entertainment	Ir	urpose of Risk Cat Est. Type Restaurant/	'Deli
FOODBORNE ILLNESS RISK F	ACTORS	AND PUBLIC HEALTH INTERVENTIONS	
IN=in compliance OUT=not in compliance N/O=not observed		THE RESERVE OF THE PARTY OF THE	repeat violation
Compliance Status Supervision 1 IN PIC present, demonstrates knowledge, and perform duties Employee Health	cos R	Potentially Hazardous Food Time/Temper 16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding 18 N/O Proper cooling time & temperatures	erature
2 IN Management awareness; policy present 3 IN Proper use of reporting, exclusion & restriction	+	19 N/O Proper hot holding temperatures	
Good Hygienic Practice		20 N/A Proper cold holding temperatures	
4 N/O Proper eating, tasting, drinking, or tobacco use 5 N/O No discharge from eyes, nose, and mouth	\blacksquare	21 N/O Proper date marking & disposition 22 N/O Time as a public health control: procedures records	8
Preventing Contamination by Hands 6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved		Consumer Advisory 23 N/A Consumer advisory provided for raw or under foods	ercooked
alternate method properly followed		Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods no	t offered
8 IN Adequate handwashing facilities supplied & accessible	ш	Chemicals	: Offered
Approved Source		25 N/A Food additives: approved & properly used	
9 IN Food obtained from approved source	H	26 OUT Toxic substances properly identified, stored,	& used
 10 N/O Food received at proper temperature 11 OUT Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite destruction 	x	27 N/A Compliance with variance, specialized proces HACCP plan	
Protection from Contamination 13 N/A Food separated & protected 14 N/A Food-contact surfaces: cleaned & sanitized 15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food		Risk factors are Improper practices or procedure as the most prevalent contributing factors of foodb or Injury. Public Health Interventions are control in prevent foodborne illness or Injury.	orne illness
		PRACTICES Idition of pathogens, chemicals, and physical objects into foods.	
Numbered items marked 'X' are not in compliance		=corrected on-site during inspection R=repe	at violation
Safe Food and Water		Proper Use of Utensils In-use utensils: properly stored	
28 Pasteurized eggs used where required 29 Water & ice from approved source	++1	42 Utensils, equipment & linens: properly stored, d	ried, &
30 Variance obtained for specialized processing methods		handled	
Food Temperature Control Proper cooling methods used; adequate equipment for		Single-use & single-service articles: properly stoused Gloves used properly	ored &
temperature control		Utensils, Equipment and Vending	
Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate		45 Food & non-food contact surfaces cleanable, pro- designed, constructed, & used	perly
34 Thermometers provided & accurate Food Indentification		46 Warewashing facilities: Installed, maintained, & test strips	used;
35 Food properly labeled; original container		47 Non-food contact surfaces clean	
Prevention of Food Contamination 36 Insects, rodents, & animals not present		Physical Facilities 48 Hot & cold water available; adequate pressure	
Contamination prevented during food preparation,		49 Plumbing installed; proper backflow devices	
storage & display 38 Personal cleanliness		50 Sewage & waste properly disposed	
39 Wiping cloths: properly used & stored		51 Tollet facilities: properly constructed, supplied, 8 cleaned	į į
40 Washing frults & vegetables		52 Garbage & refuse properly disposed; facilities maintained	
		Physical facilities installed, maintained, & clean Adequate ventilation & lighting; designated area	s used

	ood Establishment I	nspection Repo	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104841			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand U343A	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
19	TEMPERATURE OBSI	ERVATIONS		
	No temperatures observations were	recorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS
Question Number	Item Number	Critical Violations are Indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
11	3-101.11	 * Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented.
		CRITICAL Corrected on site
		Recommended Resolution -
		Observations and Corrective Actions - Packaged nacho cheese left in nacho cheese dispenser, dispenser was turn off. nacho cheese was discarded.
26	<u>7-201.11</u>	* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code.
		CRITICAL Comply by Nov 6, 2014
		Recommended Resolution -
		Observations and Corrective Actions - Chemical spray bottles stored on prep tables by single serve items and equipment.
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - soda spillage build up on floor

Complaint received to the Health Department on 11/03/14 stating:

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required: Follow-up Date: Nov 06, 2014 Yes Signature Date: Nov 03, 2014 Person in Charge: Tim Witkowski Inspector: Robert S Gilliland

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

Food Estal	olishmen	t Inspectio	n Report	
As Governed by	No. of Risk	Factor/Interventio	n Violations: 2	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand L338D Address 1 Arrowhead Drive Kansas City MO 64129	K	ity/State ansas City / MO	Zip Code 64129	Telephone (816) 920-9330
License/Permit # Permit Holder 104844 Aramark Sports and Entertainment LLC	P I C	urpose of nspection omplaint	Risk Cat Medium	Est. Type Restaurant/Deli
FOODBORNE ILLNESS F IN=In compliance OUT=not in compliance N/O=not ob.		AND PUBLIC HEAL of applicable COS=cor		
Compliance Status	COS R	Compliance S		COS R
Supervision 1 IN PIC present, demonstrates knowledge, and p			ly Hazardous Fo	od Time/Temperature
duties		17 N/O Proper re		
Employee Health		18 N/O Proper co		
2 IN Management awareness; policy present		19 N/O Proper he	ot holding tempera	tures
3 IN Proper use of reporting, exclusion & restriction	on	20 N/A Proper co	old holding temper	atures
Good Hygienic Practice		21 N/O Proper da	ate marking & disp	osition
 4 N/O Proper eating, tasting, drinking, or tobacco u 5 N/O No discharge from eyes, nose, and mouth 	ise	22 N/O Time as a records	a public health cor	trol: procedures &
Preventing Contamination by Hands	N-90-3		Consumer A	dvisory
6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or app	proved	23 N/A Consume foods	er advisory provide	d for raw or undercooked
alternate method properly followed			ighly Susceptible	e Populations
8 IN Adequate handwashing facilities supplied &			ed foods used; pro	phibited foods not offered
accessible Approved Source		25 24/4 5 1 11	Chemic	
9 IN Food obtained from approved source		25 N/A Food add		
10 N/O Food received at proper temperature				dentified, stored, & used
11 OUT Food in good condition, safe, & unadulterated				roved Procedures
12 N/A Required records available: shellstock tags, p		HACCP pl		specialized process, &
Protection from Contamination		Table 1		14
13 N/A Food separated & protected				ces or procedures identified g factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized				ons are control measures to
15 IN Proper disposition of returned, previously ser reconditioned, & unsafe food	ved,	pr	event foodborne il	Iness or Injury
	GOOD RETAI			
Good Retail Practices are preventative measur Numbered items marked 'X' are not in compliance		ddition of pathogens, ch =corrected on-site during		objects into foods. R=repeat violation
Safe Food and Water		CA CONTRACTOR	Proper Use of	
28 Pasteurized eggs used where required		10000	Ils: properly store	
29 Water & ice from approved source		42 Utensils, equi	ipment & linens: p	properly stored, dried, &
30 Variance obtained for specialized processing met	hods		single-service arti	cles: properly stored &
Food Temperature Control		used	ongic octifice are	crest property stores a
31 Proper cooling methods used; adequate equipme temperature control	ent for []	44 Gloves used	properly	
32 Plant food properly cooked for hot holding		Ute	ensils, Equipmen	t and Vending
33 Approved thawing methods used				ces cleanable, properly
34 Thermometers provided & accurate			nstructed, & used	d maintained 0 was d.
Food Indentification		46 Warewashing test strips	y racilities: installe	d, maintained, & used;
35 Food properly labeled; original container		11/2 · · · · · · · · · · · · · · · · · · ·	ntact surfaces clea	n T
Prevention of Food Contamination	93,000		Physical Fac	
36 Insects, rodents, & animals not present		48 Hot & cold w	ater available; ade	
37 Contamination prevented during food preparation	n,	49 Plumbing ins	talled; proper bacl	cflow devices
storage & display		50 Sewage & wa	aste properly dispo	sed
38 Personal cleanliness		51 Tollet facilitie	es: properly constr	ucted, supplied, &
39 Wiping cloths: properly used & stored		cleaned		
40 Washing fruits & vegetables		52 Garbage & re maintained	efuse properly disp	osed; facilities
		53 X Physical facili	itles installed, mai	ntained, & clean
		54 Adequate ver	ntilation & lighting	; designated areas used
		- No.		

	Food Establishment I	nspection Repo	ort	
As Governed by Kansas City Health Departmen	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 104844 Kansas City MO 64108 (816) 513-6315			Time Out: 04:45 PM	
Establishment Chiefs Aramark Stand L338D	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
174	TEMPERATURE OBSI	RVATIONS		
	No temperatures observations were	recorded for this inspection		

		OBSERVATIONS AND CO	RRECTIVE ACTIONS
Question NumberItem NumberCritical Violations are Indicated by an asterisk (*).Violations cited in this report must be corrected within the time frames below, or as stated in the			
<u>3-202.15</u>		* Package Integrity - Food packages were not in contents so that the food is not exposed to ad	n good condition and did not appear to protect the integrity of the ulteration or potential contaminants.
		CRITICAL	Comply by Nov 6, 2014
		Recommended Resolution -	
		Observations and Corrective Actions - Gal	lon size can of Swiss Miss hot chocolate mix top of can was rusty.
26	7-201.11	* Separation, Storage - Poisonous or toxic mate	rials are not stored in accordance with the Food Code.
		CRITICAL	Comply by Nov 6, 2014
		Recommended Resolution -	
		Observations and Corrective Actions - Che	emical spray bottles stored on prep tables by single service items.
53	5-501.11	Physical facilities not maintained in good repair	r & cleaned as often as necessary to keep them clean
			Comply by Feb 1, 2015
		Recommended Resolution -	
		Observations and Corrective Actions - Food	d and trash spillage/ build up on floors under around equipment.

Complaint received to the Health Department on 11/03/14 stating:

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional reinspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

Inspector: Robert S Gilliland

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

	Food Establish	hmen	t Ins	pectio	n Report	
As Governed by Kansas City Health Depart 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	No	of Risk	Factor/I	ntervention	Violations: 1	Date: Nov 03, 201 Time In: 01:45 P Time Out: 04:45 P
Establishment Chiefs Aramark Stand	Address 1 Arrowhead Drive Kansas City MO 64129		city/Stat Cansas Cit		Zip Code 64129	Telephone (816) 920-9330
License/Permit # 104842	Permit Holder Aramark Sports and Entertainment	I	urpose on spection of the complete of the comp	n	Risk Cat Medium	Est. Type Restaurant/Deli 0-5 Employees
F	OODBORNE ILLNESS RISK F	ACTORS	AND PUB	LIC HEALT		NS
IN=in compliance OUT=not in o	compliance N/O=not observed	N/A=n			ected on-site during	
Compliance Status		COS R	Cor	npliance St		COS
PSCSC BETWEEN BUT	upervision strates knowledge, and perform	ns 🔲	100	O Proper co	y Hazardous Foo oking time & temp neating procedure	
	loyee Health			_	oling time & temp	
IN Management awarer	ness; policy present			_	t holding tempera	
3 IN Proper use of report	ing, exclusion & restriction		100		d holding tempera	
	yglenic Practice	170		_	te marking & disp	
1 (i)	g, drinking, or tobacco use					trol: procedures &
5 N/O No discharge from e				records		
	ntamination by Hands				Consumer A	
The state of the s	act with RTE foods or approved	H	23 N/	foods		d for raw or undercooked
alternate method pro			24 N/		ghly Susceptible	hibited foods not offered
B OUT Adequate handwash accessible	ing facilities supplied &		24 N/	M rasteurize	Chemic	
	oved Source		25 N/	A Food addl	ives: approved &	
9 IN Food obtained from	approved source					dentified, stored, & used
10 N/O Food received at pro	per temperature					roved Procedures
11 IN Food in good condition			27 N/A			pecialized process, &
12 N/A Required records available destruction	allable: shellstock tags, parasite			HACCP pla		
	rom Contamination					ces or procedures identified
13 IN Food separated & pr		+				factors of foodborne illness
	returned, previously served,		or in		vent foodborne ill	ons are control measures to ness or injury.
reconditioned, & uns		D RETAT	L PRACTI	CES		
Good Retall Pract Numbered items marked ' X '	ices are preventative measures to co	ontrol the a	ddition of pa			objects into foods. R=repeat violation
Safe Fo	ood and Water		88 14		Proper Use of	
28 Pasteurized eggs used v			1.653751		s: properly stored	
29 Water & ice from approv				tensiis, equi andled	pment & linens: p	roperly stored, dried, &
707.1	pecialized processing methods		111-101		single-service arti	cles: properly stored &
	perature Control used; adequate equipment for		us	sed loves used p		
32 Plant food properly cook	red for hot holding			Ute	nsils, Equipmen	t and Vending
33 Approved thawing meth						es cleanable, properly
34 Thermometers provided			100		structed, & used	
	ndentification	- Innerhouse		arewasning est strips	racilities: installed	d, maintained, & used;
35 Food properly labeled; of					act surfaces clear	
	Food Contamination		-		Physical Fac	
36 Insects, rodents, & anim			48 H	ot & cold wa	ter available; ade	
Total Control of the	d during food preparation,		_		alled; proper back	
storage & display	53		50 Se	ewage & was	ste properly dispo	sed
38 Personal cleanliness			_			ucted, supplied, &
Wiping cloths: properlyWashing fruits & vegeta			and the same of th	eaned	use properly disp	osed: facilities
Trasming mails & regeta	W			arbage & rei aintained	use property disp	Jacu, racincles
			53 Př	nysical facilit	ies installed, mair	ntained, & clean
			54 Ad	dequate ven	tilation & lighting;	designated areas used

	ood Establishment II	spection Repo	rt		
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM	
2400 Troost Unit # 3200 104842 Kansas City MO 64108 (816) 513-6315				Time Out: 04:45 PM	
Establishment Chlefs Aramark Stand L340	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330	
	TEMPERATURE OBSE	RVATIONS			
	No temperatures observations were r	ecorded for this inspection			

	OBSERVATIONS AND CORRECTIVE ACTIONS
Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
6-301.11	Handwashing Cleanser, Availability - Each handwashing lavatory or group of 2 adjacent lavatories is not provided with a supply of hand cleaning liquid, powder, or bar soap.
	Comply by Feb 1, 2015
	Recommended Resolution -
	Observations and Corrective Actions - Handsink is blocked by boxes stack in middle of floor preventing acces to the handsink.

Complaint received to the Health Department on 11/03/14 stating:

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$125 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-Inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Date: Nov 06, 2014 Follow-up Required: Yes Signature Date: Nov 03,/2014 Person in Charge: Tim Witkowski Inspector: Robert S Gillifand

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

Food Establish	nment	Inspectio	n Report	
As Governed by No. Vancas City Health Department	of Risk F	actor/Interventio	n Violations: 0	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Royals Aramark C-252 (Blvd Classics) Address 1 Royal Way Kansas City MO 64129		ry/State nsas City / MO	Zip Code 64129	Telephone (816) 504-4000
License/Permit # Permit Holder 104194 Aramark Sports & Entertainment	In:	rpose of spection mplaint	Risk Cat Medium	Est. Type Restaurant/Deli
FOODBORNE ILLNESS RISK FA				
IN=in compliance OUT=not in compliance N/O=not observed		applicable COS=cor		
Compliance Status Supervision	COS R	Compliance S		COS R od Time/Temperature
PIC present, demonstrates knowledge, and perform duties Employee Health	ns 🔲	16 N/O Proper co	ooking time & tem heating procedure	peratures s for hot holding
2 IN Management awareness; policy present		18 N/O Proper co		
3 IN Proper use of reporting, exclusion & restriction			old holding temper	
Good Hyglenic Practice		21 N/O Proper da		
N/O Proper eating, tasting, drinking, or tobacco use N/O No discharge from eyes, nose, and mouth		22 N/O Time as a records		
Preventing Contamination by Hands N/O Hands clean & properly washed N/O No bare hands contact with RTE foods or approved	田	foods		d for raw or undercooked
alternate method properly followed			ighly Susceptible	
Adequate handwashing facilities supplied & accessible	100/2	24 N/A Pasteurize	ea rooas usea; pro Chemic	phibited foods not offered
Approved Source	V	25 N/A Food addi		
9 IN Food obtained from approved source		· -		dentifled, stored, & used
10 N/O Food received at proper temperature		Confor	mance with App	roved Procedures
 11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite destruction 		27 N/A Compliand HACCP pla		specialized process, &
Protection from Contamination		Dick factors a	ro Impropor practi	ces or procedures identified
13 IN Food separated & protected		as the most pre	valent contributing	factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized				ons are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food			event foodborne II	ness or injury.
GOOI Good Retail Practices are preventative measures to co Numbered items marked 'X' are not in compliance	ontrol the add	PRACTICES lition of pathogens, che corrected on-site durin		objects into foods. R=repeat violation
Safe Food and Water		To use uteres	Proper Use of	
Pasteurized eggs used where required	H		ils: properly stored	properly stored, dried, &
29 Water & ice from approved source 30 Variance obtained for specialized processing methods	++11	handled	ipinent & imens. p	roperty stored, dried, d
Food Temperature Control Proper cooling methods used; adequate equipment for		43 Single-use & used	single-service arti	cles: properly stored &
temperature control		44 Gloves used		
32 Plant food properly cooked for hot holding			nsils, Equipmen	
33 Approved thawing methods used			ood contact surfacnstructed, & used	es cleanable, properly
34 Thermometers provided & accurate		The second secon		d, maintained, & used;
Food Indentification Food properly labeled; original container		test strips	tact surfaces clear	
Prevention of Food Contamination			Physical Fac	cilities
Insects, rodents, & animals not present	 	The state of the s	ater available; ade	
37 Contamination prevented during food preparation, storage & display		1025 8	alled; proper back	
38 Personal cleanliness			ste properly dispo	
39 Wiping cloths: properly used & stored		51 Toilet facilitie cleaned	s: properly constr	ucted, supplied, &
40 Washing fruits & vegetables			fuse properly disp	osed; facilities
			ties installed, mair	ntained, & clean
		54 Adequate ver	ntilation & lighting;	designated areas used

	Food Establishment I	spection Rep	ort	
As Governed by Kansas City Health Departmen	License/Permit #	181.00		Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 104194 Kansas City MO 64108 (816) 513-6315			me Out: 04:45 PM	
Establishment Royals Aramark C-252 (Blvd Classics)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Question	Item	Critical Violations are indicated by an asterisk (*).
Number	Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.

GENERAL COMMENTS

This is a complaint Investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Observed no violations.

Follow-up Required:

No

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

	Foo	d Establish	men	t Inspectio	n Report	
Kansa 2400 Kansa	sverned by s City Health Department Troost Unit # 3200 s City MO 64108 513-6315	No.	of Risk	Factor/Interventio	n Violations: 0	Date: Nov 03, 201 Time In: 01:45 P Time Out: 04:45 P
Estab	lishment Address Aramark C- 1 Royal Wa			ity/State ansas City / MO	Zip Code 64129	Telephone (816) 504-4000
		MO 64129				Color Samuel Hallo-Sale
Licen : 10417	Entertainme	oorts & ent	C	urpose of nspection omplaint	Risk Cat Medium	Est. Type Restaurant/Deli
This is	FOODBORNE compliance OUT=not in compliance			AND PUBLIC HEAL		
	mpliance Status	N/O=not observed	-	ot applicable COS=cor		inspection R=repeat violation
CO	Supervision		COS R			d Time/Temperature
1 1	PIC present, demonstrates know duties	ledge, and perform	s 🔲		ooking time & temp	eratures
75	Employee Healt			18 N/O Proper co		
	Management awareness; policy p				ot holding tempera	- Mariana
3 I	Proper use of reporting, exclusion		\Box	20 IN Proper co	old holding tempera	itures
4 N/	Good Hygienic Prac O Proper eating, tasting, drinking,			21 N/O Proper da	ate marking & dispo	osition
	O No discharge from eyes, nose, ar	nd mouth	田	22 N/O Time as a records	a public health cont	rol: procedures &
	Preventing Contamination O Hands clean & properly washed O No bare hands contact with RTE	-	H	23 N/A Consume foods	Consumer Act advisory provided	dvisory d for raw or undercooked
8 IN	alternate method properly follows Adequate handwashing facilities:				ighly Susceptible ed foods used; pro	Populations hibited foods not offered
	accessible				Chemica	The state of the s
9 IN	Approved Source Food obtained from approved source I Food obtained from approved from approved source I Food obtained from a Food from approved source I Food obtained from a Food fro			25 N/A Food add		
	O Food received at proper tempera		H		<u> </u>	entified, stored, & used
11 IN	Food In good condition, safe, & u Required records available: shells	nadulterated			ce with variance, s	pecialized process, &
	destruction Protection from Contan	nination	-	[District of the second	*	14-16-1
13 IN	Food separated & protected					tes or procedures identified factors of foodborne illness
14 IN	Food-contact surfaces: cleaned &	sanitized				ons are control measures to
15 IN	Proper disposition of returned, pr reconditioned, & unsafe food				event foodborne illi	ness or injury.
Nı	Good Retail Practices are prever imbered (tems marked 'X' are not <u>in</u> com	tative measures to cor	ntrol the a	L PRACTICES ddition of pathogens, che =corrected on-site durin		objects into foods. R =repeat violation
	Safe Food and Wa				Proper Use of	Utensils
The same	asteurized eggs used where require	d			ils: properly stored	
-	later & Ice from approved source			42 Utensils, equ handled	ipment & linens: pi	roperly stored, dried, &
351V	ariance obtained for specialized pro Food Temperature Co	ontrol		NAME OF TAXABLE PARTY.	single-service artic	les: properly stored &
	roper cooling methods used; adequemperature control	ate equipment for		44 Gloves used	properly	
_	ant food properly cooked for hot ho	oldina		SIACLE	nsils, Equipment	and Vending
-	pproved thawing methods used	9		45 Food & non-f	ood contact surface	es cleanable, properly
5 - 5	hermometers provided & accurate				nstructed, & used	
200115	Food Indentification	on		46 Warewashing test strips	racilities: installed	, maintained, & used;
35 F	ood properly labeled; original conta				tact surfaces clean	
227	Prevention of Food Conta				Physical Fac	ilities
_	sects, rodents, & animals not prese			48 Hot & cold wa	ater available; adec	
	ontamination prevented during food	preparation,			alled; proper backt	
	orage & display ersonal cleanliness				ste properly dispos	
-	liping cloths: properly used & stored				s: properly constru	cted, supplied, &
	ashing fruits & vegetables			52 Garbage & re maintained	fuse properly dispo	sed; facilities
				manitairied		
				53 Physical facili	tles installed, main	tained, & clean

	ood Establishment I	nspection Repo	rt	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104179		Т	ime Out: 04:45 PM
Establishment Royals Aramark C-250B (Blue Moose)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Question	Item	Critical Violations are indicated by an asterisk (*).	
Number	Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.	

GENERAL COMMENTS

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Observed no violations.

Follow-up Required:

No

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

Food Establish	ımen	t Inspection Report
As Governed by No.	of Risk I	Factor/Intervention Violations: 0 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand 101C Address 1 Arrowhead Dr Kansas City MO 64129		ty/State Zip Code Telephone ensas City / MO 64129 (816) 920-9330
License/Permit # Permit Holder 104872 Aramark Sports & Entertainment, LLC	Ir	rpose of Risk Cat Est. Type spection Medium Restaurant/Deli
		AND PUBLIC HEALTH INTERVENTIONS
IN=in compliance OUT=not in compliance N/O=not observed Compliance Status		t applicable COS=corrected on-site during inspection R=repeat violation Compliance Status COS R
Supervision 1 IN PIC present, demonstrates knowledge, and perform duties Employee Health	cos R	Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding 18 N/O Proper cooling time & temperatures
2 IN Management awareness; policy present		19 N/O Proper hot holding temperatures
3 IN Proper use of reporting, exclusion & restriction		20 IN Proper cold holding temperatures
Good Hygienic Practice 4 N/O Proper eating, tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth	H	22 N/O Time as a public health control: procedures & records
Preventing Contamination by Hands N/O Hands clean & properly washed N/O No bare hands contact with RTE foods or approved	田	Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed		Highly Susceptible Populations
8 IN Adequate handwashing facilities supplied & accessible	ш	24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source	4 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source		26 IN Toxic substances properly identified, stored, & used
 10 N/O Food received at proper temperature 11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite 		Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, & HACCP plan
destruction	2 8	
Protection from Contamination 13 IN Food separated & protected		Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized		or injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food		prevent foodborne illness or injury.
Good Retail Practices are preventative measures to con Numbered Items marked 'X' are not in compliance	ntrol the ac	PRACTICES dition of pathogens, chemicals, and physical objects into foods. =corrected on-site during inspection R=repeat violation
Safe Food and Water 28 Pasteurized eggs used where required		Proper Use of Utensils In-use utensils: properly stored
29 Water & ice from approved source	H	Utensils, equipment & linens: properly stored, dried, &
Variance obtained for specialized processing methods		handled 43 Single-use & single-service articles: properly stored &
Food Temperature Control Proper cooling methods used; adequate equipment for		used
temperature control		44 Gloves used properly
Plant food properly cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
Approved thawing methods used		Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34 Thermometers provided & accurate Food Indentification	Ш	46 Warewashing facilities: installed, maintained, & used;
Food Indentification Food properly labeled; original container		test strips 47 Non-food contact surfaces clean
Prevention of Food Contamination	200	Physical Facilities
Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
37 Contamination prevented during food preparation, storage & display		49 Plumbing installed; proper backflow devices
38 Personal cleanliness		50 Sewage & waste properly disposed
Wiping cloths: properly used & stored		51 Toilet facilities: properly constructed, supplied, & Leaned
Washing fruits & vegetables		Garbage & refuse properly disposed; facilities maintained
		53 Physical facilities installed, maintained, & clean
		Adequate ventilation & lighting; designated areas used

F	ood Establishment I	nspection Repo	rt	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104872			ime Out: 04:45 PN
Establishment Chiefs Aramark Stand 101C	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
-	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Question	Item	Critical Violations are indicated by an asterisk (*).	
Number	Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.	

GENERAL COMMENTS

This is a complaint investigation following information regarding an alleged incident received 3 November 2014. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Observed no violations.

Follow-up Required:

No

Signature Date: Nov 03, 2014

8197 paper copy

Person in Charge: Tim Witkowski

Food Establis	hmer	nt Inspection Report
As Governed by No	of Risk	Factor/Intervention Violations: 0 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand 131C		City/State Zip Code Telephone Cansas City / MO 64129 (816) 301-0765
License/Permit # Permit Holder 105282 Aramark Sports and Entertainment, LLC	I	Purpose of Risk Cat Est. Type nspection Medium Restaurant/Deli complaint
		AND PUBLIC HEALTH INTERVENTIONS
IN=in compliance OUT=not in compliance N/O=not observed		ot applicable COS=corrected on-site during inspection R=repeat violation
Compliance Status Supervision	COS R	Compliance Status COS R Potentially Hazardous Food Time/Temperature
PIC present, demonstrates knowledge, and perform duties	ns	16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
Employee Health 2 IN Management awareness; policy present		18 N/O Proper cooling time & temperatures
3 IN Proper use of reporting, exclusion & restriction	+	19 N/O Proper hot holding temperatures
Good Hygienic Practice		20 IN Proper cold holding temperatures
4 N/O Proper eating, tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition 22 N/O Time as a public health control: procedures &
5 N/O No discharge from eyes, nose, and mouth	61150	records
Preventing Contamination by Hands N/O Hands clean & properly washed N/O No bare hands contact with RTE foods or approved	田	Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed		Highly Susceptible Populations
8 IN Adequate handwashing facilities supplied & accessible		24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source 9 IN Food obtained from approved source		25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source 10 N/O Food received at proper temperature	+	26 IN Toxic substances properly identified, stored, & used
 11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite 	e	Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, & HACCP plan
destruction		
Protection from Contamination 13 IN Food separated & protected 14 IN Food-contact surfaces: cleaned & sanitized	#	Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	Ш	prevent foodborne Illness or injury.
	ontrol the a	L PRACTICES Iddition of pathogens, chemicals, and physical objects into foods. S=corrected on-site during inspection R=repeat violation
Safe Food and Water		Proper Use of Utensils
28 Pasteurized eggs used where required		41 In-use utensils: properly stored
29 Water & ice from approved source	++-	42 Utensils, equipment & linens: properly stored, dried, & handled
30 Variance obtained for specialized processing methods Food Temperature Control		43 Single-use & single-service articles: properly stored &
31 Proper cooling methods used; adequate equipment for temperature control		used 44 Gloves used properly
32 Plant food properly cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
Approved thawing methods used		designed, constructed, & used
34 Thermometers provided & accurate	Ш	Warewashing facilities: Installed, maintained, & used;
Food Indentification 35 Food properly labeled; original container		test strips
Prevention of Food Contamination		47 Non-food contact surfaces clean Physical Facilities
36 Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
Contamination prevented during food preparation,		49 Plumbing installed; proper backflow devices
storage & display		50 Sewage & waste properly disposed
Personal cleanliness Wilding cloths: properly used & stored		51 Toilet facilities: properly constructed, supplied, &
39 Wiping cloths: properly used & stored 40 Washing fruits & vegetables		cleaned 52 Garbage & refuse properly disposed; facilities maintained
		53 Physical facilities installed, maintained, & clean
		54 Adequate ventilation & lighting; designated areas used

F	ood Establishment I	spection Repo	rt	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	105282			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand 131C	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 301-0765
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Question
NumberItem
NumberCritical Violations are indicated by an asterisk (*).Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.

GENERAL COMMENTS

This is a complaint investigation following information regarding an alleged incident received 3 November 2014. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Observed no violations.

Follow-up Required:

No

Signature Date: Nov 03, 2014

Person In Charge: Tim Witkowski

Food Establishm	ent Inspection Report
As Governed by Kansas City Health Department	Risk Factor/Intervention Violations: 0 Risk Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand 1 Arrowhead Drive	City/State Zip Code Telephone Kansas City / MO 64129 (816) 920-9330
U321 Kansas City MO 64129 License/Permit # Permit Holder	Purpose of Risk Cat Est. Type
104984 Aramark Sports and Entertainment LLC	Inspection Medium Restaurant/Deli Complaint
	ORS AND PUBLIC HEALTH INTERVENTIONS
	/A=not applicable COS=corrected on-site during inspection R=repeat violation COS R Compliance Status COS R
Supervision	S R Compliance Status COS R Potentially Hazardous Food Time/Temperature
PIC present, demonstrates knowledge, and performs duties	16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
Employee Health	18 N/O Proper cooling time & temperatures
Management awareness; policy present IN Proper use of reporting, exclusion & restriction	19 N/O Proper hot holding temperatures
3 IN Proper use of reporting, exclusion & restriction Good Hygienic Practice	20 N/A Proper cold holding temperatures
N/O Proper eating, tasting, drinking, or tobacco use	21 N/O Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth	22 N/A Time as a public health control: procedures & records
Preventing Contamination by Hands 6 N/O Hands clean & properly washed	Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked
7 N/O No bare hands contact with RTE foods or approved	foods
8 IN Adequate handwashing facilities supplied & accessible	Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
Approved Source	Chemicals 25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source	26 IN Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature	Conformance with Approved Procedures
11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite	27 Compliance with variance, specialized process, & HACCP plan
destruction Protection from Contamination	
13 N/A Food separated & protected	Risk factors are Improper practices or procedures identified as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized	or injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	prevent foodborne illness or Injury.
	TAIL PRACTICES the addition of pathogens, chemicals, and physical objects into foods. COS=corrected on-site during inspection R=repeat violation
Safe Food and Water	Proper Use of Utensils
28 Pasteurized eggs used where required	41 In-use utensils: properly stored
29 Water & ice from approved source	42 Utensils, equipment & linens: properly stored, dried, & handled
30 Variance obtained for specialized processing methods Food Temperature Control	43 Single-use & single-service articles: properly stored &
31 Proper cooling methods used; adequate equipment for temperature control	used 44 Gloves used properly
32 Plant food properly cooked for hot holding	Utensils, Equipment and Vending
33 Approved thawing methods used	45 Food & non-food contact surfaces cleanable, properly
34 Thermometers provided & accurate	designed, constructed, & used Warewashing facilities: installed, maintained, & used;
Food Indentification	test strips
35 Food properly labeled; original container	47 Non-food contact surfaces clean
Prevention of Food Contamination	Physical Facilities
Insects, rodents, & animals not present Contamination prevented during food preparation,	48 Hot & cold water available; adequate pressure
storage & display	49 Plumbing installed; proper backflow devices
38 Personal cleanliness	Sewage & waste properly disposed Toilet facilities: properly constructed, supplied, &
Wiping cloths: properly used & stored	cleaned
Washing fruits & vegetables	52 Garbage & refuse properly disposed; facilities maintained
	53 Physical facilities Installed, maintained, & clean
	54 Adequate ventilation & lighting; designated areas used

F	ood Establishment II	spection Rep	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 201 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104984			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand U321	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code. Question Item Number Number

GENERAL COMMENTS

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

No violataions pertaining to the complaint were observed at the time of inspection.

Follow-up Required:

No

	Food Establishme	nt Inspection Report
Ka 24 Ka	s Governed by No. of Risk	Factor/Intervention Violations: 0 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Es	tablishment Address	City/State Zip Code Telephone
10		Kansas City / MO 64129 (816) 920-9330
Lie		Purpose of Risk Cat Est. Type
10	4871 Aramark Sports & Entertainment, LLC	I nspection Medium Restaurant/Deli Complaint
7.1		AND PUBLIC HEALTH INTERVENTIONS
IN	0.10	not applicable COS=corrected on-site during inspection R=repeat violation
-	Compliance Status COS R Supervision	Compliance Status COS R Potentially Hazardous Food Time/Temperature
1		16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
120	Employee Health	18 N/O Proper cooling time & temperatures
2	IN Management awareness; policy present	19 N/O Proper hot holding temperatures
3	IN Proper use of reporting, exclusion & restriction	20 N/A Proper cold holding temperatures
4	Good Hygienic Practice N/O Proper eating, tasting, drinking, or tobacco use	21 N/O Proper date marking & disposition
5	N/O No discharge from eyes, nose, and mouth	22 N/O Time as a public health control: procedures &
6	Preventing Contamination by Hands N/O Hands clean & properly washed	records Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked
7	N/O No bare hands contact with RTE foods or approved	foods
8	alternate method properly followed IN Adequate handwashing facilities supplied & accessible	Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
_	Approved Source	Chemicals 25 N/A Food additives: approved & properly used
9	IN Food obtained from approved source	25 N/A Food additives: approved & properly used 26 IN Toxic substances properly identified, stored, & used
10	N/O Food received at proper temperature	Conformance with Approved Procedures
11 12	IN Food in good condition, safe, & unadulterated N/A Required records available: shellstock tags, parasite	27 N/A Compliance with variance, specialized process, & HACCP plan
_	destruction	
13	Protection from Contamination N/A Food separated & protected	Risk factors are Improper practices or procedures identified
	N/A Food-contact surfaces: cleaned & sanitized	as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to
	IN Proper disposition of returned, previously served, reconditioned, & unsafe food	prevent foodborne illness or injury.
	Good Retail Practices are preventative measures to control the	IL PRACTICES addition of pathogens, chemicals, and physical objects into foods. S=corrected on-site during inspection R=repeat violation
	Safe Food and Water	Proper Use of Utensils
28	Pasteurized eggs used where required	41 In-use utensils: properly stored
29	Water & Ice from approved source	42 Utenslls, equipment & linens: properly stored, dried, & handled
30	Variance obtained for specialized processing methods Food Temperature Control	43 Single-use & single-service articles: properly stored &
31	Proper cooling methods used; adequate equipment for temperature control	used 44 Gloves used properly
32	Plant food properly cooked for hot holding	Utensils, Equipment and Vending
33	Approved thawing methods used	45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34	Thermometers provided & accurate	46 Warewashing facilities: installed, maintained, & used;
-	Food Indentification	test strips
35	Food properly labeled; original container	47 Non-food contact surfaces clean
36	Prevention of Food Contamination Insects, rodents, & animals not present	Physical Facilities AR Het & cold water availables adequate pressure
37	Contamination prevented during food preparation,	48 Hot & cold water available; adequate pressure 49 Plumbing Installed; proper backflow devices
LLC+	storage & display	49 Plumbing Installed; proper backflow devices 50 Sewage & waste properly disposed
38	Personal cleanliness	Toilet facilities: properly constructed, supplied, &
39 40	Wiping cloths: properly used & stored Washing fruits & vegetables	cleaned 52 Garbage & refuse properly disposed; facilities
		maintained
		53 Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting; designated areas used

	Food Establishment I	spection Rep	ort	
As Governed by Kansas City Health Departme	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104871		T	i me Out: 04:45 PM
Establishment Chiefs Aramark Stand 102	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

OBSERVATIONS AND CORRECTIVE ACTIONS
Critical Violations are indicated by an asterisk (*).
Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation, no violations were noted regarding those in the complaint.

Follow-up Required:

Item

Number

Question

Number

No

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

Inspector: Stacle A Dultsman

	Food Establis	hmer	nt Inspection Report
Ka 24 Ka	s Governed by No	of Risk	Factor/Intervention Violations: 1 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Es Ch	tablishment Address iefs Aramark Stand 1 Arrowhead Drive		City/State Zip Code Telephone (Sansas City / MO 64129 (816) 920-9330
Lic	226 Kansas City MO 64129 cense/Permit # 4896 Permit Holder Aramark Sports & Entertainment]	Purpose of Risk Cat Est. Type Inspection Medium Restaurant/Deli Complaint
	FOODBORNE ILLNESS RISK F	ACTORS	AND PUBLIC HEALTH INTERVENTIONS
IN	=In compliance OUT=not in compliance N/O=not observed		not applicable COS=corrected on-site during inspection R=repeat violation
	Compliance Status Supervision	COS R	Compliance Status COS R Potentially Hazardous Food Time/Temperature
1	IN PIC present, demonstrates knowledge, and perform duties	ns 🔲	16 N/A Proper cooking time & temperatures 17 N/A Proper reheating procedures for hot holding
1000	Employee Health	05-10	18 N/A Proper cooling time & temperatures
2	IN Management awareness; policy present		19 N/A Proper hot holding temperatures
3	IN Proper use of reporting, exclusion & restriction	ш	20 IN Proper cold holding temperatures
4	Good Hygienic Practice N/O Proper eating, tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition
5	N/O No discharge from eyes, nose, and mouth	+	22 N/A Time as a public health control: procedures &
702	Preventing Contamination by Hands N/O Hands clean & properly washed		records Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked
	N/O No bare hands contact with RTE foods or approved		foods
8	alternate method properly followed IN Adequate handwashing facilities supplied &		Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
_	accessible	//-	Chemicals
9	Approved Source IN Food obtained from approved source		25 N/A Food additives: approved & properly used
	N/O Food received at proper temperature	\Box	26 IN Toxic substances properly identified, stored, & used
	IN Food in good condition, safe, & unadulterated		Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, &
12	N/A Required records available: shellstock tags, parasite destruction	e 🔲	HACCP plan
	Protection from Contamination		Risk factors are improper practices or procedures identified
	OUT Food separated & protected	+	as the most prevalent contributing factors of foodborne illness or Injury. Public Health Interventions are control measures to
	N/A Food-contact surfaces: cleaned & sanitized IN Proper disposition of returned, previously served, reconditioned, & unsafe food	#	prevent foodborne illness or injury.
	GOO Good Retail Practices are preventative measures to co	ontrol the a	L PRACTICES addition of pathogens, chemicals, and physical objects into foods.
	Numbered items marked 'X' are not in compliance Safe Food and Water	CO	S=corrected on-site during inspection R=repeat violation Proper Use of Utensils
28	Pasteurized eggs used where required		41 In-use utensils: properly stored
29	Water & Ice from approved source		42 Utensils, equipment & linens: properly stored, dried, &
30	Variance obtained for specialized processing methods Food Temperature Control		handled 43 Single-use & single-service articles: properly stored &
31	Proper cooling methods used; adequate equipment for temperature control		used 44 Gloves used properly
32	Plant food properly cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
33	Approved thawing methods used		designed, constructed, & used
34	Thermometers provided & accurate Food Indentification		46 Warewashing facilities: Installed, maintained, & used;
35	Food properly labeled; original container		test strips 47 Non-food contact surfaces clean
50525	Prevention of Food Contamination		Physical Facilities
36	Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
37	Contamination prevented during food preparation, storage & display		49 Plumbing installed; proper backflow devices
38	Personal cleanliness		50 Sewage & waste properly disposed
39	Wiping cloths: properly used & stored		51 Toilet facilities: properly constructed, supplied, & cleaned
40	Washing fruits & vegetables		52 Garbage & refuse properly disposed; facilities maintained
			53 X Physical facilities installed, maintained, & clean
			54 Adequate ventilation & lighting; designated areas used

F	ood Establishment II	spection Repo	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 201 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104896		Т	i me Out: 04:45 PN
Establishment Chiefs Aramark Stand U326	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS	
Question Number	Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Cod	de.
13	3-304.11	* Food Contact with Equipment & Utensils - Food was allowed to contact surfaces of equipment and utensils th are not cleaned as specified according to the Food Code.	at
		CRITICAL Comply by Nov 6, 2014	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed bar utensils including spoons, measuring cups, and jigge stored in standing water in the three compartment sink from the previous game. Utensils not washed, rinsed sanitized.	
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean	
		Comply by Feb 1, 2015	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed standing on water on the floors throughout the bar.	
		Observed trash debris on the floor throughout the bar.	

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$155 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Jun Topen Lop

Person in Charge: Tim Witkowski

Inspector: Stacle A Duitsman

Food Establish	men	t Inspection Report
As Governed by No.	of Risk F	Factor/Intervention Violations: 2 Factor/Intervention Violations: 1 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand L333B Address 1 Arrowhead Drive Kansas City MO 64129		ty/State Zip Code Telephone ensas City / MO 64129 (816) 920-9330
License/Permit # Permit Holder 104845 Aramark Sports and Entertainment LLC	In	urpose of Risk Cat Est. Type spection Medium Restaurant/Deli smplaint
FOODBORNE ILLNESS RISK FA	CTORS	AND PUBLIC HEALTH INTERVENTIONS
IN=in compliance OUT=not in compliance N/O=not observed		t applicable COS=corrected on-site during inspection R=repeat violation
Compliance Status Supervision	COS R	Compliance Status COS R Potentially Hazardous Food Time/Temperature
IN PIC present, demonstrates knowledge, and performs duties	s 🔲	16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
Employee Health	25 S S	18 N/O Proper cooling time & temperatures
2 IN Management awareness; policy present		19 N/O Proper tooling time a temperatures
3 IN Proper use of reporting, exclusion & restriction		20 IN Proper cold holding temperatures
Good Hygienic Practice		21 N/O Proper date marking & disposition
4 N/O Proper eating, tasting, drinking, or tobacco use		22 N/O Time as a public health control: procedures &
5 N/O No discharge from eyes, nose, and mouth		records
Preventing Contamination by Hands		Consumer Advisory
6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved		23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed		Highly Susceptible Populations
8 IN Adequate handwashing facilities supplied & accessible	Ш	24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source		25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source		26 OUT Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature		Conformance with Approved Procedures
 11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite 		27 N/A Compliance with variance, specialized process, & HACCP plan
destruction Contamination	-	
Protection from Contamination 13 IN Food separated & protected		Risk factors are improper practices or procedures identified
14 OUT Food-contact surfaces: cleaned & sanitized	Tx.	as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	Ê	prevent foodborne illness or injury.
GOOD		PRACTICES dition of pathogens, chemicals, and physical objects into foods.
Numbered items marked 'X' are not in compliance		corrected on-site during inspection R=repeat violation
Safe Food and Water		Proper Use of Utensils 41 In-use utensils: properly stored
28 Pasteurized eggs used where required 29 Water & ice from approved source	+	Utensils, equipment & linens: properly stored, dried, &
30 Variance obtained for specialized processing methods	H	handled
Food Temperature Control		43 Single-use & single-service articles: properly stored & used
31 Proper cooling methods used; adequate equipment for temperature control		44 Gloves used properly
32 Plant food properly cooked for hot holding		Utensils, Equipment and Vending
33 Approved thawing methods used		45 Food & non-food contact surfaces cleanable, properly
34 Thermometers provided & accurate		designed, constructed, & used
Food Indentification		46 Warewashing facilities: Installed, maintained, & used; test strips
35 Food properly labeled; original container		47 X Non-food contact surfaces clean
Prevention of Food Contamination	MAN	Physical Facilities
36 Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
37 Contamination prevented during food preparation,		49 Plumbing installed; proper backflow devices
storage & display		50 Sewage & waste properly disposed
38 Personal cleanliness		Toilet facilities: properly constructed, supplied, &
39 Wiping cloths: properly used & stored 40 Washing fruits & vegetables		cleaned
40 Washing fruits & vegetables		52 Garbage & refuse properly disposed; facilities maintained
		53 X Physical facilities installed, maintained, & clean
	- 100	54 Adequate ventilation & lighting; designated areas used

	ood Establishment I	nspection Rep	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315 🎇	104845			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand L333B	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
y	TEMPERATURE OBSI	RVATIONS		
	No temperatures observations were	recorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS			
Question Number	Item Number	Critical Violations are Indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code			
14	4-601.11	 Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and touch. 	utensils was not clean to sight and		
		CRITICAL Comply by Nov 6, 2	2014		
		Recommended Resolution -			
		Observations and Corrective Actions - Observed food debris buildup on the	e steam well.		
26	7-101.11	 Identifying Information - Containers of poisonous or toxic materials and person manufacturer's label. 	nal care items do not bear a legible		
		CRITICAL Comply by Nov 6, 2	2014		
		Recommended Resolution -			
		Observations and Corrective Actions - Observed glass cleaner stored in a s	spray bottle labeled sanitizer.		
47	4-601.11	Equipment not maintained free of encrusted grease/soil deposits			
		Comply by Feb 1, 2	015		
		Recommended Resolution -			
		Observations and Corrective Actions - Observed excessive spillage and deb cooler near the grill station.	orls in the bottom of the reach in		
53	5-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary	y to keep them clean		
		Comply by Feb 1, 20	015		
		Recommended Resolution -			
		Observations and Corrective Actions - Observed excessive grease buildup of fryer station.	on the floor in the corner by the		

This is a complaint investigation following information regarding an alleged incident received 3 November 2014. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Yes

Follow-up Date: Nov 09, 2014

Signature Date: Nov 03, 2014

Stan butter robil

Inspector: Carolyn White

Person In Charge: Tim Witkowski

Food Establish	men	t Inspection Report
As Governed by No.	of Risk	Factor/Intervention Violations: 1 Factor/Intervention Violations: 0 Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Stand U303B Address 1 Arrowhead Drive Kansas City MO 64129		ity/State Zip Code Telephone ansas City / MO 64129 (816) 920-9330
License/Permit # Permit Holder 104836 Aramark Sports and Entertainment	II C	urpose of Risk Cat Est. Type nspection Medium Restaurant/Deli omplaint
FOODBORNE ILLNESS RISK FA IN=in compliance OUT=not in compliance N/O=not observed		AND PUBLIC HEALTH INTERVENTIONS of applicable COS=corrected on-site during inspection R=repeat violation
Compliance Status	COS R	Compliance Status COS R
Supervision 1 IN PIC present, demonstrates knowledge, and performs duties Employee Health	- 12-16-1	Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding 18 N/O Proper cooking time & temperatures
2 IN Management awareness; policy present		19 N/O Proper hot holding temperatures
3 IN Proper use of reporting, exclusion & restriction Good Hygienic Practice	ш	20 IN Proper cold holding temperatures
4 N/O Proper eating, tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth		22 N/O Time as a public health control: procedures & records
Preventing Contamination by Hands		Consumer Advisory
6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved		23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed 8 IN Adequate handwashing facilities supplied &		Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
accessible		Chemicals
Approved Source		25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source	\square	26 IN Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature	H	Conformance with Approved Procedures
 11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite destruction 	H	27 N/A Compliance with variance, specialized process, & HACCP plan
Protection from Contamination IN Food separated & protected OUT Food-contact surfaces: cleaned & sanitized IN Proper disposition of returned, previously served, reconditioned, & unsafe food		Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.
		. PRACTICES Idition of pathogens, chemicals, and physical objects into foods.
Numbered items marked 'X' are not in compliance		=corrected on-site during inspection R=repeat violation
Safe Food and Water		Proper Use of Utensils
28 Pasteurized eggs used where required 29 Water & ice from approved source	HHI	In-use utensils: properly stored Utensils, equipment & linens: properly stored, dried, &
30 Variance obtained for specialized processing methods		handled
Food Temperature Control 31 Proper cooling methods used; adequate equipment for		43 Single-use & single-service articles: properly stored & used
temperature control		44 Gloves used properly
Plant food properly cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
Approved thawing methods used	H	designed, constructed, & used
34 Thermometers provided & accurate Food Indentification		46 X Warewashing facilities: installed, maintained, & used;
35 Food properly labeled; original container		test strips 47 Non-food contact surfaces clean
Prevention of Food Contamination		Physical Facilities
Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
Contamination prevented during food preparation,		49 Plumbing Installed; proper backflow devices
storage & display 38 Personal cleanliness		50 Sewage & waste properly disposed
39 Wiping cloths: properly used & stored		51 Tollet facilities: properly constructed, supplied, &
40 Washing fruits & vegetables		52 Garbage & refuse properly disposed; facilities maintained
		53 Physical facilities installed, maintained, & clean
		54 Adequate ventilation & lighting; designated areas used

	Food Establishment I	nspection Repo	ort	
As Governed by Kansas City Health Departmen	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104836			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand U303B	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

	OBSERVATIONS AND CORRECTIVE ACTIONS	
Question Number Item Number Critical Violations are Indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food		
4-602.11	* Eq. & Food-Contact-Cleaning Frequency - Equipment food-contact surfaces and uten according to the Food Code. CRITICAL Comply by Nov 6, 2014 Recommended Resolution -	
4-301.13		
	Comply by Feb 1, 2015	aried reems not provided.
	Recommended Resolution -	
	Observations and Corrective Actions - Observed dirty pans and sheet trays store	d in the mop sink.
		Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-Inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Yes

Follow-up Date: Nov 09, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

2194 Barbar copy

Food Establisl	ımer	nt Inspection Report
As Governed by No.	of Risk	Factor/Intervention Violations: 0 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address	C	City/State Zip Code Telephone
Royals Aramark C-234 1 Royal Way (Hot Corner Grill/Papa Kansas City MO 64129 John's Pizza)		(ansas City / MO 64129 (816) 504-4000(
License/Permit # Permit Holder	P	Purpose of Risk Cat Est. Type
104187 Aramark Sports & Entertainment	I	Inspection Medium Restaurant/Deli Complaint
		AND PUBLIC HEALTH INTERVENTIONS not applicable COS=corrected on-site during inspection R=repeat violation
IN=in compliance OUT=not in compliance N/O=not observed		
Compliance Status Supervision	COS R	Compliance Status COS R Potentially Hazardous Food Time/Temperature
1 IN PIC present, demonstrates knowledge, and perform duties	ıs 🔲	16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
Employee Health		18 N/O Proper cooling time & temperatures
2 IN Management awareness; policy present	+	19 N/O Proper hot holding temperatures
3 IN Proper use of reporting, exclusion & restriction Good Hyglenic Practice		20 IN Proper cold holding temperatures
4 N/O Proper eating, tasting, drinking, or tobacco use	\Box	21 N/O Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth		22 N/O Time as a public health control: procedures & records
Preventing Contamination by Hands	A CONTRACTOR OF THE PARTY OF TH	Consumer Advisory
6 N/O Hands clean & properly washed		23 N/A Consumer advisory provided for raw or undercooked
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed		foods Highly Susceptible Populations
8 IN Adequate handwashing facilities supplied & accessible	ш	24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source		25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source		26 IN Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature		Conformance with Approved Procedures
 11 IN Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite 		27 N/A Compliance with variance, specialized process, & HACCP plan
destruction Protection from Contamination		The state of the s
13 IN Food separated & protected		Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized		or injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served,		prevent foodborne illness or injury.
reconditioned, & unsafe food	D DETAI	IL PRACTICES
Good Retail Practices are preventative measures to co Numbered items marked 'X' are not in compliance	ntrol the a	addition of pathogens, chemicals, and physical objects into foods. S=corrected on-site during inspection R=repeat violation
Safe Food and Water 28 Pasteurized eggs used where required		Proper Use of Utensils 41 In-use utensils: properly stored
28 Pasteurized eggs used where required 29 Water & ice from approved source	-	42 Utensils, equipment & linens: properly stored, dried, &
Variance obtained for specialized processing methods		handled
Food Temperature Control		43 Single-use & single-service articles: properly stored & used
Proper cooling methods used; adequate equipment for		44 Gloves used properly
temperature control		Utensils, Equipment and Vending
Plant food properly cooked for hot holding Approved thawing methods used	H	45 X Food & non-food contact surfaces cleanable, properly
Thermometers provided & accurate		designed, constructed, & used
Food Indentification		46 Warewashing facilities: installed, maintained, & used; test strips
Food properly labeled; original container		47 Non-food contact surfaces clean
Prevention of Food Contamination		Physical Facilities
Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
37 Contamination prevented during food preparation, storage & display		49 Plumbing Installed; proper backflow devices
38 Personal cleanliness		50 Sewage & waste properly disposed 51 Toilet facilities: properly constructed, supplied, &
Wiping cloths: properly used & stored		cleaned
Washing fruits & vegetables		52 Garbage & refuse properly disposed; facilities maintained
		53 Physical facilities installed, maintained, & clean
		54 X Adequate ventilation & lighting; designated areas used

F	ood Establishment I	spection Repo	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104187			ime Out: 04:45 PM
Establishment Royals Aramark C-234 (Hot Corner Grill/Papa John's Pizza)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this Inspection		THE PARTY OF

		OBSERVATIONS AND CORRECTIVE ACTIONS	
Question Item Critical Violations are indicated by an asterisk (*). Number Number Violations cited in this report must be corrected within the time frames below, or as stated in the Food			
45	4-501.11	Equipment not in good repair & adjusted per manufacturer's specs; and/or Scratched cutting boards not resurfaced or discarded	
		Comply by Feb 1, 2015	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed excessive ice buildup on the fan guards, walls, and floor of the walk in freezer.	
54	6-403.11	Employee accommodations not clearly designated for eating/drinking/smoking	
		Comply by Feb 1, 2015	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed employee beverages stored on prep tables and shelving throughout stand.	

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-Inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

	Food Establis	hmen	nt Inspection Report
As Governed by Kansas City Health D 2400 Troost Unit # 3 Kansas City MO 6410 (816) 513-6315	No Department No. of Rep	. of Risk	Factor/Intervention Violations: 2 Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment	Address	C	City/State Zip Code Telephone
Chiefs Aramark Stan			Cansas City / MO 64129 (816) 920-9330
U323A	Kansas City MO 64129		Diel Cet Fet Time
License/Permit # 104892	Permit Holder Aramark Sports and Entertainment	I	Purpose of Risk Cat Est. Type Inspection Medium Restaurant/Deli Complaint
			AND PUBLIC HEALTH INTERVENTIONS
IN=in compliance OUT=		-	not applicable COS=corrected on-site during inspection R=repeat violation
Compliance Status	Supervision	COS R	Compliance Status COS F Potentially Hazardous Food Time/Temperature
1 IN PIC present, d	lemonstrates knowledge, and perform	ns 🗍	16 N/O Proper cooking time & temperatures
duties			17 N/O Proper reheating procedures for hot holding
TN Management	Employee Health		18 N/O Proper cooling time & temperatures
-	awareness; policy present	-	19 N/O Proper hot holding temperatures
	reporting, exclusion & restriction		20 IN Proper cold holding temperatures
	tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition
Section 1	from eyes, nose, and mouth	\Box	22 N/O Time as a public health control: procedures & records
Preventi	ng Contamination by Hands	se woul	Consumer Advisory
6 N/O Hands clean &			23 N/A Consumer advisory provided for raw or undercooked
	contact with RTE foods or approved		foods
	nod properly followed dwashing facilities supplied &		Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
	Approved Source	91	25 N/A Food additives: approved & properly used
9 IN Food obtained	from approved source		26 OUT Toxic substances properly identified, stored, & used
10 N/O Food received	at proper temperature		Conformance with Approved Procedures
	condition, safe, & unadulterated rds available: shellstock tags, parasite	e	27 N/A Compliance with variance, specialized process, & HACCP plan
	tion from Contamination		Risk factors are improper practices or procedures identified
13 IN Food separated			as the most prevalent contributing factors of foodborne illness
14 OUT Food-contact s	surfaces: cleaned & sanitized		or injury. Public Health Interventions are control measures to
15 IN Proper disposit reconditioned,			prevent foodborne illness or injury.
		ontrol the a	IL PRACTICES addition of pathogens, chemicals, and physical objects into foods. S=corrected on-site during inspection R=repeat violation
	afe Food and Water		Proper Use of Utensils
28 Pasteurized eggs	used where required		41 In-use utensils: properly stored
29 Water & Ice from			42 Utensils, equipment & linens: properly stored, dried, &
	for specialized processing methods d Temperature Control		handled Single-use & single-service articles: properly stored &
	thods used; adequate equipment for		used
temperature contr	rol		44 Gloves used properly
	y cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
33 Approved thawing		+	designed, constructed, & used
34 Thermometers pro		Ш	46 Warewashing facilities: Installed, maintained, & used;
	ood Indentification eled; original container		test strips 47 Non-food contact surfaces clean
	ion of Food Contamination		Physical Facilities
	& animals not present		48 Hot & cold water available; adequate pressure
	evented during food preparation,		49 Plumbing installed; proper backflow devices
storage & display			50 Sewage & waste properly disposed
Personal cleanline			51 Toilet facilities: properly constructed, supplied, &
	perly used & stored		cleaned
Washing fruits & v	regetables		52 Garbage & refuse properly disposed; facilities maintained
			53 Physical facilities installed, maintained, & clean
			54 Adequate ventilation & lighting; designated areas used

F	ood Establishment II	spection Rep	ort	
As Governed by Kansas City Health Department	License/Permit #		i	Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104892			ime Out: 04:45 PM
Establishment Chiefs Aramark Stand U323A	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

		OBSERVATIONS	AND CORRECTIVE ACTIONS
Question Item Critical Violations are indicated by an asterisk (*). Number Number Violations cited in this report must be corrected within the time frames below, or as stated in the Fo			
14	4-601.11	 Food Contact Clean to Sight and Tou touch. 	ch - Equipment food-contact surfaces and utensils was not clean to sight and
		CRITICAL	Comply by Nov 6, 2014
		Recommended Resolution -	
		Observations and Corrective Action conveyer oven.	ons - Observed excessive food spillage buildup and debris on the pizza
26	7-201.11	* Separation, Storage - Poisonous or to	oxic materials are not stored in accordance with the Food Code.
		CRITICAL	Comply by Nov 6, 2014
		Recommended Resolution -	
		Observations and Corrective Action	ons - Observed a spray sanitizer bottle stored next to single service items.

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$155.00 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional reinspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Yes

Follow-up Date: Nov 09, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

Food Establishr	nent Ir	spectio	n Report	
As Governed by No. of	Risk Facto	r/Intervention	on Violations: 2	Date: Nov 03, 201 Time In: 01:45 Pf Time Out: 04:45 Pf
Establishment Royals Aramark C-422 (Hot Corner Grill/Royals All Star Barbeque/Crown Classics/Sweet Spot) Address 1 Royal Way Kansas City MO 64129 Classics/Sweet Spot)	City/S Kansas	tate City / MO	Zip Code 64129	Telephone (816) 504-4000
License/Permit # Permit Holder 104203 Aramark Sports & Entertainment	Purpos Inspec Compla	ction	Risk Cat Medium	Est. Type Restaurant/Deli
FOODBORNE ILLNESS RISK FAC			TH INTERVENTIO	NS
IN=in compliance OUT=not in compliance N/O=not observed	N/A=not appli	cable COS=co	rected on-site during i	nspection R=repeat violation
	OS R	Compliance S		cos I
Supervision 1 IN PIC present, demonstrates knowledge, and performs [dutles		N/O Proper co	ly Hazardous Foo ooking time & temp cheating procedures	
Employee Health 2 IN Management awareness; policy present	1 11 1	-	ooling time & tempe	
3 IN Proper use of reporting, exclusion & restriction	1 11 1		ot holding temperat	The second secon
Good Hygienic Practice			old holding tempera ate marking & dispo	Carlot of
4 N/O Proper eating, tasting, drinking, or tobacco use	1 11 1		a public health cont	1000
5 N/O No discharge from eyes, nose, and mouth		records	a public ricular conc	roi. procedures a
Preventing Contamination by Hands			Consumer Ac	
6 N/O Hands clean & properly washed		N/A Consume foods	r advisory provided	for raw or undercooked
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			ighly Susceptible	Populations
8 OUT Adequate handwashing facilities supplied &	T 24		T	nibited foods not offered
accessible			Chemica	
Approved Source	25	N/A Food add	itives: approved & p	properly used
9 IN Food obtained from approved source	26	IN Toxic sub	stances properly id	entified, stored, & used
10 N/O Food received at proper temperature		Confo	rmance with Appr	oved Procedures
11 OUT Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite destruction	27	N/A Complian HACCP pl		pecialized process, &
Protection from Contamination		Risk factors a	re improper practic	es or procedures identified
13 IN Food separated & protected				factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized		. ,		ns are control measures to
15 IN Proper disposition of returned, previously served,		рі	event foodborne Illr	less or injury.
Good Retail Practices are preventative measures to contro Numbered Items marked 'X' are not in compliance	RETAIL PRA of the addition COS=corre		ng inspection	R=repeat violation
Safe Food and Water		In-use utens	Proper Use of I ils: properly stored	Utensils
Pasteurized eggs used where required Water & ice from approved source	41			operly stored, dried, &
30 Variance obtained for specialized processing methods	H "*	handled	aparent et ariens, pr	openy stored, and a
Food Temperature Control Proper cooling methods used; adequate equipment for	43	Single-use & used Gloves used		les: properly stored &
temperature control				and Vanding
Plant food properly cooked for hot holding	45		ensils, Equipment food contact surface	es cleanable, properly
Approved thawing methods used			nstructed, & used	
34 Thermometers provided & accurate	46		facilities: installed	, maintained, & used;
Food Indentification Food properly labeled; original container		test strips	start curfaces also	
Prevention of Food Contamination	47	MOLI-1000 COL	ntact surfaces clean	ilitiaa
36 Insects, rodents, & animals not present	□ 48	Hot & cold w	Physical Faci ater available; adeq	
Contamination prevented during food preparation,	49		talled; proper backf	
storage & display	50		aste properly dispos	
38 Personal cleanliness	51		s: properly constru	
Wiping cloths: properly used & stored		cleaned	o. property constru	стем, эмериси, и
Washing fruits & vegetables	☐ 52		fuse properly dispo	sed; facilities
		maintained		

53	Physical facilities installed, maintained, & clean
54	Adequate ventilation & lighting; designated areas used

F	ood Establishment I	nspection Rep	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 201 Time In: 01:45 P
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104203		Т	i me Out: 04:45 PI
Establishment Royals Aramark C-422 (Hot Corner Grill/Royals All Star Barbeque/Crown Classics/Sweet Spot)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
/	TEMPERATURE OBS	RVATIONS		
	No temperatures observations were	recorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS				
Question Number	Item Number					
8	<u>5-205.11</u>	Using a Handwashing facility - A handwashing facility is not maintained so that it is accessible at all times f employee use; is being used for purposes other than handwashing or is not being used in accordance with manufacturer's instructions	יר			
		Comply by Feb 1, 2015				
		Recommended Resolution -				
		Observations and Corrective Actions - Observed a pair of tongs stored in the handwashing sink.				
11	3-101.11	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented.				
		CRITICAL Comply by Nov 6, 2014				
		Recommended Resolution -				
		Observations and Corrective Actions - Observed hot dogs from the last game stored under no temperal control in a drawer warmer at the front counter line.	ure			

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-Inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowskl

		Food Establis	hme	nt Inspectio	n Report		
Kar 240 Kar	Governed by Isas City Health Depart Of Troost Unit # 3200 Isas City MO 64108 6) 513-6315	No	. of Risi	k Factor/Interventio k Factor/Interventio	Date: Nov 03, 201 Time In: 01:45 PI Time Out: 04:45 PI		
Est	ablishment A efs Aramark Stand 1	Address Arrowhead Drive Cansas City MO 64129		City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330	33
Lic	ense/Permit # F 851 A	Permit Holder Tramark Sports and Intertainment LLC		Purpose of Inspection Complaint	Risk Cat Medium	Est. Type Restaurant/Deli	
TN=	in compliance OUT=not in co	DODBORNE ILLNESS RISK F ompliance N/O=not observed		S AND PUBLIC HEALT not applicable COS=cor			violation
	Compliance Status	oniphanice 147 a shot observed	COS F			mopection it repeat	COS R
		pervision	CO3 F			od Time/Temperature	
1		trates knowledge, and perform	ns 🔲	16 N/O Proper co			
	dutles			17 N/O Proper re	heating procedure	s for hot holding	
		oyee Health	_	18 N/O Proper co	oling time & temp	eratures	
2	IN Management awaren		+	19 N/O Proper ho	t holding tempera	tures	
3	IN Proper use of reporting		ш	20 IN Proper co	ld holding tempera	atures	
4		gienic Practice		21 N/O Proper da	ite marking & disp	osition	
	N/O Proper eating, tasting N/O No discharge from ey		H	22 N/A Time as a	public health con	trol: procedures &	
		ntamination by Hands	ш	records	0	4.1	
6	N/O Hands clean & proper	•		22 N/A Concumo	Consumer A	avisory d for raw or undercooke	va [
		ct with RTE foods or approved	+	foods	advisory provided	u for faw of undercooke	
	alternate method pro		ய		ighly Susceptible	Populations	
8	IN Adequate handwashir					hibited foods not offere	d 📗
0111771	accessible				Chemica	als	serio esta
_		oved Source		25 N/A Food addi	tives: approved &	properly used	
9	IN Food obtained from a		##	26 OUT Toxic sub	stances properly id	dentified, stored, & used	
	N/O Food received at prop			Confor	mance with App	roved Procedures	1700 100
	OUT Food In good conditio		X			specialized process, &	
12	N/A Required records ava destruction	ilable: shellstock tags, parasite		HACCP pla	an		
		om Contamination		Diels for share o			God 1
13	IN Food separated & pro		П			ces or procedures identi a factors of foodborne ili	
	OUT Food-contact surfaces					ons are control measure	
	The state of the s	returned, previously served,			event foodborne III		
	Cond Batail Brasti	GOO ces are preventative measures to co		IL PRACTICES	micals, and physical	objects into foods	
		re not in compliance		S=corrected on-site durin		R=repeat violat	lon
0.000		od and Water		Best Co.	Proper Use of		
28	Pasteurized eggs used w		\perp	V0013674	ls: properly stored		+
29	Water & ice from approv			42 Utensils, equ handled	ipment & linens: p	roperly stored, dried, &	ш
30		ecialized processing methods		Secretary in the second	single-service artic	cles: properly stored &	
21		perature Control		used		,	
31	temperature control	used; adequate equipment for		44 Gloves used p	properly		
32	Plant food properly cooke	ed for hot holding		Ute	nsils, Equipment	t and Vending	- 27
33	Approved thawing metho		+			es cleanable, properly	
34	Thermometers provided		Ħ	The second secon	structed, & used	1 1 1 1 0 1	
		dentification	1000	46 Warewashing test strips	racinues: installed	d, maintained, & used;	اللا
35	Food properly labeled; or	iginal container		The second second	tact surfaces clear	1	
24-15	Prevention of	Food Contamination	72000000		Physical Fac		
36	Insects, rodents, & anima	als not present		48 Hot & cold wa	iter available; ade		
		I during food preparation,		49 Plumbing inst	alled; proper back	flow devices	
37	storage & display			50 Sewage & wa	ste properly dispo	sed	
				107	s: properly constru		
38	Personal cleanliness	- 10 - 6 1					
38 39	Wiping cloths: properly u			cleaned			
37 38 39			Ш		fuse properly dispo	osed; facilities	
38 39	Wiping cloths: properly u		Ш	52 Garbage & re maintained	fuse properly dispo		

	Food Establishment I	nspection Rep	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104851			i me Out: 04:45 PM
Establishment Chiefs Aramark Stand L310B	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection		

		OBSERVATIONS A	AND CORRECTIVE ACTIONS
Question Number	Item Number		I Violations are Indicated by an asterisk (*). De corrected within the time frames below, or as stated in the Food Code.
11	3-101.11	 Safe, Unadulterated, & Honestly Prese presented. 	nted - Food was not seen to be safe, unadulterated, and/or honestly
		CRITICAL	Corrected on site
		Recommended Resolution -	
			ns - Observed a pan of chill dogs from the day before under no er on the front counter line. Manager discarded chill dogs.
14	<u>4-602.11</u>	* Eq. & Food-Contact-Cleaning Frequence according to the Food Code.	y - Equipment food-contact surfaces and utensils shall be cleaned
		CRITICAL	Comply by Nov 6, 2014
		Recommended Resolution -	
		Observations and Corrective Action	ns - Observed mold buildup on the chute of the ice machine.
26	7-201.11	* Separation, Storage - Poisonous or tox	ic materials are not stored in accordance with the Food Code.
		CRITICAL	Comply by Nov 6, 2014
		Recommended Resolution -	
		Observations and Corrective Action a prep table.	s - Observed a sanitizer spray bottle stored next to single service items or
		Observed a sanitizer spray bottle store sink.	d next to single service Items on a storage shelf by the three compartment

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-Inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Ye

Follow-up Date: Nov 09, 2014

Signature Date: Nov 03, 2014

Person in Charge: Tim Witkowski

Food Establish	ment Inspection Report
As Governed by No. of	f Risk Factor/Intervention Violations: 7 t Risk Factor/Intervention Violations: 0 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Chiefs Aramark Main Kitchen Kansas City MO 64129	City/State Zip Code Telephone Kansas City / MO 64129 (816) 920-9330
License/Permit # Permit Holder 104732 Aramark Sports & Entertainment, LLC	Purpose of Risk Cat Est. Type Inspection Medium Restaurant/Deli Complaint
FOODBORNE ILLNESS RISK FAC	TORS AND PUBLIC HEALTH INTERVENTIONS
	N/A=not applicable COS=corrected on-site during inspection R=repeat violation OS R Compliance Status COS R
Supervision IN PIC present, demonstrates knowledge, and performs duties	Potentially Hazardous Food Time/Temperature
Employee Health	18 OUT Proper cooling time & temperatures
2 IN Management awareness; policy present	19 N/O Proper hot holding temperatures
3 IN Proper use of reporting, exclusion & restriction	20 IN Proper cold holding temperatures
Good Hygienic Practice 4 OUT Proper eating, tasting, drinking, or tobacco use	21 OUT Proper date marking & disposition
5 IN No discharge from eyes, nose, and mouth	22 N/O Time as a public health control: procedures &
Preventing Contamination by Hands	records Consumer Advisory
6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved	23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed	Highly Susceptible Populations
8 OUT Adequate handwashing facilities supplied & accessible	24 N/A Pasteurized foods used; prohibited foods not offered Chemicals
Approved Source	25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source	26 OUT Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature	Conformance with Approved Procedures
11 OUT Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasite destruction	27 N/A Compliance with variance, specialized process, & HACCP plan
Protection from Contamination	Risk factors are improper practices or procedures identified
13 IN Food separated & protected	as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized 15 IN Proper disposition of returned, previously served,	or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.
reconditioned, & unsafe food	RETAIL PRACTICES
Good Retail Practices are preventative measures to contr Numbered items marked 'X' are not in compliance	ol the addition of pathogens, chemicals, and physical objects into foods. COS=corrected on-site during inspection R=repeat violation
Safe Food and Water 28 Pasteurized eggs used where required	Proper Use of Utensils 41 In-use utensils: properly stored
29 Water & ice from approved source	42 X Utensils, equipment & linens: properly stored, dried, & X
30 Variance obtained for specialized processing methods	handled
Food Temperature Control	43 Single-use & single-service articles: properly stored &
Proper cooling methods used; adequate equipment for temperature control	used 44 Gloves used properly
32 Plant food properly cooked for hot holding	Utensils, Equipment and Vending 45 X Food & non-food contact surfaces cleanable, properly
Approved thawing methods used	designed, constructed, & used
34 Thermometers provided & accurate Food Indentification	46 Warewashing facilities: installed, maintained, & used;
35 Food properly labeled; original container	test strips 47 X Non-food contact surfaces clean
Prevention of Food Contamination	Physical Facilities
36 Insects, rodents, & animals not present	48 Hot & cold water available; adequate pressure
Contamination prevented during food preparation,	49 Plumbing installed; proper backflow devices
storage & display	50 Sewage & waste properly disposed
38 Personal cleanliness 39 Wiping cloths: properly used & stored	51 Toilet facilities: properly constructed, supplied, &
40 Washing fruits & vegetables	cleaned Garbage & refuse properly disposed; facilities maintained
	53 X Physical facilities installed, maintained, & clean
	54 X Adequate ventilation & lighting; designated areas used

A - C-	summed by		ood Establishmen						
	erned by	Department	License/Permit #	#		Date: Nov 03, 201			
2400 Tro (ansas (cost Unit # City MO 641	3200	104732		1	Time In: 01:45 P Time Out: 04:45 P			
stablish			Address	Cit. (Ct-t-	The Code	W-I			
	mark Main K	itchen	1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330			
-			TEMPERATURE	OBSERVATIONS					
			Item/Location	1		Temp (° F)			
				Cu	ut melon/Prep table	38			
- 1				Bri	sket/Walk in cooler	37			
				Hot	dog/Walk in cooler	37			
_				Shredded bri	sket/Walk In cooler	38			
			OBSERVATIONS AND O	ORRECTIVE ACTIONS					
Question		10.1.1	Critical Viola	tions are indicated by an ast	erisk (*).				
Number 4	The state of the s								
	* Eating, Drinking, or Using Tobacco - An employee was seen eating, drinking, or using a form of tobacco is designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrated single-service and single-use articles; or other items needing protection could result. **CRITICAL** **Corrected on site* **Recommended Resolution - **Observations and Corrective Actions - Observed open employee beverages stored on shelving through the content of the								
19		kitchen ar	nd dry storage area. Managers disc	arded beverages.	200				
8 5-205.11 Using a Handwashing facility - A handwashing facility is not maintained so that employee use; is being used for purposes other than handwashing or is not being manufacturer's instructions									
		Comply by Feb 1, 2015							
			ended Resolution -						
			ions and Corrective Actions - O uipmetn throughout main kitchen.	bserved five hand washing sli	nks to be blocked b	trash cans and			
11	3-101.11	* Safe, Unac presented CRITICA				nd/or honestly			
			ended Resolution -	Comply by Nov	6, 2014				
			ions and Corrective Actions - O	hearved moldy strawherries in	n the main walk in	cooler			
11	2 202 15								
11	3-202.15	* Package Integrity - Food packages were not in good condition and did not appear to protect the contents so that the food is not exposed to adulteration or potential contaminants. CRITICAL Comply by Nov 6, 2014							
		Recomme	ended Resolution -						
		Observati	ions and Corrective Actions - Ol	oserved a rusted can of sweet	t relish in the dry st	orage area.			
		Observed I	eaking cans of pickles in the dry s	torage area.					
18	3-501.15		ethods not in accordance with time		specified in the Food	1 Code			
75S	5 501,15		and the management of the same	Comply by Feb		Code			
		Recomme	nded Resolution -		-,				
			ons and Corrective Actions - Ob theese, and other food Items in the		on on the lids of foo	d pans of pizzas,			
21	3-501.17	establishm	Date Marking - Refrigerated, ready ent for more than 24 hours was no	to-eat, potentially hazardous t clearly marked to indicate t ded, in accordance with the l	the date or day by w	held in a food which the food shall			
21									
21		CRITICAL		Comply by Nov	6, 2014				
21		~		Comply by Nov	6, 2014				
21		Recomme	nded Resolution - ons and Corrective Actions - Ob			< in cooler with no			
21		Recomme Observati date marki	nded Resolution - ons and Corrective Actions - Ob	served cooked brisket on a s	heet pan in the wal	k in cooler with no			
21		Observed a	nded Resolution - ons and Corrective Actions - Obng.	served cooked brisket on a s	heet pan in the wal	k in cooler with no			

		CRITICAL Comply by Nov 6, 2014 Recommended Resolution -
		Observations and Corrective Actions - Observed sanitizer and detergent containers in contact with food service equipment.
		Observed quat sanitizer spray bottle stored on a shelf among food and single service items.
		Observed a chemical spray bottle stored on the rlm of a hand sink.
		Observed sternos stored among single service items on the storage racks adjacent to the walk in cooler.
42	4-903.11	Equipment/utensils/linens not stored as specified in the Food Code Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed several pieces of food service equipment stored on the floo underneath equipment storage racks.
45	4-501.11	Equipment not in good repair & adjusted per manufacturer's specs; and/or Scratched cutting boards not resurfaced or discarded
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed excessive ice buildup on the fan guards and ceiling of the walk in freezer.
		Observed excessive ice buildup on the condensor unit of the main walk in cooler.
47	4-601.11	Equipment not maintained free of encrusted grease/soil deposits
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed excessive grease buildup, spillage, and food debris at the fryer station.
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed excessive water buildup on the receiving walkway at the main entrance to the main kitchen.
54	6-403.11	Employee accommodations not clearly designated for eating/drinking/smoking
		Comply by Feb 1, 2015
		Recommended Resolution -
		Observations and Corrective Actions - Observed pack of cigarettes stored on top of and next to single servic trays.
		Observed employee jackets stored on top of single service items in the dry storage area.
		CENERAL COMMENTS

This is a complaint investigation following information received 3 November 2014 regarding an alleged incident. The complaint is as follows:

Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:
Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$212.00 reinspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-Inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Stan barber who

Person in Charge: Tim Witkowski

Food Establis	hmer	t Inspection	Report	
As Governed by Kansas City Health Department	o. of Risk	Factor/Intervention	Violations: 2	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
Establishment Address Royals Aramark Main 1 Royal Way		ity/State ansas City / MO	Zip Code 64129	Telephone (816) 504-4000(§
Kitchen Kansas City MO 64129 License/Permit # Permit Holder		urpose of	Risk Cat	Est. Type
104175 Aramark Sports & Entertainment		nspection omplaint	Medium	Restaurant/Deli
FOODBORNE ILLNESS RISK IN=in compliance OUT=not in compliance N/O=not observed		ot applicable COS=correct		
		1		
Compliance Status Supervision	COS R	Compliance Sta		COS R od Time/Temperature
PIC present, demonstrates knowledge, and performance duties	ms 🔲	16 N/O Proper cook	ing time & temp	peratures
Employee Health	W-10-2	18 N/O Proper cooli		
2 IN Management awareness; policy present		19 N/O Proper hot l		
3 IN Proper use of reporting, exclusion & restriction		20 IN Proper cold		
Good Hygienic Practice		21 N/O Proper date	marking & disp	osition
4 N/O Proper eating, tasting, drinking, or tobacco use 5 N/O No discharge from eyes, nose, and mouth		22 N/O Time as a p records	ublic health con	trol: procedures &
Preventing Contamination by Hands			Consumer A	
 N/O Hands clean & properly washed N/O No bare hands contact with RTE foods or approved 		foods		d for raw or undercooked
8 IN Adequate handwashing facilities supplied & accessible				hibited foods not offered
Approved Source	W 7000	25 N/A Food additiv	Chemica es: approved &	
9 IN Food obtained from approved source				lentified, stored, & used
10 N/O Food received at proper temperature				roved Procedures
 11 OUT Food in good condition, safe, & unadulterated 12 N/A Required records available: shellstock tags, parasit 	te	27 N/A Compliance HACCP plan		
destruction Protection from Contamination		Distance and an area		and an amount of the street
13 IN Food separated & protected				ces or procedures identified factors of foodborne illness
14 OUT Food-contact surfaces: cleaned & sanitized		or injury. Public H	ealth Intervention	ons are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food			ent foodborne ill	ness or Injury.
Good Retail Practices are preventative measures to on Numbered Items marked 'X' are not in compliance	control the a	L PRACTICES ddition of pathogens, chemi =corrected on-site during in		objects into foods. R=repeat violation
Safe Food and Water			Proper Use of	
28 Pasteurized eggs used where required	4	41 X In-use utensils:		
29 Water & Ice from approved source	-	42 Utensils, equipment of the second	nent & linens: p	roperly stored, dried, &
Variance obtained for specialized processing methods Food Temperature Control			igle-service artic	cles: properly stored &
31 Proper cooling methods used; adequate equipment for temperature control		44 Gloves used pro	perly	
32 Plant food properly cooked for hot holding		Utens	ils, Equipment	and Vending
33 Approved thawing methods used		45 X Food & non-food		es cleanable, properly
34 Thermometers provided & accurate		designed, const		L manufactured D visade C
Food Indentification		46 X Warewashing fa test strips	cilities: iristalled	, maintained, & used;
35 Food properly labeled; original container		47 Non-food contac	t surfaces clean	
Prevention of Food Contamination	11501-30		Physical Fac	ilities
Insects, rodents, & animals not present		48 Hot & cold wate	r available; ade	quate pressure
37 X Contamination prevented during food preparation, storage & display		49 Plumbing Install		
38 Personal cleanliness		50 Sewage & waste		The state of the s
39 Wiping cloths: properly used & stored			properly constru	icted, supplied, &
40 Washing fruits & vegetables		cleaned 52 Garbage & refus	e properly dispo	osed; facilities
		maintained 53 Physical facilities	s installed main	tained & clean
				designated areas used

	Food Establishment I	nspection Rep	ort	
As Governed by Kansas City Health Departme	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104175			ime Out: 04:45 PM
Establishment Royals Aramark Main Kitchen	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
0.	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were i	ecorded for this inspection		

Question		OBSERVATIONS AND CORRECTIVE ACTIONS Critical Violations are Indicated by an asterisk (*).					
Number	Number						
11	3-202.15	* Package Integrity - Food packages were not in good condition and did not appear to protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed excessively dented cans in the dry storage area.					
14	4-602.11	 * Eq. & Food-Contact-Cleaning Frequency - Equipment food-contact surfaces and utensils shall be cleaned according to the Food Code. 					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed food debris and buildup on a pair of tongs on top of the alto sham.					
		Observed rust and food buildup on the blade of the table mounted can opener.					
		Observed excessive grease buildup on the fryer station.					
		Observed buildup on the underside of the coffee dispensor.					
		Observed solled linen stored among clean utensils in a bus tub on a prep table.					
		Observed excessive buildup on the floor mixer.					
		Observed excessive buildup on the underside of the meat slicer.					
37	3-305.11	Food is not stored as required by the Food Code Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed bulk storage foods in binds with no lids.					
41	3-304.12	In-use utensils not properly stored between uses					
		Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed no scoops for the bulk sugar bin. A bowl was being utilized.					
45	4-101.11	* Utensils/food-contact surfaces not made of safe, durable, smooth materials*					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed chipped and cracked utensils throughout main kitchen.					
46	4-301.13	Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items not provided. Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed excessive soiled dishes and food service equipment stored in the warewashing area.					
54	5-403.11	Employee accommodations not clearly designated for eating/drlnking/smoking					
		Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed employee beverage stored among foods in the reach In freezer.					

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$241.00 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection will occur and additional fee will be assessed. (8-405.11 KCMO Food Code).

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

812 page 00/1

Person in Charge: John Sutton

Food Establis	hmer	nt Inspection Report
As Governed by Kansas City Health Department	o. of Risk	Factor/Intervention Violations: 1 Factor/Intervention Violations: 0 Time In: 01:45 PN Time Out: 04:45 PN
Establishment Address Royals Aramark C-213 1 Royal Way		City/State Zip Code Telephone (Sansas City / MO 64129 (816) 504-4000
(Crown Classics) Kansas City MO 64129 License/Permit # Permit Holder		Purpose of Risk Cat Est. Type
104190 Aramark Sports & Entertainment	I	I nspection Medium Restaurant/Deli Complaint
FOODBORNE ILLNESS RISK IN=in compliance OUT=not in compliance N/O=not observed		S AND PUBLIC HEALTH INTERVENTIONS not applicable COS=corrected on-site during inspection R=repeat violation
Compliance Status	COS R	
Supervision	COS R	Potentially Hazardous Food Time/Temperature
PIC present, demonstrates knowledge, and perform duties	ms 🔲	16 N/O Proper cooking time & temperatures 17 N/O Proper reheating procedures for hot holding
Employee Health		18 N/O Proper cooling time & temperatures
2 IN Management awareness; policy present	+H	19 N/O Proper hot holding temperatures
3 IN Proper use of reporting, exclusion & restriction	ш	20 N/A Proper cold holding temperatures
Good Hygienic Practice 4 N/O Proper eating, tasting, drinking, or tobacco use		21 N/O Proper date marking & disposition
5 N/O No discharge from eyes, nose, and mouth		22 N/O Time as a public health control: procedures & records
Preventing Contamination by Hands 6 N/O Hands clean & properly washed		Consumer Advisory
7 N/O No bare hands contact with RTE foods or approved		23 N/A Consumer advisory provided for raw or undercooked foods
alternate method properly followed 8 OUT Adequate handwashing facilities supplied & accessible		Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered
Approved Source	-	Chemicals 25 N/A Food additives: approved & properly used
9 IN Food obtained from approved source		26 IN Toxic substances properly identified, stored, & used
10 N/O Food received at proper temperature		Conformance with Approved Procedures
11 IN Food in good condition, safe, & unadulterated	1 1/21	27 N/A Compliance with variance, specialized process, &
12 N/A Required records available: shellstock tags, parasit destruction	.е	HACCP plan
Protection from Contamination		Risk factors are improper practices or procedures identified
13 N/A Food separated & protected		as the most prevalent contributing factors of foodborne illness
14 IN Food-contact surfaces: cleaned & sanitized		or Injury. Public Health Interventions are control measures to
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	D DETAI	prevent foodborne illness or injury.
Good Retail Practices are preventative measures to o	control the a	addition of pathogens, chemicals, and physical objects into foods.
Numbered Items marked 'X' are not in compliance Safe Food and Water	cos	S=corrected on-site during inspection R=repeat violation Proper Use of Utensils
28 Pasteurized eggs used where required		41 In-use utensils: properly stored
29 Water & ice from approved source		42 Utensils, equipment & linens: properly stored, dried, &
Variance obtained for specialized processing methods		handled Single-use & single-service articles: properly stored &
Food Temperature Control Proper cooling methods used; adequate equipment for		used
temperature control		44 Gloves used properly
Plant food properly cooked for hot holding		Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly
33 Approved thawing methods used 34 Thermometers provided & accurate		designed, constructed, & used
34 Thermometers provided & accurate Food Indentification	ш	46 Warewashing facilities: installed, maintained, & used; test strips
35 Food properly labeled; original container		47 Non-food contact surfaces clean
Prevention of Food Contamination		Physical Facilities
Insects, rodents, & animals not present		48 Hot & cold water available; adequate pressure
37 X Contamination prevented during food preparation, storage & display		49 Plumbing Installed; proper backflow devices
38 Personal cleanliness		50 Sewage & waste properly disposed
Wiping cloths: properly used & stored		51 Toilet facilities: properly constructed, supplied, & cleaned
Washing fruits & vegetables		52 Garbage & refuse properly disposed; facilities maintained
		53 Physical facilities installed, maintained, & clean
		54 Adequate ventilation & lighting; designated areas used

	Food Establishment I	nspection Rep	ort	
As Governed by Kansas City Health Departmen	License/Permit #			Date: Nov 03, 2014 Time In: 01:45 PM
2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	104190			ime Out: 04:45 PM
Establishment Royals Aramark C-213 (Crown Classics)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
	TEMPERATURE OBSE	RVATIONS		
	No temperatures observations were r	ecorded for this inspection	N.	

		OBSERVATIONS AND CORRECTIVE ACTIONS		
Question Number	Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.		
8 <u>5-205.11</u>		Using a Handwashing facility - A handwashing facility is not maintained so that it is accessible at all times for employee use; is being used for purposes other than handwashing or is not being used in accordance with manufacturer's instructions		
		Comply by Feb 1, 2015		
		Recommended Resolution -		
		Observations and Corrective Actions - Observed the handwashing sink to be blocked by cases of water, mop bucket, and trash can.		
37	3-305.11	Food is not stored as required by the Food Code		
		Comply by Feb 1, 2015		
		Recommended Resolution -		
		Observations and Corrective Actions - Observed the lid to the ice machine to be open, with ice in the machine, at the time of inspection.		

Complaint received to the Health Department on 11/03/14 stating:

"Complainant states that multiple violations observed throughout stands at Kauffman Stadium and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$125 re-Inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional reinspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: Jon Sutton

Food Esta	blishmen	t Inspection	on Report		
As Governed by Kansas City Health Department	No. of Risk I	actor/Interventi	on Violations: 4	Date: Nov (Time In: 0 Time Out: 0	1:45 PM
Establishment Royals Aramark C-417 (Hot Corner Grill/Fry Works/Crown Classics/Sweet Spot) Address 1 Royal Way Kansas City MO 6412	Ka	ity/State ensas City / MO	Zip Code 64129	Telephone (816) 504-4000	
License/Permit # Permit Holder 104204 Aramark Sports & Entertainment	In	urpose of spection emplaint	Risk Cat Medium	Est. Type Restaurant/Deli	
FOODBORNE ILLNESS IN=in compliance OUT=not in compliance N/O=not o			TH INTERVENTION Orrected on-site during		iolation
Compliance Status	COS R	Compliance		mapeedon K-repeat v	COS R
Supervision 1 IN PIC present, demonstrates knowledge, and duties Employee Health	58,929	Potentia 16 N/O Proper of 17 N/O Proper of		s for hot holding	
2 IN Management awareness; policy present			ot holding tempera		
3 IN Proper use of reporting, exclusion & restrict Good Hygienic Practice	ion		old holding tempera		
4 OUT Proper eating, tasting, drinking, or tobacco	use		late marking & dispo a public health cont		+
5 N/O No discharge from eyes, nose, and mouth Preventing Contamination by Hand		records			
6 N/O Hands clean & properly washed		23 N/A Consum	Consumer A er advisory provided	dvisory 1 for raw or undercooke	d
7 N/O No bare hands contact with RTE foods or ap alternate method properly followed	proved	foods	lichte Ceannathle	Donulations	
8 IN Adequate handwashing facilities supplied &			lighly Susceptible zed foods used; pro	hibited foods not offere	d 🔲
accessible Approved Source		25 N/A Food add	Chemica ditives: approved &	_	
9 IN Food obtained from approved source				lentifled, stored, & used	+
10 N/O Food received at proper temperature				roved Procedures	
11 OUT Food in good condition, safe, & unadulterate 12 N/A Required records available: shellstock tags,		27 N/A Complian HACCP p		pecialized process, &	
destruction Protection from Contamination		Diet fratere			
13 IN Food separated & protected				ces or procedures identi factors of foodborne ill	
14 OUT Food-contact surfaces: cleaned & sanitized		, ,		ons are control measure	s to
15 IN Proper disposition of returned, previously se reconditioned, & unsafe food	rved,	<u> </u>	revent foodborne ill	ness or injury.	
Good Retail Practices are preventative measu Numbered items marked 'X' are not in compliance	GOOD RETAIL		nemicals, and physical o		ion.
Safe Food and Water		-corrected on-site duri	Proper Use of	R=repeat violati Utensils	ion
Pasteurized eggs used where required	915		sils: properly stored		
 Water & ice from approved source Variance obtained for specialized processing me 	thods	42 Utensils, equi	uipment & linens: p	roperly stored, dried, &	ш
30 Variance obtained for specialized processing me Food Temperature Control	etrious	43 Single-use 8	single-service artic	cles: properly stored &	
Proper cooling methods used; adequate equipm	ent for	used 44 Gloves used	property		
temperature control Plant food properly cooked for hot holding		2000	ensils, Equipment	and Vending	
Approved thawing methods used	-	45 Food & non-	food contact surface	es cleanable, properly	
Thermometers provided & accurate			nstructed, & used g facilities: installed	, maintained, & used;	
Food Indentification 35 Food properly labeled; original container		test strips			
Prevention of Food Contamination		47 Non-food co	ntact surfaces clean	11	Ш
Insects, rodents, & animals not present		48 Hot & cold w	Physical Fac rater available; adec		
37 X Contamination prevented during food preparation	on,	J. 100 Per 1111	talled; proper back		
storage & display Personal cleanliness		1200	aste properly dispos		
Wiping cloths: properly used & stored		51 Toilet facilitie cleaned	es: properly constru	cted, supplied, &	Ш
Washing fruits & vegetables			efuse properly dispo	sed; facilities	
		***************************************	ities installed, main	tained. & clean	
		- 11 Try or can rach	motanea, main	surroup a crourt	H

54 Adequate ventilation & lighting; designated areas used

F	ood Establishment I	spection Rep	ort	
As Governed by Kansas City Health Department	License/Permit #			Date: Nov 03, 201 Time In: 01:45 PM
2400 Troost Unit # 3200	104204			ime Out: 04:45 PM
Kansas City MO 64108 (816) 513-6315				
Establishment Royals Aramark C-417 (Hot Corner Grill/Fry Works/Crown Classics/Sweet Spot)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
	TEMPERATURE OBSE	RVATIONS		26
	No temperatures observations were r	ecorded for this inspection		

		OBSERVATIONS AND CORRECTIVE ACTIONS					
Question		Critical Violations are indicated by an asterisk (*).					
Number		Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.					
4	2-401.11	* Eating, Drinking, or Using Tobacco - An employee was seen eating, drinking, or using a form of tobacco in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection could result.					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed open drinks stored on counters and prep tables in the kitchen.					
11	3-101.11	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented.					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed packets of dressings left in standing water behind the service counter.					
14	4-601.11	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch.					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed excessive spillage in the reach in ice cream freezer. Observed mold growth on the inside of the ice machine.					
21	3-501.17	* RTE PHF, Date Marking - Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours was not clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, in accordance with the Food Code.					
		CRITICAL Comply by Nov 6, 2014					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed silced cheese and pans of other food items stored in the wal in coolers.					
37	3-305.11	Food is not stored as required by the Food Code					
Jeen .		Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed bag in the box soda stored on the floor.					
53	6-101.11	Materials for floors/walls/cellings not smooth, durable, & easily cleanable under normal use					
	0 101,11	Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed the ceiling tile by the three compartment sink to be in disrepair.					
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean					
		Comply by Feb 1, 2015					
		Recommended Resolution -					
		Observations and Corrective Actions - Observed standing water on the floors throughout the kitchen. Osberved build up on the floors throughout the kitchen. Observed trash debris on the floors throughtout the stand. Observed soda spillage on the floors by the bag soda rack.					

Complaint received to the Health Department on 11/03/14 stating:

[&]quot;Complainant states that multiple violations observed throughout stands at Kauffman Stadlum and Arrowhead Stadium. Complainant stated that stands in question are all Aramark stands."

At the time of the complaint investigation the violations noted above in the Observations and Corrective Actions were observed.

Notice of Re-inspection:

Due to critical and/or repeat violations or a history of repeat non-critical violations; a re-inspection will occur in 3-10 days. A \$183 re-inspection fee will be assessed at that time. Critical and repeat non-critical violations must be corrected at that time. If not, an additional re-inspection and increased fee will occur. (8-405.11 KCMO Food Code)

Follow-up Required:

Yes

Follow-up Date: Nov 06, 2014

Signature Date: Nov 03, 2014

Person in Charge: Ion Sutton

Inspector: Stacie A Duitsman