

Food Establishment Inspection Report

As Governed by

Kansas City Health Department
2400 Troost Unit # 3200
Kansas City MO 64108
(816) 513-6315

No. of Risk Factor/Intervention Violations : 4
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014

Time In: 01:45 PM

Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L338C Vending	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104887	Aramark Sports and Entertainment LLC	Complaint	Low	Restaurant/Deli 0-5 Employees

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature			
1	IN	PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	16	N/A	Proper cooking time & temperatures	<input type="checkbox"/>
Employee Health				Consumer Advisory			
2	IN	Management awareness; policy present	<input type="checkbox"/>	23	N/A	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>
3	IN	Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	Highly Susceptible Populations			
Good Hygienic Practice				Chemicals			
4	N/O	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	25	N/A	Food additives: approved & properly used	<input type="checkbox"/>
5	N/O	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	26	IN	Toxic substances properly identified, stored, & used	<input type="checkbox"/>
Preventing Contamination by Hands				Conformance with Approved Procedures			
6	N/O	Hands clean & properly washed	<input type="checkbox"/>	27	N/A	Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>
7	N/O	No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
Approved Source							
9	IN	Food obtained from approved source	<input type="checkbox"/>				
10	N/O	Food received at proper temperature	<input type="checkbox"/>				
11	OUT	Food in good condition, safe, & unadulterated	<input type="checkbox"/>				
Protection from Contamination							
12	N/A	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>				
13	N/A	Food separated & protected	<input type="checkbox"/>				
14	IN	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>				
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Numbered items marked 'X' are **not** in compliance 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	43	Single-use & single-service articles: properly stored & used
Food Temperature Control		44	Gloves used properly
31	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending	
32	Plant food properly cooked for hot holding	45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
33	Approved thawing methods used	46	Warewashing facilities: installed, maintained, & used; test strips
34	Thermometers provided & accurate	47	X Non-food contact surfaces clean
Food Identification		Physical Facilities	
35	Food properly labeled; original container	48	Hot & cold water available; adequate pressure
Prevention of Food Contamination		49	Plumbing installed; proper backflow devices
36	X Insects, rodents, & animals not present	50	Sewage & waste properly disposed
37	Contamination prevented during food preparation, storage & display	51	Toilet facilities: properly constructed, supplied, & cleaned
38	Personal cleanliness	52	Garbage & refuse properly disposed; facilities maintained
39	Wiping cloths: properly used & stored	53	X Physical facilities installed, maintained, & clean
40	Washing fruits & vegetables	54	X Adequate ventilation & lighting; designated areas used

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104887	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

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.
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 <p style="text-align: right;">Comply by Feb 1, 2015</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed a bottle of water in the basin of the handwashing sink.</p>
8	<u>6-301.12</u>	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-air hand drying device. <p style="text-align: right;">Comply by Feb 1, 2015</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed no paper towels at the handwashing sink.</p>
8	<u>6-501.18</u>	Maintaining & Using Handwashing Facilities - Handwashing facilities are not kept clean, maintained and/or used as specified in the Food Code. <p style="text-align: right;">Comply by Feb 1, 2015</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed the handwashing sink, including the basin, nozzles and drainboard to be dirty.</p>
11	<u>3-101.11</u>	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented. CRITICAL <p style="text-align: right;">Comply by Nov 6, 2014</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed a full cup of lemonade on the shelving unit above the three compartment sink.</p>
36	<u>6-501.111</u>	* Effective pest control measures not in place *; and/or Dead or trapped pest not removed from traps at adequate frequency CRITICAL <p style="text-align: right;">Comply by Nov 6, 2014</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed excessive amounts of fruit flies around the three compartment sink and shelving above the three compartment sink.</p>
47	<u>4-602.13</u>	Nonfood-contact surfaces not cleaned at frequency to prevent buildup of residue <p style="text-align: right;">Comply by Feb 1, 2015</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed detergent spillage on the drainboard of the three compartment sink.</p>
53	<u>6-501.11</u>	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean <p style="text-align: right;">Comply by Feb 1, 2015</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed heavy build up on the floors throughout the establishment. Observed trash debris on the floor throughout the kitchen.</p>
54	<u>6-501.110</u>	Designated dressing rooms/lockers not used by employees <p style="text-align: right;">Comply by Feb 1, 2015</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed employee jackets, hats and other personal belongings stored on shelving among single service items and food equipment. Observed a trash bag containing employee work shirts stored in walk in cooler among bags cotton candy.</p>

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."

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 Required :

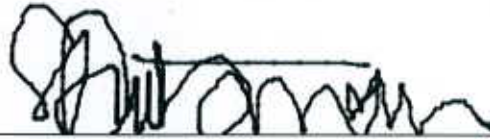
Yes

Follow-up Date : Nov 09, 2014

Signature Date : Nov 03, 2014



Person in Charge: Tim Witkowski



Inspector: Stacie A Dultsman

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 2
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 103A	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104873	Aramark Sports & Entertainment, LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O Proper reheating procedures for hot holding		
2 IN			18 N/O Proper cooling time & temperatures		
Management awareness; policy present			19 N/O Proper hot holding temperatures		
3 IN			20 N/A Proper cold holding temperatures		
Proper use of reporting, exclusion & restriction			21 OUT		
Good Hygienic Practice			Proper date marking & disposition		
4 N/O			22 N/A		
Proper eating, tasting, drinking, or tobacco use			Time as a public health control: procedures & records		
5 N/O			Consumer Advisory		
No discharge from eyes, nose, and mouth			23 N/A		
Preventing Contamination by Hands			Consumer advisory provided for raw or undercooked foods		
6 N/O			Highly Susceptible Populations		
Hands clean & properly washed			24 N/A		
7 N/O			Pasteurized foods used; prohibited foods not offered		
No bare hands contact with RTE foods or approved alternate method properly followed			Chemicals		
8 OUT			25 N/A		
Adequate handwashing facilities supplied & accessible			Food additives: approved & properly used		
Approved Source			26 IN		
9 IN			Toxic substances properly identified, stored, & used		
10 N/O			Conformance with Approved Procedures		
Food obtained from approved source			27 N/A		
11 IN			Compliance with variance, specialized process, & HACCP plan		
12 N/O			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.		
Food received at proper temperature					
13 IN					
Food in good condition, safe, & unadulterated					
14 IN					
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
15 IN					
Food separated & protected					
16 IN					
Food-contact surfaces: cleaned & sanitized					
17 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are **not** in compliance. COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & Ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			X Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104873	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 103A	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
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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
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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	<u>3-501.18</u>	* RTE PHF, Disposition - Ready-to-Eat, Potentially Hazardous Food was not discarded in accordance with the Food Code.
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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 date of 09/26/2014.

54	<u>6-403.11</u>	Employee accommodations not clearly designated for eating/drinking/smoking
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Comply by Feb 1, 2015

Recommended Resolution -

Observations and Corrective Actions - Observed employee bottled beverage stored on top of the paper towel dispenser above the handwashing sink.

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."

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 Required :

Yes

Follow-up Date : Nov 06, 2014

Signature Date : Nov 03, 2014



Person in Charge: Tim Witkowski



Inspector: Stacie A Duitsman

Food Establishment Inspection Report

As Governed by

Kansas City Health Department
2400 Troost Unit # 3200
Kansas City MO 64108
(816) 513-6315

No. of Risk Factor/Intervention Violations : 3

No. of Repeat Risk Factor/Intervention Violations : 1

Date: Nov 03, 2014

Time In: 01:45 PM

Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 127D	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 301-0765

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
105910	Aramark Sports and Entertainment, LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O Proper reheating procedures for hot holding		
2 IN			18 N/O		
Management awareness; policy present			Proper cooling time & temperatures		
3 IN			19 N/O		
Proper use of reporting, exclusion & restriction			Proper hot holding temperatures		
Good Hygienic Practice			20 IN Proper cold holding temperatures		
4 OUT			21 N/O		
Proper eating, tasting, drinking, or tobacco use			Proper date marking & disposition		
5 N/O			22 N/O		
No discharge from eyes, nose, and mouth			Time as a public health control: procedures & records		
Preventing Contamination by Hands			Consumer Advisory		
6 N/O			23 N/A		
Hands clean & properly washed			Consumer advisory provided for raw or undercooked foods		
7 N/O			Highly Susceptible Populations		
No bare hands contact with RTE foods or approved alternate method properly followed			24 N/A		
8 IN			Pasteurized foods used; prohibited foods not offered		
Adequate handwashing facilities supplied & accessible			Chemicals		
Approved Source			25 N/A		
9 IN			Food additives: approved & properly used		
10 N/O			26 IN		
Food received at proper temperature			Toxic substances properly identified, stored, & used		
11 OUT			Conformance with Approved Procedures		
Food in good condition, safe, & unadulterated			27 N/A		
12 N/A			Compliance with variance, specialized process, & HACCP plan		
Required records available: shellstock tags, parasite destruction			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
Protection from Contamination					
13 IN					
Food separated & protected					
14 OUT		X			
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are not in compliance. COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & Ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53	X	
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 105910	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 127D	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 301-0765

TEMPERATURE OBSERVATIONS

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.

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 units among consumer products.
 Observed open drinks stored on prep tables.

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 the condiment cart inside the stand storing bags of ketchup 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 and 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 spillage on the floors throughout the stand.

Observed build up on the floors throughout the kitchen.

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."

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

Signature Date : Nov 03, 2014



Person in Charge: Tim Witkowski



Inspector: Stacie A Dultsman

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 3
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark Stadium Club (.390 Bar & Grill)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104177	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16 N/O Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			17 N/O Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2 IN Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18 N/O Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3 IN Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19 N/O Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice			20 IN Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4 OUT Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	21 N/O Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5 N/O No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22 N/A Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands			Consumer Advisory		
6 N/O Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23 N/A Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
8 IN Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24 N/A Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			Chemicals		
9 IN Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25 N/A Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10 N/O Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26 OUT Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
11 IN Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
12 N/A Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27 N/A Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 IN Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>			
14 OUT Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are **not** in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28 Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41 X In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29 Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42 X Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
30 Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43 Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			44 Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
31 Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
33 Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	46 X Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
34 Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	47 X Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			Physical Facilities		
35 Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	48 Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
36 Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	50 Sewage & waste properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
37 X Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	51 Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
38 Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	52 Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
39 Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	53 X Physical facilities installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
40 Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	54 X Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104177	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment Royals Aramark Stadium Club (.390 Bar & Grill)	Address 1 Royal Way Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 504-4000
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TEMPERATURE OBSERVATIONS

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.	
4	<u>2-401.11</u>	* 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 Recommended Resolution - Observations and Corrective Actions - Observed open drinks stored on shelving, dish machine, and counters throughout the kitchen. Comply by Nov 6, 2014	
14	<u>4-601.11</u>	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch. CRITICAL 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. Comply by Nov 6, 2014	
26	<u>7-201.11</u>	* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed stainless steel cleaners stored on the make table on the line. Comply by Nov 6, 2014	
37	<u>3-305.11</u>	Food is not stored as required by the Food Code Recommended Resolution - Observations and Corrective Actions - Observed a case of lemons stored on the floor in the walk in freezer. Comply by Feb 1, 2015	
41	<u>3-304.12</u>	In-use utensils not properly stored between uses Recommended Resolution - Observations and Corrective Actions - Observed a ladle stored in standing water in the service station. Comply by Feb 1, 2015	
42	<u>4-803.11</u>	Solled linens not properly stored; and/or Linens not mechanically washed as specified in the food code Recommended Resolution - Observations and Corrective Actions - Observed a pile of dirty aprons and towels stored on and by a table marked for employee drinks. Comply by Feb 1, 2015	
46	<u>4-501.14</u>	Warewashing equipment not cleaned before use & every 24 hours; Warewashing machine not operated per data plate Recommended Resolution - Observations and Corrective Actions - Observed the three compartment sink to have a basin full of dirty water and utensils. Comply by Feb 1, 2015	
47	<u>4-601.11</u>	Equipment not maintained free of encrusted grease/soil deposits Recommended Resolution - Observations and Corrective Actions - Observed grease build up and food debris at the fry station. Comply by Feb 1, 2015	
47	<u>4-602.13</u>	Nonfood-contact surfaces not cleaned at frequency to prevent buildup of residue Recommended Resolution - Observations and Corrective Actions - Observed Ice cream spillage on the ice cream cart. Comply by Feb 1, 2015	
53	<u>6-201.11</u>	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.**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."

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)

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 personnel throughout the World Series.

Follow-up Required :

Yes

Follow-up Date : Nov 06, 2014**Signature Date :** Nov 03, 2014

Sign Paper Copy

Person in Charge: Jon Sutton

Stacie A. Duitsman

Inspector: Stacie A Duitsman

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 1
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-221 (Hot Corner Grill/Papa John's Pizza/Royals All Star Barbeque)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104188	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN PIC present, demonstrates knowledge, and performs duties			16 N/O Proper cooking time & temperatures		
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		
Good Hygienic Practice			20 N/A 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			23 N/A Consumer advisory provided for raw or undercooked foods		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations		
8 IN Adequate handwashing facilities supplied & accessible			24 N/A Pasteurized foods used; prohibited foods not offered		
Approved Source			Chemicals		
9 IN Food obtained from approved source			25 N/A Food additives: approved & properly used		
10 N/O Food received at proper temperature			26 IN Toxic substances properly identified, stored, & used		
11 OUT Food in good condition, safe, & unadulterated	X		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			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 N/A Food separated & protected					
14 IN Food-contact surfaces: cleaned & sanitized					
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
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			43 Single-use & single-service articles: properly stored & used		
Food Temperature Control			44 Gloves used properly		
31 Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding			45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33 Approved thawing methods used			46 Warewashing facilities: installed, maintained, & used; test strips		
34 Thermometers provided & accurate			47 Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35 Food properly labeled; original container			48 Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices		
36 Insects, rodents, & animals not present			50 Sewage & waste properly disposed		
37 Contamination prevented during food preparation, storage & display			51 Toilet facilities: properly constructed, supplied, & cleaned		
38 Personal cleanliness			52 Garbage & refuse properly disposed; facilities maintained		
39 Wiping cloths: properly used & stored			53 Physical facilities installed, maintained, & clean		
40 Washing fruits & vegetables					

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104188	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

No temperatures observations were recorded 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.

Question Number	Item Number	<p>11 <u>3-101.11</u> * Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented.</p> <p style="text-align: center;">CRITICAL Corrected on site</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Packaged ribs in upright hot box, appeared to be moldy, hot box was turn off. ribs were discarded.</p>
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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."

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

X

X

Person in Charge: John Sutton

Inspector: Robert S Gilliland

Food Establishment Inspection Report

As Governed by

Kansas City Health Department
2400 Troost Unit # 3200
Kansas City MO 64108
(816) 513-6315

No. of Risk Factor/Intervention Violations : 1

No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014

Time In: 01:45 PM

Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U345A	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104839	Aramark Sports and Entertainment LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision 1 IN PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>			Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 N/O Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 N/O Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 N/O Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 N/A Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 N/O Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 N/O Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>		
Employee Health 2 IN Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 IN Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>			Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>		
Good Hygienic Practice 4 N/O Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 N/O No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>			Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>		
Preventing Contamination by Hands 6 N/O Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 N/O No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 IN Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>			Chemicals 25 N/A Food additives: approved & properly used <input type="checkbox"/> <input type="checkbox"/> 26 IN Toxic substances properly identified, stored, & used <input type="checkbox"/> <input type="checkbox"/>		
Approved Source 9 IN Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 N/O Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 OUT Food in good condition, safe, & unadulterated <input checked="" type="checkbox"/> <input type="checkbox"/> 12 N/A Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>			Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>		
Protection from Contamination 13 N/A Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 N/A Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food <input type="checkbox"/> <input type="checkbox"/>			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water 28 Pasteurized eggs used where required <input type="checkbox"/> <input type="checkbox"/> 29 Water & ice from approved source <input type="checkbox"/> <input type="checkbox"/> 30 Variance obtained for specialized processing methods <input type="checkbox"/> <input type="checkbox"/>			Proper Use of Utensils 41 In-use utensils: properly stored <input type="checkbox"/> <input type="checkbox"/> 42 Utensils, equipment & linens: properly stored, dried, & handled <input type="checkbox"/> <input type="checkbox"/> 43 Single-use & single-service articles: properly stored & used <input type="checkbox"/> <input type="checkbox"/> 44 Gloves used properly <input type="checkbox"/> <input type="checkbox"/>		
Food Temperature Control 31 Proper cooling methods used; adequate equipment for temperature control <input type="checkbox"/> <input type="checkbox"/> 32 Plant food properly cooked for hot holding <input type="checkbox"/> <input type="checkbox"/> 33 Approved thawing methods used <input type="checkbox"/> <input type="checkbox"/> 34 Thermometers provided & accurate <input type="checkbox"/> <input type="checkbox"/>			Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used <input type="checkbox"/> <input type="checkbox"/> 46 Warewashing facilities: installed, maintained, & used; test strips <input type="checkbox"/> <input type="checkbox"/> 47 Non-food contact surfaces clean <input type="checkbox"/> <input type="checkbox"/>		
Food Identification 35 Food properly labeled; original container <input type="checkbox"/> <input type="checkbox"/>			Physical Facilities 48 Hot & cold water available; adequate pressure <input type="checkbox"/> <input type="checkbox"/> 49 Plumbing installed; proper backflow devices <input type="checkbox"/> <input type="checkbox"/> 50 Sewage & waste properly disposed <input type="checkbox"/> <input type="checkbox"/> 51 Toilet facilities: properly constructed, supplied, & cleaned <input type="checkbox"/> <input type="checkbox"/> 52 Garbage & refuse properly disposed; facilities maintained <input type="checkbox"/> <input type="checkbox"/> 53 Physical facilities installed, maintained, & clean <input type="checkbox"/> <input type="checkbox"/> 54 Adequate ventilation & lighting; designated areas used <input type="checkbox"/> <input type="checkbox"/>		
Prevention of Food Contamination 36 Insects, rodents, & animals not present <input type="checkbox"/> <input type="checkbox"/> 37 Contamination prevented during food preparation, storage & display <input type="checkbox"/> <input type="checkbox"/> 38 Personal cleanliness <input type="checkbox"/> <input type="checkbox"/> 39 Wiping cloths: properly used & stored <input type="checkbox"/> <input type="checkbox"/> 40 Washing fruits & vegetables <input type="checkbox"/> <input type="checkbox"/>					

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104839	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U345A	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

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	<u>3-101.11</u>	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented. CRITICAL Recommended Resolution - Observations and Corrective Actions - Packaged chili left in chili dispenser, dispenser was turn off. chili was discarded
		Corrected on site

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."

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

X



Person in Charge: Tim Witkowski

Inspector: Robert S Gilliland

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	No. of Risk Factor/Intervention Violations : 2 No. of Repeat Risk Factor/Intervention Violations : 0	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U343A	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104841	Aramark Sports and Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision					
1 IN PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	Potentially Hazardous Food Time/Temperature		
			16 N/O Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			17 N/O Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2 IN Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18 N/O Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3 IN Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19 N/O Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice			20 N/A Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4 N/O Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	21 N/O Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5 N/O No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22 N/O Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands			Consumer Advisory		
6 N/O Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23 N/A Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
8 IN Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24 N/A Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			Chemicals		
9 IN Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25 N/A Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10 N/O Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26 OUT Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
11 OUT Food in good condition, safe, & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
12 N/A Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27 N/A Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			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.		
13 N/A Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>			
14 N/A Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water					
28 Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	Proper Use of Utensils		
29 Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	41 In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
30 Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	42 Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			43 Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
31 Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	44 Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
32 Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
33 Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
34 Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	46 Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			47 Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
35 Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
Prevention of Food Contamination			48 Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
36 Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	49 Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37 Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	50 Sewage & waste properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38 Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	51 Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
39 Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	52 Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
40 Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53 Physical facilities installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
			54 Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104841	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U343A	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item 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.		
11	<u>3-101.11</u>	* 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	<u>6-501.11</u>	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

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."

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: Tim Witkowski

Inspector: Robert S Gilliland

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 2
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L338D	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104844	Aramark Sports and Entertainment LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN PIC present, demonstrates knowledge, and performs duties			16 N/O Proper cooking time & temperatures		
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		
Good Hygienic Practice			20 N/A 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			23 N/A Consumer advisory provided for raw or undercooked foods		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations		
8 IN Adequate handwashing facilities supplied & accessible			24 N/A Pasteurized foods used; prohibited foods not offered		
Approved Source			Chemicals		
9 IN Food obtained from approved source			25 N/A Food additives: approved & properly used		
10 N/O Food received at proper temperature			26 OUT Toxic substances properly identified, stored, & used		
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			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 N/A Food separated & protected					
14 IN Food-contact surfaces: cleaned & sanitized					
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
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			43 Single-use & single-service articles: properly stored & used		
Food Temperature Control			44 Gloves used properly		
31 Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding			45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33 Approved thawing methods used			46 Warewashing facilities: installed, maintained, & used; test strips		
34 Thermometers provided & accurate			47 Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35 Food properly labeled; original container			48 Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices		
36 Insects, rodents, & animals not present			50 Sewage & waste properly disposed		
37 Contamination prevented during food preparation, storage & display			51 Toilet facilities: properly constructed, supplied, & cleaned		
38 Personal cleanliness			52 Garbage & refuse properly disposed; facilities maintained		
39 Wiping cloths: properly used & stored			53 X Physical facilities installed, maintained, & clean		
40 Washing fruits & vegetables			54 Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104844	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L338D	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

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	<u>3-202.15</u>	* 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 - Gallon size can of Swiss Miss hot chocolate mix top of can was rusty.
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 service items.
53	<u>6-501.11</u>	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 - Food and trash spillage/ build up on floors under around equipment.

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."

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

X

X 

Person in Charge: Tim Witkowski

Inspector: Robert S Gilliland

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 1
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L340	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104842	Aramark Sports and Entertainment	Complaint	Medium	Restaurant/Deli 0-5 Employees

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O		
2 IN			Proper reheating procedures for hot holding		
Management awareness; policy present			18 N/O		
3 IN			Proper cooling time & temperatures		
Proper use of reporting, exclusion & restriction			19 N/O		
Good Hygienic Practice			Proper hot holding temperatures		
4 N/O			20 N/A		
Proper eating, tasting, drinking, or tobacco use			Proper cold holding temperatures		
5 N/O			21 N/O		
No discharge from eyes, nose, and mouth			Proper date marking & disposition		
Preventing Contamination by Hands			22 N/O		
6 N/O			Time as a public health control: procedures & records		
Hands clean & properly washed			Consumer Advisory		
7 N/O			23 N/A		
No bare hands contact with RTE foods or approved alternate method properly followed			Consumer advisory provided for raw or undercooked foods		
8 OUT			Highly Susceptible Populations		
Adequate handwashing facilities supplied & accessible			24 N/A		
Approved Source			Pasteurized foods used; prohibited foods not offered		
9 IN			Chemicals		
Food obtained from approved source			25 N/A		
10 N/O			Food additives: approved & properly used		
Food received at proper temperature			26 IN		
11 IN			Toxic substances properly identified, stored, & used		
Food in good condition, safe, & unadulterated			Conformance with Approved Procedures		
12 N/A			27 N/A		
Required records available: shellstock tags, parasite destruction			Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 IN					
Food separated & protected					
14 IN					
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are **not** in compliance **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report				
As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104842	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM		
Establishment Chiefs Aramark Stand L340	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
TEMPERATURE OBSERVATIONS				
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.		
8	<u>6-301.11</u>	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. <div style="text-align: right; font-weight: bold;">Comply by Feb 1, 2015</div>
Recommended Resolution - Observations and Corrective Actions - Handsink is blocked by boxes stack in middle of floor preventing access to the handsink.		

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."

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 Required :

Yes

Follow-up Date : Nov 06, 2014

Signature Date : Nov 03, 2014

X

X 

Person in Charge: Tim Witkowski

Inspector: Robert S Gilliland

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention 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
City/State Kansas City / MO
Zip Code 64129
Telephone (816) 504-4000

License/Permit # 104194
Permit Holder Aramark Sports & Entertainment
Purpose of Inspection Complaint
Risk Cat Medium
Est. Type Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			17 N/O		
Employee Health			18 N/O		
2 IN			19 N/O		
Management awareness; policy present			20 IN		
3 IN			21 N/O		
Proper use of reporting, exclusion & restriction			22 N/O		
Good Hygienic Practice			Time as a public health control: procedures & records		
4 N/O			Consumer Advisory		
Proper eating, tasting, drinking, or tobacco use			23 N/A		
5 N/O			Consumer advisory provided for raw or undercooked foods		
No discharge from eyes, nose, and mouth			Highly Susceptible Populations		
Preventing Contamination by Hands			24 N/A		
6 N/O			Pasteurized foods used; prohibited foods not offered		
Hands clean & properly washed			Chemicals		
7 N/O			25 N/A		
No bare hands contact with RTE foods or approved alternate method properly followed			26 IN		
8 IN			Toxic substances properly identified, stored, & used		
Adequate handwashing facilities supplied & accessible			Conformance with Approved Procedures		
Approved Source			27 N/A		
9 IN			Compliance with variance, specialized process, & HACCP plan		
Food obtained from approved source			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.		
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 destruction					
Protection from Contamination					
13 IN					
Food separated & protected					
14 IN					
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			42		
29			In-use utensils: properly stored		
Water & ice from approved source			43		
30			Utensils, equipment & linens: properly stored, dried, & handled		
Variance obtained for specialized processing methods			44		
Food Temperature Control			Single-use & single-service articles: properly stored & used		
31			45		
Proper cooling methods used; adequate equipment for temperature control			Gloves used properly		
32			Utensils, Equipment and Vending		
Plant food properly cooked for hot holding			46		
33			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Approved thawing methods used			47		
34			Warewashing facilities: installed, maintained, & used; test strips		
Thermometers provided & accurate			48		
Food Identification			Non-food contact surfaces clean		
35			Physical Facilities		
Food properly labeled; original container			49		
Prevention of Food Contamination			Hot & cold water available; adequate pressure		
36			50		
Insects, rodents, & animals not present			Plumbing installed; proper backflow devices		
37			51		
Contamination prevented during food preparation, storage & display			Sewage & waste properly disposed		
38			52		
Personal cleanliness			Toilet facilities: properly constructed, supplied, & cleaned		
39			53		
Wiping cloths: properly used & stored			Garbage & refuse properly disposed; facilities maintained		
40			54		
Washing fruits & vegetables			Physical facilities installed, maintained, & clean		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104194	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-252 (Blvd Classics)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

TEMPERATURE OBSERVATIONS

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.
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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

Sign paper copy

Person in Charge: Tim Witkowski

Carolyn White

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-250B (Blue Moose)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104179	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision					
1 IN PIC present, demonstrates knowledge, and performs duties			16 N/O Proper cooking time & temperatures		
Employee Health					
2 IN Management awareness; policy present			17 N/O Proper reheating procedures for hot holding		
3 IN Proper use of reporting, exclusion & restriction			18 N/O Proper cooling time & temperatures		
Good Hygienic Practice					
4 N/O Proper eating, tasting, drinking, or tobacco use			19 N/O Proper hot holding temperatures		
5 N/O No discharge from eyes, nose, and mouth			20 IN Proper cold holding temperatures		
Preventing Contamination by Hands					
6 N/O Hands clean & properly washed			21 N/O Proper date marking & disposition		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			22 N/O Time as a public health control: procedures & records		
8 IN Adequate handwashing facilities supplied & accessible			Consumer Advisory		
Approved Source					
9 IN Food obtained from approved source			23 N/A Consumer advisory provided for raw or undercooked foods		
10 N/O Food received at proper temperature			Highly Susceptible Populations		
11 IN Food in good condition, safe, & unadulterated			24 N/A Pasteurized foods used; prohibited foods not offered		
12 N/A Required records available: shellstock tags, parasite destruction			Chemicals		
Protection from Contamination					
13 IN Food separated & protected			25 N/A Food additives: approved & properly used		
14 IN Food-contact surfaces: cleaned & sanitized			26 IN Toxic substances properly identified, stored, & used		
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures		
GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered Items marked 'X' are not in compliance COS =corrected on-site during inspection R =repeat violation					
Safe Food and Water					
28 Pasteurized eggs used where required			Proper Use of Utensils		
29 Water & Ice from approved source			41 In-use utensils: properly stored		
30 Variance obtained for specialized processing methods			42 Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control					
31 Proper cooling methods used; adequate equipment for temperature control			43 Single-use & single-service articles: properly stored & used		
32 Plant food properly cooked for hot holding			44 Gloves used properly		
33 Approved thawing methods used			Utensils, Equipment and Vending		
34 Thermometers provided & accurate			45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification					
35 Food properly labeled; original container			46 Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination					
36 Insects, rodents, & animals not present			47 Non-food contact surfaces clean		
37 Contamination prevented during food preparation, storage & display			Physical Facilities		
38 Personal cleanliness			48 Hot & cold water available; adequate pressure		
39 Wiping cloths: properly used & stored			49 Plumbing installed; proper backflow devices		
40 Washing fruits & vegetables			50 Sewage & waste properly disposed		
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.					
Physical Facilities					
51 Toilet facilities: properly constructed, supplied, & cleaned					
52 Garbage & refuse properly disposed; facilities maintained					
53 Physical facilities installed, maintained, & clean					
54 Adequate ventilation & lighting; designated areas used					

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104179	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

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.
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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

8/15/17 paper copy

[Handwritten Signature]

Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 101C	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104872	Aramark Sports & Entertainment, LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision 1 IN PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>			Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 N/O Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 N/O Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 N/O Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 IN Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 N/O Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 N/O Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>		
Employee Health 2 IN Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 IN Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>			Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>		
Good Hygienic Practice 4 N/O Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 N/O No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>			Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>		
Preventing Contamination by Hands 6 N/O Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 N/O No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 IN Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>			Chemicals 25 N/A Food additives: approved & properly used <input type="checkbox"/> <input type="checkbox"/> 26 IN Toxic substances properly identified, stored, & used <input type="checkbox"/> <input type="checkbox"/>		
Approved Source 9 IN Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 N/O Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 IN Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 N/A Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>			Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>		
Protection from Contamination 13 IN Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 IN Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food <input type="checkbox"/> <input type="checkbox"/>			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water 28 Pasteurized eggs used where required <input type="checkbox"/> <input type="checkbox"/> 29 Water & ice from approved source <input type="checkbox"/> <input type="checkbox"/> 30 Variance obtained for specialized processing methods <input type="checkbox"/> <input type="checkbox"/>			Proper Use of Utensils 41 In-use utensils: properly stored <input type="checkbox"/> <input type="checkbox"/> 42 Utensils, equipment & linens: properly stored, dried, & handled <input type="checkbox"/> <input type="checkbox"/> 43 Single-use & single-service articles: properly stored & used <input type="checkbox"/> <input type="checkbox"/> 44 Gloves used properly <input type="checkbox"/> <input type="checkbox"/>		
Food Temperature Control 31 Proper cooling methods used; adequate equipment for temperature control <input type="checkbox"/> <input type="checkbox"/> 32 Plant food properly cooked for hot holding <input type="checkbox"/> <input type="checkbox"/> 33 Approved thawing methods used <input type="checkbox"/> <input type="checkbox"/> 34 Thermometers provided & accurate <input type="checkbox"/> <input type="checkbox"/>			Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used <input type="checkbox"/> <input type="checkbox"/> 46 Warewashing facilities: installed, maintained, & used; test strips <input type="checkbox"/> <input type="checkbox"/> 47 Non-food contact surfaces clean <input type="checkbox"/> <input type="checkbox"/>		
Food Identification 35 Food properly labeled; original container <input type="checkbox"/> <input type="checkbox"/>			Physical Facilities 48 Hot & cold water available; adequate pressure <input type="checkbox"/> <input type="checkbox"/> 49 Plumbing installed; proper backflow devices <input type="checkbox"/> <input type="checkbox"/> 50 Sewage & waste properly disposed <input type="checkbox"/> <input type="checkbox"/> 51 Toilet facilities: properly constructed, supplied, & cleaned <input type="checkbox"/> <input type="checkbox"/> 52 Garbage & refuse properly disposed; facilities maintained <input type="checkbox"/> <input type="checkbox"/> 53 Physical facilities installed, maintained, & clean <input type="checkbox"/> <input type="checkbox"/> 54 Adequate ventilation & lighting; designated areas used <input type="checkbox"/> <input type="checkbox"/>		
Prevention of Food Contamination 36 Insects, rodents, & animals not present <input type="checkbox"/> <input type="checkbox"/> 37 Contamination prevented during food preparation, storage & display <input type="checkbox"/> <input type="checkbox"/> 38 Personal cleanliness <input type="checkbox"/> <input type="checkbox"/> 39 Wiping cloths: properly used & stored <input type="checkbox"/> <input type="checkbox"/> 40 Washing fruits & vegetables <input type="checkbox"/> <input type="checkbox"/>					

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104872	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

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.
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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

Sign paper copy

Person in Charge: Tim Witkowski

[Signature]

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 131C	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 301-0765

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
105282	Aramark Sports and Entertainment, LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O		
2 IN			Proper reheating procedures for hot holding		
Management awareness; policy present			18 N/O		
3 IN			Proper cooling time & temperatures		
Proper use of reporting, exclusion & restriction			19 N/O		
Good Hygienic Practice			Proper hot holding temperatures		
4 N/O			20 IN		
Proper eating, tasting, drinking, or tobacco use			Proper cold holding temperatures		
5 N/O			21 N/O		
No discharge from eyes, nose, and mouth			Proper date marking & disposition		
Preventing Contamination by Hands			22 N/O		
6 N/O			Time as a public health control: procedures & records		
Hands clean & properly washed			Consumer Advisory		
7 N/O			23 N/A		
No bare hands contact with RTE foods or approved alternate method properly followed			Consumer advisory provided for raw or undercooked foods		
8 IN			Highly Susceptible Populations		
Adequate handwashing facilities supplied & accessible			24 N/A		
Approved Source			Pasteurized foods used; prohibited foods not offered		
9 IN			Chemicals		
Food obtained from approved source			25 N/A		
10 N/O			Food additives: approved & properly used		
Food received at proper temperature			26 IN		
11 IN			Toxic substances properly identified, stored, & used		
Food in good condition, safe, & unadulterated			Conformance with Approved Procedures		
12 N/A			27 N/A		
Required records available: shellstock tags, parasite destruction			Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 IN					
Food separated & protected					
14 IN					
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: Installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 105282	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 131C	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 301-0765

TEMPERATURE OBSERVATIONS

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.
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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

8152 paper copy

[Signature]

Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U321	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104984	Aramark Sports and Entertainment LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O Proper reheating procedures for hot holding		
2 IN			18 N/O Proper cooling time & temperatures		
Management awareness; policy present			19 N/O Proper hot holding temperatures		
3 IN			20 N/A Proper cold holding temperatures		
Proper use of reporting, exclusion & restriction			21 N/O Proper date marking & disposition		
Good Hygienic Practice			22 N/A Time as a public health control: procedures & records		
4 N/O			Consumer Advisory		
Proper eating, tasting, drinking, or tobacco use			23 N/A		
5 N/O			Consumer advisory provided for raw or undercooked foods		
No discharge from eyes, nose, and mouth			Highly Susceptible Populations		
Preventing Contamination by Hands			24 N/A		
6 N/O			Pasteurized foods used; prohibited foods not offered		
Hands clean & properly washed			Chemicals		
7 N/O			25 N/A		
No bare hands contact with RTE foods or approved alternate method properly followed			Food additives: approved & properly used		
8 IN			26 IN		
Adequate handwashing facilities supplied & accessible			Toxic substances properly identified, stored, & used		
Approved Source			Conformance with Approved Procedures		
9 IN			27		
Food obtained from approved source			Compliance with variance, specialized process, & HACCP plan		
10 N/O			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
11 IN					
Food received at proper temperature					
12 N/A					
Food in good condition, safe, & unadulterated					
Protection from Contamination					
13 N/A			Required records available: shellstock tags, parasite destruction		
14 IN			Food separated & protected		
15 IN			Food-contact surfaces: cleaned & sanitized		
			Proper disposition of returned, previously served, reconditioned, & unsafe food		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Numbered items marked 'X' are **not** in compliance

COS=corrected on-site during inspection

R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & Ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104984	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

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.
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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 violations pertaining to the complaint were observed at the time of inspection.

Follow-up Required :

No

Signature Date : Nov 03, 2014

Sign Paper Copy

Person in Charge: Tim Witkowski

Stacie A Dultsman

Inspector: Stacie A Dultsman

Food Establishment Inspection Report

As Governed by
Kansas City Health Department
2400 Troost Unit # 3200
Kansas City MO 64108
(816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 102	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104871	Aramark Sports & Entertainment, LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status		COS	R
Supervision 1 IN PIC present, demonstrates knowledge, and performs duties				Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures			
Employee Health 2 IN Management awareness; policy present 3 IN Proper use of reporting, exclusion & restriction				17 N/O Proper reheating procedures for hot holding 18 N/O Proper cooling time & temperatures 19 N/O Proper hot holding temperatures 20 N/A Proper cold holding temperatures 21 N/O Proper date marking & disposition 22 N/O Time as a public health control: procedures & records			
Good Hygienic Practice 4 N/O Proper eating, tasting, drinking, or tobacco use 5 N/O No discharge from eyes, nose, and mouth				Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods			
Preventing Contamination by Hands 6 N/O Hands clean & properly washed 7 N/O No bare hands contact with RTE foods or approved alternate method properly followed 8 IN Adequate handwashing facilities supplied & accessible				Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered			
Approved Source 9 IN Food obtained from approved source 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 destruction				Chemicals 25 N/A Food additives: approved & properly used 26 IN Toxic substances properly identified, stored, & used			
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				Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, & HACCP plan			
<div style="border: 1px solid black; padding: 5px;"> 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. </div>							
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation							
Safe Food and Water 28 Pasteurized eggs used where required 29 Water & Ice from approved source 30 Variance obtained for specialized processing methods				Proper Use of Utensils 41 In-use utensils: properly stored 42 Utensils, equipment & linens: properly stored, dried, & handled 43 Single-use & single-service articles: properly stored & used 44 Gloves used properly			
Food Temperature Control 31 Proper cooling methods used; adequate equipment for temperature control 32 Plant food properly cooked for hot holding 33 Approved thawing methods used 34 Thermometers provided & accurate				Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used 46 Warewashing facilities: installed, maintained, & used; test strips 47 Non-food contact surfaces clean			
Food Identification 35 Food properly labeled; original container				Physical Facilities 48 Hot & cold water available; adequate pressure 49 Plumbing installed; proper backflow devices 50 Sewage & waste properly disposed 51 Toilet facilities: properly constructed, supplied, & cleaned 52 Garbage & refuse properly disposed; facilities maintained 53 Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting; designated areas used			
Prevention of Food Contamination 36 Insects, rodents, & animals not present 37 Contamination prevented during food preparation, storage & display 38 Personal cleanliness 39 Wiping cloths: properly used & stored 40 Washing fruits & vegetables							

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104871	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand 102	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

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.
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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."

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

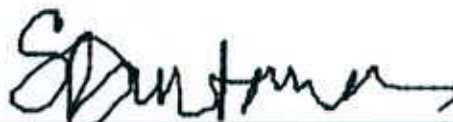
Follow-up Required :

No

Signature Date : Nov 03, 2014



Person in Charge: Tim Witkowski



Inspector: Stacie A Dultsman

Food Establishment Inspection Report

As Governed by

Kansas City Health Department
2400 Troost Unit # 3200
Kansas City MO 64108
(816) 513-6315

No. of Risk Factor/Intervention Violations : 1
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U326	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104896	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/A		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/A		
2 IN			Proper reheating procedures for hot holding		
Management awareness; policy present			18 N/A		
3 IN			Proper cooling time & temperatures		
Proper use of reporting, exclusion & restriction			19 N/A		
Good Hygienic Practice			20 IN		
4 N/O			Proper cold holding temperatures		
Proper eating, tasting, drinking, or tobacco use			21 N/O		
5 N/O			Proper date marking & disposition		
No discharge from eyes, nose, and mouth			22 N/A		
Preventing Contamination by Hands			Time as a public health control: procedures & records		
6 N/O			Consumer Advisory		
Hands clean & properly washed			23 N/A		
7 N/O			Consumer advisory provided for raw or undercooked foods		
No bare hands contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations		
8 IN			24 N/A		
Adequate handwashing facilities supplied & accessible			Pasteurized foods used; prohibited foods not offered		
Approved Source			Chemicals		
9 IN			25 N/A		
Food obtained from approved source			Food additives: approved & properly used		
10 N/O			26 IN		
Food received at proper temperature			Toxic substances properly identified, stored, & used		
11 IN			Conformance with Approved Procedures		
Food in good condition, safe, & unadulterated			27 N/A		
12 N/A			Compliance with variance, specialized process, & HACCP plan		
Required records available: shellstock tags, parasite destruction			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
Protection from Contamination					
13 OUT					
Food separated & protected					
14 N/A					
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Numbered items marked 'X' are not in compliance

COS=corrected on-site during inspection

R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & Ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53	X	
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104896	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U326	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

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

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."

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

Sign Paper Copy

Person in Charge: Tim Witkowski

Stacie A Dultsman

Inspector: Stacie A Dultsman

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 2
No. of Repeat Risk Factor/Intervention Violations : 1

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L333B	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104845	Aramark Sports and Entertainment LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision					
1 IN PIC present, demonstrates knowledge, and performs duties			16 N/O Proper cooking time & temperatures		
Employee Health					
2 IN Management awareness; policy present			17 N/O Proper reheating procedures for hot holding		
3 IN Proper use of reporting, exclusion & restriction			18 N/O Proper cooling time & temperatures		
Good Hygienic Practice					
4 N/O Proper eating, tasting, drinking, or tobacco use			19 N/O Proper hot holding temperatures		
5 N/O No discharge from eyes, nose, and mouth			20 IN Proper cold holding temperatures		
Preventing Contamination by Hands					
6 N/O Hands clean & properly washed			21 N/O Proper date marking & disposition		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			22 N/O Time as a public health control: procedures & records		
8 IN Adequate handwashing facilities supplied & accessible			Consumer Advisory		
Approved Source					
9 IN Food obtained from approved source			23 N/A Consumer advisory provided for raw or undercooked foods		
10 N/O Food received at proper temperature			Highly Susceptible Populations		
11 IN Food in good condition, safe, & unadulterated			24 N/A Pasteurized foods used; prohibited foods not offered		
12 N/A Required records available: shellstock tags, parasite destruction			Chemicals		
Protection from Contamination					
13 IN Food separated & protected			25 N/A Food additives: approved & properly used		
14 OUT Food-contact surfaces: cleaned & sanitized		X	26 OUT Toxic substances properly identified, stored, & used		
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedures		
GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are not in compliance 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			43 Single-use & single-service articles: properly stored & used		
Food Temperature Control			44 Gloves used properly		
31 Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding			45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33 Approved thawing methods used			46 Warewashing facilities: installed, maintained, & used; test strips		
34 Thermometers provided & accurate			47 X Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35 Food properly labeled; original container			48 Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices		
36 Insects, rodents, & animals not present			50 Sewage & waste properly disposed		
37 Contamination prevented during food preparation, storage & display			51 Toilet facilities: properly constructed, supplied, & cleaned		
38 Personal cleanliness			52 Garbage & refuse properly disposed; facilities maintained		
39 Wiping cloths: properly used & stored			53 X Physical facilities installed, maintained, & clean		
40 Washing fruits & vegetables			54 Adequate ventilation & lighting; designated areas used		

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.

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104845	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L333B	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item 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.		
14	<u>4-601.11</u>	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed food debris buildup on the steam well. Comply by Nov 6, 2014
26	<u>7-101.11</u>	* Identifying Information - Containers of poisonous or toxic materials and personal care items do not bear a legible manufacturer's label. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed glass cleaner stored in a spray bottle labeled sanitizer. Comply by Nov 6, 2014
47	<u>4-601.11</u>	Equipment not maintained free of encrusted grease/soil deposits Comply by Feb 1, 2015 Recommended Resolution - Observations and Corrective Actions - Observed excessive spillage and debris in the bottom of the reach in cooler near the grill station.
53	<u>6-501.11</u>	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 grease buildup on the floor in the corner by the fryer station.

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.

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

8/3/14 Paper copy

Person In Charge: Tim Witkowski

[Signature]

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	No. of Risk Factor/Intervention Violations : 1 No. of Repeat Risk Factor/Intervention Violations : 0	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U303B	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104836	Aramark Sports and Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision					
1 IN PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	Potentially Hazardous Food Time/Temperature		
			16 N/O Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
			17 N/O Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			18 N/O Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
2 IN Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	19 N/O Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3 IN Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	20 IN Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice			21 N/O Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
4 N/O Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	22 N/O Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
5 N/O No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory		
Preventing Contamination by Hands			23 N/A Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
6 N/O Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	24 N/A Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
8 IN Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	Chemicals		
Approved Source			25 N/A Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
9 IN Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	26 IN Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
10 N/O Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
11 IN Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	27 N/A Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
12 N/A Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<div style="border: 1px solid black; padding: 5px; margin: 5px auto; width: 80%;"> 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. </div>		
Protection from Contamination					
13 IN Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>			
14 OUT Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are **not** in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water					
28 Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	Proper Use of Utensils		
29 Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	41 In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
30 Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	42 Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			43 Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
31 Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	44 Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
32 Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
33 Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
34 Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	46 X Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			47 Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
35 Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
Prevention of Food Contamination			48 Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
36 Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	49 Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37 Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	50 Sewage & waste properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38 Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	51 Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
39 Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	52 Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
40 Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53 Physical facilities installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
			54 Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104836	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U303B	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

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	<u>4-602.11</u>	* Eq. & Food-Contact-Cleaning Frequency - Equipment food-contact surfaces and utensils shall be cleaned according to the Food Code. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed mold buildup on the chute of the ice machine. <div style="text-align: right;">Comply by Nov 6, 2014</div>
46	<u>4-301.13</u>	Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items not provided. <div style="text-align: right;">Comply by Feb 1, 2015</div> Recommended Resolution - Observations and Corrective Actions - Observed dirty pans and sheet trays stored in the mop sink.

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.

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

Sign paper copy

[Signature]

Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 0
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-234 (Hot Corner Grill/Papa John's Pizza)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104187	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O Proper reheating procedures for hot holding		
2 IN			18 N/O Proper cooling time & temperatures		
Management awareness; policy present			19 N/O Proper hot holding temperatures		
3 IN			20 IN Proper cold holding temperatures		
Proper use of reporting, exclusion & restriction			21 N/O Proper date marking & disposition		
Good Hygienic Practice			22 N/O Time as a public health control: procedures & records		
4 N/O			Consumer Advisory		
Proper eating, tasting, drinking, or tobacco use			23 N/A Consumer advisory provided for raw or undercooked foods		
5 N/O			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth			24 N/A Pasteurized foods used; prohibited foods not offered		
Preventing Contamination by Hands			Chemicals		
6 N/O			25 N/A Food additives: approved & properly used		
Hands clean & properly washed			26 IN Toxic substances properly identified, stored, & used		
7 N/O			Conformance with Approved Procedures		
No bare hands contact with RTE foods or approved alternate method properly followed			27 N/A Compliance with variance, specialized process, & HACCP plan		
8 IN			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
Adequate handwashing facilities supplied & accessible					
Approved Source					
9 IN					
Food obtained from approved source					
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 destruction					
Protection from Contamination					
13 IN					
Food separated & protected					
14 IN					
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Numbered items marked 'X' are **not** in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45 X		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing Installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54 X		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104187	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-234 (Hot Corner Grill/Papa John's Pizza)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Observations and Corrective Actions
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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.

45	<u>4-501.11</u>	Equipment not in good repair & adjusted per manufacturer's specs; and/or Scratched cutting boards not resurfaced or discarded
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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	<u>6-403.11</u>	Employee accommodations not clearly designated for eating/drinking/smoking
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Comply by Feb 1, 2015

Recommended Resolution -

Observations and Corrective Actions - Observed employee beverages stored on prep tables and shelving throughout stand.

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.

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

816 513 6315 paper copy

[Handwritten Signature]

Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 2
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time 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
License/Permit # 104892	Permit Holder Aramark Sports and Entertainment	Purpose of Inspection Complaint	Risk Cat Medium	Est. Type Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision 1 IN PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>			Potentially Hazardous Food Time/Temperature 16 N/O Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 N/O Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 N/O Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 N/O Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 IN Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 N/O Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 N/O Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>		
Employee Health 2 IN Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 IN Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>			Consumer Advisory 23 N/A Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>		
Good Hygienic Practice 4 N/O Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 N/O No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>			Highly Susceptible Populations 24 N/A Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>		
Preventing Contamination by Hands 6 N/O Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 N/O No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 IN Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>			Chemicals 25 N/A Food additives: approved & properly used <input type="checkbox"/> <input type="checkbox"/> 26 OUT Toxic substances properly identified, stored, & used <input type="checkbox"/> <input type="checkbox"/>		
Approved Source 9 IN Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 N/O Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 IN Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 N/A Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>			Conformance with Approved Procedures 27 N/A Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>		
Protection from Contamination 13 IN Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 OUT Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food <input type="checkbox"/> <input type="checkbox"/>			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water 28 Pasteurized eggs used where required <input type="checkbox"/> <input type="checkbox"/> 29 Water & ice from approved source <input type="checkbox"/> <input type="checkbox"/> 30 Variance obtained for specialized processing methods <input type="checkbox"/> <input type="checkbox"/>			Proper Use of Utensils 41 In-use utensils: properly stored <input type="checkbox"/> <input type="checkbox"/> 42 Utensils, equipment & linens: properly stored, dried, & handled <input type="checkbox"/> <input type="checkbox"/> 43 Single-use & single-service articles: properly stored & used <input type="checkbox"/> <input type="checkbox"/> 44 Gloves used properly <input type="checkbox"/> <input type="checkbox"/>		
Food Temperature Control 31 Proper cooling methods used; adequate equipment for temperature control <input type="checkbox"/> <input type="checkbox"/> 32 Plant food properly cooked for hot holding <input type="checkbox"/> <input type="checkbox"/> 33 Approved thawing methods used <input type="checkbox"/> <input type="checkbox"/> 34 Thermometers provided & accurate <input type="checkbox"/> <input type="checkbox"/>			Utensils, Equipment and Vending 45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used <input type="checkbox"/> <input type="checkbox"/> 46 Warewashing facilities: installed, maintained, & used; test strips <input type="checkbox"/> <input type="checkbox"/> 47 Non-food contact surfaces clean <input type="checkbox"/> <input type="checkbox"/>		
Food Identification 35 Food properly labeled; original container <input type="checkbox"/> <input type="checkbox"/>			Physical Facilities 48 Hot & cold water available; adequate pressure <input type="checkbox"/> <input type="checkbox"/> 49 Plumbing installed; proper backflow devices <input type="checkbox"/> <input type="checkbox"/> 50 Sewage & waste properly disposed <input type="checkbox"/> <input type="checkbox"/> 51 Toilet facilities: properly constructed, supplied, & cleaned <input type="checkbox"/> <input type="checkbox"/> 52 Garbage & refuse properly disposed; facilities maintained <input type="checkbox"/> <input type="checkbox"/> 53 Physical facilities installed, maintained, & clean <input type="checkbox"/> <input type="checkbox"/> 54 Adequate ventilation & lighting; designated areas used <input type="checkbox"/> <input type="checkbox"/>		
Prevention of Food Contamination 36 Insects, rodents, & animals not present <input type="checkbox"/> <input type="checkbox"/> 37 Contamination prevented during food preparation, storage & display <input type="checkbox"/> <input type="checkbox"/> 38 Personal cleanliness <input type="checkbox"/> <input type="checkbox"/> 39 Wiping cloths: properly used & stored <input type="checkbox"/> <input type="checkbox"/> 40 Washing fruits & vegetables <input type="checkbox"/> <input type="checkbox"/>					

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104892	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand U323A	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item 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.		
14	<u>4-601.11</u>	* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed excessive food spillage buildup and debris on the pizza conveyer oven. Comply by Nov 6, 2014
26	<u>7-201.11</u>	* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed a spray sanitizer bottle stored next to single service items. Comply by Nov 6, 2014

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.

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 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

Sign n paper copy



Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 2
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-422 (Hot Corner Grill/Royals All Star Barbeque/Crown Classics/Sweet Spot)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104203	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN PIC present, demonstrates knowledge, and performs duties			16 N/O Proper cooking time & temperatures		
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		
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		
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			23 N/A Consumer advisory provided for raw or undercooked foods		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations		
8 OUT Adequate handwashing facilities supplied & accessible			24 N/A Pasteurized foods used; prohibited foods not offered		
Approved Source			Chemicals		
9 IN Food obtained from approved source			25 N/A Food additives: approved & properly used		
10 N/O Food received at proper temperature			26 IN Toxic substances properly identified, stored, & used		
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			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 IN Food separated & protected					
14 IN Food-contact surfaces: cleaned & sanitized					
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
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			43 Single-use & single-service articles: properly stored & used		
Food Temperature Control			44 Gloves used properly		
31 Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding			45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33 Approved thawing methods used			46 Warewashing facilities: installed, maintained, & used; test strips		
34 Thermometers provided & accurate			47 Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35 Food properly labeled; original container			48 Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices		
36 Insects, rodents, & animals not present			50 Sewage & waste properly disposed		
37 Contamination prevented during food preparation, storage & display			51 Toilet facilities: properly constructed, supplied, & cleaned		
38 Personal cleanliness			52 Garbage & refuse properly disposed; facilities maintained		
39 Wiping cloths: properly used & stored					
40 Washing fruits & vegetables					

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

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315		License/Permit # 104203	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM	
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 OBSERVATIONS				
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.	
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 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.	Comply by Nov 6, 2014
		CRITICAL	
		Recommended Resolution -	
		Observations and Corrective Actions - Observed hot dogs from the last game stored under no temperature control in a drawer warmer at the front counter line.	

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.

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

Sign paper copy

[Signature]

Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 3
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L310B	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104851	Aramark Sports and Entertainment LLC	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision					
1 IN PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	Potentially Hazardous Food Time/Temperature		
			16 N/O Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
			17 N/O Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
			18 N/O Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
			19 N/O Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
			20 IN Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
			21 N/O Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
			22 N/A Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					
2 IN Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory		
3 IN Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	23 N/A Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice					
4 N/O Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
5 N/O No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	24 N/A Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					
6 N/O Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	Chemicals		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	25 N/A Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
8 IN Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	26 OUT Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source					
9 IN Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
10 N/O Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	27 N/A Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
11 OUT Food in good condition, safe, & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	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.		
12 N/A Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>			
Protection from Contamination					
13 IN Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>			
14 OUT Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered Items marked 'X' are **not** in compliance **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water					
28 Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	Proper Use of Utensils		
29 Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	41 In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
30 Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	42 Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					
31 Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	43 Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
32 Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	44 Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
33 Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
34 Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification					
35 Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	46 Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					
36 Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	47 Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
37 Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
38 Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	48 Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
39 Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	49 Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
40 Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	50 Sewage & waste properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
			51 Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
			52 Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
			53 Physical facilities installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
			54 Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104851	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Stand L310B	1 Arrowhead Drive Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

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	<u>3-101.11</u>	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed a pan of chili dogs from the day before under no temperature control in a drawer warmer on the front counter line. Manager discarded chili dogs. Corrected on site
14	<u>4-602.11</u>	* Eq. & Food-Contact-Cleaning Frequency - Equipment food-contact surfaces and utensils shall be cleaned according to the Food Code. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed mold buildup on the chute of the ice machine. Comply by Nov 6, 2014
26	<u>7-201.11</u>	* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed a sanitizer spray bottle stored next to single service items on a prep table. Comply by Nov 6, 2014 Observed a sanitizer spray bottle stored next to single service items on a storage shelf by the three compartment sink.

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.

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

813-1 paper copy

[Signature]

Person in Charge: Tim Witkowski

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 7
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment Chiefs Aramark Main Kitchen	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
License/Permit # 104732	Permit Holder Aramark Sports & Entertainment, LLC	Purpose of Inspection Complaint	Risk Cat Medium	Est. Type Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16 N/O Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			17 N/O Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2 IN Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18 OUT Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3 IN Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19 N/O Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice			20 IN Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4 OUT Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	21 OUT Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5 IN No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22 N/O Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands			Consumer Advisory		
6 N/O Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23 N/A Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
8 OUT Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24 N/A Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			Chemicals		
9 IN Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25 N/A Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10 N/O Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26 OUT Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
11 OUT Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
12 N/A Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27 N/A Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			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.		
13 IN Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>			
14 IN Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28 Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41 In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29 Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42 X Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>
30 Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43 Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			44 Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
31 Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45 X Food & non-food contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>
33 Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	46 Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
34 Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	47 X Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			Physical Facilities		
35 Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	48 Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
36 Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	50 Sewage & waste properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
37 Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	51 Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
38 Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	52 Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
39 Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	53 X Physical facilities installed, maintained, & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>
40 Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	54 X Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104732	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Chiefs Aramark Main Kitchen	1 Arrowhead Dr Kansas City MO 64129	Kansas City / MO	64129	(816) 920-9330

TEMPERATURE OBSERVATIONS

Item/Location	Temp (° F)
Cut melon/Prep table	38
Brisket/Walk in cooler	37
Hot dog/Walk in cooler	37
Shredded brisket/Walk in cooler	38

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 | <u>2-401.11</u> | * 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 Corrected on site
Recommended Resolution -
Observations and Corrective Actions - Observed open employee beverages stored on shelving throughout kitchen and dry storage area. Managers discarded beverages. |
| 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 five hand washing sinks to be blocked by trash cans and various equipment throughout main kitchen. |
| 11 | <u>3-101.11</u> | * 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 moldy strawberries in the main walk in cooler. |
| 11 | <u>3-202.15</u> | * 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 a rusted can of sweet relish in the dry storage area.

Observed leaking cans of pickles in the dry storage area. |
| 18 | <u>3-501.15</u> | Cooling methods not in accordance with time and temperature criteria as specified in the Food Code
Comply by Feb 1, 2015
Recommended Resolution -
Observations and Corrective Actions - Observed excessive condensation on the lids of food pans of pizzas, hot dogs, cheese, and other food items in the walk in cooler. |
| 21 | <u>3-501.17</u> | * 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 cooked brisket on a sheet pan in the walk in cooler with no date marking.

Observed a pan of cooked hot dogs in the walk in cooler with no date marking.

Observed a pan of cooked shredded brisket in the walk in cooler with no date marking.

Observed a speed rack containing pinto beans, baked beans, and chili with date marking of 24 October. Individual pans were date marked 1 November. |
| 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 - 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 rim of a hand sink.		
Observed sternos stored among single service items on the storage racks adjacent to the walk in cooler.		
42	<u>4-903.11</u>	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 floor underneath equipment storage racks.		
45	<u>4-501.11</u>	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	<u>4-601.11</u>	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	<u>6-501.11</u>	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	<u>6-403.11</u>	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 service trays.		
Observed employee jackets stored on top of single service items in the dry storage area.		
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.		
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 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 :		Follow-up Date : Nov 06, 2014
Yes		
		Signature Date : Nov 03, 2014
		
Person in Charge: Tim Witkowski		Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 2
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time 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
License/Permit # 104175	Permit Holder Aramark Sports & Entertainment	Purpose of Inspection Complaint	Risk Cat Medium	Est. Type Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN PIC present, demonstrates knowledge, and performs duties			16 N/O Proper cooking time & temperatures		
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		
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		
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			23 N/A Consumer advisory provided for raw or undercooked foods		
7 N/O No bare hands contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations		
8 IN Adequate handwashing facilities supplied & accessible			24 N/A Pasteurized foods used; prohibited foods not offered		
Approved Source			Chemicals		
9 IN Food obtained from approved source			25 N/A Food additives: approved & properly used		
10 N/O Food received at proper temperature			26 IN Toxic substances properly identified, stored, & used		
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			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 IN Food separated & protected					
14 OUT Food-contact surfaces: cleaned & sanitized					
15 IN Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28 Pasteurized eggs used where required			41 X 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			43 Single-use & single-service articles: properly stored & used		
Food Temperature Control			44 Gloves used properly		
31 Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32 Plant food properly cooked for hot holding			45 X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33 Approved thawing methods used			46 X Warewashing facilities: Installed, maintained, & used; test strips		
34 Thermometers provided & accurate			47 Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35 Food properly labeled; original container			48 Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices		
36 Insects, rodents, & animals not present			50 Sewage & waste properly disposed		
37 X Contamination prevented during food preparation, storage & display			51 Toilet facilities: properly constructed, supplied, & cleaned		
38 Personal cleanliness			52 Garbage & refuse properly disposed; facilities maintained		
39 Wiping cloths: properly used & stored			53 Physical facilities installed, maintained, & clean		
40 Washing fruits & vegetables			54 X Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104175	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark Main Kitchen	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

TEMPERATURE OBSERVATIONS

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	<u>3-202.15</u>	* 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 Recommended Resolution - Observations and Corrective Actions - Observed excessively dented cans in the dry storage area.
			Comply by Nov 6, 2014
14	<u>4-602.11</u>	* Eq. & Food-Contact-Cleaning Frequency - Equipment food-contact surfaces and utensils shall be cleaned according to the Food Code.	CRITICAL 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 dispenser. Observed soiled 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.
			Comply by Nov 6, 2014
37	<u>3-305.11</u>	Food is not stored as required by the Food Code	Recommended Resolution - Observations and Corrective Actions - Observed bulk storage foods in binds with no lids.
			Comply by Feb 1, 2015
41	<u>3-304.12</u>	In-use utensils not properly stored between uses	Recommended Resolution - Observations and Corrective Actions - Observed no scoops for the bulk sugar bin. A bowl was being utilized.
			Comply by Feb 1, 2015
45	<u>4-101.11</u>	* Utensils/food-contact surfaces not made of safe, durable, smooth materials*	CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed chipped and cracked utensils throughout main kitchen.
			Comply by Nov 6, 2014
46	<u>4-301.13</u>	Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items not provided.	Recommended Resolution - Observations and Corrective Actions - Observed excessive soiled dishes and food service equipment stored in the warewashing area.
			Comply by Feb 1, 2015
54	<u>6-403.11</u>	Employee accommodations not clearly designated for eating/drinking/smoking	Recommended Resolution - Observations and Corrective Actions - Observed employee beverage stored among foods in the reach in freezer. Observed employee beverage stored on the clean equipment storage rack.
			Comply by Feb 1, 2015

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."

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

sign paper copy



Person in Charge: John Sutton

Inspector: Carolyn White

Food Establishment Inspection Report

As Governed by

Kansas City Health Department
2400 Troost Unit # 3200
Kansas City MO 64108
(816) 513-6315

No. of Risk Factor/Intervention Violations : 1
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-213 (Crown Classics)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104190	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1 IN			16 N/O		
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
Employee Health			17 N/O		
2 IN			Proper reheating procedures for hot holding		
Management awareness; policy present			18 N/O		
3 IN			Proper cooling time & temperatures		
Proper use of reporting, exclusion & restriction			19 N/O		
Good Hygienic Practice			Proper hot holding temperatures		
4 N/O			20 N/A		
Proper eating, tasting, drinking, or tobacco use			Proper cold holding temperatures		
5 N/O			21 N/O		
No discharge from eyes, nose, and mouth			Proper date marking & disposition		
Preventing Contamination by Hands			22 N/O		
6 N/O			Time as a public health control: procedures & records		
Hands clean & properly washed			Consumer Advisory		
7 N/O			23 N/A		
No bare hands contact with RTE foods or approved alternate method properly followed			Consumer advisory provided for raw or undercooked foods		
8 OUT			Highly Susceptible Populations		
Adequate handwashing facilities supplied & accessible			24 N/A		
Approved Source			Pasteurized foods used; prohibited foods not offered		
9 IN			Chemicals		
Food obtained from approved source			25 N/A		
10 N/O			Food additives: approved & properly used		
Food received at proper temperature			26 IN		
11 IN			Toxic substances properly identified, stored, & used		
Food in good condition, safe, & unadulterated			Conformance with Approved Procedures		
12 N/A			27 N/A		
Required records available: shellstock tags, parasite destruction			Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination			<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
13 N/A					
Food separated & protected					
14 IN					
Food-contact surfaces: cleaned & sanitized					
15 IN					
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Numbered items marked 'X' are not in compliance

COS=corrected on-site during inspection

R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37 X			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54		
			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104190	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
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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
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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	<u>3-305.11</u>	Food is not stored as required by the Food Code
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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.

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."

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 Required :

Yes

Follow-up Date : Nov 06, 2014

Signature Date : Nov 03, 2014

Sign Paper

Copy

Stacie A Dultsman

Person in Charge: Jon Sutton

Inspector: Stacie A Dultsman

Food Establishment Inspection Report

As Governed by
 Kansas City Health Department
 2400 Troost Unit # 3200
 Kansas City MO 64108
 (816) 513-6315

No. of Risk Factor/Intervention Violations : 4
No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 03, 2014
Time In: 01:45 PM
Time Out: 04:45 PM

Establishment	Address	City/State	Zip Code	Telephone
Royals Aramark C-417 (Hot Corner Grill/Fry Works/Crown Classics/Sweet Spot)	1 Royal Way Kansas City MO 64129	Kansas City / MO	64129	(816) 504-4000

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104204	Aramark Sports & Entertainment	Complaint	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS 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	Compliance Status	COS	R			
Supervision			Potentially Hazardous Food Time/Temperature					
1 IN			16 N/O					
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures					
Employee Health			17 N/O					
2 IN			Proper reheating procedures for hot holding					
Management awareness; policy present			18 N/O					
3 IN			Proper cooling time & temperatures					
Proper use of reporting, exclusion & restriction			19 N/O					
Good Hygienic Practice			20 N/A					
4 OUT			Proper cold holding temperatures					
Proper eating, tasting, drinking, or tobacco use			21 OUT					
5 N/O			Proper date marking & disposition					
No discharge from eyes, nose, and mouth			22 N/O					
Preventing Contamination by Hands			Time as a public health control: procedures & records					
6 N/O			Consumer Advisory					
Hands clean & properly washed			23 N/A					
7 N/O			Consumer advisory provided for raw or undercooked foods					
No bare hands contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations					
8 IN			24 N/A					
Adequate handwashing facilities supplied & accessible			Pasteurized foods used; prohibited foods not offered					
Approved Source			Chemicals					
9 IN			25 N/A					
Food obtained from approved source			Food additives: approved & properly used					
10 N/O			26 IN					
Food received at proper temperature			Toxic substances properly identified, stored, & used					
11 OUT			Conformance with Approved Procedures					
Food in good condition, safe, & unadulterated			27 N/A					
12 N/A			Compliance with variance, specialized process, & HACCP plan					
Required records available: shellstock tags, parasite destruction			<div style="border: 1px solid black; padding: 5px;"> 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. </div>					
Protection from Contamination								
13 IN						Food separated & protected		
14 OUT						Food-contact surfaces: cleaned & sanitized		
15 IN			Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Numbered items marked 'X' are not in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41		
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Prevention of Food Contamination			49		
36			Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37 X			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53 X		
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables					

54 Adequate ventilation & lighting; designated areas used

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost Unit # 3200 Kansas City MO 64108 (816) 513-6315	License/Permit # 104204	Date: Nov 03, 2014 Time In: 01:45 PM Time Out: 04:45 PM
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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
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TEMPERATURE OBSERVATIONS

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.	
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 Recommended Resolution - Observations and Corrective Actions - Observed open drinks stored on counters and prep tables in the kitchen.	Comply by Nov 6, 2014
11	3-101.11	* Safe, Unadulterated, & Honestly Presented - Food was not seen to be safe, unadulterated, and/or honestly presented. CRITICAL Recommended Resolution - Observations and Corrective Actions - Observed packets of dressings left in standing water behind the service counter.	Comply by Nov 6, 2014
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 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.	Comply by Nov 6, 2014
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 Recommended Resolution - Observations and Corrective Actions - Observed sliced cheese and pans of other food items stored in the walk in coolers.	Comply by Nov 6, 2014
37	3-305.11	Food is not stored as required by the Food Code Recommended Resolution - Observations and Corrective Actions - Observed bag in the box soda stored on the floor.	Comply by Feb 1, 2015
53	6-101.11	Materials for floors/walls/ceilings not smooth, durable, & easily cleanable under normal use Recommended Resolution - Observations and Corrective Actions - Observed the ceiling tile by the three compartment sink to be in disrepair.	Comply by Feb 1, 2015
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean Recommended Resolution - Observations and Corrective Actions - Observed standing water on the floors throughout the kitchen. Observed build up on the floors throughout the kitchen. Observed trash debris on the floors throughout the stand. Observed soda spillage on the floors by the bag soda rack.	Comply by Feb 1, 2015

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."

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

Sign Paper Copy

Person In Charge: Jon Sutton



Inspector: Stacie A Duitsman