

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 06, 2014

Time In: 12:15 PM

Time Out: 12:45 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	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16 Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					
2 Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	17 Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
3 Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	18 Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice					
4 Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	19 Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
5 No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	20 Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					
6 Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	21 Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
7 No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	22 Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
8 Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory		
23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/>					
Approved Source					
9 Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
10 Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/>		
11 IN Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	Chemicals		
12 Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	25 Food additives: approved & properly used <input type="checkbox"/>		
26 Toxic substances properly identified, stored, & used <input type="checkbox"/>					
Protection from Contamination					
13 Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
14 Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/>		
15 Proper disposition of returned, previously served, reconditioned, & unsafe food	<input 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.		

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"/>

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 06, 2014 Time In: 12:15 PM Time Out: 12:45 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

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

Re-inspection following a complaint Investigation on 11/3/2014.

The following violation has been corrected:

11 3-101.11 Safe/unadulterated food items: All food items removed at time of re-inspection. No food being stored in hot boxes.

A re-inspection fee of \$183.00 was assessed at the time of the inspection (Invoice No. 408402).

Follow-up Required :

No

Signature Date : Nov 06, 2014

Signed paper copy

Eric Dean

Person In Charge: John

Inspector: Eric Dean

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 10, 2014
Time In: 12:15 PM
Time Out: 12:30 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	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>				Potentially Hazardous Food Time/Temperature 16 Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>			
Employee Health 2 Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>				Consumer Advisory 23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>			
Good Hygienic Practice 4 Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>				Highly Susceptible Populations 24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>			
Preventing Contamination by Hands 6 Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>				Chemicals 25 Food additives: approved & properly used <input type="checkbox"/> <input type="checkbox"/> 26 Toxic substances properly identified, stored, & used <input type="checkbox"/> <input type="checkbox"/>			
Approved Source 9 Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>				Conformance with Approved Procedures 27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>			
Protection from Contamination 13 Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 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

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 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 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 # 104187	Date: Nov 10, 2014 Time In: 12:15 PM Time Out: 12:30 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	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 re-inspection following the complaint investigation on 11/3/2014.

All of the following violations have been corrected:

45. 4-501.11 Equipment not in good repair: observed no ice buildup in walk-in freezer.

54. 6-403.11 Employee accommodations not clearly designated for eating/drinking/smoking: no employee beverages were observed in the concession stand.

A re-inspection fee of \$183.00 has been assessed; invoice #408401

Follow-up Required :

No

Signature Date : Nov 10, 2014

Signed Paper Copy

Person in Charge: Jon Sutton

K. Krueger

Inspector: Kathryn Krueger

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 10, 2014
Time In: 12:30 PM
Time Out: 12:45 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	Follow-Up	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			16		
PIC present, demonstrates knowledge, and performs duties			17		
Employee Health			18		
2			19		
Management awareness; policy present			20		
3			21		
Proper use of reporting, exclusion & restriction			22		
Good Hygienic Practice			Consumer Advisory		
4			23		
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth			24		
Preventing Contamination by Hands			Chemicals		
6			25		
Hands clean & properly washed			Food additives: approved & properly used		
7			26		
No bare hands contact with RTE foods or approved alternate method properly followed			Toxic substances properly identified, stored, & used		
8	IN		Conformance with Approved Procedures		
Adequate handwashing facilities supplied & accessible			27		
Approved Source			Compliance with variance, specialized process, & HACCP plan		
9			<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>		
10					
11	IN				
12					
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13					
Food separated & protected					
14					
Food-contact surfaces: cleaned & sanitized					
15					
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					
Washing fruits & vegetables					

	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 10, 2014 Time In: 12:30 PM Time Out: 12:45 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.		

GENERAL COMMENTS

This is a re-inspection following the complaint investigation on 11/3/2014.

The following critical and non-critical violations have been corrected:

8. 5-205.11 Use of a handwashing facility: observed hand wash sinks to be free of all objects.

11. 3-101.11 Safe, unadulterated food: observed no food items left out of temperature controls.

A re-inspection fee of \$183.00 has been assessed; invoice #408413

Follow-up Required :

No

Signature Date : Nov 10, 2014

Signed Paper Copy

Person in Charge: Jon Sutton

Signed Paper Copy

Inspector: Kathryn Krueger

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 10, 2014
Time In: 12:15 PM
Time Out: 01:30 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 Follow-Up	Risk Cat Medium	Est. Type Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Compliance Status		COS	R	Compliance Status		COS	R
Supervision 1 PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>				Potentially Hazardous Food Time/Temperature 16 Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>			
Employee Health 2 Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>				Consumer Advisory 23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>			
Good Hygienic Practice 4 Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>				Highly Susceptible Populations 24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>			
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Approved Source 9 Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 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 Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>				Conformance with Approved Procedures 27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>			
Protection from Contamination 13 Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 IN Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 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

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 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	
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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 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 # 104175	Date: Nov 10, 2014 Time In: 12:15 PM Time Out: 01:30 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.
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GENERAL COMMENTS

Reinspection from a complaint on 11-3-14.

The following violations have been corrected.

11 3-202.15 Packaged Integrity
 Damaged can goods have been removed from dry storage.

14 4-602.11 Food contact equipment clean
 Food contact equipment has been clean and stored clean. table mounted can opener fryers at fryer station, coffee dispenser, floor mixer, meat slicer, utensils.

37 3-305.11 Food being properly stored
 Bulk dry food bins have lids on bins.

41 3-304.12 In use utensils properly stored
 Proper scoop being used for sugar bin.

45 4-101.11 Utensil/ food contact surfaces smooth durable
 Damaged utensils have been discarded.

46 4-301.13 Drainboards
 Dirty food contact equipment, dishes have been clean and moved from warewashing area. Warewasher still cleaning onsite remaining dishes.

54 6-403.11 Employee clearly designated areas
 No employee drinks being stored in reach freezers or clean equipment storage racks.

A \$241.00 reinspection fee has been assessed with this reinspection invoice #408410

Follow-up Required :

No

Signature Date : Nov 10, 2014

SIGNATURE COPY

PAPER COPY

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

Date: Nov 10, 2014
Time In: 12:15 PM
Time Out: 01:30 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	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>				Potentially Hazardous Food Time/Temperature 16 Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>			
Employee Health 2 Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>				Consumer Advisory 23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>			
Good Hygienic Practice 4 IN Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>				Highly Susceptible Populations 24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>			
Preventing Contamination by Hands 6 Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>				Chemicals 25 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 Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>				Conformance with Approved Procedures 27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>			
Protection from Contamination 13 Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 IN Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 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 # 104177	Date: Nov 10, 2014 Time In: 12:15 PM Time Out: 01:30 PM
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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

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

Reinspection following a complaint on 11-3-14

All critical violations non critical violations have been corrected.

4 2-401.11 Employee drinks

No employee drinks stored on racks, dish machine or counters throughout kitchen.

14 4-601.11 Food contact equipment clean to sight and touch

Reach in cooler is cleaned.

Prep tables, carts drain boards cleaned.

26 7-201.11 Chemical separation

All chemicals are being properly stored in kitchen.

reinspection fee of \$183.00 has been assessed with this reinspection Invoice# 408411

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign Paper copy

Paper copy

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 : 0

No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 10, 2014

Time In: 12:15 PM

Time Out: 01:30 PM

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

License/Permit #
104204

Permit Holder
Aramark Sports &
Entertainment

Purpose of
Inspection
Follow-Up

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

Supervision

1 PIC present, demonstrates knowledge, and performs duties ☐

Employee Health

2 Management awareness; policy present ☐

3 Proper use of reporting, exclusion & restriction ☐

Good Hygienic Practice

4 IN Proper eating, tasting, drinking, or tobacco use ☐

5 No discharge from eyes, nose, and mouth ☐

Preventing Contamination by Hands

6 Hands clean & properly washed ☐

7 No bare hands contact with RTE foods or approved alternate method properly followed ☐

8 Adequate handwashing facilities supplied & accessible ☐

Approved Source

9 Food obtained from approved source ☐

10 Food received at proper temperature ☐

11 IN Food in good condition, safe, & unadulterated ☐

12 Required records available: shellstock tags, parasite destruction ☐

Protection from Contamination

13 Food separated & protected ☐

14 IN Food-contact surfaces: cleaned & sanitized ☐

15 Proper disposition of returned, previously served, reconditioned, & unsafe food ☐

Compliance Status

COS R

Potentially Hazardous Food Time/Temperature

16 Proper cooking time & temperatures ☐

17 Proper reheating procedures for hot holding ☐

18 Proper cooling time & temperatures ☐

19 Proper hot holding temperatures ☐

20 Proper cold holding temperatures ☐

21 IN Proper date marking & disposition ☐

22 Time as a public health control: procedures & records ☐

Consumer Advisory

23 Consumer advisory provided for raw or undercooked foods ☐

Highly Susceptible Populations

24 Pasteurized foods used; prohibited foods not offered ☐

Chemicals

25 Food additives: approved & properly used ☐

26 Toxic substances properly identified, stored, & used ☐

Conformance with Approved Procedures

27 Compliance with variance, specialized process, & HACCP plan ☐

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.

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 ☐

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 ☐

Food Identification

35 Food properly labeled; original container ☐

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 ☐

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 ☐

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 ☐

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

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 10, 2014 Time In: 12:15 PM Time Out: 01:30 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	Item	
Number	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.

GENERAL COMMENTS

Reinspection from a complaint on 11-3-14

All critical and non critical violations have been corrected.

4 2-401.11 Employee drinks
 No employee drinks stored on counters or prep tables.

11 3-101.11 Safe unadulterated
 Dressing food packets not stored in stand at time of inspection.

14 4-601.11 Food contact surfaces clean to sight and touch
 Ice cream freezer and ice machine have been clean all equipment was turn off not being used.

21 3-501.17 Datemarking
 No foods left in stand.

a \$183.00 reinspection fee has been assessed with this reinspection invoice #408412

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign Paper copy

Paper copy

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

Date: Nov 10, 2014
Time In: 12:30 PM
Time Out: 12:45 PM

Establishment Chiefs Aramark Stand 103A	Address 1 Arrowhead Dr Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
License/Permit # 104873	Permit Holder Aramark Sports & Entertainment, LLC	Purpose of Inspection Follow-Up	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			16		
PIC present, demonstrates knowledge, and performs duties			17		
Employee Health			18		
2			19		
Management awareness; policy present			20		
3			21		
Proper use of reporting, exclusion & restriction			22		
Good Hygienic Practice			Consumer Advisory		
4			23		
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5			24		
No discharge from eyes, nose, and mouth			Highly Susceptible Populations		
Preventing Contamination by Hands			25		
6			Food additives: approved & properly used		
Hands clean & properly washed			26		
7			Toxic substances properly identified, stored, & used		
No bare hands contact with RTE foods or approved alternate method properly followed			Conformance with Approved Procedures		
8			27		
Approved Source			Compliance with variance, specialized process, & HACCP plan		
9			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 obtained from approved source					
10					
Food received at proper temperature					
11					
Food in good condition, safe, & unadulterated					
12					
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13					
Food separated & protected					
14					
Food-contact surfaces: cleaned & sanitized					
15					
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			Utensils, equipment & linens: properly stored, dried, & handled		
Water & ice from approved source			43		
30			Single-use & single-service articles: properly stored & used		
Variance obtained for specialized processing methods			44		
Food Temperature Control			Gloves used properly		
31			Utensils, Equipment and Vending		
Proper cooling methods used; adequate equipment for temperature control			45		
32			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Plant food properly cooked for hot holding			46		
33			Warewashing facilities: installed, maintained, & used; test strips		
Approved thawing methods used			47		
34			Non-food contact surfaces clean		
Thermometers provided & accurate			Physical Facilities		
Food Identification			48		
35			Hot & cold water available; adequate pressure		
Food properly labeled; original container			49		
Prevention of Food Contamination			Plumbing installed; proper backflow devices		
36			50		
Insects, rodents, & animals not present			Sewage & waste properly disposed		
37			51		
Contamination prevented during food preparation, storage & display			Toilet facilities: properly constructed, supplied, & cleaned		
38			52		
Personal cleanliness			Garbage & refuse properly disposed; facilities maintained		
39			53		
Wiping cloths: properly used & stored			Physical facilities installed, maintained, & clean		
40			54		
Washing fruits & vegetables			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 10, 2014 Time In: 12:30 PM Time Out: 12:45 PM		
Establishment Chiefs Aramark Stand 103A	Address 1 Arrowhead Dr 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	Observations
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.		

GENERAL COMMENTS

Follow up inspection from complaint investigation on 11/03/2014.

Critical Violations Corrected:
 3-501.18 Disposition

All critical violations have been corrected. No follow up inspection required. Notice of reinspection fee #408292 for \$125.00 was delivered with report.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy

Person in Charge: Tim Witkowski

[Handwritten Signature]

Inspector: Stacie A Dulitsman
Entered by : 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 10, 2014
Time In: 12:45 PM
Time Out: 01:00 PM

Establishment Chiefs Aramark Stand U345A	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
License/Permit # 104839	Permit Holder Aramark Sports and Entertainment LLC	Purpose of Inspection Follow-Up	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			16		
PIC present, demonstrates knowledge, and performs duties			17		
Employee Health			18		
2			19		
Management awareness; policy present			20		
3			21		
Proper use of reporting, exclusion & restriction			22		
Good Hygienic Practice			Consumer Advisory		
4			23		
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth			24		
Preventing Contamination by Hands			Chemicals		
6			25		
Hands clean & properly washed			Food additives: approved & properly used		
7			26		
No bare hands contact with RTE foods or approved alternate method properly followed			Toxic substances properly identified, stored, & used		
8			Conformance with Approved Procedures		
Adequate handwashing facilities supplied & accessible			27		
Approved Source			Compliance with variance, specialized process, & HACCP plan		
9			<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>		
10					
11	IN				
Food obtained from approved source					
Food received at proper temperature					
12					
Food in good condition, safe, & unadulterated					
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13					
Food separated & protected					
14					
Food-contact surfaces: cleaned & sanitized					
15					
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 # 104839	Date: Nov 10, 2014 Time In: 12:45 PM Time Out: 01:00 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.
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GENERAL COMMENTS

This is a re-inspection following the complaint investigation from 3 November 2014. The following violations have been abated:

3-101.11 Unadulterated food: Abated.

A re-inspection fee of \$183.00 has been assessed due to critical violations noted on the previous inspection from 3 November 2014. Invoice #408409.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy



Person in Charge: Tim Witkowski

Inspector: Stacie A Duitsman
Entered by : 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 10, 2014
Time In: 01:00 PM
Time Out: 01:15 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	Follow-Up	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	PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health				17	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2	Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3	Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice				20	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	21	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands				Consumer Advisory			
6	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7	No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations			
8	Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source				Chemicals			
9	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26	Toxic substances properly identified, stored, & used	<input type="checkbox"/>	<input type="checkbox"/>
11	Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures			
12	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27	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	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>				
15	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

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	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 10, 2014 Time In: 01:00 PM Time Out: 01:15 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	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

All violations have been abated.

Re-inspection invoice #408414 for the amount of \$155.00 has been assessed.

Follow-up Required : No

Signature Date : Nov 10, 2014

Sign paper 10/17

[Handwritten Signature]

Person in Charge: Tim Witkowski

Inspector: Stacie A Dultsman
Entered by : 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 10, 2014
Time In: 01:00 PM
Time Out: 01:15 PM

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

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104892	Aramark Sports and Entertainment	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>			Potentially Hazardous Food Time/Temperature 16 Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>		
Employee Health 2 Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>			Consumer Advisory 23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>		
Good Hygienic Practice 4 Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>			Highly Susceptible Populations 24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>		
Preventing Contamination by Hands 6 Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>			Chemicals 25 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 Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>			Conformance with Approved Procedures 27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>		
Protection from Contamination 13 Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 IN Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 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 10, 2014 Time In: 01:00 PM Time Out: 01:15 PM
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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
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TEMPERATURE OBSERVATIONS

No temperatures observations were recorded for this inspection

OBSERVATIONS AND CORRECTIVE ACTIONS

Question	Item	
Number	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.

GENERAL COMMENTS

All violations have been abated.

Notice of Re-inspection Fee Invoice #408296 for the amount of \$155.00 assessed.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy

[Handwritten Signature]

Person in Charge: Tim Witkowski

Inspector: Stacie A Duitsman
Entered by : 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 10, 2014
Time In: 12:45 PM
Time Out: 01:00 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
License/Permit # 104842	Permit Holder Aramark Sports and Entertainment	Purpose of Inspection Follow-Up	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 PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>			Potentially Hazardous Food Time/Temperature 16 Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>		
Employee Health 2 Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>			Consumer Advisory 23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>		
Good Hygienic Practice 4 Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>			Highly Susceptible Populations 24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>		
Preventing Contamination by Hands 6 Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>			Chemicals 25 Food additives: approved & properly used <input type="checkbox"/> <input type="checkbox"/> 26 Toxic substances properly identified, stored, & used <input type="checkbox"/> <input type="checkbox"/>		
Approved Source 9 Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>			Conformance with Approved Procedures 27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>		
Protection from Contamination 13 Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 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 # 104842	Date: Nov 10, 2014 Time In: 12:45 PM Time Out: 01:00 PM
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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

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 re-inspection following the complaint investigation from 3 November 2014. The following violations have been abated:

6-301.11 Access to hand sink: Abated.

A re-inspection fee of \$125.00 has been assessed due to critical violations noted on previous inspection on 3 November 2014. Invoice #408408.

Follow-up Required :

No

Signature Date : Nov 10, 2014

8/11/14 paper copy

[Signature]

Person in Charge: Tim Witkowski

Inspector: Stacie A Dultsman
Entered by : 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 10, 2014
Time In: 01:15 PM
Time Out: 01:30 PM

Establishment Chiefs Aramark Stand L310B	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
License/Permit # 104851	Permit Holder Aramark Sports and Entertainment LLC	Purpose of Inspection Follow-Up	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			16		
PIC present, demonstrates knowledge, and performs duties			17		
Employee Health			18		
2			19		
Management awareness; policy present			20		
3			21		
Proper use of reporting, exclusion & restriction			22		
Good Hygienic Practice			Consumer Advisory		
4			23		
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth			24		
Preventing Contamination by Hands			Chemicals		
6			25		
Hands clean & properly washed			Food additives: approved & properly used		
7			26	IN	
No bare hands contact with RTE foods or approved alternate method properly followed			Toxic substances properly identified, stored, & used		
8			Conformance with Approved Procedures		
Adequate handwashing facilities supplied & accessible			27		
Approved Source			Compliance with variance, specialized process, & HACCP plan		
9			<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>		
10	IN				
Food obtained from approved source					
Food received at proper temperature					
Food in good condition, safe, & unadulterated					
11					
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13					
Food separated & protected					
14	IN				
Food-contact surfaces: cleaned & sanitized					
15					
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 # 104851	Date: Nov 10, 2014 Time In: 01:15 PM Time Out: 01:30 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.
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GENERAL COMMENTS

This is a re-inspection following the complaint investigation conducted 3 November 2014.

All violations have been corrected.

Notice of Re-inspection Fee Invoice #408295 for the amount of \$183.00 was provided.

No additional follow-up required.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy



Person in Charge: Emily Davis

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 10, 2014
Time In: 12:45 PM
Time Out: 01:00 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	Follow-Up	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			16		
PIC present, demonstrates knowledge, and performs duties			17		
Employee Health			18		
2			19		
Management awareness; policy present			20		
3			21		
Proper use of reporting, exclusion & restriction			22		
Good Hygienic Practice			Consumer Advisory		
4			23		
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth			24		
Preventing Contamination by Hands			Chemicals		
6			25		
Hands clean & properly washed			Food additives: approved & properly used		
7			26	IN	
No bare hands contact with RTE foods or approved alternate method properly followed			Toxic substances properly identified, stored, & used		
8			Conformance with Approved Procedures		
Adequate handwashing facilities supplied & accessible			27		
Approved Source			Compliance with variance, specialized process, & HACCP plan		
9			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					
11	IN				
Food obtained from approved source					
Food received at proper temperature					
12					
Food in good condition, safe, & unadulterated					
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13					
Food separated & protected					
14					
Food-contact surfaces: cleaned & sanitized					
15					
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 # 104844	Date: Nov 10, 2014 Time In: 12:45 PM Time Out: 01:00 PM		
Establishment Chiefs Aramark Stand L338D	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
TEMPERATURE OBSERVATIONS				
No temperatures observations were recorded for this inspection				

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Description
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.		

GENERAL COMMENTS

This is a re-inspection following the complaint investigation conducted 3 November 2014. The following violations have been abated:

3-202.15 Package Integrity
 7-201.11 Separation and Storage
 6-501.11 Physical facilities not maintained in good repair and cleaned

Notice of Re-Inspection Fee Invoice #408406 for the amount of \$183.00 was provided.

Follow-up Required :

No

Signature Date : Nov 10, 2014

sign paper copy

[Handwritten Signature]

Person in Charge: Tim Witkowski

Inspector: Stacie A Dulitsman
Entered by : 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 10, 2014
Time In: 12:30 PM
Time Out: 12:45 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	Follow-Up	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	PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health				17	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2	Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3	Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice				20	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	21	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands				Consumer Advisory			
6	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7	No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations			
8	Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source				Chemicals			
9	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26	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	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27	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	Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>				
14	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>				
15	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

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	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 # 104887	Date: Nov 10, 2014 Time In: 12:30 PM Time Out: 12:45 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.
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GENERAL COMMENTS

This is a re-inspection following the complaint investigation conducted 3 November 2014.

All violations have been abated.

Notice of Re-inspection Fee invoice #408298 for the amount of \$125.00 was provided.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy

[Signature]

Person in Charge: Tim Witkowski

Inspector: Stacie A Dultsman
Entered by : 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 10, 2014 Time In: 12:30 PM Time Out: 12:45 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

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104845	Aramark Sports and Entertainment LLC	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16 Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					
2 Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	17 Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
3 Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	18 Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice					
4 Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	19 Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
5 No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	20 Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					
6 Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	21 Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
7 No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	22 Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
8 Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory		
23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/>					
Approved Source					
9 Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
10 Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/>		
11 Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	Chemicals		
12 Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	25 Food additives: approved & properly used <input type="checkbox"/>		
Protection from Contamination					
13 Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>	26 IN Toxic substances properly identified, stored, & used <input type="checkbox"/>		
14 IN Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
15 Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	27 Compliance with variance, specialized process, & HACCP plan <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.

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 # 104845	Date: Nov 10, 2014 Time In: 12:30 PM Time Out: 12:45 PM		
Establishment Chiefs Aramark Stand L333B	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
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 re-inspection following the complaint investigation conducted 3 November 2014.

All violations have been corrected.

Notice of Re-Inspection Fee invoice #408297 for the amount of \$183.00 was provided.

No additional follow-up required

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy



Person in Charge: Emily Davis

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 10, 2014
Time In: 12:45 PM
Time Out: 01:00 PM

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	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties <input type="checkbox"/> <input type="checkbox"/>			Potentially Hazardous Food Time/Temperature 16 Proper cooking time & temperatures <input type="checkbox"/> <input type="checkbox"/> 17 Proper reheating procedures for hot holding <input type="checkbox"/> <input type="checkbox"/> 18 Proper cooling time & temperatures <input type="checkbox"/> <input type="checkbox"/> 19 Proper hot holding temperatures <input type="checkbox"/> <input type="checkbox"/> 20 Proper cold holding temperatures <input type="checkbox"/> <input type="checkbox"/> 21 Proper date marking & disposition <input type="checkbox"/> <input type="checkbox"/> 22 Time as a public health control: procedures & records <input type="checkbox"/> <input type="checkbox"/>		
Employee Health 2 Management awareness; policy present <input type="checkbox"/> <input type="checkbox"/> 3 Proper use of reporting, exclusion & restriction <input type="checkbox"/> <input type="checkbox"/>			Consumer Advisory 23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/> <input type="checkbox"/>		
Good Hygienic Practice 4 Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> <input type="checkbox"/> 5 No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/>			Highly Susceptible Populations 24 Pasteurized foods used; prohibited foods not offered <input type="checkbox"/> <input type="checkbox"/>		
Preventing Contamination by Hands 6 Hands clean & properly washed <input type="checkbox"/> <input type="checkbox"/> 7 No bare hands contact with RTE foods or approved alternate method properly followed <input type="checkbox"/> <input type="checkbox"/> 8 Adequate handwashing facilities supplied & accessible <input type="checkbox"/> <input type="checkbox"/>			Chemicals 25 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 Food obtained from approved source <input type="checkbox"/> <input type="checkbox"/> 10 Food received at proper temperature <input type="checkbox"/> <input type="checkbox"/> 11 Food in good condition, safe, & unadulterated <input type="checkbox"/> <input type="checkbox"/> 12 Required records available: shellstock tags, parasite destruction <input type="checkbox"/> <input type="checkbox"/>			Conformance with Approved Procedures 27 Compliance with variance, specialized process, & HACCP plan <input type="checkbox"/> <input type="checkbox"/>		
Protection from Contamination 13 Food separated & protected <input type="checkbox"/> <input type="checkbox"/> 14 Food-contact surfaces: cleaned & sanitized <input type="checkbox"/> <input type="checkbox"/> 15 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 # 104841	Date: Nov 10, 2014 Time In: 12:45 PM Time Out: 01:00 PM		
Establishment Chiefs Aramark Stand U343A	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
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 re-inspection following the complaint investigation conducted 3 November 2014.

The following violations have been corrected:

7-201.11 Separation and storage: Observed all chemicals stored properly.

All other violations have been corrected.

Notice of Re-inspection Fee Invoice #408407 for the amount of \$183.00 was provided.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy

[Handwritten Signature]

Person in Charge: Emily Davis

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 10, 2014
Time In: 01:00 PM
Time Out: 01:15 PM

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	Follow-Up	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			16		
PIC present, demonstrates knowledge, and performs duties			17		
Employee Health			18		
2			19		
Management awareness; policy present			20		
3			21		
Proper use of reporting, exclusion & restriction			22		
Good Hygienic Practice			Consumer Advisory		
4			23		
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5			Highly Susceptible Populations		
No discharge from eyes, nose, and mouth			24		
Preventing Contamination by Hands			Chemicals		
6			25		
Hands clean & properly washed			Food additives: approved & properly used		
7			26		
No bare hands contact with RTE foods or approved alternate method properly followed			Toxic substances properly identified, stored, & used		
8			Conformance with Approved Procedures		
Adequate handwashing facilities supplied & accessible			27		
Approved Source			Compliance with variance, specialized process, & HACCP plan		
9			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					
11					
12					
13					
Protection from Contamination					
14	IN				
Food separated & protected					
15					
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 # 104836	Date: Nov 10, 2014 Time In: 01:00 PM Time Out: 01:15 PM
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Establishment Chiefs Aramark Stand U303B	Address 1 Arrowhead Drive Kansas City MO 64129	City/State Kansas City / MO	Zip Code 64129	Telephone (816) 920-9330
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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 re-inspection following the complaint investigation conducted 3 November 2014.

All violations have been corrected.

Notice of Re-inspection fee invoice #408294 for the amount of \$183.00 was provided.

No additional follow-up required.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper copy

[Handwritten Signature]

Person in Charge: Emily Davis

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 10, 2014
Time In: 12:30 PM
Time Out: 12:45 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	Follow-Up	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	PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health				17	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2	Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3	Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice				20	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4	IN Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	21	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands				Consumer Advisory			
6	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7	No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations			
8	Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source				Chemicals			
9	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26	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	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27	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	Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>				
14	IN Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>				
15	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

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	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 10, 2014 Time In: 12:30 PM Time Out: 12:45 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.
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GENERAL COMMENTS

This is a re-inspection followin the complaint investigation conducted 3 November 2014. The following has been corrected:

- 2-401.11 Observed no employee beverages in stand.
- 3-101.11 Observed all foods to be safe and honestly presented.
- 4-601.11 Observed all food contact surfaces to be clean to sight and touch.
- 6-501.11 Observed all physical facillities to be maintained in good repair and clean.

Notice of Re-inspection Fee Invoice # 408293 for the amount of \$183.00 was provided.

No follow-up necessary.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign paper.com

[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 10, 2014
Time In: 12:00 PM
Time Out: 12:30 PM

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

License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
104732	Aramark Sports & Entertainment, LLC	Follow-Up	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	PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health				17	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2	Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
3	Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	19	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice				20	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
4	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	21	IN Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
5	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	22	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands				Consumer Advisory			
6	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	23	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
7	No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations			
8	Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	24	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source				Chemicals			
9	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	25	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
10	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	26	IN 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	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	27	Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination				<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>			
13	Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>				
14	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>				
15	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

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	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 # 104732	Date: Nov 10, 2014 Time In: 12:00 PM Time Out: 12:30 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

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 re-inspection following the complaint investigation conducted 3 November 2014. The following has been corrected:

- 2-401.11 Observed no employee beverages stored incorrectly.
- 5-205.11 Observed all hand sinks accessible.
- 3-101.11 Observed all foods safe and honestly presented.
- 3-202.15 Observed all food packages to be in good condition.
- 3-501.15 Did not observe any improper cooling methods.
- 3-501.17 Observed proper date marking.
- 7-201.11 Observed all chemicals properly stored.
- 4-903.11 Observed all food equipment stored appropriately.
- 4-501.11 Observed all equipment in good repair.
- 4-601.11 Observed all equipment to be clean.
- 6-501.11 Observed all physical facilities to be clean and in good repair.
- 6-403.11 Observed no employee items improperly stored.

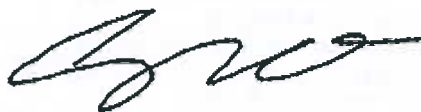
Notice of Re-inspection Fee Invoice #408290 for the amount of \$212.00 was provided.

Follow-up Required :

No

Signature Date : Nov 10, 2014

Sign 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 : 0

No. of Repeat Risk Factor/Intervention Violations : 0

Date: Nov 10, 2014

Time In: 12:30 PM

Time Out: 12:45 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	Follow-Up	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 PIC present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	16 Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					
2 Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>	17 Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
3 Proper use of reporting, exclusion & restriction	<input type="checkbox"/>	<input type="checkbox"/>	18 Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practice					
4 Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	19 Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
5 No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	20 Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					
6 Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	21 Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
7 No bare hands contact with RTE foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	22 Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
8 IN Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory		
23 Consumer advisory provided for raw or undercooked foods <input type="checkbox"/>					
Approved Source					
9 Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations		
10 Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	24 Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
11 Food in good condition, safe, & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	Chemicals		
12 Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	25 Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
26 Toxic substances properly identified, stored, & used <input type="checkbox"/>					
Protection from Contamination					
13 Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures		
14 Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	27 Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
15 Proper disposition of returned, previously served, reconditioned, & unsafe food	<input 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.		

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 # 104190	Date: Nov 10, 2014 Time In: 12:30 PM Time Out: 12:45 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	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

Re-inspection following complaint investigation on 11/3/2014.

The following violations have been corrected:

8 5-205.11 Accessible Handsink Area: Hand washing sink was free of items limiting access. Handsink was accessible at time of re-inspection.

37 3-305.11 Food Storage: Lids to Ice machines closed and Ice removed at time of re-inspection.

A re-inspection fee of \$183.00 was assessed at the time of the inspection (Invoice No. 408300).

Follow-up Required :

No

Signature Date : Nov 06, 2014

Signed paper copy

Eric Dean

Person in Charge: John

Inspector: Eric Dean