



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">6</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">5</div>	Date: 8/30/2025 Time In: 1:20 PM Time Out: 4:11 PM
Establishment: ARAMARK KINNICK STADIUM EAST CONCOURSE	Address: 825 EVASHEVSKI DR	City/State: IOWA CITY, IA	Zip: 52242
License/Permit#: 44019 - Food Service Establishment License	Permit Holder: ARAMARK FOOD SERVICE CORP	Inspection Reason: Routine	Est. Type: Other Risk Category: Risk Level 3 (Medium)

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

(\*) = Corrected on site during inspection (COS) R = Repeat violation

<b>Supervision</b>		15. Food separated and protected (Cross Contamination and Environmental)	IN
1. Person in charge present, demonstrates knowledge, and performs duties	IN	16. Food contact surfaces: cleaned and sanitized	OUT, (*), R
2. Certified Food Protection Manager	IN	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18. Proper cooking time and temperatures	IN
4. Proper use of exclusions and restrictions	IN	19. Proper reheating procedures of hot holding	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/A
<b>Good Hygienic Practices</b>		21. Proper hot holding temperatures	OUT, (*), R
6. Proper eating, tasting, drinking, or tobacco use	OUT, (*), R	22. Proper cold holding temperatures	OUT, (*), R
7. No discharge from eyes, nose, and mouth	IN	23. Proper date marking and disposition	IN
<b>Control of Hands as a Vehicle of Contamination</b>		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	<b>Consumer Advisory</b>	
9. No bare hand contact with ready to eat foods	IN	25. Consumer advisory provided for raw or undercooked foods	N/A
10. Hand washing sinks properly supplied and accessible	OUT, (*), R	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	<b>Food/Color Additives and Toxic Substances</b>	
12. Foods received at proper temperatures	N/O	27. Food additives: approved, properly stored, and used	N/A
13. Food in good condition, safe, and unadulterated	IN	28. Toxic substances properly identified, stored and used	OUT, (*)
14. Required records available; shellstock tags, parasite destruction	N/A	<b>Conformance with Approved Procedures</b>	
<b>Protection from Contamination</b>		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A

### GOOD RETAIL PRACTICES

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

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
30. Pasteurized eggs used where required	N/A	43. In use utensils: properly stored	OUT, (*)
31. Water and ice from approved source	IN	44. Utensils, equipment, and linens: properly stored dried and handled	IN
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	IN
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT, (*)
35. Approved thawing methods	IN	48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	IN	50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	OUT, (*)
38. Insects, rodents, and animals not present/outer openings protected	OUT, (*)	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	OUT, (*)	54. Garbage and refuse properly disposed; facilities maintained	IN
41. Wiping cloths: properly used and stored	IN	55. Physical facilities installed, maintained, and clean	OUT, (*)
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	OUT, (*)
		57. Licensing; posting licenses and reports; smoking	IN

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority

PF- Priority Foundation

C - Core

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
6.	2-401.11	C	Observation: An employee drink with no tight-fitting lid is stored on the prep table of concession #S10(5).  Corrected by: The person in charge discarded the staff drink.	COS
10.	6-301.12	PF	Observation: Hand sinks at Concessions #171 and #N14 were missing hand-drying provisions.  Corrected by: Employee replenished paper towels.	COS
10.	5-205.11	PF	Observation: A food container was stored in the basin of the Concession #271 hand-washing sink, and the hand sink at Concession #S10 (5) was obstructed by a kitchen utensil.  Corrected by: The person in charge removed the items and made the hand-washing sinks accessible.	COS
10.	5-202.12(A)	PF	Observation: The hand sink at Concession #N28 (17) did not have hot water at the time of inspection.  Corrected by: Maintenance was requested, and hot water was restored.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: The quat sanitizer solution in the three-compartment sink at Concession #208 (20) tested low at 100 ppm.  Corrected by: The Person in Charge remade the sanitizer solution, which was then tested and confirmed to be within the proper parameters.	COS
16.	4-601.11(A)	PF	Observation: Food debris was observed inside the popcorn machines at Concessions #E75 (2) and #S25.  Corrected by: Both machines were thoroughly washed, rinsed, and sanitized.	COS
21.	3-501.16(A)(1)	P	Observation: House-made bacon in the hot holding unit at Concession #271 and cooked burgers in multiple hot holding units at Concession #W62 (13) were measured at 100°F.  Corrected by: The employee rapidly reheated all items to above 165°F before returning them to hot holding.	COS
22.	3-501.16(A)(2)	P	Observation: Cheese in the low-boy cooler at Concession #S10 (5) was measured at 52°F.  Corrected by: The Person in Charge (PIC) noted the container had been in the unit for less than two hours and promptly moved it to the main refrigeration unit to ensure it returned to a safe holding temperature.	COS
28.	7-201.11	P	Observation: A sanitizer spray bottle was stored on the prep table near food containers at Concessions #S10 (5) and #S4.  Corrected by: The employee relocated the sanitizer to a storage area away from food.	COS

**GOOD RETAIL PRACTICES**

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
38.	6-501.111(A)(B)(D)	C	Observation: A dead cockroach was observed in a container inside the cold holding unit at Concession #W62.  Corrected by: The person in charge discarded the container and had the unit cleaned and sanitized.	COS
40.	2-402.11	C	Observation: Food employees were observed without effective hair restraints at Concessions #S10 (5) and #271.  Corrected by: The employees were provided and wore hairnets.	COS
43.	3-304.12	C	Observation: Scoops were stored in the popcorn machines with the handles in contact with the food at Concessions #S4 and #E75 (2).  Corrected by: The Person in Charge sent the scoops to be washed, rinsed, and sanitized.	COS
47.	4-202.11	P	Observation: Excessive debris was observed on the interior surfaces of the freezer at Concession #W62 and on the grill surface at Concession #N226.  Corrected by: The person in charge cleaned and sanitized both items.	COS
48.	4-303.11		Observation: No sanitizer was available in the kitchen during active food preparation at Concessions #N14 (16), #E45 (3), #261, and #271.  Corrected by: Sanitizer at the correct concentration was provided at all locations for proper use.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
51.	5-205.15(B)	C	Observation: A leak was observed on the water heater at Concession #E25. Corrected by: Maintenance was requested, and the leak was repaired.	COS
55.	6-501.16	C	Observation: A wet mop was stored on the floor near the ice machine at Concession #208 (20). Corrected by: The Person in Charge removed the mop and placed it in the mop sink.	COS
55.	6-501.12, 6-501.13	C	Observation: Dust buildup was observed on the vents above the food prep area at Concession #S25. Corrected by: The vents were cleaned.	COS
56.	6-305.11	C	Observation: An employee's cell phone was observed on the prep table at Concession #N02 (15). Corrected by: The cell phone was removed.	COS

**Inspection Published Comment:**

This on-site visit was conducted as a routine inspection during the first Iowa Hawkeyes football game.

**Long-Term Corrective Actions:**

The following items are repeat risk factor violations. The person in charge stated they will implement the following long-term corrective actions:


#16. The person in charge agreed to provide training to all kitchen staff on proper sanitizer concentration and usage requirements.

#21. The person in charge agreed to train all kitchen staff on the proper hot holding of house-made food items.

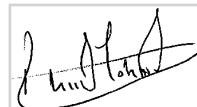
Per the Johnson County Public Health Policy on Repeat Risk Factor Violations, a warning letter has been issued for violations #6, #10, and #22. See the official letter for compliance details.

**The following guidance documents have been issued:**

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_22ProperColdHoldingTemperatures	22 Proper Cold Holding Temperatures
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_48TestStrips	48 Test Strips



Lewis, Jordan  
Person In Charge



Ahmed Mohammed  
Inspector