



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 6	No. Of Repeat Factor/Intervention Violations 6	Date: 9/19/2026 Time In: 9:23 AM Time Out: 3:01 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

Supervision		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
Employee Health		Potentially Hazardous Food Time/Temperature Control for Safety	
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	IN
5. Procedures for responding to vomiting and diarrheal events	IN	20. Proper cooling time and temperatures	N/O
Good Hygienic Practices		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
Control of Hands as a Vehicle of Contamination		24. Time as a public health control: procedures and records	N/A
8. Hands clean and properly washed	IN	Consumer Advisory	
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	Highly Susceptible Populations	
Approved Source		26. Pasteurized foods used; prohibited foods not offered	N/A
11. Foods obtained from an approved source	IN	Food/Color Additives and Toxic Substances	
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, (*), R
14. Required records available; shellstock tags, parasite destruction	N/A	Conformance with Approved Procedures	
Protection from Contamination		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.

Safe Food and Water		Proper Use of Utensils	
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	OUT, (*)
32. Variance obtained for specialized processing methods	N/A	45. Single-use/single service articles: properly stored and used	OUT, (*)
Food Temperature Control		46. Slash-resistant and cloth glove use	N/A
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
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	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	OUT, (*)
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	OUT	50. Hot and Cold water available; adequate pressure	IN
Prevention of Food Contamination		51. Plumbing installed; proper backflow devices	IN
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	IN
39. Contamination prevented during food preparation, storage and display	OUT, (*)	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: Improper employee eating/drinking practices were observed at the following concession stands: • Stand 13: Employee beverages without lids were observed on the rim of the three-compartment sink and on a food preparation table. • Stand 6: Employee beverages without lids were observed in the food preparation/service area. • Stand 3: An employee beverage without a lid was observed in the food preparation/service area. • Stand 17: A food employee was observed eating a sandwich in the food preparation/service area. Corrected by: The employee beverages were removed from the food preparation/service areas, and the employee at Stand 17 stopped eating in the food preparation/service area.	COS
10.	5-205.11	PF	Observation: Handwashing sinks were not maintained and were not readily accessible or were used for another purpose at the following concession stands: • Stand 14: A plastic cup was stored in the basin of the handwashing sink near the kitchen entrance. • Stand 2: The handwashing sink across from the flat-top grill was blocked by a clipboard, limiting access. • Stand 31: The handwashing sink in the back room was blocked by a trash can, limiting access. • Stand 32: The handwashing sink was being used as a dump sink, with cubes of ice observed in the basin. Corrected by: The plastic cup, clipboard, and trash can were removed, and use of the handwashing sink at Stand 32 as a dump sink was discontinued, restoring the handwashing sinks for proper use and access.	COS
16.	4-601.11(A)	PF	Observation: Debris buildup was observed on food-contact surfaces at the following concession stands: • Stand 14: Food debris buildup was observed on the exterior food-contact surface/rim of the popcorn kettle where cooked popcorn contacts the kettle as it is discharged. • Stand 10: Debris buildup was observed on the interior food-contact surfaces of the ice machine. Corrected by: The popcorn kettle was cleaned and sanitized on site, and the ice machine was taken out of service.	COS
16.	4-501.114 (A-E)(F)(1)&(2)	P	Observation: Quaternary ammonium sanitizer solution tested at 0 ppm at the following concession stands: • Stand 12: Sanitizer in a spray bottle tested at 0 ppm. • Stand 4 and stand 32: Sanitizer solution in the 3-bay sinks tested at 0 ppm. Corrected by: Sanitizer solutions were remade and verified at the proper concentration.	COS
21.	3-501.16(A)(1)	P	Observation: Foods requiring temperature control were observed in hot holding below 135°F at the following concession stands: • Stand 8: Cooked pork at 120°F. • Stand 3: Hot dogs in the hot-holding cases at 121°F. • Stand 2: Burgers in all three hot-holding cases ranging from 121°F to 129°F. • Stand 16: Hot dogs in both hot-holding units ranging from 118°F to 120°F. • Stand 17: Corn dogs at 129°F and burgers at 131°F. • Stand 31: Corn dogs at 121.9°F and burgers at 119.2°F. • Stand 15: Hot dogs at 111.9°F and cheese sauce at 124.9°F. Corrected by: The person in charge directed staff to reheat the affected foods to the required temperature before returning them to hot holding.	COS
22.	3-501.16(A)(2)	P	Observation: Foods requiring temperature control were observed cold-holding above 41°F at the following concession stands: • Stand 14: Cheese at 47°F and pepperoni at 51°F. • Stand 8: Lettuce at 52°F and cheese at 54°F. • Stand 6: Cheese at 54°F. • Stand 5: Lettuce at 61°F and cheese at 57°F; cheese in the pizza preparation area at 54°F. • Stand 2: Two packages of cheese at 42.2°F and 41.9°F. • Stand 1: Package of cheese at 45°F; containers of cheese and lettuce at 47°F and 46°F, respectively. Corrected by: The person in charge stated that the affected foods had been out of temperature control for less than two hours and directed staff to return all affected foods to refrigeration for rapid cooling. At Stand 2, one package of cheese cooled to 41°F or below within two hours, and the person in charge voluntarily discarded the other package.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
28.	7-201.11	P	Observation: Chemicals were not properly stored to prevent contamination at the following concession stand: • Stand 30: A spray bottle containing sanitizer was stored next to boxes of pretzels. • Stand 15: A quaternary ammonium sanitizer spray bottle was stored next to boxes of soda syrup connected to the soda dispensing machine. Corrected by: The sanitizer spray bottles were relocated to an appropriate chemical storage area away from food and food supplies.	COS

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37.	3-302.12	C	Observation: Squeeze bottles containing premade sauces were not labeled with the common name of the food at multiple concession stands.	9/29/2026
39.	3-305.11	C	Observation: A bag of ready-to-eat popcorn was observed stored directly on the floor at Stand 2. Corrected by: The person in charge directed staff to move the popcorn off the floor and store it properly.	COS
40.	2-402.11	C	Observation: Food employees handling exposed food were observed without effective hair restraints at the following concession stands: • Stand 14. • Stand 17. • Stand 31. Corrected by: The person in charge directed the employees to put on effective hair restraints.	COS
43.	3-304.12	C	Observation: In-use scoops were stored with handles in contact with food at the following concession stands: • Stand 14: A cup with a handle was being used as a scoop for cheese, with the handle in contact with the cheese. • Stand 12: The handle of the scoop stored in salt near the popcorn machine was in contact with the salt. Corrected by: The person in charge directed staff to wash, rinse, and sanitize the scoops and reposition them so the handles were not in contact with the food.	COS
44.	4-903.11(A)(B)(D)	C	Observation: Ice buckets used for food-service operations were observed stored directly on the floor at the following concession stands: • Stand 12. • Stand 9. • Stand 2. Corrected by: The person in charge directed staff to clean and sanitize the ice buckets and store them off the floor in a clean, dry location protected from contamination.	COS
44.	4-903.11(A)(B)(D)	C	Observation: Ice buckets were not properly stored at the following concession stands: • Stand 20: Ice buckets were stored directly on the floor. • Stand 32: Ice buckets were stored directly on the floor. • Stand 2: Ice buckets were not stored in a self-draining position that allows air drying. Corrected by: The person in charge directed staff to move the ice buckets off the floor and reposition them to allow for proper drainage and air drying.	COS
45.	4-904.11(A)(C)	C	Observation: Single-use articles were not handled in a manner that protected food-contact surfaces from contamination at the following concession stand: • Stand 20: An employee handled the inside food-contact surfaces of single-use popcorn containers with bare hands. Corrected by: The person in charge voluntarily discarded the affected popcorn containers.	COS
47.	4-401.11(A)(B), 4-402.11, 4-402.12, 4-501.11	C	Observation: The walk-in cooler at Stand 14 was observed at an ambient temperature of 57°F and was not maintaining food at 41°F or below. Corrected by: The person in charge directed staff to keep the walk-in cooler closed and monitor the temperature. The unit reached an internal temperature of 35°F within two hours.	COS
48.	4-303.11		Observation: No sanitizer was prepared or readily available during active food operations at stand 9 and stand 17. Corrected by: The person in charge prepared sanitizer at the proper concentration, which was verified on site.	COS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
55.	6-501.17	C	Observation: Cardboard was observed being used as a floor covering/mat at Stand 6. Corrected by: The person in charge directed staff to remove the cardboard, and it was removed from the floor on site.	COS
55.	6-501.12, 6-501.13	C	Observation: The physical facility was not maintained clean at the following concession stand: • Stand 30: Butter was observed leaking onto the floor near the popcorn machine.	9/29/2026
56.	6-403.11, 6-501.110	C	Observation: Employee personal belongings were not stored in designated areas away from food preparation and single-use items at the following concession stands: • Stand 9: Employee personal belongings were stored on the same shelving as single-use popcorn containers. • Stand 17: A purse and cell phone were stored on shelving with napkins and single-use cups. • Stand 17: A cell phone was stored on a food preparation table. • Stand 20: Employee personal belongings were stored on shelving with single-use items. • Stand 31: A cell phone was stored in the food preparation area on top of the one-door low-boy cooler. Corrected by: The person in charge directed staff to relocate the personal belongings, and the items were moved to designated areas away from food preparation and single-use items on site.	COS

Inspection Published Comment:

A routine inspection of Kinnick Stadium was conducted during active food operations over two visits on September 5 and September 19, 2026, due to the size of the facility and number of food operations.

During the September 5 visit, 14 concession stands were inspected: Stands 1–10, 12–14, and 16. During the September 19 visit, 9 additional concession stands plus the main kitchen were inspected.

Each concession stand was evaluated individually. Observations were documented and discussed with the person in charge after completing each stand, and corrective actions were verified on site when applicable.

Following the September 5 visit, inspection notes identifying the observations and applicable Food Code sections were emailed to the establishment. Findings from both visits are documented in this inspection report.

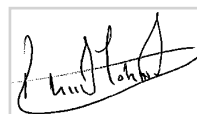
The person in charge agreed to have all the violations corrected by the assigned date.

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_48TestStrips	48 Test Strips



Mark Duffy
Person In Charge



Ahmed Mohammed
Inspector