

Environmental Health & Safety

180 General Services Building
Columbia, MO 65211

PHONE 573-882-7018

FAX 573-882-7940

EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 2 Warehouse

Survey Notes: Not in use at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Bar

Survey Notes:

Observation: Wiping cloths improperly used/stored

Suggested Corrective Action: Wiping cloths must be stored in a chemical sanitizer

Inspector Note: Wet clothes stored on counter

Regulatory Reference: 3-304.14

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 144

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 152
Chicken - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Kitc

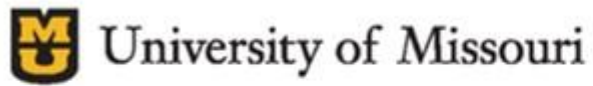
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hamburger - 161

Regulatory Reference:



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To: Smith, Thomas
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Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Ptry

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Sliders in rolling warmer - 122
*No Time/Temp Log

Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 6 Flr Mdia

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 148
Hamburgers - 156

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : E Warehouse

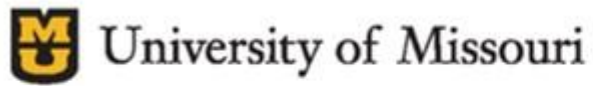
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 190

Regulatory Reference:



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To: Smith, Thomas
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Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Lions Choice Portable

Survey Notes: Not at stadium at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Food Crt

Survey Notes:

Observation: Improper cold holding temperature

Suggested Corrective Action: Food items intended for cold holding must be held at or below 41 degrees

Inspector Note: Beef tips in reach-in cooler- 45

Regulatory Reference: 3-501.16, 3-501.17

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice left uncovered when not in use at bar inside of pantry.

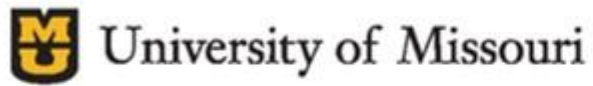
Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sausage - 144
Beef - 151

Regulatory Reference:



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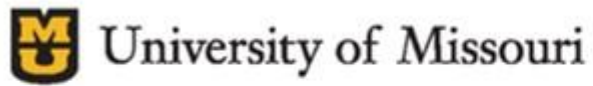
To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Main Bar

Survey Notes: No Violations Found.



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To: Smith, Thomas
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Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Port Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled Pork - 164
Cheese Sauce - 147

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NW Diner

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Raw fish on cart without temp control or temperature log - 80 degrees

Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 134
*Time/Temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/4/2021

Subject: Food Safety Inspection

On 9/5/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: S Bunker

Survey Notes:

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Two scoop handles stored in ice

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Raw beef patties - 36

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Food Ct

Survey Notes:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Cooler running high
Sweet potatoes - 45
Corn - 44

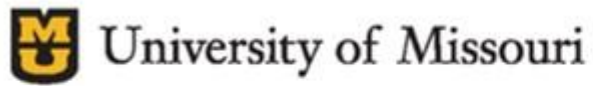
Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sausage - 161

Regulatory Reference:



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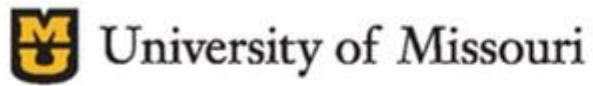
To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Inst Bar

Survey Notes: Bar in pantry
No Violations Found.



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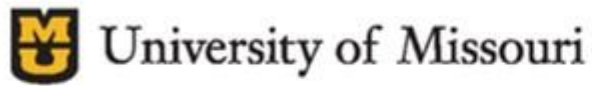
To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Main Bar

Survey Notes: No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 9/4/2021

Subject: Food Safety Inspection

On 9/5/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Port Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SEZ

Survey Notes: SEZ - 101

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 103*
Pork Sandwich - 110*
Chicken Strips*
*No Time/Temp log

Regulatory Reference: 3-501.19

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Hoods not working properly.

Regulatory Reference: 4-501.11

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes:

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained. 2-402.11

Inspector Note: Employee with very long hair & no hair restraint.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEGRILL

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 147
Sliced Tomatoes - 34

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes:

Observation: Food items not date labeled or missing common name

Suggested Corrective Action: Date label all food items that require time or temperature control and will be held over night

Inspector Note: Large containers (possibly dressings) without date or labeled in the walk-in cooler

Regulatory Reference: 3-501.17

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Beef tips - 122 *No Time/Temp Log
Sausage - 133 *No time recorded

Multiple warming units without complete time/temp logs.

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 1

Survey Notes:

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Box of pretzels left open on front customer counter when not in use.

Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chili - 176

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 10

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Cheeseburger - 123
*Time/Temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 11

Survey Notes:

Observation: Improper cooking temperature

Suggested Corrective Action: Eggs and fish 145 for 15 seconds; Mechanically tenderized meats, injected meats, patties, raw eggs not for immediate service 155 for 15 seconds; Poultry, stuffed meats, wild game animals 165 for 1 second. Cooked items can be reheated once to 165 degrees.

Inspector Note: Hot dogs only being cooked to 140 -- can be held at 135 or above, but must cook to the 165 cooking temp if reheating a cooked item or 155 if cooking raw processed meat.

Regulatory Reference: 3-401.11

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer

Inspector Note: No sanitizer buckets in use.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 123
*Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 12

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Path blocked to handwashing sink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: In-use trash can stored on top of box of cups.

Regulatory Reference: 3-302.11

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer

Inspector Note: No sanitizer buckets in use.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 122
*Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 13

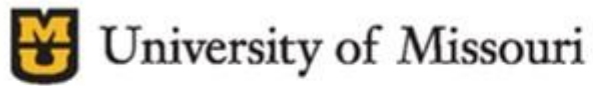
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 145

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 14

Survey Notes: Closed at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 15

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: No direct path to handwashing sink. Blocked by drinks over ice.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice left uncovered when not in use

Regulatory Reference: 3-302.11

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Hood not working properly. Large amount of smoke from grill.

Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken Strips - 170
Hotdogs - 155

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 16

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Pre-cupped Cheese Sauce - 102
*No Time/Temp Log

Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 168

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 17

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 148

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 18

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 122
Pre-cupped Cheese Sauce - 95
*No Time/Temp Log

Regulatory Reference: 3-501.19

Observation: Other foodborne illness risk factor

Suggested Corrective Action: A handwashing sink or group of adjacent handwashing sinks that are provided with disposable towels shall be provided with a waste receptacle.

Inspector Note: No trash receptacle by handwashing sink.

Regulatory Reference: 6-301.20

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 19

Survey Notes:

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Scoop handle in ice.

Regulatory Reference: 3-304.12

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: No lid for ice storage. Needs to be covered when not in use.

Regulatory Reference: 4-501.11

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer

Inspector Note: No sanitizer buckets in use.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 2

Survey Notes:

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer

Inspector Note: No sanitizer in use.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdog - 167
Chili - 181

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 20

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Chicken Strips - 134
*No time/temp log

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 3

Survey Notes:

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: Sanitizer weak.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken Tenders - 166
Hamburger - 152
Hotdogs - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 4

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chili - 156
Hotdogs - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 5

Survey Notes:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Handsink not draining properly. Cloudy/dirty water left in sink.

Regulatory Reference: 4-501.11

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer

Inspector Note: No sanitizer buckets in use.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 6

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 132
No Time/Temp Log

Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chili - 158

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 7

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 148

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 8

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Handsink blocked by drink cooler & cardboard box pile

Regulatory Reference: 5-205.11 (A)(B)

Observation: Food not separated and protected

Suggested Corrective Action: FOOD shall be protected from cross contamination by:
separating raw animal FOODS during storage, preparation, holding, and display except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display.

Inspector Note: Burger stored on same shelf over soft pretzels.

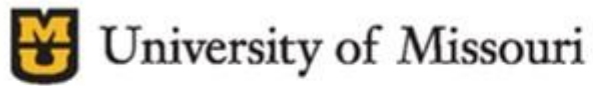
Regulatory Reference: 3-302.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Hamburgers - 123 *Time/temp log available.

Inspector Note: Data Collection

Regulatory Reference:



Environmental Health & Safety

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EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 9

Survey Notes: No food in stand at time of inspection.
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck N

Survey Notes: CO2 tanks unchained. Please chain as soon as new tanks are dropped off. (Stand #22)

Observation: Unapproved thawing methods used

Suggested Corrective Action: Thawing must be done under cool running water, in a refrigerator, as part of the cooking process, or in a microwave if it will be cooked immediately after. If thawing frozen fish in reduced oxygen packaging (ROP) remove from ROP environment before thawing.

Inspector Note: Packages of hotdogs left to thaw in sink without running water. One package was opened.

Regulatory Reference: 3-501.13

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice left uncovered when not in use

Regulatory Reference: 3-302.11

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer prior to prep and service

Inspector Note: No sanitizer was in use at time of inspection.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 36

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck S

Survey Notes: Stand #21 - E319

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair equipment or facilities

Inspector Note: Cooler not holding temp. Recorded at 50 degrees.

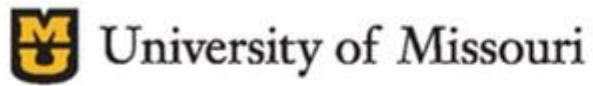
Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hot dogs - 27

Regulatory Reference:



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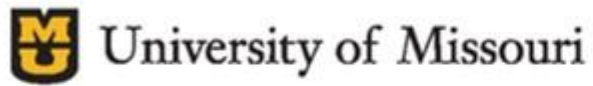
To: Smith, Thomas
Levy Restaurants

Date: 9/7/2021

Subject: Food Safety Inspection

On 9/4/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : W Warehous

Survey Notes: Not in use at time of inspection - Oven went down.



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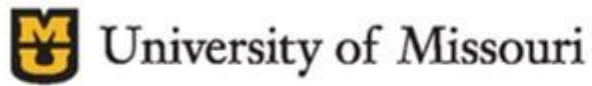
To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 2 Warehouse

Survey Notes: Not in use at time of inspection.



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To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 119
Hamburger - 121
*Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Kitc

Survey Notes:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Leak/standing water on floor near walk-in cooler.

Regulatory Reference: 4-501.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 115
*Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 136

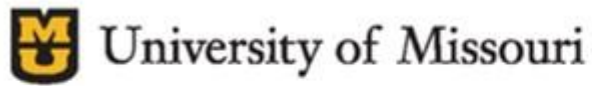
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hamburger - 121
*Time/Temp Log Available.

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Ptry

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hamburger - 139

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 132
*Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 6 Flr Mdia

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hamburgers on line - 136
Hamburgers in pantry - 139

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : E Warehouse

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Sanitizer bucket stored in handsink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hamburgers - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Lion C P

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Bucket stored in handsink

Regulatory Reference: 5-205.11 (A)(B)

Observation: Improper temperature for hot holding

Suggested Corrective Action: Potentially hazardous foods intended for consumption while hot must be held at 135 degrees or higher

Inspector Note: Beef left on slicer - 90

Regulatory Reference: 3-403.11

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Food Crt

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Ice dumped in handsink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 136
Pork in cooler - 40

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Main Bar

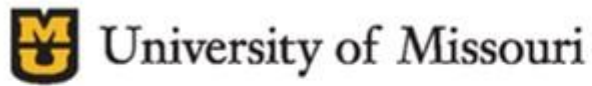
Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Employee drink stored on counter without a lid.

Regulatory Reference: 2-401.11



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To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Port Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NE Grill

Survey Notes: Dickies- N109E
Not Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled Pork - 197
Cheese Sauce - 154

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NW Diner

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Beef - 197
Fish - 37
Hotdogs - 140

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: S Bunker

Survey Notes:

Observation: Toxic substances not properly identified, stored, and used

Suggested Corrective Action: Toxic substances must be labeled with their common name, stored below and away from food items, and used according to the label and in a way which does not increase the risk for contaminating food.

Inspector Note: Chemical bottled stored on shelf with cooking oil and single-use items

Regulatory Reference: 7-202.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Raw burger - 37
Hamburger - 139

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Food Ct

Survey Notes:

Observation: Improper cold holding temperature

Suggested Corrective Action: Food items intended for cold holding must be held at or below 41 degrees

Inspector Note: Pork in reach-in - 46

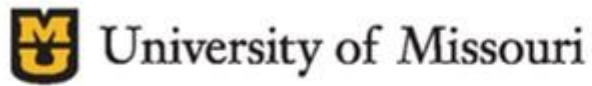
Regulatory Reference: 3-501.16, 3-501.17

Observation: Single service items storage, use, handling

Suggested Corrective Action: single service items should be stored to prevent contamination

Inspector Note: Single service item box stored on floor

Regulatory Reference: 4-904.11, 4-903.11



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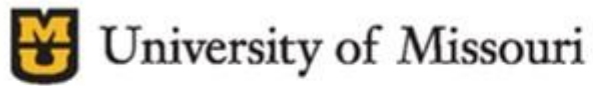
To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Inst Bar

Survey Notes: No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Main Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Port Bar

Survey Notes:

Observation: Wiping cloths improperly used/stored

Suggested Corrective Action: Wiping cloths must be stored in a chemical sanitizer

Inspector Note: Several damp rags used to wipe surfaces left on counters

Regulatory Reference: 3-304.14

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: No sanitizer in use.

Regulatory Reference: 4-501.114, 4-701.10

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SEZ

Survey Notes: SEZ - 101

Observation: Other foodborne illness risk factor

Suggested Corrective Action: A handwashing sink or group of adjacent handwashing sinks that are provided with disposable towels shall be provided with a waste receptacle.

Inspector Note: No trash receptacle by handwashing sink

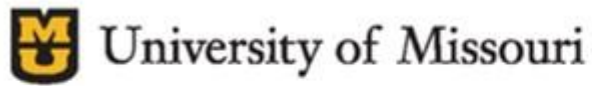
Regulatory Reference: 6-301.20

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 115
Hamburger - 131
*Time/Temp Log Available

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEGRILL

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sliced Tomatoes - 34
Chicken - 136

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brisket - 150
Burger - 161

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 1

Survey Notes:

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Breaking ice bags on floor of concessions. Use clean surface.

Regulatory Reference: 3-302.11

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained.

Inspector Note: Cooking in concession without hats or hairnets.

Regulatory Reference: 2-402.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: hot dogs - 140

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 10

Survey Notes:

Observation: Food not separated and protected

Suggested Corrective Action: FOOD shall be protected from cross contamination by:
separating raw animal FOODS during storage, preparation, holding, and display except when combined
as ingredients, separating types of raw animal FOODS from each other such as beef, fish, lamb, pork,
and poultry, during storage, preparation, holding, and display.

Inspector Note: Raw burger stored over fries

Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken Strips - 210

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 11

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 144

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 12

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action:

Inspector Note: Hotdogs - 131
*Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 13

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 135

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 14

Survey Notes: Andy's Frozen Custard

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Ice machine leaking - no mop to clean.

Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Frozen Custard - 2

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 15

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Employee drink without lid stored on top of ice bin

Regulatory Reference: 2-401.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken Strips - 139
Hotdogs - 142

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 16

Survey Notes:

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice left uncovered when not in use.

Regulatory Reference: 3-302.11

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Ice scoop stored with handle in ice

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 17

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 18

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 141
Burnt Ends - 155

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 19

Survey Notes: No Violations Found.

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice bin without cover. Must be covered or used for bottle storage ONLY.

Regulatory Reference: 3-302.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 121
*Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 2

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: hotdogs - 130
No Time/Temp Log.

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 20

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 3

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 140
Chicken - 168

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 4

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 129
*No Time/Temp Log

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 5

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Drink without lid stored on counter.

Regulatory Reference: 2-401.11

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Hotdogs being stacked on storage crate, rather than clean food contact surface.

Regulatory Reference: 3-302.11

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 6

Survey Notes:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Ice machine leaking causing standing water on floor.

Regulatory Reference: 4-501.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection nbsp;

Inspector Note: Hotdogs - 122
*Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 7

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 157

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 8

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action:

Inspector Note: Chicken - 120
*Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 9

Survey Notes:

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils may be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized.

Inspector Note: Tongs stored beside ribs, Must be kept under temp control or cleaned when not in use.

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Rib Tips - 140

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck N

Survey Notes: Stand #22

Observation: Improper cooking temperature

Suggested Corrective Action: Eggs and fish 145 for 15 seconds. Mechanically tenderized meats, injected meats, patties, raw eggs not for immediate service 155 for 15 seconds. Poultry, stuffed meats, and wild game 165 for 1 second.

Inspector Note: Burgers being cooked in concession. No temping/Log. Must be cooked to 155.

Regulatory Reference: 3-401.11

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained.

Inspector Note: Employee cooking burgers with no hat or hairnet.

Regulatory Reference: 2-402.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: hotdogs from warehouse - 107
*Time/Temp on container lid.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck S

Survey Notes: Stand #21 -E319

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Large bin of beer cans in front of handsink

Regulatory Reference: 5-205.11 (A)(B)

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hamburger - 110
*No Time/Temp Log

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 9/20/2021

Subject: Food Safety Inspection

On 9/18/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : W Warehous

Survey Notes:

Observation: Food not separated and protected

Suggested Corrective Action: FOOD shall be protected from cross contamination by:
separating raw animal FOODS during storage, preparation, holding, and display except when combined
as ingredients, separating types of raw animal FOODS from each other such as beef, fish, lamb, pork,
and poultry during storage, preparation, holding, and display.

Inspector Note: Raw burger store over uncrustable PB&J sandwiches.

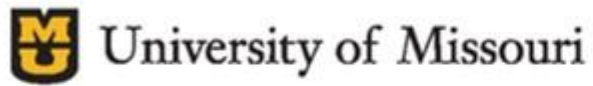
Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hamburgers - 137
Sweet Potatoes - 138

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 2 Warehouse

Survey Notes: Not in use at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Bar

Survey Notes:

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Ice scoop stored with handle in ice

Regulatory Reference: 3-304.12

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Veggie Bistro - 127
Burgers - 120
*Time/Temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Veggie Bistro - 130
Burgers - 129
*Time/Temperature log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burger - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Kitc

Survey Notes:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Reach-in cooler leaking inside onto food prep.

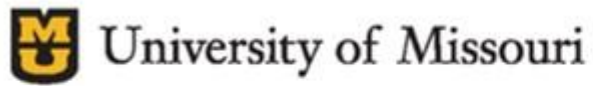
Regulatory Reference: 4-501.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burger - 118 Time/temperature log available

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Ptry

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 139

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection. nbsp;

Inspector Note: Burger - 120 *Time/Temperature log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 6 Flr Mdia

Survey Notes:

Observation: Improper cold holding temperature

Suggested Corrective Action: Food items intended for cold holding must be held at or below 41 degrees

Inspector Note: Fruit salad/sliced melon - 46

Regulatory Reference: 3-501.16, 3-501.17

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils may be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized.

Inspector Note: Spoon stored beside potatoes. Must be kept under temperature control or cleaned when not in use (when event is longer than 4 hours).

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 141
Sausage - 151

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Potatoes - 121 *Time/temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : E Warehous

Survey Notes:

Observation: Food items not date labeled or missing common name

Suggested Corrective Action: Date label all food items that require time or temperature control and will be held over night

Inspector Note: Multiple items on front shelf without dates/labels.

Regulatory Reference: 3-501.17

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 159

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Lion C P

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Employee drink without lid.

Regulatory Reference: 2-401.11

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained.

Inspector Note: Roast being sliced & employee with no hat or hairnet

Regulatory Reference: 2-402.11

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Roast - 116 *Time/Temperature log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Food Crt

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for eating, or drinking

Inspector Note: 1. Employee did not wash/change gloves after drinking
2. Coffee cup stored on shelf over single service items.

Regulatory Reference: 2-401.11

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Cup stored in handsink in pantry bar

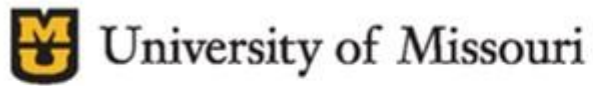
Regulatory Reference: 5-205.11 (A)(B)

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 201
Brisket - 41
Baked Nachos - 168

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Main Bar

Survey Notes: No Violations Found.
Unchained Co2 tanks.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Port Bar

Survey Notes: Column's Club

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained.
Bartender with long hair and no hair restraint.

Inspector Note:

Regulatory Reference: 2-402.11

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 156
Cheese Sauce - 177

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NW Diner

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Fish -36
Fish in warming display - 141
Hotdog - 140

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: S Bunker

Survey Notes:

Observation: Improper cold holding temperature

Suggested Corrective Action: Food items intended for cold holding must be held at or below 41 degrees

Inspector Note: Raw Meatballs - 46

Regulatory Reference: 3-501.16, 3-501.17

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burger - 157

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Food Ct

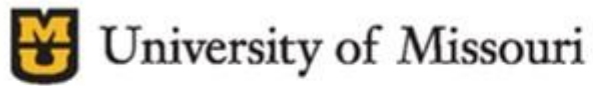
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brisket - 40
Pork - 201

Regulatory Reference:



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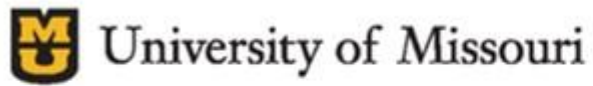
To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Inst Bar

Survey Notes: No Violations Found.



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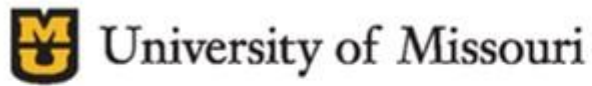
To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Main Bar

Survey Notes: No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Port Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SEZ

Survey Notes: SEZ - 101
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 137

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 134 *Time/Temp logs available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Cups and ice in hand sink.

Regulatory Reference: 5-205.11 (A)(B)

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEGRILL

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sliced Tomatoes - 36

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hamburgers - 119 *Time/temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Polish Sausage - 140

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection.

Inspector Note: Burgers - 120 *Time/temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 1

Survey Notes: No Violations Found.
Pizza Only.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pizza - 136

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 10

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 140

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burgers - 105 *Time/temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 11

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 91 *No time included on time/temp log

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 12

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection.

Inspector Note: Hotdogs - 110 *Time/Temperature log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 13

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 14

Survey Notes: Andy's Frozen Custard
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 15

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Employee drink stored over food prep on counter.

Regulatory Reference: 2-401.11

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 112 *Kept over 4 hours & still serving.

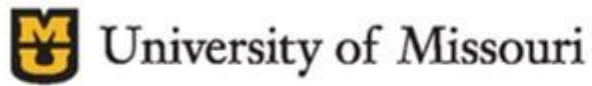
Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hamburger - 150

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 16

Survey Notes: No Violations Found.
Beverages Only.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 17

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 18

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Transfer time/temp on lid to concession binder.

Inspector Note: Polish Sausage - 102 *Time/Temp on lid

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 19

Survey Notes:

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice bin without cover. Must be covered or used for bottle storage ONLY.

Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 154

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 2

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Large trash bag directly in front of handsink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 168

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 20

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 121

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection nbsp;

Inspector Note: Cheeseburger - 107 *Time/temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 3

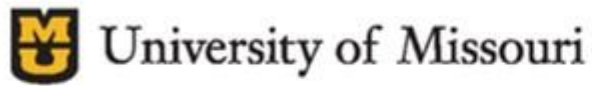
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142
Chicken - 156

Regulatory Reference:



Environmental Health & Safety

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To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 4

Survey Notes: No Violations Found.
Beverages Only.

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 5

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hot dog - 83 *Time/temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 6

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Drink stored on counter without a lid.

Regulatory Reference: 2-401.11

Observation: Hands are not cleaned and properly washed.

Suggested Corrective Action: Training on handwashing; see FDA Food Code reference 2-301.12 for hand washing procedure.

Inspector Note: Employee did not wash hands after drinking & prior to returning to working.

Regulatory Reference: 2-301.12

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection nbsp;

Inspector Note: Hot dog - 107 *Time/temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 7

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Transfer time/temperature information to concession binder

Inspector Note: Hot dogs - 81 *Time/Temperature on lid

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 8

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Transfer time/temperature information to concession binder so that information doesn't get thrown away.

Inspector Note: Bacon - 101 *time/temperature on lid

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 9

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Multiple employee drinks without lids on counter and ice bin.

Regulatory Reference: 2-401.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork in pan warmer - 139
Pork in pull-out warmer - 141

Regulatory Reference:

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice bin left uncovered when not in use.

Regulatory Reference: 3-302.11

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Ice scoop stored with handle in ice.

Regulatory Reference: 3-304.12

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck N

Survey Notes: Stand #22

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Employee drink stored on counter without a lid.

Regulatory Reference: 2-401.11

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Multiple pans stored in the handsink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Chicken - 134
*No time/temp log

Regulatory Reference: 3-501.19

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Employee can of soda stored in ice used in drinks.

Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hot dogs - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck S

Survey Notes: Stand #21 -E319

Observation: Management, food employees/conditional employees have: insufficient knowledge on food safety, and are responsible for food protection

Suggested Corrective Action: Train food service employees on time and temperature processes.

Inspector Note: Employee cooking was unsure of internal cooking temperatures. No one in stand knew why they were writing down the time/temperature. When using time as a control, it is important that everyone know that any unsold food must be thrown out after 4 hours.

Regulatory Reference: 2-102.11

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Crate of PB&J being stored on top of handsink

Regulatory Reference: 5-205.11 (A)(B)

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardout food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hamburger - 108 No logs for any hot items

Regulatory Reference: 3-501.19

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained

Inspector Note: Employee cooking without hat or hairnet

Regulatory Reference: 2-402.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hot Dogs - 201

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/5/2021

Subject: Food Safety Inspection

On 10/2/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : W Warehous

Survey Notes: 173 & 175
Warehouse + Tap House

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Mix sanitizer

Inspector Note: No sanitizer in use at Tap House. Employee stated they didn't use it because it was just drinks.
Sanitizer should still be used to clean surfaces especially around the beer taps.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 155
Burger - 149

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : SW PORT BAR

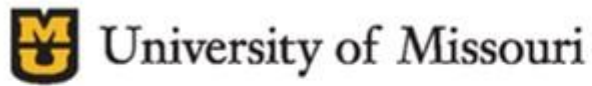
Survey Notes: SW Entrance Portable Bar

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: No sanitizer in use for taps.

Regulatory Reference: 4-501.114, 4-701.10



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To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pasta with Red sauce - 135
Chicken - 152

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 3 Flr Kitc

Survey Notes:

Observation: Food items not date labeled or missing common name

Suggested Corrective Action: Date label all food items that require time or temperature control and will be held over night

Inspector Note: Several bulk prep containers without dates/labels

Regulatory Reference: 3-501.17

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Burger - 126 *Time/Temp Log Available nbsp;

Inspector Note:

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action:

Inspector Note: Pasta with Red Sauce - 124 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 4 Flr Kitc

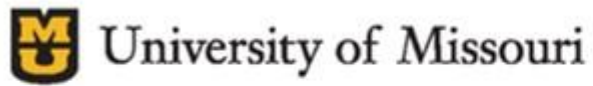
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Veggie Bistro - 136
Chicken - 162

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 5 Flr Ptry

Survey Notes:

Observation: Insects, rodents, and animals present

Suggested Corrective Action: contact a pest control specialists or remove pests.

Inspector Note: Dead roach in handsink.

Regulatory Reference: 6-501.111, 6-501.112

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Veggie Bistro - 155

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection nbsp;

Inspector Note: Chicken - 115
Potatoes - 122 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : 6 Flr Mdia

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Potatoes - 166
Chicken - 153

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : E Warehous

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brats - 173

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Lion C P

Survey Notes:

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained

Inspector Note: Roast being sliced and multiple employees without a had or hairnet.

Regulatory Reference: 2-402.11

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Food Crt

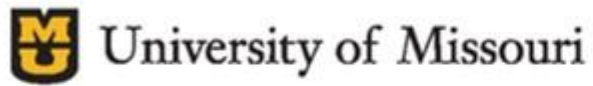
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 191
Brats - 222

Regulatory Reference:



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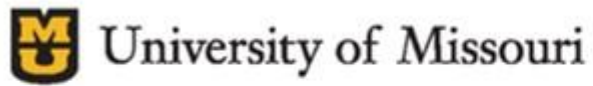
To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Main Bar

Survey Notes: Column's Club
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Port Bar

Survey Notes: Column's Club
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/11/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 203
Cheese Sauce - 211

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NW Diner

Survey Notes: N104

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs - 121 *No time/temp log. First batch was dropped, and second batch was cooked in stand and not recorded.

Regulatory Reference: 3-501.19

Observation: Toxic substances not properly identified, stored, and used

Suggested Corrective Action: Toxic substances must be labeled with their common name, stored below and away from food items, and used according to the label and in a way which does not increase the risk for contaminating food.

Inspector Note: Chemical bottle by 3 compartments sink without label.

Regulatory Reference: 7-202.12

Observation: Contamination during prep, storage, and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice bin left open, lids had fallen in, Treat ice as a 'food' when it is being used in drinks & cover when not in use.

Regulatory Reference: 3-302.11

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Ice scoop stored with handle in ice

Regulatory Reference: 3-304.12

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: No sanitizer buckets in use. Filled & distributed

Regulatory Reference: 4-501.114, 4-701.10

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: S Bunker

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Raw beef on top shelf - 41
Raw beef below in reach-in - 30

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Food Ct

Survey Notes: Column's Club

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Pico - 47 Temperature on log but not time.

Regulatory Reference: 3-501.19

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Mold in ice machine.

Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 207
Hotdogs - 140

Regulatory Reference:

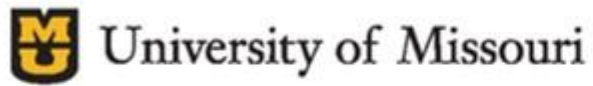
To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Inst Bar

Survey Notes: SEZ Portable Bar
No Violations Found.
*Are there covers for the ice when it is not in use?



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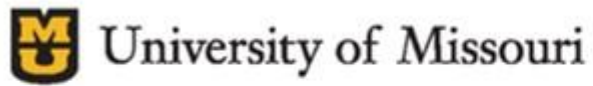
To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Main Bar

Survey Notes: Column's Club
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Port Bar

Survey Notes: Column's Club
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SEZ

Survey Notes: Concession 101

Observation: Food not separated and protected

Suggested Corrective Action: Food shall be protected from cross contamination by:
separating raw animal foods during storage, preparation, holding, and display except when combined
as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork,
and poultry during storage, preparation, holding, and display.

Inspector Note: Raw Chicken stored over fries in reach-in

Regulatory Reference: 3-302.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 143

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burger - 97 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes:

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained 2-402.11

Inspector Note: Employee with very long hair & no hair restraint.

Regulatory Reference: 2-402.11

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEGRILL

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 112
Hotdogs - 114 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes:

Observation: Food items not date labeled or missing common name

Suggested Corrective Action: Date label all food items that require time or temperature control and will be held over night. Food can be held at 41°F or less for a maximum of 7 days.

Inspector Note: Several prepped items (dressings, Sauces) in the walk-in cooler with dates past the 7 day mark.

Regulatory Reference: 3-501.17

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pork - 123
Burgers - 116 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 1

Survey Notes: Pizza Only.

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: Sanitizer weak - no reading on test strip. Tested at sink and refilled.

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 127 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 10

Survey Notes:

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Ice scoop stored with handle in ice

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 136

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 122 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 11

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 133
Brats - 117 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 12

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 146
Brats -138

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 13

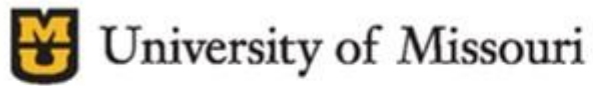
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 137

Regulatory Reference:



Environmental Health & Safety

180 General Services Building
Columbia, MO 65211

PHONE 573-882-7018

FAX 573-882-7940

EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 14

Survey Notes: Andy's Frozen Custard
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 15

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 198

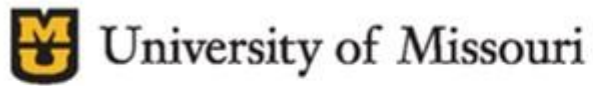
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Chicken - 125 *Time/Temp Log Available.

Inspector Note:

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 16

Survey Notes: No Violations Found
Beverages Only.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 17

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hot Dogs - 138

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 18

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 136

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pulled Pork - 130 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 19

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 107 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 2

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 148

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 20

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 130
Cheese Sauce - 111
*Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 3

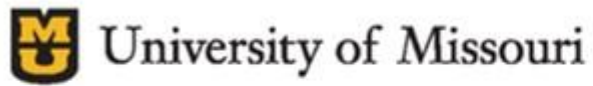
Survey Notes: Not Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burger - 160
Hotdogs - 144

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 4

Survey Notes: No Violations Found.
Beverages Only.

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 5

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 175

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 6

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 7

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 148

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 8

Survey Notes:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Hood over grill/fryer wasn't working at time of inspection.

Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 141
Chicken - 136

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hamburger - 132 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 9

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brats - 158

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck N

Survey Notes: Stand #22

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Pre-cupped cheese sauce - 112 *Not of Time/Temp Log

Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 136

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burgers - 114 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Up Deck S

Survey Notes: Stand #21 -E319
No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 131
Hamburger - 121
*Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/11/2021

Subject: Food Safety Inspection

On 10/9/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : W Warehouse

Survey Notes: 173 & 175
Warehouse + Tap House
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 136

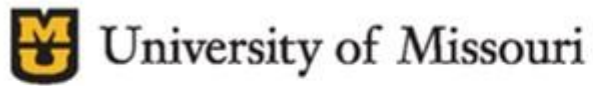
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Brat - 121 *Time/Temp Log Available

Regulatory Reference:



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To: Smith, Thomas
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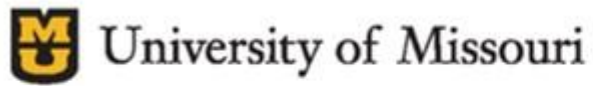
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : SW PORT BAR

Survey Notes: SW Entrance Portable Bar
No Violations Found.



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Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 135

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pasta Salad - 51 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sausage - 137
Chicken - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sausage - 135

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Potatoes - 131 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 4 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 136

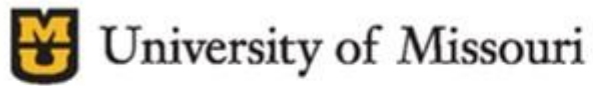
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Potatoes - 122 *Time/Temp Log Available

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 5 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 5 Flr Ptry

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burgers - 113
Sausage - 124 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 6 Flr Mdia

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken Tenders - 172

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Potatoes - 128 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : E Warehous

Survey Notes:

Observation: Food items not date labeled or missing common name

Suggested Corrective Action: Date label all food items that require time or temperature control and will be held over night

Inspector Note: Hotdogs out of original package in ziplock bags. No dates/labels.

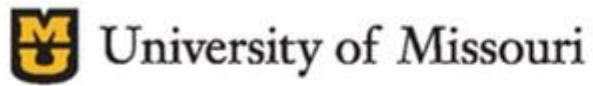
Regulatory Reference: 3-501.17

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 140
Hotdogs - 156

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Lion C P

Survey Notes: Not at Stadium at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Food Crt

Survey Notes: Columns Club

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Cherries dumped in handsink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 144
Sausage - 152

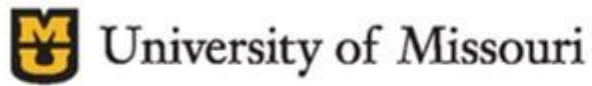
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Coleslaw - 60 *Time/Temp Log Available

Regulatory Reference:



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To: Smith, Thomas
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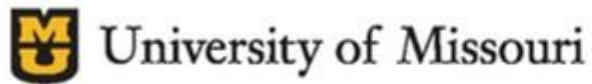
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Main Bar

Survey Notes: Columns Club
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Port Bar

Survey Notes: Columns Club
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Cheese Sauce - 178
Pork - 162

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NW Diner

Survey Notes: N104
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Fish - 33
Hotdogs - 136
Beef - 154

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: S Bunker

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Raw Burger - 41

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Food Ct

Survey Notes:

Observation: Other foodborne illness risk factor

Suggested Corrective Action: A handwashing sink or group of adjacent handwashing sinks that are provided with disposable towels shall be provided with a waste receptacle.

Inspector Note: No trash receptacle by front handsink. None in front line area.

Regulatory Reference: 6-301.20

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brisket - 152
Fruit Cups - 40

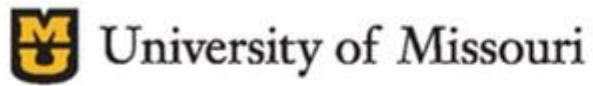
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 107 *Time/Temp Log Available

Regulatory Reference:



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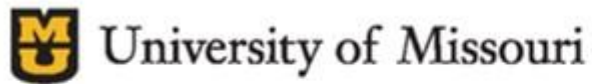
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Inst Bar

Survey Notes: SEZ Portable Bar
No Violations Found.



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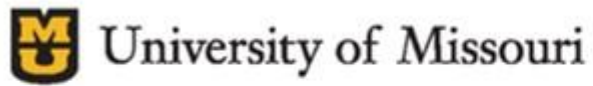
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Main Bar

Survey Notes: Columns Club.
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Port Bar

Survey Notes: Columns Club
No Violations Found

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SEZ

Survey Notes:

Observation: Unapproved thawing methods used

Suggested Corrective Action: Thawing must be done under cool running water, in a refrigerator, as part of the cooking process, or in a microwave if it will be cooked immediately after. If thawing frozen fish in reduced oxygen packaging (ROP) remove from ROP environment before thawing.

Inspector Note: Burger patties being thawed in warmer - Temped at 66 degrees

Regulatory Reference: 3-501.13

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: burgers - 144

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 111 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes:

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Syrups dispenser tops and ice in handsink.

Regulatory Reference: 5-205.11 (A)(B)

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Mold in large ice dispenser in room behind bar.

Regulatory Reference: 4-501.11

Observation: Non-food contact surfaces unclean

Suggested Corrective Action: Clean non-food contact surfaces

Inspector Note: Bartender threw shot behind her on wall and door rather than in sink.

Regulatory Reference: 4-601.11

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEGRILL

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 137

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken Tenders - 112 *Time/Temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 141
Hotdogs - 136

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 1

Survey Notes: No Violations Found.
Pizza Only.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 92 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 10

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken Tenders - 144

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 130 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 11

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chili - 148

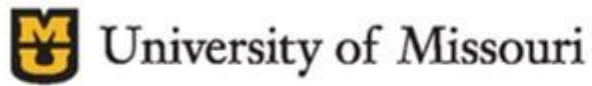
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 126 *Time/Temp Log Available.

Regulatory Reference:



Environmental Health & Safety

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Columbia, MO 65211

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FAX 573-882-7940

EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 12

Survey Notes: No Violations Found.
Beverage Only.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 13

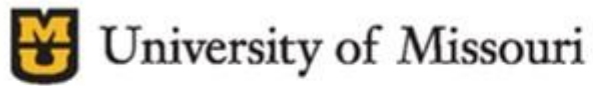
Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs- 122 *Time/Temp Log Available

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 14

Survey Notes: Andy's Frozen Custard
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 15

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 155

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 16

Survey Notes: Beverage Only.

Observation: Contamination during prep, storage , and display

Suggested Corrective Action: Make changes in processes or plans to prevent contamination

Inspector Note: Ice left uncovered on all four drink stations.

Regulatory Reference: 3-302.11

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Two ice scoops stored with handle in ice.

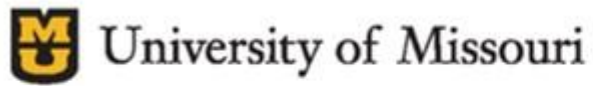
Regulatory Reference: 3-304.12

Observation: Single service items storage, use, handling

Suggested Corrective Action: single service items should be stored to prevent contamination

Inspector Note: Single service cups, lids all unwrapped and stored on back shelves. Should be wrapped or stored in covered container.

Regulatory Reference: 4-904.11, 4-903.11



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To: Smith, Thomas
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Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 17

Survey Notes: No Violations Found.
No food at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 18

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Pre-cupped Cheese Sauce - 78 *No Time/temp Log.

Regulatory Reference: 3-501.19

Observation: In use utensils stored improperly

Suggested Corrective Action: In use utensils may be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized.

Inspector Note: Pork scoop stored beside warmer. Must be kept under temperature control or cleaned when not in use (when event is longer than 4 hours).

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled Pork - 151

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection.

Inspector Note: Hotdogs - 112 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 19

Survey Notes: Pizza Only.

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Pizza - 101 No Time/temp log

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 2

Survey Notes: No Violations Found.
*Time/temp from lid not transferred to binder

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 110 *Time/temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 20

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 147

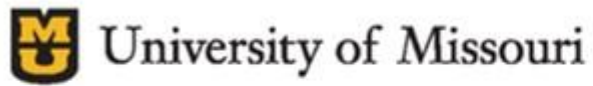
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 123

Regulatory Reference:



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To: Smith, Thomas
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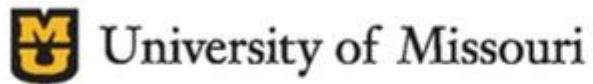
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 3

Survey Notes: No Violations Found.
No food at time of inspection.



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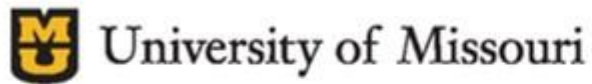
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 4

Survey Notes: No Violations Found.
Beverages Only.



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To: Smith, Thomas
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Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 5

Survey Notes: No Violations Found.
No food at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 6

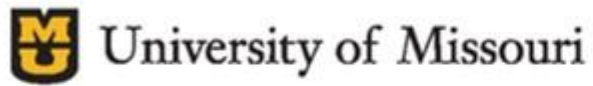
Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 107 *Time/Temp Log Available.

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 7

Survey Notes: No Violations Found.
Beverages Only.

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 8

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 144

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burgers - 108 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 9

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled Pork - 144
Hotdogs - 138

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Up Deck N

Survey Notes: Stand #22
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hot Dogs - 140

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Up Deck S

Survey Notes: Stand #21 - E319
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 145

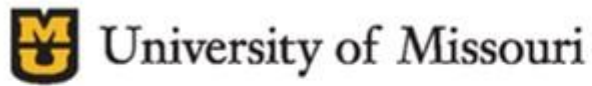
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken Tenders - 132 *Time/Temp Log Available.

Regulatory Reference:



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To: Smith, Thomas
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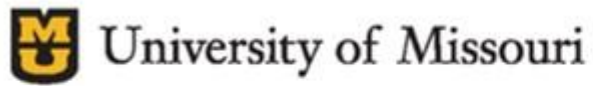
Date: 10/18/2021

Subject: Food Safety Inspection

On 10/16/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : W Warehouse

Survey Notes: 173 & 175
Warehouse + Taphouse
No Violations Found.



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To: Smith, Thomas
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Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : SW PORT BAR

Survey Notes: SW Entrance Portable Bar
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Bar

Survey Notes:

Observation: Eating, drinking, tasting, or tobacco use.

Suggested Corrective Action: Establishment must designate an area for drinking from a closed container that is handled to prevent contamination

Inspector Note: Employee drink stored on ice bin without a lid.

Regulatory Reference: 2-401.11

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burger - 137
Chicken - 144

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork Steak - 151

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 151
Burgers - 142

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 4 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Baked Potatoes - 160

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 5 Flr Bar

Survey Notes:

Observation: Barehand contact with Ready to Eat (RTE) food observed.

Suggested Corrective Action: Employees must create a barrier between bare hands and RTE foods

Inspector Note: Barehand contact with ice used for drinks. A scoop or glove should be used.

Regulatory Reference: 3-301.11

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: No sanitizer at time of inspection

Regulatory Reference: 4-501.114, 4-701.10

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 5 Flr Ptry

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Potatoes - 150
Potato Salad - 40
Burger - 138

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 6 Flr Mdia

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brisket - 149
Pork - 157

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Potato Salad - 47 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : E Warehous

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 154
Pulled Pork - 145

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Lion C P

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Turkey - 36

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Roast Beef - 127 * Temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Food Crt

Survey Notes: *Items being transported from the production locations need to have holding temperatures recorded at the new location.

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Pico De Gallo - 55
Tomatoes - 47 *No log

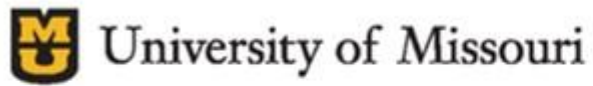
Regulatory Reference: 3-501.19

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken Sliders - 91 *Time/Temp Log Available.

Regulatory Reference:



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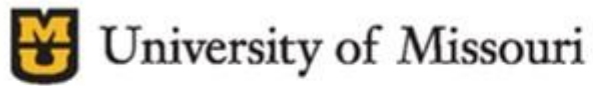
Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Main Bar

Survey Notes: Columns Club.
No Violations Found.



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Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Port Bar

Survey Notes: Columns Club.
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled Pork - 176
Cheese Sauce - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NW Diner

Survey Notes: N104

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: 3 compartment sink leaking all over floor

Regulatory Reference: 4-501.11

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Beef - 209
Hotdogs - 181

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: S Bunker

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Raw Beef - 38
Hotdogs - 159

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Food Ct

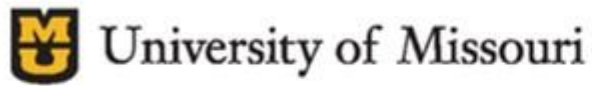
Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Tomatoes - 45 *Time/Temp Log Available.

Regulatory Reference:



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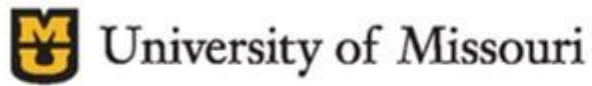
Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Inst Bar

Survey Notes: SEZ Port Bar
No Violations Found.



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To: Smith, Thomas
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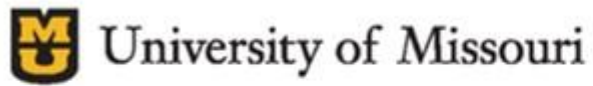
Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Main Bar

Survey Notes: Columns Club.
No Violations Found.



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Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Port Bar

Survey Notes: Columns Club
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SEZ

Survey Notes: Concession 101

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Dispenser was fixed & new sanitizer used.

Inspector Note: Sanitizer dispenser not pulling concentrated sanitizer.

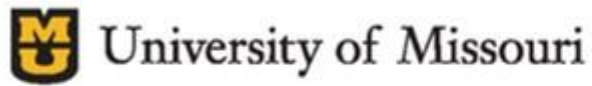
Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 104
Hotdogs - 109 *Time/Temp Logs Available.

Regulatory Reference:



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To: Smith, Thomas
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Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes: No Violations Found.
Beverages Only.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 152

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 1

Survey Notes: Pizza Only.
No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 118 *Time/Temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 10

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 139

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 11

Survey Notes: No Violations Found.

*Reminder employees should eat outside the stand or away from food prep

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs in pan - 138

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection nbsp;

Inspector Note: Wrapped hotdogs in warmer - 82 *Time/temp log available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 12

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 13

Survey Notes:

Observation: Sanitizer concentration too WEAK on NOT EXISTANT

Suggested Corrective Action: Remix sanitizer

Inspector Note: Sanitizer weak - Refilled & tested

Regulatory Reference: 4-501.114, 4-701.10

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: hotdogs - 146

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 14

Survey Notes: Andy's Frozen Custard.
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 15

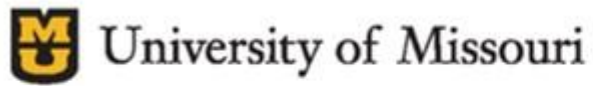
Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 140
Burger - 179

Regulatory Reference:



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EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 16

Survey Notes: No Violations Found.
Beverage Only.

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 17

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 143
Cheese Sauce - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 18

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 147
Pork sandwich - 181
Pulled pork - 136

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 19

Survey Notes: Pizza Only.
No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 100 *Tim/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 2

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 121 *Time/Temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 20

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 140
Hotdogs - 151

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 3

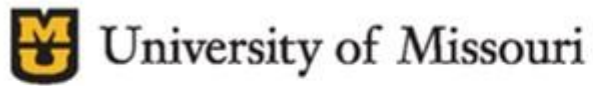
Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Corndogs - 128 *Time/temp log available.

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 4

Survey Notes: No Violations Found.
Beverages Only.

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 5

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Sausage - 140
Hotdogs - 136

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 6

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 147

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 7

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 138

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 8

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 152
Chicken - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 9

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled pork - 154
Hotdogs - 137

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Up Deck N

Survey Notes: Stand #22
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 139
Hotdogs - 155

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Up Deck S

Survey Notes: Stand #21 - E319
Not Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 137
Burger - 154

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/15/2021

Subject: Food Safety Inspection

On 11/13/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : W Warehous

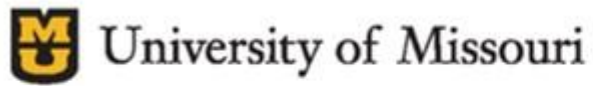
Survey Notes: 173 & 175
Warehouse + Taphouse
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142

Regulatory Reference:



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EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

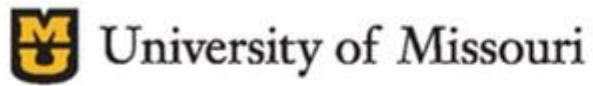
Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 2 Warehouse

Survey Notes: SW Entrance Portable Bar
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 137

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection nbsp;

Inspector Note: Coleslaw - 51 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 3 Flr Kitc

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Green Bean - 142

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 134 *Time/Temp Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 4 Flr Buff

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 119
Burgers - 126

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 4 Flr Kitc

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Hotdogs in rolling warmer - 126 No log of initial time and temperature.

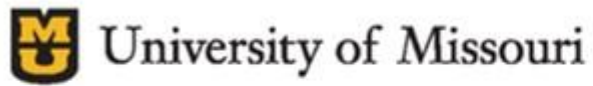
Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Salmon - 140
Potatoes - 137

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 5 Flr Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 5 Flr Ptry

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Coleslaw - 60
Chicken - 127 *No Time/Temp Logs in use.

Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 146

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : 6 Flr Mdia

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 155
Mac & Cheese - 169
Chicken - 174

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : E Warehouse

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 154
Pulled Pork - 166

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Lion C P

Survey Notes: No Violations Found.
Note: Beef should be held at 135 or above

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Turkey - 37

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Roast Beef - 132 *Temperature Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Food Crt

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Tomatoes on front line - 46 - *No Cold log with initial Time/Temperature

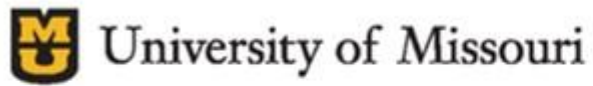
Regulatory Reference: 3-501.19

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brisket - 164
Hotdogs - 141

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

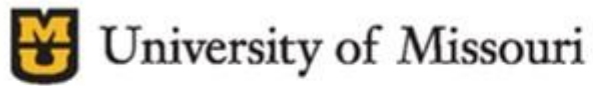
Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Main Bar

Survey Notes: No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : N Port Bar

Survey Notes: No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pork - 166
Cheese Sauce - 158

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : NW Diner

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 143

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 130 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: S Bunker

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 136

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Cheeseburgers - 122 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Food Ct

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Cheese Sauce - 143

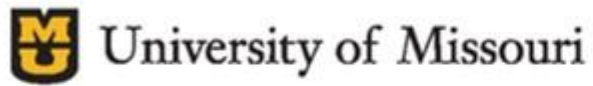
Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pork - 123 *Time/Temp Log Available

Regulatory Reference:



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EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

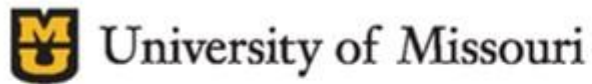
Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Inst Bar

Survey Notes: SEZ Port Bar
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

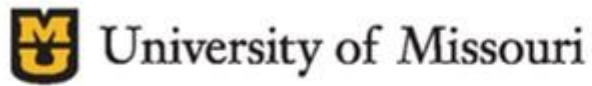
Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Main Bar

Survey Notes: Columns Club.
No Violations Found.



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To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : S Port Bar

Survey Notes: Columns Club
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SEZ

Survey Notes: Concessions 101
No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chicken - 118
Burger - 109 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEBAR

Survey Notes: Main Bar - No Violations Found.
Portable Bar - 1 Violation.

Observation: Other foodborne illness risk factor

Suggested Corrective Action: Hair should be pulled back and effectively restrained.

Inspector Note: Bartender with long hair and no hair restraint.

Regulatory Reference: 2-402.11

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEGRILL

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection.

Inspector Note: Hotdogs - 115
Chicken - 131 *Time/Temperature Log Available

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Memorial Stadium Storage and Concessions: SHMEKIT

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 138

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Burgers - 122
Chicken - 120

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 1

Survey Notes: Pizza Only.
No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 114*Time/Temperature Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 10

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 142
Hotdogs - 139

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 11

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 108 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 12

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 139

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 13

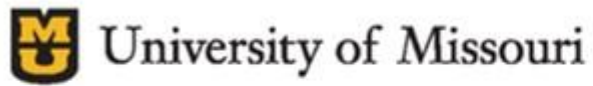
Survey Notes: Not Violations Found.
*Remember to periodically check & test Quat ppm

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brats - 161
Hotdogs - 158

Regulatory Reference:



Environmental Health & Safety

180 General Services Building
Columbia, MO 65211

PHONE 573-882-7018

FAX 573-882-7940

EMAIL ehs@missouri.edu

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 14

Survey Notes: Andy's Frozen Custard.
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 15

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Chicken - 145
Brat - 203

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 16

Survey Notes: Beverages Only.

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Handsink blocked with large garbage bags and box pile.

Regulatory Reference: 5-205.11 (A)(B)

Observation: In use utensils stored improperly

Suggested Corrective Action: In use/between use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: All scoops stored in ice with lids open at time of inspection. Handle must be out of ice and covered OR stored elsewhere.

Regulatory Reference: 3-304.12

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 17

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Brats - 174
Hotdogs - 165

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 18

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Chicken - 127 *No time/temp log. Cooked in other stand.

Regulatory Reference: 3-501.19

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 19

Survey Notes: Pizza Only.
No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 98 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 2

Survey Notes:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 118 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 20

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 206
Hotdogs - 201
Chicken - 136

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 3

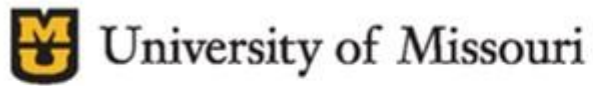
Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 123 *Time/Temp Log Available.

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 4

Survey Notes: Beverages Only.
No Violations Found.

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 5

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: hotdogs - 144

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 6

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 154

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Brats - 129 *Time/Temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 7

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 129° Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 8

Survey Notes:

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Chicken - 118 - Original temperature but no time recorded.

Regulatory Reference: 3-501.19

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection.

Inspector Note: Hamburgers - 89 *Time/Temp Log Available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Stand 9

Survey Notes: No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Pulled Pork - 207
Hotdogs - 159

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Up Deck N

Survey Notes: Stand #22

Observation: Improper time as a public health control (procedures/records)

Suggested Corrective Action: If time is being used as a public health control the maximum time a potentially hazardous food is allowed to remain between 135 and 41 degrees F is four hours

Inspector Note: Chicken -119 *No time/temp record at time of inspection

Regulatory Reference: 3-501.19

Observation: In use utensils stored improperly

Suggested Corrective Action: In use/between use utensils must be stored so that the handle of the utensil does not contact or contaminate food

Inspector Note: Ice scoops left in ice - scoops should be stored with handle up out of ice & covered OR stored elsewhere.

Regulatory Reference: 3-304.12

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 141

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : Up Deck S

Survey Notes:

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burger - 144
Hotdogs - 150

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 11/22/2021

Subject: Food Safety Inspection

On 11/20/2021, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:

Stadium : W Warehous

Survey Notes: 173 & 175
Warehouse + Taphouse

Observation: Food items not date labeled or missing common name

Suggested Corrective Action: Date label all food items that require time or temperature control and will be held over night

Inspector Note: Multiple left over hotdogs containers without original date on them. Should be dated and stored in cooler no more than 7 days.

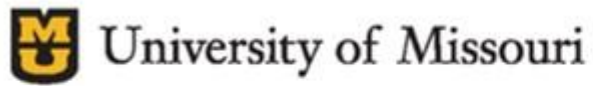
Regulatory Reference: 3-501.17

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 156

Regulatory Reference:



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To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : E Warehouse

Survey Notes: No Violations Found.
No food being prepared at time of inspection.

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Food Court

Survey Notes: Columns Club.
No Violations Found.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Hotdogs - 142
Cheese Sauce - 157
Hamburgers - 142

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : N Main Bar

Survey Notes: Columns Club.

Observation: Other foodborne illness risk factor

Suggested Corrective Action: (A) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of employees shall be allowed in a food establishment. (B) Medicines that are in a food establishment for the employees' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.

Inspector Note: Excedrin stored on the bar prep counter. Personal items & medications should be stored in a designated area away from food & beverages.

Regulatory Reference: 6-305.11 & 7-207.11

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : NE Grill

Survey Notes: Dickies - N109E
No Violations Found.
*Leak in back prep area. Work order submitted.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Mac & Cheese - 206
Nacho Cheese - 189
Pulled Pork - 176

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Food Court

Survey Notes: Columns Club.

Observation: Temperatures recorded within hot or cold holding requirements

Suggested Corrective Action: Data collection

Inspector Note: Burgers - 136
Cheese Sauce - 176
Brats - 155

Regulatory Reference:

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Chili - 123 *Time/Temp Log Available

Regulatory Reference:

Observation: Equipment or facilities not working or needing repair

Suggested Corrective Action: Repair or clean equipment or facilities

Inspector Note: Mold in ice machine.

Regulatory Reference: 4-501.11

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : S Main Bar

Survey Notes: Columns Club.

Observation: Handwashing sink blocked, inaccessible or used for purposes other than handwashing

Suggested Corrective Action: Remove obstruction from handwashing sink, provide access to handwashing sink, offer training on handwashing sink usage

Inspector Note: Both sinks had cups in them. One sink needs to be used for handwashing only & clean at all times.

Regulatory Reference: 5-205.11 (A)(B)

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 3

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 131 *Time/Temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 6

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Pizza - 111 *Time/Temp log available.

Regulatory Reference:

To: Smith, Thomas
Levy Restaurants

Date: 3/21/2022

Subject: Food Safety Inspection

On 3/19/2022, Kyla Dunn from Environmental Health and Safety performed a site visit for the following location:
Stadium : Stand 8

Survey Notes: No Violations Found.

Observation: Temperatures recorded not within hot or cold holding requirements

Suggested Corrective Action: Data Collection

Inspector Note: Hotdogs - 113 *Time/Temp log available.

Regulatory Reference: