Kansas City, Missouri

The City of Kansas inspects food establishments using the 2001 Food Code. Kansas City’s 3,000 food establishments are inspected biannually by the city’s 14 inspectors, an average of approximately 214 establishments per person. Inspection results are not scored, but critical violations are noted separately. Inspection results are available online.

Of the 30 restaurants reviewed, 26 high risk violations and 11 medium risk violations were recorded. The city averaged 1.4 violations per inspection, with a weighted score of 3.5. Food surfaces were most often in violation, and all but two categories had at least one violation. All 30 requested inspection reports were provided.

Kansas City restaurants were cited for, among other violations:
- Employee in wait station area handling sliced lemons with bare hands
- Ice machine has mold built up on shoot arm prep alto sham has grease build up inside bottom
- Raw chicken, lobster, and shrimp stored above vegetables and sauces
- Dead and/or trapped pests not removed from traps at adequate frequency

Restaurants studied: Capital Grille, Phillips ChopHouse, The American Restaurant, Le Fou Frog, Pierpont's at Union Station, EBT, Blue stem, The Melting Pot, Ruth's Chris Steak House, Morton's, The Steakhouse, The Cheesecake Factory, Applebee's, P.F. Chang's China Bistro, Café Trio, Lidia's Italy, M & S Grill, The Mango Room, Tre 20 Mare, Grand Street Café, Webster House, McDonald's, Burger King, Wendy's, Taco Express, Taco Bell, Papa John's Pizza, Jimmy John's Sandwich Shop, Wrap It Up, Subway, Dairy Queen