



# Fort Riley Food Service Report (1 of 4)



Facility	May 2017 Grade	3 Month Average
<b>AAFES</b>		
Burger King (Main PX)	A	B
Charley's (Main PX)	B	B
Manchu Wok (Main PX)	B	B
Popeye's (Main PX)	B	B
Starbucks (Main PX)	B	B
Subway (Main PX)	B	B
Charley's (Mini PX)	B	B
Subway (Mini PX)	B	B
Wing Zone (Mini PX)	B	B

GRADE	JUSTIFICATION
A	<ul style="list-style-type: none"> <li>Earned an A for 3 consecutive month</li> </ul>
A	<ul style="list-style-type: none"> <li>Fully Compliant</li> <li>No Deficiencies</li> </ul>
B	<ul style="list-style-type: none"> <li>Substantially Compliant</li> <li>No Imminent Health Hazard (IHH) <b>and</b> Two or less Critical findings Corrected Onsite (COS) <b>and/or</b> Five or less Non-Critical findings</li> </ul>
C/D	<ul style="list-style-type: none"> <li>Partially Compliant</li> <li>No IHH; <b>and</b> Three or more Critical findings COS; <b>and/or</b> Six or more Non-Critical findings</li> </ul>
F	<ul style="list-style-type: none"> <li>Non-Compliant</li> <li>IHH is present; <b>or</b></li> <li>Any Critical finding not COS</li> <li>Re inspection is required within 5 days</li> <li>Failure of re inspection recommend for closure</li> </ul>
NI	<ul style="list-style-type: none"> <li>Not Inspected/Quarterly Inspection</li> </ul>



# Fort Riley Food Service Report (2 of 4)



Facility	May 2017 Grade	3 Month Average
Taco Bell (Mini PX)	A	B
Hunts Brothers Pizza (Mini PX)	B	B
Mobile Food truck #1	NI	B
Mobile Food truck #2	NI	B
<b>CYSS</b>		
Forsyth CDC	B	B
Forsyth East CDC	A	A
Middle School Teen	NI	B
School Age Center	B	B
Warren Road CDC	B	B
Warren East CDC	A	B

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Whitside CDC	A	B
1 <sup>ST</sup> Division CDC	A	B
<b>DFMWR</b>		
Bowling Alley	B	B
OUTDOOR RECREATION TRAVEL CENTER	A	B
Riley's Conference Center	B	B
Riley's Conference Center Imbiss Truck 1	Closed until July 2017	A
Riley's Conference Center Imbiss Truck 2	Closed until July 2017	A
Warrior Zone	B	B
WTB/SFAC	C	C

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<b>Dining Facilities</b>		
Cantigny	B	B
Demon's Diner	B	B
Devil's Den	CLOSED UNTIL AUG 2017	
IACH	A	B
Culinary Arts Lab	CLOSED UNTIL JUNE 2017	B
<b>Misc. Facilities</b>		
USO	B	B
Main Burger King	A	B
Barlow Theater	A	A

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Domino's #1 (7840)	A	A
Domino's #2 (640)	A	B

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