



Division of Environmental Health

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 Cheyenne, WY 82007
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CFM:	Date: 06/25/2024
License Posted:	Time: 10:30 AM
Inspection Posted:	Inspector: 14
Follow-Up Required: NO	

Food Establishment Inspection

Establishment Senior Citizen Activity Cntr	Address 2101 Thomes Ave	City/State Cheyenne WY	Zip Code 82001	Telephone 307 634-8643
License/Permit # 00115716	Permit Holder Jerri Cheyenne Housing Authority	Purpose of Inspection Routine	Est. Type Full Service	Risk Category Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS



IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature Control			
1	IN			16	IN		
Person in charge present, demonstrates knowledge and performs duties				17	N/O		
Employee Health				18	N/O		
2	IN			19	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	IN		
3	IN			21	OUT	X	
Proper use of exclusions and restrictions and reporting				22	IN		
Good Hygienic Practices				Consumer Advisory			
4	IN			23	N/A		
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods			
5	IN			Highly Susceptible Populations			
No discharge from eyes, nose, and mouth				24	N/A		
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
6	IN			25	N/A		
Hands clean and properly washed				26	OUT	X	
7	IN			Conformance with Approved Procedures			
Minimize bare hand contact with ready to eat foods				27	N/A		
8	IN			Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
Hand washing sinks properly supplied and accessible				<div style="border: 1px solid black; padding: 5px;"> <p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p> </div>			
Approved Source							
9	IN						
Foods obtained from an approved source							
10	N/O						
Foods received at proper temperatures							
11	IN						
Food in good condition, safe, and unadulterated							
12	N/A						
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
13	IN						
Foods separated and protected from cross contamination							
14	IN						
Food-contact surfaces: cleaned and sanitized							
15	IN						
Proper disposition of returned, previously served, reconditioned, and unsafe food							

GOOD RETAIL PRACTICES

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

Compliance Status		COS	R	Compliance Status		COS	R
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Safe Food and Water				Proper Use of Utensils			
28				41			
Pasteurized eggs used where required				In-use utensils: properly stored			
29				42			
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, and handled			
30				43			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
31				45			
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				46			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				47			
Approved thawing methods used				Non-food contact surfaces clean			
34				Physical Facilities			
Thermometers provided and accurate				48			
Food Identification				Hot and cold water available; adequate pressure			
35				49			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				50			
36				Sewage and waste water properly disposed			
Insects, rodents, and animals not present / outer openings protected				51			
37	OUT		X	Toilet facilities: properly constructed, supplied, and cleaned			
Contamination prevented during food preparation, storage and display				52			
38				Garbage and refuse properly disposed; facilities maintained			
Personal cleanliness				53			
39				Physical facilities installed, maintained, and clean			
Wiping cloths: properly used and stored				54			
40				Adequate ventilation and lighting; designated areas used			
Washing fruits and vegetables							

Violations	
Item Number	All critical violations shall be corrected within 10 calendar days. An extension may be granted if the corrective action cannot be completed within 10 days. All extensions must be in writing. Repeat violations requiring additional follow-up inspections may be subject to a \$100.00 reinspection fee.
	Number of Observed Critical Violations: 2 Number of Observed Non-Critical Violations: 1
<p>21. Proper date marking & disposition. 3.60 - *Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking* - This is a Critical item Observation: Ribs and tacos in walk in cooler more than 7 days old. Corrective Action: Dispose of and use TCS food within 7 days of the prep date. (Corrected on Site)</p> <p>26. Toxic substances properly identified, stored & used. 9.29 - *Sanitizer - Criteria/Chemicals for food contact* - This is a Critical item Observation: Bleach sanitizer bucket greater than 200 ppm. Corrective Action: Use test strips to maintain bleach sanitizer at 100 ppm. (Corrected on Site)</p> <p>37. Contam. prevented during food prep., storage, display. 3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item Observation: Several items in walk in freezer being stored on the floor. Corrective Action: All food must be stored at least 6 inches off the floor. (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: All coolers and freezers within proper temperature range. Hot holding sausage patties at 165 degrees F. Dishwasher at 160 degrees F. Some ice build up on back wall of freezer. Defrost or chip away ice so that unit maintains proper temperature. Clean, well organized facility. Knowledgeable staff.</p>	
Person in Charge (Signature)	 Date 06/25/2024
Inspector (Signature)	 Date 06/25/2024

Failure to make corrections shall result in the denial, suspension, or revocation of your license.