



Cheyenne

Laramie County
Public Health

Division of Environmental Health

100 Central Avenue
Cheyenne, WY 82007
Phone: 307-633-4090
Fax: 307-633-4038

CFM:
License Posted:
Inspection Posted:
Follow-Up Required: NO

Date: 05/24/2024
Time: 01:15 PM
Inspector: 13

Food Establishment Inspection

Establishment Olive Garden #1716	Address 1536 Dell Range Blvd	City/State Cheyenne WY	Zip Code 82009	Telephone 307 632-2411
License/Permit # CO210068	Permit Holder Og of Cheyenne Inc Og of	Purpose of Inspection Routine	Est. Type Full Service	Risk Category Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

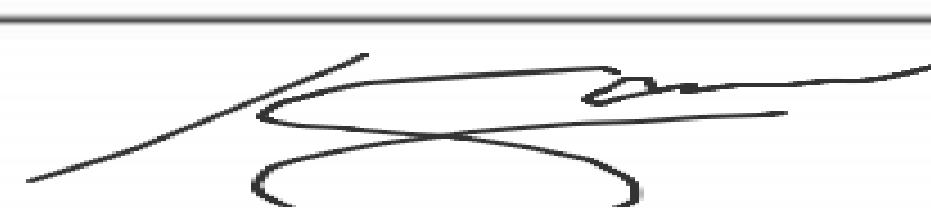
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R	Compliance Status	cos	R
Supervision							
1 IN	Person in charge present, demonstrates knowledge and performs duties				16 IN	Proper cooking time and temperatures	
2 IN	Management, food employee and conditional employee knowledge, responsibilities and reporting				17 N/O	Proper reheating procedures for hot holding	
3 IN	Proper use of exclusions and restrictions and reporting				18 IN	Proper cooling time and temperatures	
Employee Health							
4 IN	Management, food employee and conditional employee knowledge, responsibilities and reporting				19 IN	Proper hot holding temperatures	
5 IN	Proper use of exclusions and restrictions and reporting				20 IN	Proper cold holding temperatures	
Good Hygienic Practices							
6 IN	Proper eating, tasting, drinking, or tobacco use				21 IN	Proper date marking and disposition	
7 IN	No discharge from eyes, nose, and mouth				22 N/A	Time as a public health control: procedures and record	
Preventing Contamination by Hands							
8 IN	Hands clean and properly washed				Consumer Advisory		
9 IN	Minimize bare hand contact with ready to eat foods				23 IN	Consumer advisory provided for raw or undercooked foods	
10 N/O	Hand washing sinks properly supplied and accessible				Highly Susceptible Populations		
11 IN	Required records available: shellstock tags, parasite destruction				24 N/A	Pasteurized foods used; prohibited foods not offered	
12 N/A					Food/Color Additives and Toxic Substances		
Approved Source							
13 IN	Foods obtained from an approved source				25 N/A	Food additives: approved, properly stored, properly used	
14 IN	Foods received at proper temperatures				26 IN	Toxic substances properly identified, stored, and used	
15 IN	Food in good condition, safe, and unadulterated				Conformance with Approved Procedures		
16 IN	Required records available: shellstock tags, parasite destruction				27 N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	
Protection from Contamination							
17 IN	Foods separated and protected from cross contamination				Risk factors		
18 IN	Food-contact surfaces: cleaned and sanitized				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.		
19 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.

			cos	R				cos	R
Safe Food and Water									
28	Pasteurized eggs used where required				Proper Use of Utensils				
29	Water and ice from approved source				41	In-use utensils: properly stored			
30	Variance obtained for specialized processing methods				42	Utensils, equipment and linens: properly stored, dried, and handled			
Food Temperature Control									
31	Proper cooling methods used; adequate equipment for temperature control				43	Single-use/single-service articles: properly stored and used			
32	Plant food properly cooked for hot holding				44	Slash-resistant and cloth glove use			
33	Approved thawing methods used				Utensils, Equipment and Vending				
34	Thermometers provided and accurate				45	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Food Identification									
35	Food properly labeled; original container				46	Warewashing facilities: installed, maintained, and used; test strips			
Prevention of Food Contamination					47	Non-food contact surfaces clean			
36	Insects, rodents, and animals not present / outer openings protected				Physical Facilities				
37	Contamination prevented during food preparation, storage and display				48	Hot and cold water available; adequate pressure			
38	Personal cleanliness	X			49	Plumbing installed; proper backflow devices			
39	Wiping cloths: properly used and stored				50	Sewage and waste water properly disposed			
40	Washing fruits and vegetables				51	Toilet facilities: properly constructed, supplied, and cleaned			

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:	0
	Number of Observed Non-Critical Violations:	2
38. Personal cleanliness. 5.8 (b) - Hair Restraints - Effectiveness - This is a Non-Critical item Observation: Employee making to-go salads without proper hair control. Corrective Action: All employees making or preparing food must wear hair control. (Corrected on Site)		
53. Physical facilities installed, maintained & clean. 9.11 - Physical Facilities - Cleaning Frequency and Restrictions - This is a Non-Critical item Observation: Drip catcher in walk-in cooler dirty. Corrective Action: Clean.		
999. General Comments 999 - Comments Observation: Cooked chicken at 167 degrees F. All cold holding and hot holding foods at proper temperatures. All coolers/freezers and walk-in coolers/freezer at proper temperature range. Dishwasher at 161.3 degrees. Recommend having it serviced. All Quat buckets at 200 ppm. Facility has good process and is clean and organized.		
Person in Charge (Signature)		Date 05/24/2024
Inspector (Signature)		Date 05/24/2024

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