

Division of Environmental Health

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CFM:	Date: 05/24/2024
License Posted:	Time: 01:15 PM
Inspection Posted:	Inspector: 13
Follow-Up Required: NO	

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
Supervision				
1	IN	Person in charge present, demonstrates knowledge and performs duties		
Employee Health				
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting		
3	IN	Proper use of exclusions and restrictions and reporting		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean and properly washed		
7	IN	Minimize bare hand contact with ready to eat foods		
8	IN	Hand washing sinks properly supplied and accessible		
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		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature Control				
16	IN	Proper cooking time and temperatures		
17	N/O	Proper reheating procedures for hot holding		
18	IN	Proper cooling time and temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking and disposition		
22	N/A	Time as a public health control: procedures and record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
25	N/A	Food additives: approved, properly stored, properly used		
26	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
27	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		

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.

GOOD RETAIL PRACTICES

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

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

Compliance Status			COS	R
Proper Use of Utensils				
41		In-use utensils: properly stored		
42		Utensils, equipment and linens: properly stored, dried, and handled		
43		Single-use/single-service articles: properly stored and used		
44		Slash-resistant and cloth glove use		
Utensils, Equipment and Vending				
45		Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
46		Warewashing facilities: installed, maintained, and used; test strips		
47		Non-food contact surfaces clean		
Physical Facilities				
48		Hot and cold water available; adequate pressure		
49		Plumbing installed; proper backflow devices		
50		Sewage and waste water properly disposed		
51		Toilet facilities: properly constructed, supplied, and cleaned		
52		Garbage and refuse properly disposed; facilities maintained		
53	OUT	Physical facilities installed, maintained, and clean		
54		Adequate ventilation and lighting; designated areas used		

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.