

Division of Environmental Health

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CFM:		Date:	05/21/2024
License Posted:		Time:	09:45 AM
Inspection Posted:		Inspector:	12
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Arby's #5009026 (LW)	Address 306 E Lincolnway	City/State Cheyenne WY	Zip Code 82001	Telephone 307 635-7046
License/Permit # CO210964	Permit Holder RB Colorado LLC	Purpose of Inspection Routine	Est. Type Fast Food	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	OUT	Hand washing sinks properly supplied and accessible	X	
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	OUT	Foods separated and protected from cross contamination	X	
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
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/A	Proper reheating procedures for hot holding		
18	N/A	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	N/A	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						44		Slash-resistant and cloth glove use					
32		Plant food properly cooked for hot holding						45		Food and non-food contact surfaces are cleanable, properly designed, constructed, and used					
33		Approved thawing methods used						46		Warewashing facilities: installed, maintained, and used; test strips					
34		Thermometers provided and accurate						47		Non-food contact surfaces clean					
Food Identification								Physical Facilities							
35		Food properly labeled; original container						48		Hot and cold water available; adequate pressure					
Prevention of Food Contamination								49	OUT	Plumbing installed; proper backflow devices					
36		Insects, rodents, and animals not present / outer openings protected						50		Sewage and waste water properly disposed					
37		Contamination prevented during food preparation, storage and display						51		Toilet facilities: properly constructed, supplied, and cleaned					
38		Personal cleanliness						52		Garbage and refuse properly disposed; facilities maintained					
39		Wiping cloths: properly used and stored						53		Physical facilities installed, maintained, and clean					
40		Washing fruits and vegetables						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:	3	Number of Observed Non-Critical Violations: 1
<p>08. Hand washing sinks properly supplied and accessible 8.58 - *Hand Drying Provision* - This is a Critical item Observation: No paper towels supplied at handwashing sink. Corrective Action: Must have disposable paper towels available at all times for employee handwashing. (Corrected on Site)</p> <p>13. Foods separated and protected from cross contamination 3.21 - *Food Contact with Equipment and Utensils* - This is a Critical item Observation: Ice shield reveals brown residue when wiped. Corrective Action: Clean ice shield regularly to prevent accumulation of residues. (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned & sanitized. 7.18 - *Sanitizing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness* - This is a Critical item Observation: No sanitizer buckets prepared. Corrective Action: Sanitizer must be prepared whenever food preparation/service is occurring. (Corrected on Site)</p> <p>49. Plumbing installed; proper backflow devices. 9.15 - Sink - Service Sink - This is a Non-Critical item Observation: Hand sink leaking when not in use. Corrective Action: Have hand-sink repaired.</p> <p>999. General Comments 999 - Comments Observation: Ice cream machine 34 degrees F. Hot hold breaded chicken 146 degrees F. Cold hold sliced turkey 38 degrees F. Walk-in cooler 35 degrees F. Walk in freezer 7 degrees F. Sanitizer bucket 300 ppm quat. Clean and organized facility. Well maintained.</p>			
Person in Charge (Signature)			Date 05/21/2024
Inspector (Signature)			Date 05/21/2024

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