

## Division of Environmental Health

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CFM:	No	Date:	05/20/2024
License Posted:		Time:	01:45 PM
Inspection Posted:		Inspector:	14,20
Follow-Up Required:	YES		

## Food Establishment Inspection

<b>Establishment</b> Mongolian Grill Wyo Inc	<b>Address</b> 1637-c Stillwater Ave	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82009	<b>Telephone</b> 307 473-1033
<b>License/Permit #</b> CO211116	<b>Permit Holder</b> Laurence Elorde Laurence Elorde &	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Fast Food	<b>Risk Category</b> 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
<b>Supervision</b>				
1	OUT	Person in charge present, demonstrates knowledge and performs duties		X
<b>Employee Health</b>				
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting		
3	IN	Proper use of exclusions and restrictions and reporting		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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	
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
13	OUT	Foods separated and protected from cross contamination		
14	OUT	Food-contact surfaces: cleaned and sanitized	X	X
15	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance Status			COS	R
<b>Potentially Hazardous Food Time/Temperature Control</b>				
16	N/O	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		
<b>Consumer Advisory</b>				
23	N/A	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
25	N/A	Food additives: approved, properly stored, properly used		
26	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
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

Compliance Status			COS	R
<b>Safe Food and Water</b>				
28		Pasteurized eggs used where required		
29		Water and ice from approved source		
30		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31		Proper cooling methods used; adequate equipment for temperature control		
32		Plant food properly cooked for hot holding		
33	OUT	Approved thawing methods used	X	
34		Thermometers provided and accurate		
<b>Food Identification</b>				
35		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	OUT	Insects, rodents, and animals not present / outer openings protected		
37	OUT	Contamination prevented during food preparation, storage and display	X	
38		Personal cleanliness		
39	OUT	Wiping cloths: properly used and stored	X	
40		Washing fruits and vegetables		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
41	OUT	In-use utensils: properly stored	X	
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		
<b>Utensils, Equipment and Vending</b>				
45	OUT	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		X
46		Warewashing facilities: installed, maintained, and used; test strips		
47	OUT	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
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 <b>\$100.00</b> reinspection fee.		
	Number of Observed Critical Violations:	4	Number of Observed Non-Critical Violations: 11
<p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 - *Demonstration of Knowledge* - This is a Critical item Observation: No employee with food safety manager certification Corrective Action: Provide certification to our office within 30 days (Repeat)</p> <p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 (a) - *Demonstration of Knowledge* - This is a Critical item Observation: Lack of understanding of food safety procedures Corrective Action: Attain food safety knowledge through food safety manager certification course</p> <p>08. Hand washing sinks properly supplied and accessible 8.56 - Handwashing Cleanser - Availability - This is a Non-Critical item Observation: Hand sink blocked by water pitcher at grill station Corrective Action: Remove obstruction so hand sink is accessible for washing (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: Utensils for grill stored in still water between uses Corrective Action: Water must be 135F or continuously running. Utensils can be rinsed in a non-handwashing sink, dried, sanitized every four hours, and stored on a clean surface</p> <p>14. Food-contact surfaces: cleaned &amp; sanitized. 7.18 - *Sanitizing - Manual &amp; Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration &amp; Hardness* - This is a Critical item Observation: No sanitizer concentration registering in buckets Corrective Action: Provide either a quat or bleach based sanitizer in all food prep areas. Any bleach used must be unscented. (Repeat) (Corrected on Site)</p> <p>33. Approved thawing methods used. 3.49 - Thawing - This is a Non-Critical item Observation: Chicken and beef being thawed improperly by being left on counter. Outside of chicken at 53F Corrective Action: Chicken disposed of. Thaw beef and chicken by running cool water consistently over them (Corrected on Site)</p> <p>36. Insects, rodents, and animals not present / outer openings protected  8.84 - Outer Openings - Protected - This is a Non-Critical item Observation: Back door left open Corrective Action: Ensure back door is closed to prevent pest entry</p> <p>37. Contam. prevented during food prep., storage, display.</p>			
Person in Charge (Signature)			Date 05/20/2024
Inspector (Signature)			Date 05/20/2024

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

***Violations (continued)***

3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item  
Observation: Chili sauce stored uncovered near grill  
Corrective Action: Cover sauce to avoid miscellaneous forms of contamination

37. Contam. prevented during food prep., storage, display.  
3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item  
Observation: Food stored on floor in dry storage  
Corrective Action: Store all food at least six inches off the floor

37. Contam. prevented during food prep., storage, display.  
3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item  
Observation: Noodles stored near hand sink  
Corrective Action: Store noodles in clean and dry location to avoid cross contamination  
(Corrected on Site)

39. Wiping cloths: properly used & stored.  
7.6 - Sponges, Use Limitation - This is a Non-Critical item  
Observation: Sponges in use for cleaning dishes  
Corrective Action: Do not use sponges when cleaning to avoid buildup of bacterial contamination  
(Corrected on Site)

41. In-use utensils properly stored.  
3.55 - Utensils - In-Use - Between-Use Storage - This is a Non-Critical item  
Observation: Bowl being used as a scoop for sugar  
Corrective Action: Ensure all scoops have handles and the handles are sticking out of product  
(Corrected on Site)

45. Food & non-food contact surfaces cleanable, properly designed, constructed & used.  
6.1 - Equipment and Utensils - Durability - This is a Non-Critical item  
Observation: Non commercial rice cookers in use for cooking rice and soup  
Corrective Action: All equipment used for food preparation must be commercial grade  
(Repeat)

47. Non-food contact surfaces clean

7.3 - Non-Food Contact Surfaces - This is a Non-Critical item  
Observation: Ice building up on walls of self serve line  
Corrective Action: Scrape or defrost ice

53. Physical facilities installed, maintained & clean.  
9.2 - Floors, Walls, and Ceilings - Cleanability - This is a Non-Critical item  
Observation: Grease buildup around sinks by grill  
Corrective Action: Clean

999. General Comments  
999 - Comments  
Observation: Good cold holding  
-chicken on line at 30F  
-beef on line at 25F  
Good hot holding  
-rice held at 168F

***Violations (continued)***