

## Division of Environmental Health

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CFM:	Yes	Date:	05/24/2024
License Posted:	Yes	Time:	10:00 AM
Inspection Posted:	Yes	Inspector:	11
Follow-Up Required:	NO		

### Food Establishment Inspection

<b>Establishment</b> Cheyenne Regional Medical Cen	<b>Address</b> 300 E 23rd St	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82001	<b>Telephone</b> 307 634-2273
<b>License/Permit #</b> 00117030	<b>Permit Holder</b> Umc Dbm Mem Hos of Lc Umc Dbm	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Full Service	<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	Compliance Status			COS	R
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature Control</b>				
1	IN	Person in charge present, demonstrates knowledge and performs duties			16	IN	Proper cooking time and temperatures		
<b>Employee Health</b>					17	N/O	Proper reheating procedures for hot holding		
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting			18	N/O	Proper cooling time and temperatures		
3	IN	Proper use of exclusions and restrictions and reporting			19	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking and disposition		
5	IN	No discharge from eyes, nose, and mouth			22	N/A	Time as a public health control: procedures and record		
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean and properly washed			23	N/A	Consumer advisory provided for raw or undercooked foods		
7	IN	Minimize bare hand contact with ready to eat foods			<b>Highly Susceptible Populations</b>				
8	IN	Hand washing sinks properly supplied and accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
9	IN	Foods obtained from an approved source			25	N/A	Food additives: approved, properly stored, properly used		
10	N/O	Foods received at proper temperatures			26	IN	Toxic substances properly identified, stored, and used		
11	IN	Food in good condition, safe, and unadulterated			<b>Conformance with Approved Procedures</b>				
12	N/A	Required records available: shellstock tags, parasite destruction			27	IN	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;"> <b>Risk factors</b> 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.         </div>				
13	IN	Foods separated and protected from cross contamination							
14	OUT	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.

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	OUT	Food properly labeled; original container				49	OUT	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		Personal cleanliness				53		Physical facilities installed, maintained, and clean									
39		Wiping cloths: properly used and stored				54	OUT	Adequate ventilation and lighting; designated areas used			X						
40		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 <b>\$100.00</b> reinspection fee.		
	Number of Observed Critical Violations:	1	Number of Observed Non-Critical Violations: 3
<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: Catering sanitizer dispenser not registering within proper concentration for sink and surface. Corrective Action: Have dispenser fixed so that it dispenses the appropriate concentration.</p> <p>35. Food properly labeled, original container. 4.1 - Food - Food Labels - This is a Non-Critical item Observation: Ramen salad and sweet shots in retail grab and go cooler without complete ingredient list. Corrective Action: Pull products and properly label with complete ingredients in order to keep in grab and go cooler.</p> <p>49. Plumbing installed; proper backflow devices. 9.15 - Sink - Service Sink - This is a Non-Critical item Observation: Multiple hoses for chemical dispenser too long and laying in sink basin. Corrective Action: Keep out of sink basin to prevent back siphonage.</p> <p>54. Adequate ventilation and lighting: designated areas used 9.22 - Employee Accommodations, Designated Areas - This is a Non-Critical item Observation: Employee beverages next to retail prep line cooler. Corrective Action: Keep below food areas to prevent cross contamination. Moved to bottom shelf. (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: Keep wet towels in sanitizer between uses in cafe. Good cold holding temperatures throughout entire facility. Good hot holding throughout entire facility. Dishwasher at 163 degrees F. Sink and surface sanitizers within proper range. Facility is clean.</p>			
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.