



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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CFM:	Yes	Date:	06/04/2024
License Posted:	Yes	Time:	02:20 PM
Inspection Posted:	Yes	Inspector:	11,14
Follow-Up Required:	YES		

Follow-Up Inspection

Establishment Wyoming Rib and Chop House	Address 400 W Lincolnway	City/State Cheyenne WY	Zip Code 82001	Telephone 307 514-0271
License/Permit # CO210746	Permit Holder Preston Chlasson WRCH Cheyenne,	Purpose of Inspection Follow-Up	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				Potentially Hazardous Food Time/Temperature Control			
1	Person in charge present, demonstrates knowledge and performs duties			16	Proper cooking time and temperatures		
Employee Health				17	Proper reheating procedures for hot holding		
2	Management, food employee and conditional employee knowledge, responsibilities and reporting			18	Proper cooling time and temperatures		
3	Proper use of exclusions and restrictions and reporting			19	Proper hot holding temperatures		
Good Hygienic Practices				20	OUT Proper cold holding temperatures	X	
4	Proper eating, tasting, drinking, or tobacco use			21	OUT Proper date marking and disposition		
5	No discharge from eyes, nose, and mouth			22	Time as a public health control: procedures and record		
Preventing Contamination by Hands				Consumer Advisory			
6	Hands clean and properly washed			23	Consumer advisory provided for raw or undercooked foods		
7	Minimize bare hand contact with ready to eat foods			Highly Susceptible Populations			
8	Hand washing sinks properly supplied and accessible			24	Pasteurized foods used; prohibited foods not offered		
Approved Source				Food/Color Additives and Toxic Substances			
9	Foods obtained from an approved source			25	Food additives: approved, properly stored, properly used		
10	Foods received at proper temperatures			26	Toxic substances properly identified, stored, and used		
11	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures			
12	Required records available: shellstock tags, parasite destruction			27	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Protection from Contamination				<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
13	Foods separated and protected from cross contamination						
14	OUT Food-contact surfaces: cleaned and sanitized	X					
15	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.

Compliance Status		COS	R	Compliance Status		COS	R
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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				44	Slash-resistant and cloth glove use		
31	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
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	X	
36	OUT Insects, rodents, and animals not present / outer openings protected		X	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: 5 Number of Observed Non-Critical Violations: 1
<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: Kitchen dishwasher not registering any sanitizer. Corrective Action: 6/4/24: Called manufacturer to figure out how to prime dishwasher. Dishwasher registering 100 ppm. (Corrected on Site)</p> <p>20. Proper cold holding temperatures. 3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item Observation: Salad cooler out of temperature, 46-62 degrees F. All items, top and bottom, discarded. Cooler recently repaired and serviced. Corrective Action: 6/4/24: New cooler ordered and installed. Registering 38 degrees F. (Corrected on Site)</p> <p>21. Proper date marking & disposition. 3.60 - *Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking* - This is a Critical item Observation: Date markings are inconsistent. Dates are either day 1 or day 7. Corrective Action: Date marks need to be day 1 or day 7 but not both. Stay consistent throughout kitchen with chosen date marks.</p> <p>36. Insects, rodents, and animals not present / outer openings protected 8.84 - Outer Openings - Protected - This is a Non-Critical item Observation: Light visible at bottom of back door. Corrective Action: Repair so that no light is visible. (Repeat)</p> <p>36. Insects, rodents, and animals not present / outer openings protected 8.79 (a) (iii) - *Pests-Controlling Pests* - This is a Critical item Observation: Cockroaches found in dish wash area of kitchen below 3-compartment sink. Corrective Action: Call pest control company ASAP. Place glue traps throughout kitchen in crevices and behind/under equipment. Disinfect/sanitize kitchen throughout.</p> <p>49. Plumbing installed; proper backflow devices. 8.23 - *Plumbing System Maintained in Good Repair* - This is a Critical item Observation: Floor drain next to kitchen dishwasher not draining. Corrective Action: 6/4/24: Floor drains cleared and now draining properly. Clear floor drain lines regularly to prevent build-up. (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: Orkin called and will be here tomorrow 6/5/24 at 7:30 am. Repeat follow-up inspection will have a \$100.00 fee. Verify date labeling process for consistency.</p>	
Person in Charge (Signature)	 Date 06/04/2024
Inspector (Signature)	 Date 06/04/2024

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

Violations (continued)

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7.18 - *Sanitizing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness* - This is a Critical item

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(Corrected on Site)

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Observation: Date markings are inconsistent. Dates are either day 1 or day 7.

Corrective Action: Date marks need to be day 1 or day 7 but not both. Stay consistent throughout kitchen with chosen date marks.

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8.84 - Outer Openings - Protected - This is a Non-Critical item

Observation: Light visible at bottom of back door.

Corrective Action: Repair so that no light is visible.
(Repeat)

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Observation: Cockroaches found in dish wash area of kitchen below 3-compartment sink.

Corrective Action: Call pest control company ASAP. Place glue traps throughout kitchen in crevices and behind/under equipment. Disinfect/sanitize kitchen throughout.

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Observation: Floor drain next to kitchen dishwasher not draining.

Corrective Action: 6/4/24: Floor drains cleared and now draining properly. Clear floor drain lines regularly to prevent build-up.
(Corrected on Site)

999. General Comments

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