



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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CFM:	Yes	Date:	06/26/2024
License Posted:	Yes	Time:	08:00 AM
Inspection Posted:	Yes	Inspector:	11
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Luxury Diner	Address 1401 W Lincolnway	City/State Cheyenne WY	Zip Code 82001	Telephone 307 256-2288
License/Permit # CO211088	Permit Holder Del Jimenez	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	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature Control			
1	IN			16	IN		
Person in charge present, demonstrates knowledge and performs duties				17	OUT		
				Proper reheating procedures for hot holding			
Employee Health				18	N/O		
2	IN			Proper cooling time and temperatures			
Management, food employee and conditional employee knowledge, responsibilities and reporting				19	IN		
3	IN			Proper hot holding temperatures			
Proper use of exclusions and restrictions and reporting				20	IN		
Good Hygienic Practices				Proper cold holding temperatures			
4	IN			21	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			22	N/A		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
Preventing Contamination by Hands				Consumer Advisory			
6	IN			23	IN		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			Highly Susceptible Populations			
Minimize bare hand contact with ready to eat foods				24	N/A		
8	OUT		X	Pasteurized foods used; prohibited foods not offered			
Hand washing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances			
Approved Source				25	N/A		
9	IN			Food additives: approved, properly stored, properly used			
Foods obtained from an approved source				26	IN		
10	N/O			Toxic substances properly identified, stored, and used			
Foods received at proper temperatures				Conformance with Approved Procedures			
11	IN			27	N/A		
Food in good condition, safe, and unadulterated				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
12	N/A			<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>			
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							

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
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Safe Food and Water				Proper Use of Utensils			
28				41	OUT		X
Pasteurized eggs used where required				In-use utensils: properly stored			
29				42			
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, and handled			
30				43			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				44			
31				Slash-resistant and cloth glove use			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
32				45			
Plant food properly cooked for hot holding				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
33				46			
Approved thawing methods used				Warewashing facilities: installed, maintained, and used; test strips			
34				47			
Thermometers provided and accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
35	OUT		X	48			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				49			
36				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present / outer openings protected				50			
37				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				51			
38				Toilet facilities: properly constructed, supplied, and cleaned			
Personal cleanliness				52			
39				Garbage and refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				53	OUT		X
40				Physical facilities installed, maintained, and clean			
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: 2 Number of Observed Non-Critical Violations: 3
<p>08. Hand washing sinks properly supplied and accessible 8.52 - *Handwashing Lavatory* - This is a Critical item Observation: Front hand sink with items sitting in sink basin. Corrective Action: Do not set items in hand sink basin, must be kept free and clear at all times. (Corrected on Site)</p> <p>17. Proper reheating procedures for hot holding. 3.46 - *Reheating for Hot Holding* - This is a Critical item Observation: Queso from yesterday not reheating properly. Corrective Action: Reheat on stove or flat top to 165°F or more in 2 hours or less before placing in hot holding unit. Use thermometer to verify temperature. (Corrected on Site)</p> <p>35. Food properly labeled, original container. 4.1 - Food - Food Labels - This is a Non-Critical item Observation: Food containers in walk-in missing food labels. Corrective Action: Label containers with what food is inside. (Repeat)</p> <p>41. In-use utensils properly stored. 3.55 - Utensils - In-Use - Between-Use Storage - This is a Non-Critical item Observation: Ice machine ice scoop not stored properly, uncovered. Corrective Action: Ice scoop must be stored in a covered, self-draining container or in the ice with the handle up and not touching the ice at all times. (Repeat)</p> <p>53. Physical facilities installed, maintained & clean. 9.39 - Physical Facilities in Good Repair - This is a Non-Critical item Observation: Broken or missing floor tiles in dish area. Corrective Action: Repair. (Repeat)</p> <p>999. General Comments 999 - Comments Observation: Dish machine at 100 ppm Quat sanitizers at 200 ppm Good date labeling Good hot and cold holding temperatures Clean up water in basement, under soda boxes and bottom of stairs.</p>	
Person in Charge (Signature)	Date 06/26/2024
Inspector (Signature)	Date 06/26/2024

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