

Division of Environmental Health

100 Central Avenue
Cheyenne, WY 82007
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CFM:	Yes	Date:	05/24/2024
License Posted:	No	Time:	09:00 AM
Inspection Posted:	No	Inspector:	12
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment The Rustic Plate Food Trailer	Address 1455 Co Rd 148	City/State Burns WY	Zip Code 82053	Telephone 3074381404
License/Permit # CO211262	Permit Holder Ashley and Kyle Osterman The	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	Compliance Status			COS	R
Supervision					Potentially Hazardous Food Time/Temperature Control				
1	IN	Person in charge present, demonstrates knowledge and performs duties			16	IN	Proper cooking time and temperatures		
Employee Health					17	N/A	Proper reheating procedures for hot holding		
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting			18	N/A	Proper cooling time and temperatures		
3	IN	Proper use of exclusions and restrictions and reporting			19	N/O	Proper hot holding temperatures		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	N/O	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		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean and properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	Minimize bare hand contact with ready to eat foods			Highly Susceptible Populations				
8	IN	Hand washing sinks properly supplied and accessible			24	N/A	Pasteurized foods used; prohibited foods not offered		
Approved Source					Food/Color Additives and Toxic Substances				
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			Conformance with Approved Procedures				
12	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Protection from Contamination					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.				
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.

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		Food properly labeled; original container									49		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		Adequate ventilation and lighting; designated areas used								
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 \$100.00 reinspection fee.		
	Number of Observed Critical Violations:	0	Number of Observed Non-Critical Violations: 0
999. General Comments 999 - Comments Observation: Very clean facility. Prep cooler 38 to 41 degrees F. Freezer 6.2 degrees F. Cooler 37 degrees F. Bleach sanitizer bucket 100 ppm. Test strips provided. Thermometers provided and accurate. Food license application/fee provided. Cleared to stock food truck with food. Cleared to serve food to the public.			
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.