



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
 Phone: 307-633-4090
 Fax: 307-633-4038

CFM:	Yes	Date:	06/26/2024
License Posted:		Time:	10:00 AM
Inspection Posted:		Inspector:	20
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment The Cheyenne Cup 2	Address 310 W 19th St	City/State Cheyenne WY	Zip Code 82001	Telephone
License/Permit # CO211145	Permit Holder Eloy Martinez Eloy Hernandez	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			16	N/O		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				Proper reheating procedures for hot holding			
2	IN			17	N/A		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			18	N/A		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
Good Hygienic Practices				Proper cold holding temperatures			
4	IN			19	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Proper time as a public health control: procedures and record			
Preventing Contamination by Hands				Consumer Advisory			
6	IN			21	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 Pasteurized foods used; prohibited foods not offered			
8	IN			Food/Color Additives and Toxic Substances			
Hand washing sinks properly supplied and accessible				25 N/A Food additives: approved, properly stored, properly used			
Approved Source				26 IN Toxic substances properly identified, stored, and used			
9	IN			Conformance with Approved Procedures			
Foods obtained from an approved source				27 N/A Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
10	N/O			<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>			
Foods received at proper temperatures							
11	IN						
Food in good condition, safe, and unadulterated							
12	N/A						
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			
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 Slash-resistant and cloth glove use			
31				Utensils, Equipment and Vending			
Proper cooling methods used; adequate equipment for temperature control				45 Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				46 Warewashing facilities: installed, maintained, and used; test strips			
Plant food properly cooked for hot holding				47 Non-food contact surfaces clean			
33				Physical Facilities			
Approved thawing methods used				48 Hot and cold water available; adequate pressure			
34				49 Plumbing installed; proper backflow devices			
Thermometers provided and accurate				50 Sewage and waste water properly disposed			
Food Identification				51 Toilet facilities: properly constructed, supplied, and cleaned			
35				52 Garbage and refuse properly disposed; facilities maintained			
Food properly labeled; original container				53 Physical facilities installed, maintained, and clean			
Prevention of Food Contamination				54 Adequate ventilation and lighting; designated areas used			
36							
Insects, rodents, and animals not present / outer openings protected							
37							
Contamination prevented during food preparation, storage and display							
38							
Personal cleanliness							
39							
Wiping cloths: properly used and stored							
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
<p>999. General Comments</p> <p>999 - Comments</p> <p>Observation: Sanitizer in proper range at 200 ppm</p> <p>Good cold holding</p> <p>-coolers in proper range</p> <p>-tomatoes at 40F</p> <p>Clean and organized</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.