



### Division of Environmental Health

100 Central Avenue  
 Cheyenne, WY 82007  
 Phone: 307-633-4090  
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CFM:	Date: 05/23/2024
License Posted:	Time: 02:30 PM
Inspection Posted:	Inspector: 13,14
Follow-Up Required: NO	

## Follow-Up Inspection

<b>Establishment</b> Wingin' It, LLC	<b>Address</b> 1002 Hot Springs Ave	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82001	<b>Telephone</b> 3073655735
<b>License/Permit #</b> CO211235	<b>Permit Holder</b> Aerial Udem Wingin' It, LLC	<b>Purpose of Inspection</b> Follow-Up	<b>Est. Type</b> Fast Food	<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			16	Proper cooking time and temperatures		
Person in charge present, demonstrates knowledge and performs duties				17	Proper reheating procedures for hot holding		
<b>Employee Health</b>				18	OUT	Proper cooling time and temperatures	X
2				19	Proper hot holding temperatures		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	Proper cold holding temperatures		
3				21	Proper date marking and disposition		
Proper use of exclusions and restrictions and reporting				22	Time as a public health control: procedures and record		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
4				23	Consumer advisory provided for raw or undercooked foods		
Proper eating, tasting, drinking, or tobacco use				<b>Highly Susceptible Populations</b>			
5				24	Pasteurized foods used; prohibited foods not offered		
No discharge from eyes, nose, and mouth				<b>Food/Color Additives and Toxic Substances</b>			
<b>Preventing Contamination by Hands</b>				25	Food additives: approved, properly stored, properly used		
6				26	Toxic substances properly identified, stored, and used		
Hands clean and properly washed				<b>Conformance with Approved Procedures</b>			
7				27	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Minimize bare hand contact with ready to eat foods				<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>			
8							
Hand washing sinks properly supplied and accessible							
<b>Approved Source</b>							
9							
Foods obtained from an approved source							
10							
Foods received at proper temperatures							
11							
Food in good condition, safe, and unadulterated							
12							
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
13							
Foods separated and protected from cross contamination							
14							
Food-contact surfaces: cleaned and sanitized							
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.

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<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
28				41	In-use utensils: properly stored		
Pasteurized eggs used where required				42	Utensils, equipment and linens: properly stored, dried, and handled		
29				43	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				44	Slash-resistant and cloth glove use		
30				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				45	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
<b>Food Temperature Control</b>				46	Warewashing facilities: installed, maintained, and used; test strips		
31				47	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				<b>Physical Facilities</b>			
32				48	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				49	Plumbing installed; proper backflow devices		
33				50	Sewage and waste water properly disposed		
Approved thawing methods used				51	Toilet facilities: properly constructed, supplied, and cleaned		
34				52	Garbage and refuse properly disposed; facilities maintained		
Thermometers provided and accurate				53	Physical facilities installed, maintained, and clean		
<b>Food Identification</b>				54	Adequate ventilation and lighting; designated areas used		
35							
Food properly labeled; original container							
<b>Prevention of Food Contamination</b>							
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 <b>\$100.00</b> reinspection fee.
	Number of Observed Critical Violations: 1   Number of Observed Non-Critical Violations: 0
<p>18. Proper cooling time &amp; temperatures.            3.31 - *Cooling* - This is a Critical item            Observation: Brisket cooked and cooled at 3am. Meat is at 47 degrees F 13 hours later with no cooling logs present.</p> <p>5/23/24- conducted follow up inspection. Cooling logs are present but not accurate.            Corrective Action: Maintain accurate cooling logs and proper cooling methods.            (Corrected on Site)</p> <p>999. General Comments            999 - Comments            Observation: Food Safety Manager Certification completed.            Cooler at 39 degrees F.            Pulled pork at 38 degrees F.            Cooling logs filled out but not filled out correctly. Work on maintaining proper cooling logs so that inspectors can see that cooked meats have reached 41 degrees F or below.</p>	
Person in Charge (Signature)	
	Date 05/23/2024
Inspector (Signature)	
	Date 05/23/2024

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