



### Division of Environmental Health

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 Cheyenne, WY 82007  
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CFM:	Yes	Date:	09/28/2023
License Posted:	Yes	Time:	10:30 AM
Inspection Posted:	Yes	Inspector:	11,14
Follow-Up Required:	NO		

### Food Establishment Inspection

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

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.

#### 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							
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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	OUT		X
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				44			
31				Slash-resistant and cloth glove use			
Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>			
32				45	OUT		
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	OUT		
Thermometers provided and accurate				Non-food contact surfaces clean			
<b>Food Identification</b>				<b>Physical Facilities</b>			
35				48			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				49			
36	OUT			Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present / outer openings protected				50			
37	OUT		X	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			
40				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				54	OUT		X
				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 <b>\$100.00</b> reinspection fee.
	Number of Observed Critical Violations: 4      Number of Observed Non-Critical Violations: 7
<p>11. Food in good condition, safe, &amp; unadulterated.            3.7 - *Package Integrity* - This is a Critical item            Observation: Dented can found in dry storage.            Corrective Action: Can was thrown away.            (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned &amp; sanitized.            7.18 - *Sanitizing - Manual &amp; Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration &amp; Hardness* - This is a Critical item            Observation: Three compartment sink out of quat sanitizer.            Corrective Action: Replace with new quat container.            (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned &amp; sanitized.            7.18 - *Sanitizing - Manual &amp; Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration &amp; Hardness* - This is a Critical item            Observation: Bar dishwasher not registering sanitizer. Quat sanitizer was hooked to dishwasher and should not have been.            Corrective Action: Replace with correct chemical and make sure bleach sanitizer is registering 50-100ppm.            (Repeat) (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: Multiple coolers with food products out of temp, crab meat, chicken wings, grilled chicken, and individual portions of roast beef and pulled pork temps ranged from upper 40s to low 50s and were disposed of.            Corrective Action: Make sure all prepped foods are at 41 degrees F or below. Do not overfill pans and keep covered when not in use.            (Corrected on Site)</p> <p>36. Insects, rodents, and animals not present / outer openings protected            8.84 - Outer Openings - Protected - This is a Non-Critical item            Observation: Visible light at bottom of back door.            Corrective Action: Provide door sweep to protect against pest entry.</p> <p>37. Contam. prevented during food prep., storage, display.            3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item            Observation: Multiple containers of food missing covers.            Corrective Action: Keep covered to protect from contamination.            (Repeat) (Corrected on Site)</p> <p>41. In-use utensils properly stored.            3.55 - Utensils - In-Use - Between-Use Storage - This is a Non-Critical item            Observation: In use scoop handle touching food product.            Corrective Action: Keep scoop handle up and out product at all times.            (Corrected on Site)</p>	
Person in Charge (Signature)	 Date 09/28/2023
Inspector (Signature)	 Date 09/28/2023

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

## ***Violations (continued)***

11. Food in good condition, safe, & unadulterated.

3.7 - \*Package Integrity\* - This is a Critical item

Observation: Dented can found in dry storage.

Corrective Action: Can was thrown away.

(Corrected on Site)

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: Three compartment sink out of quat sanitizer.

Corrective Action: Replace with new quat container.

(Corrected on Site)

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: Bar dishwasher not registering sanitizer. Quat sanitizer was hooked to dishwasher and should not have been.

Corrective Action: Replace with correct chemical and make sure bleach sanitizer is registering 50-100ppm.

(Repeat) (Corrected on Site)

20. Proper cold holding temperatures.

3.51 (a)(ii) - \*Food - Potentially Hazardous Food - Cold Holding\* - This is a Critical item

Observation: Multiple coolers with food products out of temp, crab meat, chicken wings, grilled chicken, and individual portions of roast beef and pulled pork temps ranged from upper 40s to low 50s and were disposed of.

Corrective Action: Make sure all prepped foods are at 41 degrees F or below. Do not overfill pans and keep covered when not in use.

(Corrected on Site)

36. Insects, rodents, and animals not present / outer openings protected

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

Observation: Visible light at bottom of back door.

Corrective Action: Provide door sweep to protect against pest entry.

37. Contam. prevented during food prep., storage, display.

3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item

Observation: Multiple containers of food missing covers.

Corrective Action: Keep covered to protect from contamination.

(Repeat) (Corrected on Site)

41. In-use utensils properly stored.

3.55 - Utensils - In-Use - Between-Use Storage - This is a Non-Critical item

Observation: In use scoop handle touching food product.

Corrective Action: Keep scoop handle up and out product at all times.

(Corrected on Site)

43. Single-use & single-serve articles: stored & used.

7.41 (a) (single-service/single-use) - Kitchenware and Tableware - This is a Non-Critical item

Observation: Coffee filters uncovered at server station.

Corrective Action: Keep covered.

(Corrected on Site)

45. Food & non-food contact surfaces cleanable, properly designed, constructed & used.

6.45 - Equipment - Good Repair and Proper Adjustment - This is a Non-Critical item

Observation: Walk in freezer with frost build up and not able to close properly.