

## Division of Environmental Health

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Cheyenne, WY 82007  
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CFM:  
License Posted:  
Inspection Posted:  
Follow-Up Required: YES

Date: 05/21/2024  
Time: 01:30 PM  
Inspector: 12

### Food Establishment Inspection

<b>Establishment</b> Little Caesars Pizza 3098002	<b>Address</b> 4516 Stillwater Ave	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82009	<b>Telephone</b>
<b>License/Permit #</b> CO210764	<b>Permit Holder</b> Gerry Horn Whitetail Pizza Inc	<b>Purpose of Inspection</b> Routine	<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	OUT	Person in charge present, demonstrates knowledge and performs duties			16	N/O	Proper cooking time and temperatures		
<b>Employee Health</b>					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	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking and disposition		
5	IN	No discharge from eyes, nose, and mouth			22	OUT	Time as a public health control: procedures and record	X	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean and properly washed			23	N/A	Consumer advisory provided for raw or undercooked foods		
7	IN	Minimize bare hand contact with ready to eat foods			<b>Highly Susceptible Populations</b>				
8	OUT	Hand washing sinks properly supplied and accessible	X		24	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
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			<b>Conformance with Approved Procedures</b>				
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		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;"> <b>Risk factors</b> 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>				
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	OUT	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	OUT	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	OUT	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 <b>\$100.00</b> reinspection fee.		
	Number of Observed Critical Violations:	5	Number of Observed Non-Critical Violations: 3
<p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 - *Demonstration of Knowledge* - This is a Critical item Observation: No food safety manager certification present. Corrective Action: Acquire 1 employee current with approved food safety manager certification.</p> <p>08. Hand washing sinks properly supplied and accessible 8.58 - *Hand Drying Provision* - This is a Critical item Observation: Paper towel dispenser by dish room not operational. Corrective Action: Repair so employees can dry hands after handwashing. (Corrected on Site)</p> <p>21. Proper date marking &amp; disposition. 3.61 - *Ready-to-Eat - Potentially Hazardous Food - Disposition* - This is a Critical item Observation: Items repackaged such as Parmesan cheese and toppings missing dates. Corrective Action: All TCS items must be dated for use or disposal after 7 days.</p> <p>22. Time as a public health control: procedures &amp; record. 3.62 - *Time as a Public Health Control* - This is a Critical item Observation: Not time marking pizzas with timers. One timer not operational. Corrective Action: Time stamp food prepared for cooking or disposal within 4 hours.</p> <p>22. Time as a public health control: procedures &amp; record. 3.62 - *Time as a Public Health Control* - This is a Critical item Observation: Sauces on shelf not time marked for use or disposal. Corrective Action: Time mark sauces for use or disposal within 4 hours. Small refrigerator under service desk can be used to refrigerate sauces if operational. (Corrected on Site)</p> <p>35. Food properly labeled, original container. 4.1 - Food - Food Labels - This is a Non-Critical item Observation: Repackaged items such as sauces in squirt bottles, Parmesan cheese, and toppings are not properly labeled for proper identification. Corrective Action: All items must be labeled for proper identification.</p> <p>45. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used. 6.45 - Equipment - Good Repair and Proper Adjustment - This is a Non-Critical item Observation: Cooler door damaged and is ajar due to not properly sealing. Seal on edges is damaged. Corrective Action: Have door repaired so will close properly.</p> <p>53. Physical facilities installed, maintained &amp; clean. 9.11 - Physical Facilities - Cleaning Frequency and Restrictions - This is a Non-Critical item Observation: Facility walls have some splatter and food waste present. Corrective Action: Increase cleaning frequency.</p>			
Person in Charge (Signature)			Date 05/21/2024
Inspector (Signature)			Date 05/21/2024

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

***Violations (continued)***

999. General Comments  
999 - Comments  
Observation: Freezer 20 degrees F.  
Walk in cooler 35 degrees F.  
Sanitizer bucket 250 ppm quat.  
Hot hold wings 138 degrees F.  
Cold hold bacon 35 degrees F.  
Cold hold pizza sauce 39 degrees F.  
Walls have been cleaned and shown improvement since prior inspection.