

## **Division of Environmental Health**

100 Central Avenue Cheyenne, WY 82007 Phone: 307-633-4090 Fax: 307-633-4038 CFM: Yes
License Posted: Yes
Inspection Posted: No
Follow-Up Required: YES

Yes
Time: 05/20/2024
Time: 02:00 PM
Inspector: 12

Food Establishment Inspection

		ment ng #4025 (SGH)	Address 205 N Greeley Hwy		1000000	<b>/State</b> eyenn	e WY	,	Zip Code 82007	<b>Telephone</b> 307 635-82	277
Licen C021		ermit #	Permit Holder MT Food Group, LLC/DBA Bu	rger	Puri		of Ins	pection	Est. Type Fast Food	Risk Ca Medium	
		FOODBO	ORNE ILLNESS RISK FAC	TOR	SAN	D PL	JBLI	C HEALTH INTERV	ENTIONS		
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		performs duties				17 N		Proper reheating procedu		g	
	Т.		oyee Health			18		Proper cooling time and t	and the confinential and the second		1
2  N	.   <u> </u>	Management, food employee knowledge, responsibilities a				19	N	Proper hot holding temperatures			
3 IN		Proper use of exclusions and				20	N	Proper cold holding temperatures			
			gienic Practices			21		Proper date marking and disposition			1
4 IN	I	Proper eating, tasting, drinking		$\top$		22		Time as a public health co	W	and record	1
5 IN		No discharge from eyes, nos	The Secretary of the Se	$\neg$		(Caracta)			Consumer Advisory		
			tamination by Hands				1/4	Consumer advisory provi	T	dercooked	Ī
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8 IN	1 1	Hand washing sinks properly				24	.,,	lite tite		8	1
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10 N	_	Foods received at proper ten		_	$\blacksquare$	26	וטכ	Toxic substances properly			_
11 IN	_	Food in good condition, safe,	The political (2018)	+			-	Conformance with	The second second second	The Control	т
	- 11	Required records available: s	shellstock tags, parasite			27 N	W/A	Compliance with variance			
12 N	/A				1 1	21					1
12 N	/A	destruction				21		oxygen packaging criteria	a, and HACCP pla	in	1
	/A	Protection from	om Contamination								_
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Violat	ions						
All critical violations shall be corrected within 10 calendar days. An extension may be granted if the corrective action cannot be completed with days. All extensions must be in writing. Repeat violations requiring additional follow-up inspections may be subject to a \$100.00 reinspection							
Number of Observed Critical Violations: 1	Number of Observed Non-Critical Violations:						
	days. All extensions must be in writing. Repeat violations requiring						

13. Fuuus separateu ahu protecteu num cruss cuntanimatiun

3.17 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation\* - This is a Potential item

Observation: No lid on Sweet tea dispensing.

Corrective Action: Keep covered to prevent contamination.

(Corrected on Site)

26. Toxic substances properly identified, stored & used.

3.40 (b) - \*Chemicals for Washing Fruits and Vegetables - Criteria\* - This is a Critical item

Observation: Antimicrobial fruit and vegetable treatment was registers from dispenser at 11.76 mL per Liter. Higher than manufacturer's recommendations.

Corrective Action: Have dispenser repaired for proper concentrations of antimicrobial treatment. Dilute presently to proper concentrations per manufacturers recommendations to use as a wash for fruits and vegatables.

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

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

Observation: No drip catch installed on walk in cooler condenser line.

Corrective Action: If food is to be stored underneath condenser lines in cooler install a drip catching gutter to prevent water contamination on food.

51. Toilet facilities: properly constructed, supplied, and cleaned

8.59 (a) - Handwashing Lavatories - Maintaining and Using Handwashing Lavatories - This is a Non-Critical item

Observation: Hand sinks have dried ketchup and onions in sinks.

Corrective Action: Keep hand sinks clean and ensure hand sinks are for handwashing only.

(Corrected on Site)

53. Physical facilities installed, maintained & clean.

9.39 - Physical Facilities in Good Repair - This is a Non-Critical item

Observation: Wall by mop drain has missing coving and wood is exposed to water.

Corrective Action: Repair and reseal to prevent wood from rotting.

(Repeat)

999. General Comments

999 - Comments

Observation: Repaired flooring by fryer since prior inspection.

Walk in cooler 36 degrees F.

Beef patty freezer -2.3 degrees F.

Hot hold beef patty 155 degrees F.

Cooked original chicken patty 199 degrees F.

Hot holding chicken fries 138 degrees F.

Sanitizer bucket 250 to 300 ppm Quat.

Pie/drink cooler 38 degrees F.

Ice cream machine 36 degrees F.

Person in Charge (Signature)	Dree -	Date	05/20/2024
Inspector (Signature)	ned &	Date	05/20/2024