

Division of Environmental Health

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Cheyenne, WY 82007
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CFM:	Yes	Date:	05/20/2024
License Posted:	Yes	Time:	02:00 PM
Inspection Posted:	No	Inspector:	12
Follow-Up Required:	YES		

Food Establishment Inspection

Establishment Burger King #4025 (SGH)	Address 205 N Greeley Hwy	City/State Cheyenne WY	Zip Code 82007	Telephone 307 635-8277
License/Permit # C0211153	Permit Holder MT Food Group, LLC/DBA Burger	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	Person in charge present, demonstrates knowledge and performs duties			16	IN	Proper cooking time and temperatures		
Employee Health					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		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking and disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures and record		
Preventing Contamination by Hands					Consumer Advisory				
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			Highly Susceptible Populations				
8	IN	Hand washing sinks properly supplied and accessible			24	N/A	Pasteurized foods used; prohibited foods not offered		
Approved Source					Food/Color Additives and Toxic Substances				
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	OUT	Toxic substances properly identified, stored, and used		
11	IN	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures				
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		
Protection from Contamination					<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>				
13	OUT	Foods separated and protected from cross contamination	X						
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		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		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	OUT	Toilet facilities: properly constructed, supplied, and cleaned			X						
37	OUT	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					X				
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 \$100.00 reinspection fee.		
	Number of Observed Critical Violations:	1	Number of Observed Non-Critical Violations: 3
<p>13. Foods separated and protected from cross contamination</p> <p>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)</p> <p>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 vegetables.</p> <p>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.</p> <p>51. Toilet facilities: properly constructed, supplied, and cleaned</p> <p>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)</p> <p>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)</p> <p>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.</p>			
Person in Charge (Signature)			Date 05/20/2024
Inspector (Signature)			Date 05/20/2024

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