



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
 Phone: 307-633-4090
 Fax: 307-633-4038

CFM:	No	Date:	06/25/2024
License Posted:		Time:	12:20 PM
Inspection Posted:		Inspector:	13
Follow-Up Required:	YES		

Food Establishment Inspection

Establishment Pretzel Maker/TCBY	Address 1400 Dell Range Blvd 14	City/State Cheyenne WY	Zip Code 82009	Telephone 307 637-5547
License/Permit # CO210399	Permit Holder Gary/cindy Oliver Goco Inc, Inc.	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	OUT			16	N/O		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				Proper reheating procedures for hot holding			
2	IN			17	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			18	N/O		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
Good Hygienic Practices				Proper cold holding temperatures			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
Preventing Contamination by Hands				Consumer Advisory			
6	IN			21	IN		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	N/O			Highly Susceptible Populations			
Minimize bare hand contact with ready to eat foods				22	IN		
8	IN			Pasteurized foods used; prohibited foods not offered			
Hand washing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances			
Approved Source				23	N/A		
9	IN			Food additives: approved, properly stored, properly used			
Foods obtained from an approved source				24	IN		
10	N/O			Toxic substances properly identified, stored, and used			
Foods received at proper temperatures				Conformance with Approved Procedures			
11	OUT		X	25	N/A		
Food in good condition, safe, and unadulterated				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
12	N/A			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.			
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
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.

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
28				41			
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			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Slash-resistant and cloth glove use			
31				Utensils, Equipment and Vending			
Proper cooling methods used; adequate equipment for temperature control				44			
32				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Plant food properly cooked for hot holding				45			
33				Warewashing facilities: installed, maintained, and used; test strips			
Approved thawing methods used				46			
34				Non-food contact surfaces clean			
Thermometers provided and accurate				Physical Facilities			
Food Identification				47			
35				Hot and cold water available; adequate pressure			
Food properly labeled; original container				48			
Prevention of Food Contamination				Plumbing installed; proper backflow devices			
36				49			
Insects, rodents, and animals not present / outer openings protected				Sewage and waste water properly disposed			
37				50			
Contamination prevented during food preparation, storage and display				Toilet facilities: properly constructed, supplied, and cleaned			
38				51			
Personal cleanliness				Garbage and refuse properly disposed; facilities maintained			
39				52			
Wiping cloths: properly used and stored				53	OUT		
40				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				54			
				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 \$100.00 reinspection fee.
	Number of Observed Critical Violations: 2 Number of Observed Non-Critical Violations: 1
<p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 - *Demonstration of Knowledge* - This is a Critical item Observation: Food Protection Manager certificate expired. Corrective Action: Must have a current Food Protection Manager certificate at all times.</p> <p>11. Food in good condition, safe, & unadulterated. 3.68 - *Food - Safe and Unadulterated* - This is a Critical item Observation: 1 dented can on shelf. Corrective Action: Check cans for dents and discard or return to vendor. (Corrected on Site)</p> <p>53. Physical facilities installed, maintained & clean. 9.50 - Mops - Drying Mops - This is a Non-Critical item Observation: Mops not being hung to dry. Corrective Action: Mops must be hung up to dry.</p> <p>999. General Comments 999 - Comments Observation: Soft serve machine between 36 and 40 degrees F. Nacho cheese at 160 degrees F. All coolers and freezers at proper temperatures. Chlorine sanitizers at 100 ppm. Email inspector new Food Protection Manager's certificate when obtained.</p>	
Person in Charge (Signature)	Date 06/25/2024
Inspector (Signature) 	Date 06/25/2024

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