

Division of Environmental Health

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CFM:
License Posted:
Inspection Posted:
Follow-Up Required: NO

Date: 05/20/2024
Time: 10:30 AM
Inspector: 14,20

Food Establishment Inspection

Establishment Lara Co Detention Facility	Address 1910 Pioneer Ave	City/State Cheyenne WY	Zip Code 82001	Telephone 307 633-4778
License/Permit # CO210414	Permit Holder Summit Food Service LLC	Purpose of Inspection Routine	Est. Type Full Service	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
Supervision				
1	IN	Person in charge present, demonstrates knowledge and performs duties		
Employee Health				
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting		
3	IN	Proper use of exclusions and restrictions and reporting		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean and properly washed		
7	IN	Minimize bare hand contact with ready to eat foods		
8	IN	Hand washing sinks properly supplied and accessible		
Approved Source				
9	IN	Foods obtained from an approved source		
10	N/O	Foods received at proper temperatures		
11	IN	Food in good condition, safe, and unadulterated		
12	N/A	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
13	IN	Foods separated and protected from cross contamination		
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature Control				
16	IN	Proper cooking time and temperatures		
17	N/O	Proper reheating procedures for hot holding		
18	N/O	Proper cooling time and temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking and disposition		
22	IN	Time as a public health control: procedures and record		
Consumer Advisory				
23	N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
25	N/A	Food additives: approved, properly stored, properly used		
26	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		

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.

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
Safe Food and Water				
28		Pasteurized eggs used where required		
29		Water and ice from approved source		
30		Variance obtained for specialized processing methods		
Food Temperature Control				
31		Proper cooling methods used; adequate equipment for temperature control		
32		Plant food properly cooked for hot holding		
33		Approved thawing methods used		
34		Thermometers provided and accurate		
Food Identification				
35		Food properly labeled; original container		
Prevention of Food Contamination				
36		Insects, rodents, and animals not present / outer openings protected		
37		Contamination prevented during food preparation, storage and display		
38		Personal cleanliness		
39		Wiping cloths: properly used and stored		
40		Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41		In-use utensils: properly stored		
42	OUT	Utensils, equipment and linens: properly stored, dried, and handled	X	
43		Single-use/single-service articles: properly stored and used		
44		Slash-resistant and cloth glove use		
Utensils, Equipment and Vending				
45		Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
46		Warewashing facilities: installed, maintained, and used; test strips		
47	OUT	Non-food contact surfaces clean	X	
Physical Facilities				
48		Hot and cold water available; adequate pressure		
49	OUT	Plumbing installed; proper backflow devices		
50		Sewage and waste water properly disposed		
51		Toilet facilities: properly constructed, supplied, and cleaned		
52		Garbage and refuse properly disposed; facilities maintained		
53		Physical facilities installed, maintained, and clean		
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:	1	Number of Observed Non-Critical Violations: 2
<p>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: Quat sanitizer buckets not registering sanitizer. Corrective Action: Make sure quat sanitizer buckets at registering at 200 ppm. (Corrected on Site)</p> <p>42. Utensils, equip. & linens: stored, dried, handled. 7.42 (c) (Utensils) - Kitchenware and Tableware - This is a Non-Critical item Observation: Plastic bowl sitting in oatmeal bag. Corrective Action: Only use scoops with handles and keep handles stored up and out of product. (Corrected on Site)</p> <p>47. Non-food contact surfaces clean 7.1 (a) - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils - This is a Non-Critical item Observation: Can opener dirty. Corrective Action: Clean regularly. (Corrected on Site)</p> <p>49. Plumbing installed; proper backflow devices. 8.23 (a) (ii) - Plumbing System Maintained in Good Repair - This is a Potential item Observation: Indirect drain on dish machine is blocked and not draining. Corrective Action: Work order has been placed for that drain and the floor drain right next to dish machine is currently draining the water.</p> <p>999. General Comments 999 - Comments Observation: -Dishwasher at 160 degrees F. - Good hot and cold holding temps. - Cooked beans at 165 degrees F. - Clean, well organized facility -All coolers and freezers in proper range - Good date labeling.</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.