

Division of Environmental Health

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Cheyenne, WY 82007
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CFM:	Date: 05/22/2024
License Posted:	Time: 03:30 PM
Inspection Posted:	Inspector: 14
Follow-Up Required: NO	



Follow-Up Inspection

Establishment Big D #30		Address 2310 W Lincolnway		City/State Cheyenne WY		Zip Code 82001		Telephone 307 514-1261	
License/Permit # CO210325		Permit Holder Big D Oil Big D Oil		Purpose of Inspection Follow-Up		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			
Supervision									
1		Person in charge present, demonstrates knowledge and performs duties							
Employee Health									
2		Management, food employee and conditional employee knowledge, responsibilities and reporting							
3		Proper use of exclusions and restrictions and reporting							
Good Hygienic Practices									
4		Proper eating, tasting, drinking, or tobacco use							
5		No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands									
6		Hands clean and properly washed							
7		Minimize bare hand contact with ready to eat foods							
8		Hand washing sinks properly supplied and accessible							
Approved Source									
9		Foods obtained from an approved source							
10		Foods received at proper temperatures							
11		Food in good condition, safe, and unadulterated							
12		Required records available: shellstock tags, parasite destruction							
Protection from Contamination									
13	OUT	Foods separated and protected from cross contamination					X		
14	OUT	Food-contact surfaces: cleaned and sanitized					X		
15		Proper disposition of returned, previously served, reconditioned, and unsafe food							
Potentially Hazardous Food Time/Temperature Control									
16		Proper cooking time and temperatures							
17		Proper reheating procedures for hot holding							
18		Proper cooling time and temperatures							
19		Proper hot holding temperatures							
20	OUT	Proper cold holding temperatures					X		
21		Proper date marking and disposition							
22		Time as a public health control: procedures and record							
Consumer Advisory									
23		Consumer advisory provided for raw or undercooked foods							
Highly Susceptible Populations									
24		Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances									
25		Food additives: approved, properly stored, properly used							
26		Toxic substances properly identified, stored, and used							
Conformance with Approved Procedures									
27		Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan							

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			
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							
Proper Use of Utensils									
41		In-use utensils: properly stored							
42		Utensils, equipment and linens: properly stored, dried, and handled							
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		Non-food contact surfaces clean							
Physical Facilities									
48		Hot and cold water available; adequate pressure							
49		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							

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.

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:	3	Number of Observed Non-Critical Violations: 0
<p>13. Foods separated and protected from cross contamination</p> <p>3.21 - *Food Contact with Equipment and Utensils* - This is a Critical item Observation: Ice machine has pink buildup on the shield.</p> <p>5/22/24 - conducted a follow up inspection and ice shield is clean. (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned & sanitized. 7.1 (a) - *Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils* - This is a Critical item Observation: Soda nozzles have lots of build up.</p> <p>5/22/24 - conducted a follow up inspection and soda nozzles are clean. (Corrected on Site)</p> <p>20. Proper cold holding temperatures. 3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item Observation: Big walk in cooler is out of temp at about 46-50 degrees throughout.</p> <p>5/22/24 - conducted a follow up inspection and the walk in cooler is holding proper temperatures at 38 degrees F. (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: -Email food safety manager certificate to our office as soon as possible Madison.bell@laramiecountywy.gov -all critical violations have been corrected at time of follow up inspection.</p>			
Person in Charge (Signature)			Date 05/22/2024
Inspector (Signature)			Date 05/22/2024

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