

Division of Environmental Health

100 Central Avenue
Cheyenne, WY 82007
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CFM:	Yes	Date:	05/23/2024
License Posted:	Yes	Time:	12:34 PM
Inspection Posted:		Inspector:	13,14,20
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment C Bar H Chuckwagon	Address 991 Co Rd 158	City/State Pine Bluffs WY	Zip Code 82082	Telephone 3076316152
License/Permit # CO211226	Permit Holder Chris Hunt C Bar H Chuckwagon	Purpose of Inspection Routine	Est. Type Fast Food	Risk Category Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

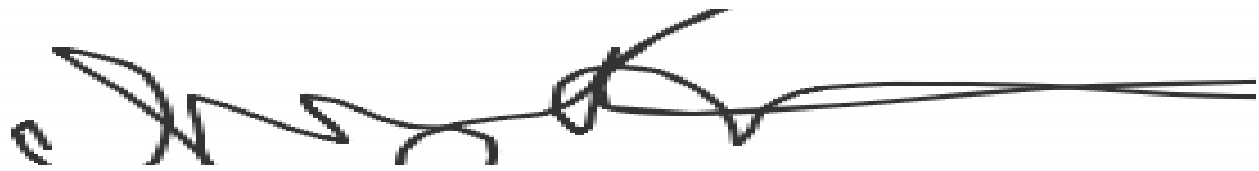
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

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	N/O	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	N/O	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	N/A	Time as a public health control: procedures and record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean and properly washed			23	IN	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	IN	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					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.				
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.

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		Toilet facilities: properly constructed, supplied, and cleaned							
37		Contamination prevented during food preparation, storage and display						52		Garbage and refuse properly disposed; facilities maintained							
38		Personal cleanliness						53		Physical facilities installed, maintained, and clean							
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:	0	Number of Observed Non-Critical Violations: 0
999. General Comments 999 - Comments Observation: Sanitizer in proper range at 200 ppm Good cold holding -tomatoes at 37F -lettuce at 38F Good date labeling Clean and organized			
Person in Charge (Signature)			Date 05/23/2024
Inspector (Signature)			Date 05/23/2024

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