



Division of Environmental Health

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CFM:	Yes	Date:	05/17/2024
License Posted:	Yes	Time:	01:15 PM
Inspection Posted:	Yes	Inspector:	11,14
Follow-Up Required:	YES		

Food Establishment Inspection

Establishment Wyoming Rib and Chop House	Address 400 W Lincolnway	City/State Cheyenne WY	Zip Code 82001	Telephone 307 514-0271
License/Permit # CO210746	Permit Holder Preston Chlasson WRCH Cheyenne,	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	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature Control			
1	IN			16	IN		
Person in charge present, demonstrates knowledge and performs duties				17	N/O		
Employee Health				18	N/O		
2	IN			19	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	OUT		X
3	IN			21	OUT		
Proper use of exclusions and restrictions and reporting				22	N/A		
Good Hygienic Practices				Consumer Advisory			
4	IN			23	IN		
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods			
5	IN			Highly Susceptible Populations			
No discharge from eyes, nose, and mouth				24	N/A		
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
6	IN			25	N/A		
Hands clean and properly washed				Food additives: approved, properly stored, properly used			
7	IN			26	IN		
Minimize bare hand contact with ready to eat foods				Toxic substances properly identified, stored, and used			
8	IN			Conformance with Approved Procedures			
Hand washing sinks properly supplied and accessible				27	N/A		
Approved Source				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
9	IN			<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>			
10	N/O						
Foods obtained from an approved source							
Foods received at proper temperatures							
Food in good condition, safe, and unadulterated							
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							
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
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Safe Food and Water				Proper Use of Utensils			
28				41	OUT		X
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	OUT		X
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				45			
32				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Plant food properly cooked for hot holding				46			
33				Warewashing facilities: installed, maintained, and used; test strips			
Approved thawing methods used				47			
34				Non-food contact surfaces clean			
Thermometers provided and accurate				Physical Facilities			
Food Identification				48			
35				Hot and cold water available; adequate pressure			
Food properly labeled; original container				49	OUT		
Prevention of Food Contamination				Plumbing installed; proper backflow devices			
36	OUT		X	50			
Insects, rodents, and animals not present / outer openings protected				Sewage and waste water properly disposed			
37				51			
Contamination prevented during food preparation, storage and display				Toilet facilities: properly constructed, supplied, and cleaned			
38				52			
Personal cleanliness				Garbage and refuse properly disposed; facilities maintained			
39				53			
Wiping cloths: properly used and stored				Physical facilities installed, maintained, and clean			
40				54			
Washing fruits and vegetables				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: 5 Number of Observed Non-Critical Violations: 3
<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: Kitchen dishwasher not registering any sanitizer. Corrective Action: Repair dishwasher so that it registers 50-100 ppm of chlorine sanitizer. Use 3-compartment sink to sanitize until dishwasher is fixed.</p> <p>20. Proper cold holding temperatures. 3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item Observation: Top area of expo cooler with elevated food items. Grilled chicken at 53 degrees F and grilled shrimp at 62 degrees F. Corrective Action: Discarded grilled chicken and shrimp. Keep all cold foods at 41 degrees F or below. Do not over fill pans in coolers. (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: Salad cooler out of temperature, 46-62 degrees F. All items, top and bottom, discarded. Cooler recently repaired and serviced. Corrective Action: Replace cooler with a consistent working one. Provide spec sheet for new cooler and call for follow-up inspection when ready.</p> <p>21. Proper date marking & disposition. 3.60 - *Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking* - This is a Critical item Observation: Date markings are inconsistent. Dates are either day 1 or day 7. Corrective Action: Date marks need to be day 1 or day 7 but not both. Stay consistent throughout kitchen with chosen date marks.</p> <p>36. Insects, rodents, and animals not present / outer openings protected 8.84 - Outer Openings - Protected - This is a Non-Critical item Observation: Light visible at bottom of back door. Corrective Action: Repair so that no light is visible. (Repeat)</p> <p>41. In-use utensils properly stored. 3.55 - Utensils - In-Use - Between-Use Storage - This is a Non-Critical item Observation: Scoops without handles or handles stored in product. Corrective Action: Only use scoops with handles and keep handles out of product at all times. (Corrected on Site)</p> <p>43. Single-use & single-serve articles: stored & used. 7.41 (a) (single-service/single-use) - Kitchenware and Tableware - This is a Non-Critical item Observation: Coffee filters partially uncovered and stored next to sanitizer bucket and employee beverages. Corrective Action: Move and cover coffee filters to prevent contamination. (Corrected on Site)</p>	
Person in Charge (Signature)	 Date 05/17/2024
Inspector (Signature)	 Date 05/17/2024

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

Violations (continued)

49. Plumbing installed; proper backflow devices.
8.23 - *Plumbing System Maintained in Good Repair* - This is a Critical item
Observation: Floor drain next to kitchen dishwasher not draining.
Corrective Action: Fix so that floor drain drains.

999. General Comments
999 - Comments
Observation: Quat sanitizers at 200 ppm
Bar dishwasher at 50 ppm
Proper thawing methods being used
Cooling logs unavailable, left new log sheet
Good hot holding temperatures
Overall good cold holding temperatures.
Call for follow-up inspection for kitchen dishwasher, salad cooler and floor drain.