

## Division of Environmental Health

100 Central Avenue  
Cheyenne, WY 82007  
Phone: 307-633-4090  
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CFM:  
License Posted:  
Inspection Posted:  
Follow-Up Required: NO

Date: 05/20/2024  
Time: 10:30 AM  
Inspector: 12

### Food Establishment Inspection

<b>Establishment</b> Burger King #1622 (LW)	<b>Address</b> 2345 E Lincolnway	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82001	<b>Telephone</b> 307 632-2255
<b>License/Permit #</b> CO211170	<b>Permit Holder</b> MT Food Group, LLC/DBA Burger	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Fast Food	<b>Risk Category</b> 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


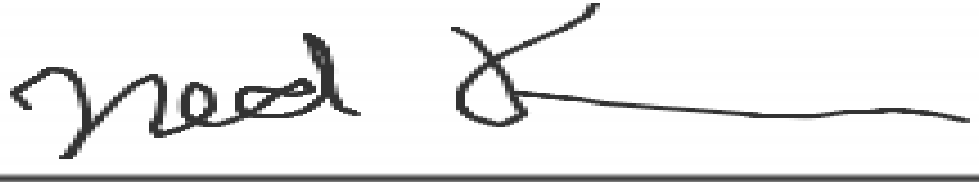
Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>					<b>Potentially Hazardous Food Time/Temperature Control</b>				
1	IN	Person in charge present, demonstrates knowledge and performs duties			16	N/O	Proper cooking time and temperatures		
<b>Employee Health</b>					17	N/A	Proper 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	IN	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>					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	OUT	Time as a public health control: procedures and record	X	
<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>				
6	IN	Hands clean and properly washed			23	N/A	Consumer advisory provided for raw or undercooked foods		
7	IN	Minimize bare hand contact with ready to eat foods			<b>Highly Susceptible Populations</b>				
8	IN	Hand washing sinks properly supplied and accessible			24	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
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			<b>Conformance with Approved Procedures</b>				
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		
<b>Protection from Contamination</b>					<div style="border: 1px solid black; padding: 5px;"> <b>Risk factors</b> 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>				
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	OUT	Food properly labeled; original container				49		Plumbing installed; proper backflow devices											
Prevention of Food Contamination									50		Sewage and waste water properly disposed								
36	OUT	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	OUT	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 <b>\$100.00</b> reinspection fee.		
	Number of Observed Critical Violations:	1	Number of Observed Non-Critical Violations: 4
<p>22. Time as a public health control: procedures &amp; record. 3.62 - *Time as a Public Health Control* - This is a Critical item Observation: Not labelling produce on line. All items must be labelled for use within 4 hours. Corrective Action: Properly label all time controlled items for disposal after 4 hours. (Corrected on Site)</p> <p>35. Food properly labeled, original container. 4.1 - Food - Food Labels - This is a Non-Critical item Observation: Squirt bottles missing labels identifying contents. Corrective Action: All repackaged items must be labeled for proper identification.</p> <p>36. Insects, rodents, and animals not present / outer openings protected 8.84 - Outer Openings - Protected - This is a Non-Critical item Observation: Gap under rear door. Light observed under door strip. Corrective Action: Seal or replace door strip to prevent potential pest intrusion.</p> <p>53. Physical facilities installed, maintained &amp; clean. 9.11 - Physical Facilities - Cleaning Frequency and Restrictions - This is a Non-Critical item Observation: Facility has spills and food waste on floors and walls. Corrective Action: Increase frequency of cleaning.</p> <p>53. Physical facilities installed, maintained &amp; clean. 9.39 - Physical Facilities in Good Repair - This is a Non-Critical item Observation: Spray house on 3 compartment sink, mop sink bib, and prep sink leaking. Corrective Action: Repair all leaks.</p> <p>999. General Comments 999 - Comments Observation: Walk in cooler 33.7 degrees F. Walk in freezer 9 degrees F. Sanitizer bucket 250 to 300 ppm quat. Sanitizer sink 250 to 300 ppm quat. Antimicrobial fruit and vegetable treatment wash 7.8 mL/L. Beef patty freezer 12.2 degrees F. Hot holding chicken nuggets 160 degrees F. Hot holding beef patty 145 degrees F.</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.