



Division of Environmental Health

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Cheyenne, WY 82007
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CFM:	Yes	Date:	09/03/2024
License Posted:	Yes	Time:	11:30 AM
Inspection Posted:	Yes	Inspector:	10,18
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Rossman Elementary School	Address 916 W College Dr	City/State Cheyenne WY	Zip Code 82007	Telephone 307 771-2544
License/Permit # CO250025	Permit Holder LCSD #1 - Nutritional Services	Purpose of Inspection Routine	Est. Type Satellite	Risk Category

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	N/O		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				17	N/O		
2	IN			Proper reheating procedures for hot holding			
Management, food employee and conditional employee knowledge, responsibilities and reporting				18	N/A		
3	IN			Proper cooling time and temperatures			
Proper use of exclusions and restrictions and reporting				19	IN		
Good Hygienic Practices				20	IN		
4	IN			Proper hot holding temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN		
5	IN			Proper cold holding temperatures			
No discharge from eyes, nose, and mouth				22	IN		
Preventing Contamination by Hands				Proper date marking and disposition			
6	IN			23	N/A		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			Highly Susceptible Populations			
Minimize bare hand contact with ready to eat foods				24	N/A		
8	IN			Pasteurized foods used; prohibited foods not offered			
Hand washing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances			
Approved Source				25	N/A		
9	IN			Food additives: approved, properly stored, properly used			
Foods obtained from an approved source				26	IN		
10	N/O			Toxic substances properly identified, stored, and used			
Foods received at proper temperatures				Conformance with Approved Procedures			
11	IN			27	IN		
Food in good condition, safe, and unadulterated				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
12	N/A			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.			
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
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.

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
28				41			
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			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				44			
31				Slash-resistant and cloth glove use			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
32				45			
Plant food properly cooked for hot holding				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
33				46			
Approved thawing methods used				Warewashing facilities: installed, maintained, and used; test strips			
34				47			
Thermometers provided and accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
35				48			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				49			
36				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present / outer openings protected				50			
37				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				51			
38				Toilet facilities: properly constructed, supplied, and cleaned			
Personal cleanliness				52			
39				Garbage and refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				53			
40				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				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: 0 Number of Observed Non-Critical Violations: 0
<p>999. General Comments</p> <p>999 - Comments</p> <p>Observation: Coolers at 37-39 degrees F. Quat sanitizer at 200 ppm. Chicken legs hot held at 140 degrees F. Clean facility. Calibrated thermometers. Dishwasher at 172 degrees F.</p>	
Person in Charge (Signature)	
	Date 09/03/2024
Inspector (Signature)	
	Date 09/03/2024

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