

### Division of Environmental Health

100 Central Avenue  
Cheyenne, WY 82007  
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CFM:	Yes	Date:	06/25/2024
License Posted:	Yes	Time:	09:30 AM
Inspection Posted:	No	Inspector:	13
Follow-Up Required:	NO		

### Food Establishment Inspection

<b>Establishment</b> SPF #45	<b>Address</b> 3306 W College Dr	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82007	<b>Telephone</b> 307 632-9271
<b>License/Permit #</b> CO210865	<b>Permit Holder</b> Superpumper, Inc	<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			16	IN		
Person in charge present, demonstrates knowledge and performs duties				17	IN		
<b>Employee Health</b>				18	N/O		
2	IN			Proper reheating procedures for hot holding			
Management, food employee and conditional employee knowledge, responsibilities and reporting				19	IN		
3	IN			Proper cooling time and temperatures			
Proper use of exclusions and restrictions and reporting				20	IN		
<b>Good Hygienic Practices</b>				Proper hot holding temperatures			
4	IN			21	IN		
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures			
5	IN			22	IN		
No discharge from eyes, nose, and mouth				Proper date marking and disposition			
<b>Preventing Contamination by Hands</b>				Time as a public health control: procedures and record			
6	IN			<b>Consumer Advisory</b>			
Hands clean and properly washed				23	N/A		
7	IN			Consumer advisory provided for raw or undercooked foods			
Minimize bare hand contact with ready to eat foods				<b>Highly Susceptible Populations</b>			
8	IN			24	N/A		
Hand washing sinks properly supplied and accessible				Pasteurized foods used; prohibited foods not offered			
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
9	IN			25	N/A		
Foods obtained from an approved source				Food additives: approved, properly stored, properly used			
10	N/O			26	IN		
Foods received at proper temperatures				Toxic substances properly identified, stored, and used			
11	IN			<b>Conformance with Approved Procedures</b>			
Food in good condition, safe, and unadulterated				27	N/A		
12	N/A			Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
Required records available: shellstock tags, parasite destruction				<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>			
<b>Protection from Contamination</b>							
13	IN						
14	OUT		X	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.

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<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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			
<b>Food Temperature Control</b>				Slash-resistant and cloth glove use			
31				<b>Utensils, Equipment and Vending</b>			
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				<b>Physical Facilities</b>			
<b>Food Identification</b>				48			
35	OUT		X	Hot and cold water available; adequate pressure			
Food properly labeled; original container				49			
<b>Prevention of Food Contamination</b>				Plumbing installed; proper backflow devices			
36				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 <b>\$100.00</b> reinspection fee.
	Number of Observed Critical Violations: 2   Number of Observed Non-Critical Violations: 1
<p>14. Food-contact surfaces: cleaned &amp; sanitized.            7.18 - *Sanitizing - Manual &amp; Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration &amp; Hardness* - This is a Critical item            Observation: Subway chlorine sanitizer too weak.            Corrective Action: Chlorine sanitizer must be 100 ppm at all times.            (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned &amp; sanitized.            7.1 (a) - *Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils* - This is a Critical item            Observation: Soda nozzles dirty.            Corrective Action: Clean nozzles nightly to prevent syrup build up.            (Corrected on Site)</p> <p>35. Food properly labeled, original container.            4.1 - Food - Food Labels - This is a Non-Critical item            Observation: Ice bags not labeled.            Corrective Action: Ice that is bagged on site must be labeled with the address where it is made and bagged.            (Repeat)</p> <p>999. General Comments            999 - Comments            Observation: Cooked chicken at 198 degrees F.            Hot holding &amp; cold holding foods at proper temperatures.            All coolers and walk-in coolers/freezers at proper temperatures. All Quat and chlorine sanitizers within proper range.            Clean and organized facility.</p>	
Person in Charge (Signature)	 Date 06/25/2024
Inspector (Signature)	 Date 06/25/2024

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