

## **Division of Environmental Health**

100 Central Avenue Cheyenne, WY 82007 Phone: 307-633-4090 Fax: 307-633-4038

Yes CFM: 06/25/2024 Date: Yes License Posted: 09:30 AM Time: No Inspection Posted: Inspector: 13 NO Follow-Up Required:

Food Establishment Inspection

Establishment Address				1000000	City/State			Zip Code	Professional Control of the St. Art. Art. Art. and with the Control	Telephone	
SPF #45 3306 W College Dr		F-O DOMESTA POLICE		Cheyenne WY			6100	82007	307 632-92		
License/Permit # CO210865  Permit Holder Superpumper, Inc				Purpose of Inspection Routine				Est. Type Fast Food	Risk Ca Mediun		
	FOODE	BORNE ILLNESS RISK FAC	TOR	SAN	ID P	UBL	IC HEALTH INTERV	/ENTIONS			
IN=in	compliance OUT=not in com	npliance N/O=not observed	N/A=	not app	plicab	le	COS=corrected on-s	ite during inspectio	n R=repeat	violation	
Coi	mpliance Status		cos	R		Com	pliance Status			cos	
	Su	upervision					Potentially Hazardou	s Food Time/Te	mperature Co	ntrol	
a INI		demonstrates knowledge and			16	IN	Proper cooking time and	temperatures			
1 IN	performs duties				17	IN	Proper reheating proced	ures for hot holdi	ng		
	Emp	loyee Health			18	V/O	Proper cooling time and	temperatures			
2 IN	Management, food employe	ee and conditional employee and reporting			19	IN	Proper hot holding tempe	eratures			
3 IN	Proper use of exclusions ar	nd restrictions and reporting			20	IN	Proper cold holding temp	peratures			
	Good Hy	gienic Practices			21	IN	Proper date marking and	l disposition			
4 IN	Proper eating, tasting, drink	ing, or tobacco use			22	IN	Time as a public health co	ntrol: procedures	and record		
5 IN	No discharge from eyes, no	se, and mouth					Consur	mer Advisory			
	Preventing Co	ntamination by Hands			23	 NI/Δ	Consumer advisory provi	ided for raw or ur	ndercooked		
6 IN	Hands clean and properly v	vashed			23	1 <b>4</b> // X	foods				
, IN	Minimize bare hand contact	with ready to eat foods					Highly Susce	eptible Population	ons		
8 IN	Hand washing sinks proper	ly supplied and accessible	+	$\dashv$	24	N/A	Pasteurized foods used;	prohibited foods	not offered		
	- In the state of	roved Source			24		Food/Color Additive	es and Toxic Sul	hetances		
9 N	Foods obtained from an ap	FOR A PAUL CONTINUE CONTINUE A TOTAL FOR THE	$\neg \neg$		25	N/A	Food additives: approved		MATERIAL INTERNATION		
10 N/O			_		26		Toxic substances properly	120 m 100 m 100 m		+ +	
11 IN	Food in good condition, safe		+				Conformance with				
		View comments of the latest the l	+	$\dashv$			Compliance with variance	Harrison than	75 15		
	Required records available:				07	N/A	Compliance with variance	c, specialized pre	occos, reduced	22	
12 N/A	Required records available: destruction	onenstook lago, parasite			21	. 4// \	oxygen packaging criteria	a, and HACCP pl	an		
12 N/A	destruction	from Contamination			21		oxygen packaging criteria	a, and HACCP pl	an		
12 N/A 13 IN	Protection Foods separated and protection	YOU THE VERNE A SEEN TO SHOW HE SEEN AS THE ASSESSMENT OF MANY SECTION OF THE SEED OF THE			[27]		oxygen packaging criteria			most	
12 N/A	Protection Foods separated and protection	from Contamination cted from cross contamination	×			Risk		ces or procedures	identified as the		
12 N/A 13 IN 14 OUT	Protection Foods separated and protection	from Contamination cted from cross contamination aned and sanitized	×			Risk	factors are improper practic	ces or procedures foodborne illness o	identified as the or injury. Public I	Health	
12 N/A 13 IN	Foods separated and protection Food-contact surfaces: clean	from Contamination cted from cross contamination aned and sanitized ed, previously served, food	×			Risk preva	factors are improper practical alent contributing factors of for ventions are control measure	ces or procedures foodborne illness o	identified as the or injury. Public I	Health	
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		Vi	olations	
Item Number		ected within 10 calendar days.	An extension may be granted if the corrective iring additional follow-up inspections may be s	
	Number of Observed Critic	al Violations:	2 Number of Observed Non-Critica	l Violations:
7.18 - *Sa Hardness Observat Correcte 14. Food- 7.1 (a) - * Observat Corrective (Corrective (Corrective (Repeat) 999. Gen 999 - Corrective (Repeat) 4.1 - Food- Observat Corrective (Repeat)	ion: Subway chlorine sanitized Action: Chlorine sanitizer of don Site)  -contact surfaces: cleaned & Equipment - Food Contact Sion: Soda nozzles dirtye Action: Clean nozzles nighted on Site)  properly labeled, original cord on Site)  properly labeled, original cord - Food Labels - This is a Notion: Ice bags not labelede Action: Ice that is bagged of eral Comments	er to weak. Thust be 100 ppm at all tires sanitized. Thust sanitized. The prevent syrup build that the prevent syrup build that the mon-Critical item on site must be labeled with the site of the prevent syrup states.  The prevent syrup build the site of the prevent syrup build the site of the prevent syrup states and the syrup syrup build the site of the prevent syrup s	ct Surfaces, and Utensils* - This is a 0	Critical item bagged.
	Charge (Signature)	Ann	lour	<b>Date</b> 06/25/2024
Inspector	(Signature)	2 m		Date 06/25/2024