

Division of Environmental Health

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

CFM: License Posted: Inspection Posted: Follow-Up Required: YES

Date: 05/23/2024 Time: 09:30 AM Inspector: 13,14,20

Food Establishment Inspection

the same of the sa	Establishment Address Holdings Little America 2800 W Lincolnway				City/State Cheyenne WY			•	Zip Code 82003 Telephone 307 775-8400		
	License/Permit # 20111017 Permit Holder Little America Little America				11 535000	Purpose of Inspection Routine			Est. Type Supermarket/ Risk Categ		ategory
		FOODBO	RNE ILLNESS RISK FAC	TOR	SAN	ID PL	JBLI	C HEALTH INTERV	ENTIONS		
IN=	in con	npliance OUT=not in complia	ance N/O=not observed	N/A=	not app	olicable		COS=corrected on-si	te during inspection	n R=repeat	violatio
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		Supe	ervision			LIA		Potentially Hazardou		nperature Co	ntrol
1 IN	F	Person in charge present, dem	nonstrates knowledge and			16		Proper cooking time and			
AVVision (in the control of the cont		performs duties				17 N		Proper reheating procedu		g	
			yee Health			18 N	_	Proper cooling time and t	and the second of the second o		
2 IN	k	Management, food employee a knowledge, responsibilities and	d reporting			19 11	<u> </u>	Proper hot holding tempe			
3 IN	F	Proper use of exclusions and r				100 April 100		Proper cold holding temp			X
	-	TO VALO SOME POR SOMEONIA	enic Practices			-		Proper date marking and	VII	25 10	X
4 IN	F	Proper eating, tasting, drinking	, or tobacco use			22 11	V	Time as a public health co	ntrol: procedures a	and record	
5 IN	1	No discharge from eyes, nose,						Consun	ner Advisory	35 0000 000	40 4
		Preventing Conta	amination by Hands			23 C	DUT	Consumer advisory provi	ded for raw or un	dercooked	
6 IN	ŀ	Hands clean and properly was	hed					foods			
₇ IN	V	Minimize bare hand contact wi	th ready to eat foods					Highly Susce	ptible Population	ns	
8 0	JT	Hand washing sinks properly s	supplied and accessible	$\overline{}$	\Box	24 11	V	Pasteurized foods used;	prohibited foods r	not offered	
			ed Source					Food/Color Additive	s and Toxic Sub	stances	
9 IN	F	Foods obtained from an appro	AND CONTRACTOR AND CONTRACTOR CON	T		25 N	I/A	Food additives: approved		NA SORRESSEE DEPOLICE	ı l
10 N	10	Foods received at proper temp				26 C		Toxic substances properly	Section Physics "70 av mon	The second second	
11 0	_	Food in good condition, safe, a	- NOUNCE LINE WAR	$\overline{}$				Conformance with			
	F	Required records available: sh	S DELLARE TO CALL BUTT. ASSET				1/0	Compliance with variance	F00070707 10443	10-	
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Violations All critical violations shall be corrected within 10 calendar days. An extension may be granted if the corrective action cannot be completed within 10 Item days. All extensions must be in writing. Repeat violations requiring additional follow-up inspections may be subject to a \$100.00 reinspection fee. Number Number of Observed Critical Violations: Number of Observed Non-Critical Violations: 08. Hand washing sinks properly supplied and accessible 8.58 - *Hand Drying Provision* - This is a Critical item Observation: No paper towels at hand sink in cafe area. Corrective Action: Paper towels must be provided at all hand sinks at all times. (Corrected on Site) 08. Hand washing sinks properly supplied and accessible 8.52 - *Handwashing Lavatory* - This is a Critical item Observation: Hand sink blocked in one of the prep rooms. Corrective Action: Make sure hand sinks are always accessible and items are not stored in front of them. (Corrected on Site) 11. Food in good condition, safe, & unadulterated. 3.68 - *Food - Safe and Unadulterated* - This is a Critical item Observation: Two dented cans found in dry storage. Corrective Action: Do not use dented cans. (Corrected on Site) 13. Foods separated and protected from cross contamination 3.17 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation* - This is a Potential item Observation: Multiple food items uncovered in walk in cooler. Corrective Action: All foods must be covered once the cooling process is complete. (Corrected on Site) 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: Sanitizer bucket not registering any sanitizer. Corrective Action: Make and test with test strips to make sure Quat sanitizer buckets are at 200 ppm. (Corrected on Site) 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: No sanitizer present in steak cooking area. Corrective Action: Always have sanitizer when food is being made. (Corrected on Site) 14. Food-contact surfaces: cleaned & sanitized. 7.21 - *Warewashing - Manual Warewashing Equipment, Hot Water Sanitization Temperatures* - This is a Critical item Observation: Dishwasher was at 133 degrees F. Corrective Action: Do not use. Repair so that the temperature reaches at least 160 degrees F. 14. Food-contact surfaces: cleaned & sanitized. 7.1 (a) - *Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils* - This is a Critical item Observation: Soda nozzle at bar had some buildup. Person in Charge (Signature) Date 05/23/2024

Inspector (Signature)

Date

05/23/2024

Violations (continued)

Corrective Action: Cleaned by inspector. Clean nozzles regularly. (Corrected on Site)

20. Proper cold holding temperatures.

3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item

Observation: Cooling prep room ambient temperature are 50 degrees F.

Corrective Action: Room must be repaired to maintain a temperature of 41 degrees F or below. If not holding at 41 degrees F or below, TCS items may not be stored in room.

20. Proper cold holding temperatures.

3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item

Observation: Several boxes of chicken and steaks at 46-47 degrees F.

Corrective Action: Chicken boxes were discarded and all other meat was moved to a cooler that is holding temp. (Corrected on Site)

20. Proper cold holding temperatures.

3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item

Observation: Home made ranch dressing bucket at 47 degrees F after 2 days.

Corrective Action: Discarded.

(Corrected on Site)

21. Proper date marking & disposition.

3.61 - *Ready-to-Eat - Potentially Hazardous Food - Disposition* - This is a Critical item

Observation: Multiple items in walk in cooler more than 7 days old.

Corrective Action: Use or discard food within 7 days.

(Corrected on Site)

23. Consumer advisory provided for raw or undercooked foods.

3.67 - *Food - Consumption of Raw or Undercooked Animal Foods* - This is a Critical item

Observation: No asterisk on menu to indicate which items require a consumer advisory.

Corrective Action: Provide some kind of symbol to indicate which menu items require a consumer advisory.

26. Toxic substances properly identified, stored & used.

9.25 - *Toxics - Identifying Toxic Containers* - This is a Critical item

Observation: No label on chemical bottle in kitchen.

Corrective Action: Label all chemicals.

36. Insects, rodents, and animals not present / outer openings protected

8.84 - Outer Openings - Protected - This is a Non-Critical item

Observation: One of the doors being propped open to the courtyard.

Corrective Action: Keep all doors closed to prevent insects and rodents from entering.

41. In-use utensils properly stored.

3.55 - Utensils - In-Use - Between-Use Storage - This is a Non-Critical item

Observation: Scoop handles found sitting in multiple items.

Corrective Action: Store scoop handles up and out of products to prevent contamination.

(Repeat) (Corrected on Site)

45. Food & non-food contact surfaces cleanable, properly designed, constructed & used.

6.26 - Equipment - Food Contact Surfaces - This is a Non-Critical item

Observation: Multiple cooler doors and handles sticky with lots of food buildup.

Violations (continued)
Corrective Action: Clean all cooler doors and handles and keep them clean.
45. Food & non-food contact surfaces cleanable, properly designed, constructed & used. 6.1 - Equipment and Utensils - Multiuse, Characteristics - This is a Non-Critical item Observation: Two keurigs being used in kitchen. Corrective Action: Only commercial equipment is to be used.
45. Food & non-food contact surfaces cleanable, properly designed, constructed & used. 6.45 - Equipment - Good Repair and Proper Adjustment - This is a Non-Critical item Observation: Large upright steam unit leaking water. Corrective Action: Repair so that water is not leaking to prevent potential hazards.
999. General Comments 999 - Comments Observation: - cooking tomato soup at 200 degrees F main dishwasher at 161.9 degrees F tomatoes and spinach in prep coolers at 36 degrees F bar dishwasher at 50-100 ppm new sous chef has helped improve date labeling and record keeping - all critical violations must be corrected within 14 days. Contact inspector once items are fixed for a follow up inspection. If a repeat follow up is required due to uncorrected critical violations, a \$100 fee will be charged.