

Division of Environmental Health

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Cheyenne, WY 82007
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CFM:
License Posted:
Inspection Posted:
Follow-Up Required: YES

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

Food Establishment Inspection

Establishment Holdings Little America	Address 2800 W Lincolnway	City/State Cheyenne WY	Zip Code 82003	Telephone 307 775-8400
License/Permit # 00111017	Permit Holder Little America Little America	Purpose of Inspection Routine	Est. Type Supermarket/	Risk Category High

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
Supervision				
1	IN	Person in charge present, demonstrates knowledge and performs duties		
Employee Health				
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting		
3	IN	Proper use of exclusions and restrictions and reporting		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean and properly washed		
7	IN	Minimize bare hand contact with ready to eat foods		
8	OUT	Hand washing sinks properly supplied and accessible	X	
Approved Source				
9	IN	Foods obtained from an approved source		
10	N/O	Foods received at proper temperatures		
11	OUT	Food in good condition, safe, and unadulterated	X	
12	N/A	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
13	OUT	Foods separated and protected from cross contamination	X	
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature Control				
16	IN	Proper cooking time and temperatures		
17	N/O	Proper reheating procedures for hot holding		
18	N/O	Proper cooling time and temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures	X	
21	OUT	Proper date marking and disposition	X	
22	IN	Time as a public health control: procedures and record		
Consumer Advisory				
23	OUT	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
25	N/A	Food additives: approved, properly stored, properly used		
26	OUT	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
27	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		

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.


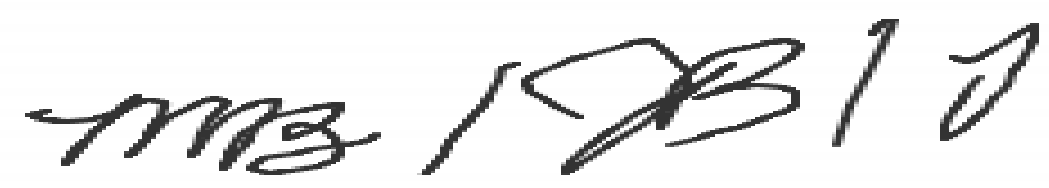
GOOD RETAIL PRACTICES

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

Compliance Status			COS	R
Safe Food and Water				
28		Pasteurized eggs used where required		
29		Water and ice from approved source		
30		Variance obtained for specialized processing methods		
Food Temperature Control				
31		Proper cooling methods used; adequate equipment for temperature control		
32		Plant food properly cooked for hot holding		
33		Approved thawing methods used		
34		Thermometers provided and accurate		
Food Identification				
35		Food properly labeled; original container		
Prevention of Food Contamination				
36	OUT	Insects, rodents, and animals not present / outer openings protected		
37		Contamination prevented during food preparation, storage and display		
38		Personal cleanliness		
39		Wiping cloths: properly used and stored		
40		Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
41	OUT	In-use utensils: properly stored	X	X
42		Utensils, equipment and linens: properly stored, dried, and handled		
43		Single-use/single-service articles: properly stored and used		
44		Slash-resistant and cloth glove use		
Utensils, Equipment and Vending				
45	OUT	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
46		Warewashing facilities: installed, maintained, and used; test strips		
47		Non-food contact surfaces clean		
Physical Facilities				
48		Hot and cold water available; adequate pressure		
49		Plumbing installed; proper backflow devices		
50		Sewage and waste water properly disposed		
51		Toilet facilities: properly constructed, supplied, and cleaned		
52		Garbage and refuse properly disposed; facilities maintained		
53		Physical facilities installed, maintained, and clean		
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:	13	Number of Observed Non-Critical Violations: 5
<p>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)</p> <p>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)</p> <p>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)</p> <p>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)</p> <p>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)</p> <p>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)</p> <p>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.</p> <p>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.</p>			
Person in Charge (Signature)			Date 05/23/2024
Inspector (Signature)			Date 05/23/2024

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

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.