

## Division of Environmental Health

100 Central Avenue  
Cheyenne, WY 82007  
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CFM:	Date: 05/24/2024
License Posted:	Time: 04:00 PM
Inspection Posted:	Inspector: 13
Follow-Up Required: NO	

## Follow-Up Inspection

Establishment Oompa Tacos	Address 3814 Charles St	City/State Cheyenne WY	Zip Code 82001	Telephone 307 630-7533
License/Permit # CO211141	Permit Holder Jordan Wisdorf Jordan & Desiree	Purpose of Inspection Follow-Up	Est. Type Fast Food	Risk Category Low

### 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	OUT	Person in charge present, demonstrates knowledge and performs duties	X	16	Proper cooking time and temperatures		
Employee Health				17	Proper reheating procedures for hot holding		
2		Management, food employee and conditional employee knowledge, responsibilities and reporting		18	Proper cooling time and temperatures		
3		Proper use of exclusions and restrictions and reporting		19	Proper hot holding temperatures		
Good Hygienic Practices				20	Proper cold holding temperatures		
4		Proper eating, tasting, drinking, or tobacco use		21	Proper date marking and disposition		
5		No discharge from eyes, nose, and mouth		22	Time as a public health control: procedures and record		
Preventing Contamination by Hands				Consumer Advisory			
6		Hands clean and properly washed		23	Consumer advisory provided for raw or undercooked foods		
7		Minimize bare hand contact with ready to eat foods		Highly Susceptible Populations			
8		Hand washing sinks properly supplied and accessible		24	Pasteurized foods used; prohibited foods not offered		
Approved Source				Food/Color Additives and Toxic Substances			
9		Foods obtained from an approved source		25	Food additives: approved, properly stored, properly used		
10		Foods received at proper temperatures		26	Toxic substances properly identified, stored, and used		
11		Food in good condition, safe, and unadulterated		Conformance with Approved Procedures			
12		Required records available: shellstock tags, parasite destruction		27	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Protection from Contamination				<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>			
13		Foods separated and protected from cross contamination					
14		Food-contact surfaces: cleaned and sanitized					
15		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.

IN=in compliance		OUT=not in compliance		N/O=not observed		N/A=not applicable		COS=corrected on-site during inspection		R=repeat violation							
						COS	R							COS	R		
Safe Food and Water								Proper Use of Utensils									
28		Pasteurized eggs used where required						41		In-use utensils: properly stored							
29		Water and ice from approved source						42		Utensils, equipment and linens: properly stored, dried, and handled							
30		Variance obtained for specialized processing methods						43		Single-use/single-service articles: properly stored and used							
Food Temperature Control								Utensils, Equipment and Vending									
31		Proper cooling methods used; adequate equipment for temperature control						45		Food and non-food contact surfaces are cleanable, properly designed, constructed, and used							
32		Plant food properly cooked for hot holding						46		Warewashing facilities: installed, maintained, and used; test strips							
33		Approved thawing methods used						47		Non-food contact surfaces clean							
34		Thermometers provided and accurate						Physical Facilities									
Food Identification								48		Hot and cold water available; adequate pressure							
35		Food properly labeled; original container						49		Plumbing installed; proper backflow devices							
Prevention of Food Contamination								50		Sewage and waste water properly disposed							
36		Insects, rodents, and animals not present / outer openings protected						51		Toilet facilities: properly constructed, supplied, and cleaned							
37		Contamination prevented during food preparation, storage and display						52		Garbage and refuse properly disposed; facilities maintained							
38		Personal cleanliness						53		Physical facilities installed, maintained, and clean							
39		Wiping cloths: properly used and stored						54		Adequate ventilation and lighting; designated areas used							
40		Washing fruits and vegetables															

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: 1      Number of Observed Non-Critical Violations: 0
<p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 - *Demonstration of Knowledge* - This is a Critical item Observation: No Food Safety Safety Manager certification on file. Corrective Action: Provide certificate to inspector.</p> <p>Facility emailed new Food Protection manager certificate to inspector. (Corrected on Site)Correct-by Date: 05/24/2024</p> <p>999. General Comments 999 - Comments Observation: Follow up was conducted and Food Protection Manager certification violation was corrected.</p>	
Person in Charge (Signature)	Date 05/24/2024
Inspector (Signature)	Date 05/24/2024

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