



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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CFM:	Yes	Date:	06/26/2024
License Posted:		Time:	09:45 AM
Inspection Posted:		Inspector:	13
Follow-Up Required:	NO		

Follow-Up Inspection

Establishment Cheyenne Country Club	Address 800 Stinner Rd	City/State Cheyenne WY	Zip Code 82001	Telephone 307 637-2200
License/Permit # 00110987	Permit Holder Cheyenne Country Club	Purpose of Inspection Follow-Up	Est. Type Full Service	Risk Category 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
Supervision				Potentially Hazardous Food Time/Temperature Control			
1	Person in charge present, demonstrates knowledge and performs duties			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	OUT 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;"> 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. </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.

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Compliance Status		COS	R	Compliance Status		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				44	Slash-resistant and cloth glove use		
31	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	Plant food properly cooked for hot holding			45	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
33	Approved thawing methods used			46	OUT Warewashing facilities: installed, maintained, and used; test strips		
34	Thermometers provided and accurate			47	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
35	Food properly labeled; original container			48	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				49	Plumbing installed; proper backflow devices		
36	Insects, rodents, and animals not present / outer openings protected			50	Sewage and waste water properly disposed		
37	Contamination prevented during food preparation, storage and display			51	Toilet facilities: properly constructed, supplied, and cleaned		
38	Personal cleanliness			52	Garbage and refuse properly disposed; facilities maintained		
39	Wiping cloths: properly used and stored			53	Physical facilities installed, maintained, and clean		
40	Washing fruits and vegetables			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: 0 Number of Observed Non-Critical Violations: 1
<p>08. Hand washing sinks properly supplied and accessible 8.55 - Handwashing Lavatory, Water Temperature, and Flow - This is a Potential item Observation: Water faucets flow when not turned on. When water pump is on, water flows out of faucets. Corrective Action: Must be repaired so that all faucets in food trailer must be operational.</p> <p>46. Warewashing-installed, maintained & used, test strips. 7.24 - Warewashing Equipment, Determining Chemical Sanitizer Concentration - This is a Non-Critical item Observation: No test strips available in snack shack. Corrective Action: Provide.</p> <p>999. General Comments 999 - Comments Observation: 6/26/24 conducted follow up inspection. All faucets are working and at proper temperature.</p>	
Person in Charge (Signature)	Date 06/26/2024
Inspector (Signature)	Date 06/26/2024

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