

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
Yes
Time:
105/23/2024
Time:
11

Food Establishment Inspection

Albertson's #66 (Yellowstone) 580 License/Permit # Per		Address 5800 Yellowstone Rd	Address 5800 Yellowstone Rd		t ate enne W	ΙΥ	Zip Code 82009	Professional Control of the Control of Contr	Telephone 307 637-8171	
		Permit Holder Albertsons LLC	90 E 3 PP (A 2 PP A 2			nspection	Est. Type Supermarket/ Risk		Category um	
	FOOD	BORNE ILLNESS RISK FAC	CTOR	SAND	PUB	LIC HEALTH INTE	ERVENTIONS			
IN=i	in compliance OUT=not in co	mpliance N/O=not observed	N/A=	not applic	able	COS=corrected	on-site during inspection	on R=repeat	violatio	
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		ployee Health	$\overline{}$			Proper cooling time a	CAPTER TOO STANLES TO STANLES TO STANLES THE STANLES TO		-	
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		lygienic Practices		2	1 IN	Proper date marking			11	
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	Required records available	e: shellstock tags, parasite			- NI/A	Compliance with var	riance, specialized pr	ocess, reduced	ů.	
12 IN		And the place is the first education and the medical fields and the second states and the state of		2	7 N/A					
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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: 11. Food in good condition, safe, & unadulterated. 3.7 - *Package Integrity* - This is a Critical item Observation: Two dented cans found. Corrective Action: Dented cans pulled to be discarded or sent back to supplier. (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: Bakery sanitizer spray bottles registering 0 ppm. Corrective Action: Quat sanitizer spray bottles refilled and registering 200 ppm. (Corrected on Site) 36. Insects, rodents, and animals not present / outer openings protected 8.84 - Outer Openings - Protected - This is a Non-Critical item Observation: Receiving back doors has visible light. Corrective Action: Repair so that no light is visible to prevent pest entry. 49. Plumbing installed; proper backflow devices. 8.23 (a) (ii) - Plumbing System Maintained in Good Repair - This is a Potential item Observation: Produce area hand sink faucet leaking. Corrective Action: Repair so that faucet doesn't leak. 999. General Comments 999 - Comments Observation: Good hot and cold temperatures throughout store. Quat sanitizers at 200 ppm. Deli dishwasher at 161 degrees F. Facility is clean. Person in Charge (Signature) Date herdolp a vall 05/23/2024

Inspector (Signature)

Date

05/23/2024