

Division of Environmental Health

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

Yes CFM: 05/22/2024 Date: Yes License Posted: Time: Yes Inspection Posted: NO Inspector: 20 Follow-Up Required:

Food Establishment Inspection

	olishme		Address		100000000000000000000000000000000000000	/State		•	Zip Code	Telephone	Λ
Airport Golf Club 4801 Central Ave					Cheyenne WY			82009 3076383700			
License/Permit # Permit Holder CO210196 Airport Golf Club Airport Golf Club			Club	1000000	Purpose of Inspection Routine			Est. Type Full Service	Risk Cat Medium		
		FOODBO	RNE ILLNESS RISK FAC	TOR	SAN	D P	JBLI	C HEALTH INTERV	ENTIONS	*	
IN=	in comp	pliance OUT=not in complia	ance N/O=not observed	N/A=	not app	licable	Э	COS=corrected on-sit	te during inspection	R=repeat v	iolation
С	ompli	iance Status		cos	R		Comp	oliance Status			cos
		NATIONAL CO.	ervision					Potentially Hazardous	s Food Time/Ten	nperature Cor	ntrol
1 IN	Pe	erson in charge present, den	el-chilippel stately	1		16	1/0	Proper cooking time and	temperatures		
T IIIV		erforms duties	1825			17 N	1/A	Proper reheating procedu	res for hot holding	g	
		Employ	yee Health			18	I/A	Proper cooling time and to	emperatures		
2 IN	Ma kn	anagement, food employee a nowledge, responsibilities and				19		Proper hot holding tempe	ratures		
3 IN	Pr	roper use of exclusions and r	restrictions and reporting		Ш	20	N	Proper cold holding temperatures			
		Good Hygie	enic Practices			21	N	Proper date marking and disposition			
4 IN	Pr	roper eating, tasting, drinking	, or tobacco use			22 1	I/A	Time as a public health cor	ntrol: procedures a	ind record	
5 IN	No	o discharge from eyes, nose	, and mouth					Consun	ner Advisory		
		Preventing Conta	amination by Hands			23	I/A	Consumer advisory provide	ded for raw or und	dercooked	
6 IN	На	ands clean and properly was	hed					foods			
7 IN	Mi	inimize bare hand contact wi	th ready to eat foods					Highly Susce	ptible Populatior	าร	
8 IN	На	and washing sinks properly s	supplied and accessible			24	1/A	Pasteurized foods used; p	prohibited foods n	ot offered	
		Approv	ed Source					Food/Color Additive	s and Toxic Sub	stances	
9 N	Fo	oods obtained from an appro	ved source			25	V/A	Food additives: approved	l, properly stored,	properly used	
10 N	O Fo	oods received at proper temp	peratures			26	N	Toxic substances properly	identified, stored,	and used	
11 IN	Fo	ood in good condition, safe, a	and unadulterated					Conformance with	Approved Proce	edures	
	Po	equired records available: sh	ellstock tags, parasite			27	J/Δ	Compliance with variance	e, specialized prod	cess, reduced	
12	10 116						V//				
12 N/	Α	estruction				21		oxygen packaging criteria	a, and HACCP pla	n	
	de		m Contamination			21		oxygen packaging criteria	a, and HACCP pla	n	
13 N	de Fo		#W/49 W 49 W44			[21]		oxygen packaging criteria			most
13 N	de Fo	Protection from	d from cross contamination	1:		[27]	Risk		es or procedures id	dentified as the	
13 N 14 N	A de	Protection from oods separated and protecte	d from cross contamination d and sanitized				Risk t	factors are improper practic	es or procedures id oodborne illness or	dentified as the injury. Public H	ealth
13 N 14 N	Fo Fo	Protection from oods separated and protecte ood-contact surfaces: cleane	d from cross contamination d and sanitized previously served, d				Risk to preva	factors are improper practic lent contributing factors of fo entions are control measure	es or procedures id oodborne illness or	dentified as the injury. Public H	ealth
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	Viola	tions	
Item	All critical violations shall be corrected within 10 calendar days. An		annot be completed within 10
Number	days. All extensions must be in writing. Repeat violations requirin		•
	Number of Observed Critical Violations: 0	Number of Observed Non-Critical Viola	tions: 2
3.23 - Foo Observati	am. prevented during food prep., storage, display. od - Miscellaneous Sources of Contamination - This is a ion: No drip catcher below condenser line in downstairs e Action: Provide		
9.50 - Mo Observati	cal facilities installed, maintained & clean. ps - Drying Mops - This is a Non-Critical item ion: Mop drying in mop bucket e Action: Hang mops to dry to avoid miscellaneous form	s of contamination	
999 - Con Observati Dishwash Good cold -cut tomat -all cooler Good hot -green ch Good date	eral Comments mments ion: Sanitizer in proper range at 200 ppm her concentration in proper range at 50 ppm d holding throughout toes at 37F rs and freezers in proper range holding temperatures throughout illi at 158F e labeling throughout n and organized		
Person in	Charge (Signature)	D	ate 05/22/2024
Inspector	(Signature)	, lo	ate 05/22/2024