

Division of Environmental Health

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

Yes CFM: Date: 06/25/2024 License Posted: Time: Inspection Posted: Inspector: NO Follow-Up Required:

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Food Establishment Inspection

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lke's Bar & Grill 122 W 6th St				Che	Cheyenne WY			82007 307 635-1227		1-11	
	License/Permit # CO211122 Permit Holder Brian Eicholtz Brian Eicholtz				P - 555000	urpose of Inspection outine			Est. Type Full Service Risk Category Medium		
		FOODBO	RNE ILLNESS RISK FAC	CTOR	SAN	D PU	JBLI	C HEALTH INTERV	ENTIONS		
IN=	in cor	mpliance OUT=not in complia	ance N/O=not observed	N/A=	not app	licable	6	COS=corrected on-si	te during inspectio	n R=repeat	violatio
С	omp	oliance Status		cos	R	С	omp	oliance Status			cos
		MECHANICA	ervision					Potentially Hazardou	s Food Time/Te	mperature Co	ntrol
a III	. 1	Person in charge present, dem		10.00		16 IN	V	Proper cooking time and	temperatures		1
1 IN	V I	performs duties				17 N	/A	Proper reheating procedu	ures for hot holdin	ng	
	- 1,	Employ	ee Health			18 N	/A	Proper cooling time and t	temperatures		
2 IN	l l	Management, food employee a knowledge, responsibilities an				19 N		Proper hot holding tempe	eratures		
3 IV	J Ji	Proper use of exclusions and r	estrictions and reporting			20	V	Proper cold holding temp	eratures		
		Good Hygie	enic Practices			21 II	V	Proper date marking and	disposition		
4 IN	J	Proper eating, tasting, drinking	, or tobacco use			22 N	l/A	Time as a public health co	ntrol: procedures	and record	
5 IN	J I	No discharge from eyes, nose,	, and mouth			- 8		Consun	ner Advisory		
		Preventing Conta	amination by Hands			23 N	I/A	Consumer advisory provi	ded for raw or ur	ndercooked	
6 IN	J I	Hands clean and properly was	hed					foods			
7 N	1	Minimize bare hand contact wi	th ready to eat foods					Highly Susce	ptible Population	ons	
8 IN	1 1	Hand washing sinks properly s	supplied and accessible	\dashv		24 N	/A	Pasteurized foods used;	prohibited foods	not offered	OLI P.
			ed Source			24		Food/Color Additive	s and Toxic Sul	ostances	
9 IN	1 1	Foods obtained from an appro	AUDITED TO THE AUDITED AND THE	\neg		25 N	I/A	Food additives: approved			1
10 N	10	Foods received at proper temp				26 IN		Toxic substances properly	220 m 100 m		
11 IN	_	Food in good condition, safe, a						Conformance with			
	- 1	Required records available: sh	Landing I (MARK)	\neg			1/4	Compliance with variance	2000 World 11/10	The Link	
	/ ^					27 N	1/ <i>I</i>		Several services continues at the section		
12 N	/A	destruction						oxygen packaging criteria	a, and HACCP pl	an	
12 N	/A		m Contamination					oxygen packaging criteria	a, and HACCP pl	an	1
	[0		1977 W 19 1976					oxygen packaging criteria			most
13 IN		Protection from	d from cross contamination				Risk		ces or procedures	identified as the	
13 IN	I I	Protection from Foods separated and protected	d from cross contamination d and sanitized	×			Risk t	factors are improper practic	ces or procedures oodborne illness o	identified as the or injury. Public H	lealth
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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:

14. Food-contact surfaces: cleaned & sanitized.

7.2 - Equipment - Cooking and Baking Equipment - This is a Non-Critical item

Observation: Microwave dirty

Corrective Action: Clean to avoid food debris build up

(Corrected on Site)

14. Food-contact surfaces: cleaned & sanitized.

7.15 - *Equipment - Food Contact Surfaces and Utensils* - This is a Critical item

Observation: Build up present on boot gun

Corrective Action: Clean (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: Sanitizer too hot

Corrective Action: Ensure sanitizer water is at room temperature or lower to avoid burning off compounds

(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: Back door does not seal

Corrective Action: Ensure back door closes all the way and seals to prevent entry of pests

37. Contam. prevented during food prep., storage, display.

3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item

Observation: Food stored on floor in freezer downstairs

Corrective Action: Ensure food is stored at least 6 inches off of the ground

46. Warewashing-installed, maintained & used, test strips.

7.24 - Warewashing Equipment, Determining Chemical Sanitizer Concentration - This is a Non-Critical item

Observation: Test strips expired Corrective Action: Test strips replaced

(Corrected on Site)

53. Physical facilities installed, maintained & clean.

9.39 - Physical Facilities in Good Repair - This is a Non-Critical item

Observation: Hand sink drain broken

Corrective Action: Repair

999. General Comments

999 - Comments

Observation: Good cold holding throughout

Person in Charge (Signature) Date 06/25/2024 Inspector (Signature) Date

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

06/25/2024

Violations (continued)								
-tomatoes at 39F								
-lettuce at 40F Dishwasher bleach in proper range at 50-100 ppm								