



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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CFM:	Yes	Date:	06/25/2024
License Posted:		Time:	
Inspection Posted:		Inspector:	20
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Ike's Bar & Grill	Address 122 W 6th St	City/State Cheyenne WY	Zip Code 82007	Telephone 307 635-1227
License/Permit # CO211122	Permit Holder Brian Eicholtz Brian Eicholtz	Purpose of Inspection Routine	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	IN			16	IN		
Person in charge present, demonstrates knowledge and performs duties				17	N/A		
Employee Health				18	N/A		
2	IN			19	N/O		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	IN		
3	IN			21	IN		
Proper use of exclusions and restrictions and reporting				22	N/A		
Good Hygienic Practices				Consumer Advisory			
4	IN			23	N/A		
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods			
5	IN			Highly Susceptible Populations			
No discharge from eyes, nose, and mouth				24	N/A		
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
6	IN			25	N/A		
Hands clean and properly washed				Food additives: approved, properly stored, properly used			
7	IN			26	IN		
Minimize bare hand contact with ready to eat foods				Toxic substances properly identified, stored, and used			
8	IN			Conformance with Approved Procedures			
Hand washing sinks properly supplied and accessible				27	N/A		
Approved Source				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
9	IN			<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>			
10	N/O						
Foods obtained from an approved source							
Foods received at proper temperatures							
Food in good condition, safe, and unadulterated							
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
13	IN						
Foods separated and protected from cross contamination							
14	OUT		X				
Food-contact surfaces: cleaned and sanitized							
15	IN						
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.

Compliance Status		COS	R	Compliance Status		COS	R
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Safe Food and Water				Proper Use of Utensils			
28				41			
Pasteurized eggs used where required				In-use utensils: properly stored			
29				42			
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, and handled			
30				43			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
31				45			
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				46	OUT		X
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				47			
Approved thawing methods used				Non-food contact surfaces clean			
34				Physical Facilities			
Thermometers provided and accurate				48			
Food Identification				Hot and cold water available; adequate pressure			
35				49			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				50			
36	OUT			Sewage and waste water properly disposed			
Insects, rodents, and animals not present / outer openings protected				51			
37	OUT			Toilet facilities: properly constructed, supplied, and cleaned			
Contamination prevented during food preparation, storage and display				52			
38				Garbage and refuse properly disposed; facilities maintained			
Personal cleanliness				53	OUT		
39				Physical facilities installed, maintained, and clean			
Wiping cloths: properly used and stored				54			
40				Adequate ventilation and lighting; designated areas used			
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 \$100.00 reinspection fee.
	Number of Observed Critical Violations: 2 Number of Observed Non-Critical Violations: 5
<p>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)</p> <p>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)</p> <p>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)</p> <p>36. Insects, rodents, and animals not present / outer openings protected</p> <p>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</p> <p>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</p> <p>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)</p> <p>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</p> <p>999. General Comments 999 - Comments Observation: Good cold holding throughout</p>	
Person in Charge (Signature)	 Date 06/25/2024
Inspector (Signature)	 Date 06/25/2024

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

Violations (continued)

-tomatoes at 39F
-lettuce at 40F
Dishwasher bleach in proper range at 50-100 ppm