

## **Division of Environmental Health**

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

Yes CFM: Date: 06/25/2024 No License Posted: Time: 01:20 PM No Inspection Posted: Inspector: 13 Follow-Up Required: NO

Food Establishment Inspection

	olishm en Ho		Address 1651 Carey Ave		City/St		/\/	Zip Code 82001	<b>Telephone</b> 307 778-60	50
POTALL BE-ON SERVICE STATES				nne W						
License/Permit # CO211012  Permit Holder Liz Wen Liz Wen				Purpose of Inspection Routine		Full Service				
1339		FOODBO	RNE ILLNESS RISK FAC	TOR	SAND	PUBI	LIC HEALTH INTER	VENTIONS		
IN=	in com	npliance OUT=not in complia	ance N/O=not observed	N/A=	ot applic	ble	COS=corrected on-	site during inspection	n R=repeat	violation
С	ompl	liance Status		cos	R	Con	npliance Status			cos
		NOTE 15 TO 15	ervision				Potentially Hazardo	us Food Time/Ter	mperature Cor	ntrol
IN.	Р	Person in charge present, dem		1	1	N/O				T
1 IN	J	performs duties			1	N/O	Proper reheating proce	dures for hot holdin	ıg	
	- 13		ee Health		1	OUT	Proper cooling time and	d temperatures		X
2 IN		Management, food employee a			1	IN	Proper hot holding temp	peratures		
3 IN	P	Proper use of exclusions and r	estrictions and reporting		2	) IN	Proper cold holding tem	nperatures		
		Good Hygie	enic Practices		2	IN	Proper date marking an	nd disposition		
4 IN	P	Proper eating, tasting, drinking	, or tobacco use		2	N/A	Time as a public health of	control: procedures	and record	
5 IN	N	No discharge from eyes, nose,	, and mouth			- 20	Const	umer Advisory		
		Preventing Conta	amination by Hands			N/A	Consumer advisory pro	vided for raw or un	dercooked	
6 IN	Н	Hands clean and properly was	hed				foods			
, IN	N	Minimize bare hand contact wi	th ready to eat foods				Highly Susc	ceptible Population	ns	
8 01	UT H	land washing sinks properly s	supplied and accessible	$\overline{}$	_ 2	N/A	Pasteurized foods used	l; prohibited foods r	not offered	
	111		ed Source		2	*1	Food/Color Additiv	es and Toxic Sub	stances	
9 IN	F	Foods obtained from an appro	AUDIO DE DE CONTRA DE SERVI.	T	2	N/A	Food additives: approve			П
10 N/	10	Foods received at proper temp				IN	Toxic substances proper			1
0850	_	Food in good condition, safe, a						th Approved Proc		
11 IIN	_	Required records available: sh	Landing Company	$\dashv$			Compliance with varian		The Table	Т
	118	required records available. 311	chistock tags, parasite			7 N/A	Compliance with varian	ce, specialized pro	cess, reduced	1 1
	/A	destruction	ACK EST NO CONCORDED DE NO DE LA SENSE CONTRA EST EN PRESENTA DE LA PERSONA DE LA PERS		2		oxygen packaging crite	ria and HACCP pla	an	1 1
	/A	destruction Protection from	m Contamination		2		oxygen packaging crite	ria, and HACCP pla	an	
12 N/	/A d	Protection from	m Contamination	×	2					most
12 N/ 13 Ol	UT F		m Contamination d from cross contamination	×	2	Ris	k factors are improper prac	tices or procedures i	dentified as the	
12 N/ 13 OL 14 IN	UT F	Protection from Foods separated and protected Food-contact surfaces: cleane	m Contamination d from cross contamination d and sanitized	×	2	Ris	k factors are improper prac	tices or procedures i f foodborne illness or	dentified as the r 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: 08. Hand washing sinks properly supplied and accessible 8.54 (b) - Handwashing - Using a Handwashing Lavatory - No Other Purpose - This is a Non-Critical item Observation: Hand wash sink had pot and plastic container in sink. Corrective Action: Can not store anything in hand wash sink. Hand wash sinks are for hand washing and no other purpose. (Corrected on Site) 13. Foods separated and protected from cross contamination 3.17 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation\* - This is a Potential item Observation: Cooked chicken and wontons being placed in boxes that had raw chicken in it from the factory. Corrective Action: Cooked foods must not be stored in cardboard boxes that had previously raw chicken in it. Store cooked food in clean pans or bus tub to cool. (Corrected on Site) 13. Foods separated and protected from cross contamination 3.17 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation\* - This is a Potential item Observation: Incorrect food storage order being used in walk-in cooler with raw chicken above shell eggs. Corrective Action: Store food properly so that foods that must be cooked at higher temperatures are stored below foods that can be cooked at lower temperatures. (Corrected on Site) 18. Proper cooling time & temperatures. 3.31 - \*Cooling\* - This is a Critical item Observation: Fried chicken at 95 degrees F after 2 hours after cooking and no cooling logs. Corrective Action: Cooked foods must be cooled from 135 degrees F to 70 degrees F within 2 hrs and 70 degrees F to 41 degrees F within the next 4 hrs for a total time of 6 hrs or less. Food was discarded. (Corrected on Site) 37. Contam. prevented during food prep., storage, display. 3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item Observation: Multiple food containers in walk-in cooler not covered. Corrective Action: Cover all foods to prevent possible miscellaneous contamination. (Corrected on Site) 999. General Comments 999 - Comments Observation: Dishwasher between 50 and 100 ppm. Chlorine sanitizer at 100 ppm. All coolers and freezer at proper temperature range. Person in Charge (Signature) Date 06/25/2024

Inspector (Signature)

Date

06/25/2024