

## **Division of Environmental Health**

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

Yes CFM: 09/05/2024 Date: Yes License Posted: Time: 02:30 PM No Inspection Posted: Inspector: 10 Follow-Up Required: NO

Food Establishment Inspection

Establishment Clean Eatz		N 35 E 165	Address 2320 Chestnut Dr Suite 100			City/State Cheyenne WY			Zip Code 82001 Telephor 9708171		
License/Permit # CO211233  Permit Holder Gary Shaklee				Purpose of Inspection Routine			ection	Est. Type Fast Food Risk Category Medium			
		FOODBO	RNE ILLNESS RISK FAC	TOR	SAND	PU	BLIC	HEALTH INTERV	ENTIONS		
IN=	in con	npliance OUT=not in compli	ance N/O=not observed	N/A=	not applic	able		COS=corrected on-sit	te during inspectio	n R=repeat	violation
C	omn	liance Status		cos	R	C	ompl	iance Status	37		cos
	Citip	VIII -	ervision		333		ompi	Potentially Hazardous	s Food Time/Te	mperature Co	
	le	Person in charge present, den	HEITIT CONTROL CONTROL			6 N/	/O	Proper cooking time and		inperature oc	T T
1 IN		performs duties	ionoliates knowledge and		1,000	7 N/		Proper reheating procedu		na	+
Employee Health						8 N/	- 1	Proper cooling time and to		.9	1 1
2 <sub>IN</sub>	IN	Management, food employee			-	9 IN	- 1.	Proper hot holding tempe	The first of the second of the		1 1
- 114	k	nowledge, responsibilities an				11.4					
3 IN	F	Proper use of exclusions and	restrictions and reporting		2	o IN	1 F	Proper cold holding temp	eratures		
	7	Good Hygi	enic Practices			_	_	Proper date marking and	disposition		$\times$
4 IN		Proper eating, tasting, drinking	- Production of the Contract o		2	2 N/	/A   1	Time as a public health cor	ntrol: procedures	and record	
5 IN	N	No discharge from eyes, nose						Consun	ner Advisory	00 00000	4 4
			amination by Hands		_   2	3 N/	/A	Consumer advisory provid	ded for raw or un	dercooked	
6 IN	_	lands clean and properly was	224F AWW 8A 240ED 9EEV					oods	NOON 15-20-11 - VOI 15-20-12-12-12-12-12-12-12-12-12-12-12-12-12-	2010	
7 IN	V	Minimize bare hand contact w	th ready to eat foods			T			ptible Populatio		
8 IN	H	land washing sinks properly	supplied and accessible			4 N/.	/A   F	Pasteurized foods used; p	prohibited foods i	not offered	
			ed Source					Food/Color Additive	s and Toxic Sub	stances	
9 N	F	oods obtained from an appro	ved source		2	5 N/	/A   F	Food additives: approved	, properly stored	properly use	i l
10 N/	OF	oods received at proper temp	peratures		2	6 IN	I   1	Toxic substances properly	identified, stored	, and used	
11 IN	F	ood in good condition, safe,	and unadulterated					Conformance with	Approved Proc	edures	
12 N.	F	Required records available: sh	ellstock tags, parasite			7 N/	/_ (	Compliance with variance	e, specialized pro	cess, reduced	
12 N/	A d	destruction			'	1 47	(	oxygen packaging criteria	, and HACCP pla	an	
	- 11										
		Protection fro	m Contamination			3		H(6)= 200 10 10 10 10 10 10 10 10 10 10 10 10 1			
13 IN	-	Protection fro Foods separated and protecte	89.018 W 18 1644			F	Risk fa	actors are improper practic		identified as the	most
13 IN 14 Ol	-	414 AC VI NE NE VI MAZE	d from cross contamination	×				actors are improper practice	es or procedures		
14 Ol	JT F	oods separated and protecte	d from cross contamination d and sanitized	×		p	orevale		es or procedures oodborne illness o	r injury. Public	Health
14 Ol	JT F	oods separated and protecte ood-contact surfaces: cleane	d from cross contamination d and sanitized previously served, d	×		lı	orevale nterve	ent contributing factors of fo entions are control measure	es or procedures oodborne illness o	r injury. Public	Health
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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. 7.18 - \*Sanitizing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness\* - This is a Critical item Observation: Sanitizer was too low at 0-100 ppm. Corrective Action: Remake sanitizer every four hours and test with test trips to ensure sanitizer is at 200 ppm. (Corrected on Site) 21. Proper date marking & disposition. 3.60 - \*Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking\* - This is a Critical item Observation: Cut green onions in walk in cooler not date marked. Corrective Action: Date mark all foods with prep date or with discard date 7 days from prep date. (Corrected on Site) 34. Thermometers provided & accurate. 6.36 (b) (c) - Temperature Measuring Devices - This is a Non-Critical item Observation: One cooler was missing thermometer. Corrective Action: All coolers must have accurate thermometers to monitor temperature. (Corrected on Site) 35. Food properly labeled, original container. 4.2 - Food - Other Forms of Identification - This is a Non-Critical item Observation: Green onions and spice mix were not labeled identifying food contents. Corrective Action: All food not in original packaging must be labeled. (Corrected on Site) 38. Personal cleanliness. 5.8 (b) - Hair Restraints - Effectiveness - This is a Non-Critical item Observation: Not all employees wearing hair restraints while preparing food. Corrective Action: All employees preparing food must wait a hair restraint. (Corrected on Site) 999. General Comments 999 - Comments Observation: Freezer at 7 degrees F. Coolers at 38-41 degrees F. Shredded beef at 150 degrees F. Clean and organized facility. Diced tomatoes at 38 degrees F. Person in Charge (Signature) Date 09/05/2024

Inspector (Signature)

Date

09/05/2024