



Division of Environmental Health

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 Cheyenne, WY 82007
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CFM:	Date: 09/04/2024
License Posted:	Time: 10:30 AM
Inspection Posted:	Inspector: 12
Follow-Up Required: YES	

Food Establishment Inspection

Establishment IHOP #1829	Address 1938 Dell Range Blvd	City/State Cheyenne WY	Zip Code 82009	Telephone 307 433-8488
License/Permit # CO211073	Permit Holder A. Gordon Milbrath, Jr. Diamond	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	N/O		
Person in charge present, demonstrates knowledge and performs duties				17	N/O		
				18	OUT		
Employee Health				19	N/O		
2	IN			20	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				21	IN		
3	IN			22	N/A		
Proper use of exclusions and restrictions and reporting				Consumer Advisory			
Good Hygienic Practices				23	IN		
4	IN			Consumer advisory provided for raw or undercooked foods			
Proper eating, tasting, drinking, or tobacco use				Highly Susceptible Populations			
5	IN			24	N/A		
No discharge from eyes, nose, and mouth				Pasteurized foods used; prohibited foods not offered			
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
6	IN			25	N/A		
Hands clean and properly washed				26	IN		
7	IN			Food additives: approved, properly stored, properly used			
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	OUT		
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, and handled			
30				43	OUT		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				44			
31				Slash-resistant and cloth glove use			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
32				45			
Plant food properly cooked for hot holding				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
33				46			
Approved thawing methods used				Warewashing facilities: installed, maintained, and used; test strips			
34				47			
Thermometers provided and accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
35				48			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				49			
36				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present / outer openings protected				50			
37	OUT			Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				51			
38				Toilet facilities: properly constructed, supplied, and cleaned			
Personal cleanliness				52			
39				Garbage and refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				53			
40				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				54			
				Adequate ventilation and lighting; designated areas used			

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: 3
<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: Some sanitizer buckets registering <272 ppm DDBSA. Corrective Action: Contact sanitizer dispenser company to adjust/check sanitizer dispensers. If low add sanitizer directly to sanitizer buckets and check with test strips to ensure proper concentrations. (Corrected on Site)</p> <p>18. Proper cooling time & temperatures. 3.31 - *Cooling* - This is a Critical item Observation: No logs for cooling rehydrated hash browns. Corrective Action: When rehydrating hash browns from dehydration adding hot water puts hash browns in the known danger zone of 130 to 70 degrees F. Hash browns when rehydrating must reach 70 degrees F or less within 2 hours and within 41 degrees F or less within the subsequent 4 hours. Logs are required when cooling TCS foods.</p> <p>37. Contam. prevented during food prep., storage, display. 3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item Observation: No drip catch tray installed in walk in cooler. Corrective Action: Install a drip catch tray on condenser line to prevent potential contamination of food or do not store food under condenser line.</p> <p>42. Utensils, equip. & linens: stored, dried, handled. 7.39 (a) (b) (d) - Equipment, Utensils, Linens, and Single-Service and Single-Use Articles - This is a Non-Critical item Observation: Dishes in waitstaff area not inverted in plate dispenser. Corrective Action: Cover plates or invert to prevent cross contamination.</p> <p>43. Single-use & single-serve articles: stored & used. 6.8 - Single-Service and Single-Use Articles, Use Limitation - This is a Non-Critical item Observation: Coffee filters not stored in original packaging or in a container. Stored open on bags of coffee. Corrective Action: Store in original packaging or in container to prevent cross contamination.</p> <p>999. General Comments 999 - Comments Observation: Cold holding slice tomatoes 38 degrees F. Juice machines 38 degrees F. Cook line freezer 4 degrees F. Walk in cooler 38 degrees F. Walk in freezer -5 degrees F. Dishwasher 50 to 100 ppm bleach sanitizer. Good labeling and dating of food items. Clean facility and knowledgeable staff.</p>			
Person in Charge (Signature)			Date 09/04/2024
Inspector (Signature)			Date 09/04/2024

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