

Division of Environmental Health

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Cheyenne, WY 82007
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CFM:	Yes	Date:	05/22/2024
License Posted:	Yes	Time:	10:30 AM
Inspection Posted:	No	Inspector:	12
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Pizza Hut - #261	Address 5320 Yellowstone Rd	City/State Cheyenne WY	Zip Code 82009	Telephone 307 634-0854
License/Permit # CO210976	Permit Holder Victor Hautz GMRG ACQ1 Ilc	Purpose of Inspection Routine	Est. Type Fast Food	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	Person in charge present, demonstrates knowledge and performs duties			16	IN	Proper cooking time and temperatures		
Employee Health					17	N/A	Proper reheating procedures for hot holding		
2	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting			18	N/A	Proper cooling time and temperatures		
3	IN	Proper use of exclusions and restrictions and reporting			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	IN	Proper cold holding temperatures		
4	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper date marking and disposition		
5	IN	No discharge from eyes, nose, and mouth			22	N/A	Time as a public health control: procedures and record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean and properly washed			23	N/A	Consumer advisory provided for raw or undercooked foods		
7	IN	Minimize bare hand contact with ready to eat foods			Highly Susceptible Populations				
8	IN	Hand washing sinks properly supplied and accessible			24	N/A	Pasteurized foods used; prohibited foods not offered		
Approved Source					Food/Color Additives and Toxic Substances				
9	IN	Foods obtained from an approved source			25	N/A	Food additives: approved, properly stored, properly used		
10	N/O	Foods received at proper temperatures			26	IN	Toxic substances properly identified, stored, and used		
11	IN	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures				
12	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Protection from Contamination					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.				
13	IN	Foods separated and protected from cross contamination							
14	IN	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.

IN=in compliance			OUT=not in compliance			N/O=not observed			N/A=not applicable			COS=corrected on-site during inspection			R=repeat violation						
									COS	R										COS	R
Safe Food and Water											Proper Use of Utensils										
28		Pasteurized eggs used where required				41		In-use utensils: properly stored													
29		Water and ice from approved source				42		Utensils, equipment and linens: properly stored, dried, and handled													
30		Variance obtained for specialized processing methods				43		Single-use/single-service articles: properly stored and used													
Food Temperature Control											Utensils, Equipment and Vending										
31		Proper cooling methods used; adequate equipment for temperature control				45		Food and non-food contact surfaces are cleanable, properly designed, constructed, and used													
32		Plant food properly cooked for hot holding				46		Warewashing facilities: installed, maintained, and used; test strips													
33		Approved thawing methods used				47		Non-food contact surfaces clean													
34		Thermometers provided and accurate				Physical Facilities															
Food Identification											48		Hot and cold water available; adequate pressure								
35		Food properly labeled; original container				49		Plumbing installed; proper backflow devices													
Prevention of Food Contamination											50		Sewage and waste water properly disposed								
36		Insects, rodents, and animals not present / outer openings protected				51		Toilet facilities: properly constructed, supplied, and cleaned													
37	OUT	Contamination prevented during food preparation, storage and display				52		Garbage and refuse properly disposed; facilities maintained													
38		Personal cleanliness				53	OUT	Physical facilities installed, maintained, and clean								X					
39		Wiping cloths: properly used and stored				54		Adequate ventilation and lighting; designated areas used													
40		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: 0 Number of Observed Non-Critical Violations: 2
37. Contam. prevented during food prep., storage, display. 3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item Observation: Food boxes stored on floor in walk in cooler and freezer. Corrective Action: All food items must be stored 6 inches off floor. Can place racks in cooler/freezer for delivery staff to place food items on when delivering. 53. Physical facilities installed, maintained & clean. 9.39 - Physical Facilities in Good Repair - This is a Non-Critical item Observation: FRP in kitchen area is stained and unable to be cleaned. Corrective Action: All damaged, stained FRP must be replaced. (Repeat) 999. General Comments 999 - Comments Observation: Walk in cooler 36 degrees F. Walk in freezer 0.3 degrees F. Sanitizer buckets 300 ppm quat. Dishwasher 100 ppm bleach. Cold hold mozzarella 37 degrees F. Cold hold sausage 37 degrees F. Hot holding pasta bake 168 degrees F. Knowledgeable staff.	
Person in Charge (Signature)	 Date 05/22/2024
Inspector (Signature)	 Date 05/22/2024

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