



Division of Environmental Health

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| CFM: | Date: 07/08/2024 |
| License Posted: | Time: |
| Inspection Posted: | Inspector: 20 |
| Follow-Up Required: YES | |

Food Establishment Inspection

| | | | | |
|---|--|---|----------------------------------|----------------------------------|
| Establishment Wal-Mart Store 4653 | Address 580 Livingston Ave | City/State Cheyenne WY | Zip Code 82001 | Telephone 307 823-6810 |
| License/Permit # CO210806 | Permit Holder Attn: Food Safety MS-0275 Wal-Mart | Purpose of Inspection Routine | Est. Type Supermarket/ | 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 | | | | Proper cooking time and temperatures | | | |
| Employee Health | | | | 17 N/A Proper reheating procedures for hot holding | | | |
| 2 | IN | | | 18 IN Proper cooling time and temperatures | | | |
| Management, food employee and conditional employee knowledge, responsibilities and reporting | | | | 19 IN Proper hot holding temperatures | | | |
| 3 | IN | | | 20 IN Proper cold holding temperatures | | | |
| Proper use of exclusions and restrictions and reporting | | | | 21 IN Proper date marking and disposition | | | |
| Good Hygienic Practices | | | | 22 IN Time as a public health control: procedures and record | | | |
| 4 | IN | | | Consumer Advisory | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | 23 N/A Consumer advisory provided for raw or undercooked foods | | | |
| 5 | IN | | | Highly Susceptible Populations | | | |
| No discharge from eyes, nose, and mouth | | | | 24 N/A Pasteurized foods used; prohibited foods not offered | | | |
| Preventing Contamination by Hands | | | | Food/Color Additives and Toxic Substances | | | |
| 6 | IN | | | 25 N/A Food additives: approved, properly stored, properly used | | | |
| Hands clean and properly washed | | | | 26 IN Toxic substances properly identified, stored, and used | | | |
| 7 | IN | | | Conformance with Approved Procedures | | | |
| Minimize bare hand contact with ready to eat foods | | | | 27 N/A Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan | | | |
| 8 | 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> | | | |
| Hand washing sinks properly supplied and accessible | | | | | | | |
| Approved Source | | | | | | | |
| 9 | IN | | | | | | |
| Foods obtained from an approved source | | | | | | | |
| 10 | N/O | | | | | | |
| Foods received at proper temperatures | | | | | | | |
| 11 | OUT | | X | | | | |
| Food in good condition, safe, and unadulterated | | | | | | | |
| 12 | N/A | | | | | | |
| Required records available: shellstock tags, parasite destruction | | | | | | | |
| Protection from Contamination | | | | | | | |
| 13 | IN | | | | | | |
| Foods separated and protected from cross contamination | | | | | | | |
| 14 | OUT | | | | | | |
| 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 | | | | 44 Slash-resistant and cloth glove use | | | |
| 31 | | | | Utensils, Equipment and Vending | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | 45 Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | | | |
| 32 | | | | 46 Warewashing facilities: installed, maintained, and used; test strips | | | |
| Plant food properly cooked for hot holding | | | | 47 Non-food contact surfaces clean | | | |
| 33 | | | | Physical Facilities | | | |
| Approved thawing methods used | | | | 48 Hot and cold water available; adequate pressure | | | |
| 34 | | | | 49 Plumbing installed; proper backflow devices | | | |
| Thermometers provided and accurate | | | | 50 Sewage and waste water properly disposed | | | |
| Food Identification | | | | 51 Toilet facilities: properly constructed, supplied, and cleaned | | | |
| 35 | | | | 52 Garbage and refuse properly disposed; facilities maintained | | | |
| Food properly labeled; original container | | | | 53 OUT Physical facilities installed, maintained, and clean | | | |
| Prevention of Food Contamination | | | | 54 Adequate ventilation and lighting; designated areas used | | | |
| 36 | | | | | | | |
| Insects, rodents, and animals not present / outer openings protected | | | | | | | |
| 37 | OUT | | X | | | | |
| Contamination prevented during food preparation, storage and display | | | | | | | |
| 38 | | | | | | | |
| Personal cleanliness | | | | | | | |
| 39 | | | | | | | |
| Wiping cloths: properly used and stored | | | | | | | |
| 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: 2 Number of Observed Non-Critical Violations: 2 |
| <p>11. Food in good condition, safe, & unadulterated. 3.7 - *Package Integrity* - This is a Critical item Observation: Several dented cans found Corrective Action: Do not use dented cans (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned & sanitized. 7.21 - *Warewashing - Manual Warewashing Equipment, Hot Water Sanitization Temperatures* - This is a Critical item Observation: High temperature dishwasher not reaching 160F Corrective Action: Repair to ensure dishwasher reaches 160F on dish surfaces</p> <p>37. Contam. prevented during food prep., storage, display. 3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item Observation: Donuts stored too close to the ground in freezer Corrective Action: Store food at least six inches from the ground (Corrected on Site)</p> <p>53. Physical facilities installed, maintained & clean. 9.50 - Mops - Drying Mops - This is a Non-Critical item Observation: Mop left to dry in bucket Corrective Action: Ensure mops are hung up to dry to avoid buildup of bacteria (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: Sanitizer bottles in proper range at 200 ppm Good hot holding throughout -hot holding units measuring 150-160F Good cold holding throughout -all coolers and freezers in proper range Good date labeling Clean and organized throughout</p> | |
| Person in Charge (Signature) |  Date 07/08/2024 |
| Inspector (Signature) |  Date 07/08/2024 |

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