



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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CFM:	Yes	Date:	07/11/2024
License Posted:	Yes	Time:	11:15 AM
Inspection Posted:	Yes	Inspector:	10,12
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Tres Amigos Dell Range	Address 1802 Dell Range Blvd	City/State Cheyenne WY	Zip Code 82009	Telephone 307 514-5356
License/Permit # CO211191	Permit Holder Tres Amigos Dell Range	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	IN		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				Proper reheating procedures for hot holding			
2	IN			17	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			18	IN		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
Good Hygienic Practices				Proper cold holding temperatures			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
Preventing Contamination by Hands				Consumer Advisory			
6	IN			21	IN		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			Highly Susceptible Populations			
Minimize bare hand contact with ready to eat foods				Pasteurized foods used; prohibited foods not offered			
8	IN			Food/Color Additives and Toxic Substances			
Hand washing sinks properly supplied and accessible				Food additives: approved, properly stored, properly used			
Approved Source				Toxic substances properly identified, stored, and used			
9	IN			22	N/A		
Foods obtained from an approved source				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
10	N/O			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.			
Foods received at proper temperatures							
11	IN						
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	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.

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				Slash-resistant and cloth glove use			
31				Utensils, Equipment and Vending			
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				45			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				46			
Approved thawing methods used				Non-food contact surfaces clean			
34				Physical Facilities			
Thermometers provided and accurate				Hot and cold water available; adequate pressure			
Food Identification				Plumbing installed; proper backflow devices			
35				48			
Food properly labeled; original container				Sewage and waste water properly disposed			
Prevention of Food Contamination				Toilet facilities: properly constructed, supplied, and cleaned			
36				49			
Insects, rodents, and animals not present / outer openings protected				Garbage and refuse properly disposed; facilities maintained			
37				50			
Contamination prevented during food preparation, storage and display				Physical facilities installed, maintained, and clean			
38				51			
Personal cleanliness				Adequate ventilation and lighting; designated areas used			
39				52			
Wiping cloths: properly used and stored							
40				53			
Washing fruits and vegetables							
				54			

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: 1 Number of Observed Non-Critical Violations: 0
<p>26. Toxic substances properly identified, stored & used. 9.29 - *Sanitizer - Criteria/Chemicals for food contact* - This is a Critical item Observation: Sanitizer bucket 150 ppm. Corrective Action: Maintain 50 to 100 ppm concentration for bleach sanitizer. (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: Walk in cooler 38 degrees F. Good date marking for food. Cold diced tomatoes 38 degrees F. Refried beans hot holding 167 degrees F. Grill cooler drawers 34-38 degrees F. Clean facility. Knowledgeable and proactive staff.</p>	
Person in Charge (Signature)	Date 07/11/2024
Inspector (Signature)	Date 07/11/2024

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