



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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CFM:	Yes	Date:	09/19/2024
License Posted:		Time:	08:00 AM
Inspection Posted:		Inspector:	12
Follow-Up Required:	NO		

Follow-Up Inspection

Establishment Pine Bowl	Address 210 E 3rd St	City/State Pine Bluffs WY	Zip Code 82082	Telephone 307 245-3622
License/Permit # 00111102	Permit Holder James Zitek Pine Bowl	Purpose of Inspection Follow-Up	Est. Type Fast Food	Risk Category Low

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	Proper cooking time and temperatures		
Person in charge present, demonstrates knowledge and performs duties				17	Proper reheating procedures for hot holding		
Employee Health				18	Proper cooling time and temperatures		
2				19	Proper hot holding temperatures		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	Proper cold holding temperatures		
3				21	Proper date marking and disposition		
Proper use of exclusions and restrictions and reporting				22	Time as a public health control: procedures and record		
Good Hygienic Practices				Consumer Advisory			
4				23	Consumer advisory provided for raw or undercooked foods		
Proper eating, tasting, drinking, or tobacco use				Highly Susceptible Populations			
5				24	Pasteurized foods used; prohibited foods not offered		
No discharge from eyes, nose, and mouth				Food/Color Additives and Toxic Substances			
Preventing Contamination by Hands				25	Food additives: approved, properly stored, properly used		
6				26	Toxic substances properly identified, stored, and used		
Hands clean and properly washed				Conformance with Approved Procedures			
7				27	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Minimize bare hand contact with ready to eat foods				<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>			
8							
Hand washing sinks properly supplied and accessible							
Approved Source							
9							
Foods obtained from an approved source							
10				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			
Foods received at proper temperatures				Safe Food and Water			
11				28	Pasteurized eggs used where required		
Food in good condition, safe, and unadulterated				29	Water and ice from approved source		
12				30	Variance obtained for specialized processing methods		
Required records available: shellstock tags, parasite destruction				Food Temperature Control			
Protection from Contamination				31	Proper cooling methods used; adequate equipment for temperature control		
13				32	Plant food properly cooked for hot holding		
Foods separated and protected from cross contamination				33	Approved thawing methods used		
14				34	Thermometers provided and accurate		
Food-contact surfaces: cleaned and sanitized				Food Identification			
15				35	Food properly labeled; original container		
Proper disposition of returned, previously served, reconditioned, and unsafe food				Prevention of Food Contamination			

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
28				41	In-use utensils: properly stored		
Pasteurized eggs used where required				42	Utensils, equipment and linens: properly stored, dried, and handled		
29				43	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				44	Slash-resistant and cloth glove use		
30				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				45	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
Food Temperature Control				46	Warewashing facilities: installed, maintained, and used; test strips		
31				47	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
32				48	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				49	Plumbing installed; proper backflow devices		
33				50	Sewage and waste water properly disposed		
Approved thawing methods used				51	Toilet facilities: properly constructed, supplied, and cleaned		
34				52	Garbage and refuse properly disposed; facilities maintained		
Thermometers provided and accurate				53	Physical facilities installed, maintained, and clean		
Food Identification				54	Adequate ventilation and lighting; designated areas used		
35							
Food properly labeled; original container							
Prevention of Food Contamination							
36							
Insects, rodents, and animals not present / outer openings protected							
37							
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: 0 Number of Observed Non-Critical Violations: 0
<p>999. General Comments</p> <p>999 - Comments</p> <p>Observation: ServSafe food safety manager certificate provided.</p>	
Person in Charge (Signature)	Date 09/19/2024
Inspector (Signature)	Date 09/19/2024

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