



Division of Environmental Health

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CFM:	Yes	Date:	09/17/2024
License Posted:	Yes	Time:	
Inspection Posted:	Yes	Inspector:	10,13
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Country Pride	Address 4000 I-80 Service Rd	City/State Burns WY	Zip Code 82053	Telephone 307 547-3557
License/Permit # CO210182	Permit Holder Travel Center of America	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
Supervision			
1	IN		
Person in charge present, demonstrates knowledge and performs duties			
Employee Health			
2	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting			
3	IN		
Proper use of exclusions and restrictions and reporting			
Good Hygienic Practices			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
6	IN		
Hands clean and properly washed			
7	IN		
Minimize bare hand contact with ready to eat foods			
8	IN		
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	OUT		X
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			

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature Control			
16	N/O		
Proper cooking time and temperatures			
17	N/O		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time and temperatures			
19	IN		
Proper hot holding temperatures			
20	IN		
Proper cold holding temperatures			
21	IN		
Proper date marking and disposition			
22	N/A		
Time as a public health control: procedures and record			
Consumer Advisory			
23	IN		
Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
24	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
25	N/A		
Food additives: approved, properly stored, properly used			
26	IN		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
27	N/A		
Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			

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.



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

Compliance Status		COS	R
Safe Food and Water			
28			
Pasteurized eggs used where required			
29			
Water and ice from approved source			
30			
Variance obtained for specialized processing methods			
Food Temperature Control			
31	OUT		X
Proper cooling methods used; adequate equipment for temperature control			
32			
Plant food properly cooked for hot holding			
33			
Approved thawing methods used			
34			
Thermometers provided and accurate			
Food Identification			
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			

Compliance Status		COS	R
Proper Use of Utensils			
41			
In-use utensils: properly stored			
42			
Utensils, equipment and linens: properly stored, dried, and handled			
43			
Single-use/single-service articles: properly stored and used			
44			
Slash-resistant and cloth glove use			
Utensils, Equipment and Vending			
45	OUT		
Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
46			
Warewashing facilities: installed, maintained, and used; test strips			
47			
Non-food contact surfaces clean			
Physical Facilities			
48			
Hot and cold water available; adequate pressure			
49			
Plumbing installed; proper backflow devices			
50			
Sewage and waste water properly disposed			
51			
Toilet facilities: properly constructed, supplied, and cleaned			
52			
Garbage and refuse properly disposed; facilities maintained			
53			
Physical facilities installed, maintained, and clean			
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: 1 Number of Observed Non-Critical Violations: 2
<p>11. Food in good condition, safe, & unadulterated. 3.68 - *Food - Safe and Unadulterated* - This is a Critical item Observation: Couple of dented cans in dry storage. Corrective Action: Discard or return dented cans. (Corrected on Site)</p> <p>13. Foods separated and protected from cross contamination 3.17 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation* - This is a Potential item Observation: Liquid eggs stored above pickles. Corrective Action: Store foods that must be cooked below ready to eat foods. (Corrected on Site)</p> <p>31. Proper cooling methods used, adequate equipment for temperature control. 3.32 - Cooling Methods - This is a Non-Critical item Observation: Foods in the cooling process were still covered when temperatures were not at the 41 degrees F or below mark. Corrective Action: When cooling foods: leave foods uncovered until it reaches 41 degrees F. Placing foods in larger pans and/or using ice wands can help reducing the temperature quickly. (Corrected on Site)</p> <p>45. Food & non-food contact surfaces cleanable, properly designed, constructed & used. 6.45 - Equipment - Good Repair and Proper Adjustment - This is a Non-Critical item Observation: Dishwasher only reached 145 degrees F. Corrective Action: Facility will use 3 compartment sink until dishwasher can be repaired.</p> <p>999. General Comments 999 - Comments Observation: Sink and surface sanitizer at proper range. All coolers/freezer at proper temperatures. Hot holding gravy at 145-150 degrees F. All cold holding foods at proper temperatures. Clean and organized facility.</p>	
Person in Charge (Signature)	 Date 09/17/2024
Inspector (Signature)	 Date 09/17/2024

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