



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
 Phone: 307-633-4090
 Fax: 307-633-4038

CFM:	Date: 07/10/2024
License Posted:	Time: 01:45 PM
Inspection Posted:	Inspector: 10,12
Follow-Up Required: YES	

Food Establishment Inspection

Establishment Spice Zone Indian Restaurant	Address 600 W 19th St	City/State Cheyenne WY	Zip Code 82001	Telephone 3075140147
License/Permit # CO211247	Permit Holder Ram Basnet Fox & Friends Inc.	Purpose of Inspection Routine	Est. Type Full Service	Risk Category High

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				17	N/O		
				18	OUT		
Employee Health				19	N/O		
2	IN			20	OUT		
Management, food employee and conditional employee knowledge, responsibilities and reporting				21	IN		
3	IN			22	N/A		
Proper use of exclusions and restrictions and reporting				Consumer Advisory			
Good Hygienic Practices				23	N/A		
4	OUT		X	Consumer advisory provided for raw or undercooked foods			
Proper eating, tasting, drinking, or tobacco use				Highly Susceptible Populations			
5	IN			24	N/A		
No discharge from eyes, nose, and mouth				Pasteurized foods used; prohibited foods not offered			
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
6	IN			25	N/A		
Hands clean and properly washed				26	IN		
7	IN			Food additives: approved, properly stored, properly used			
Minimize bare hand contact with ready to eat foods				Toxic substances properly identified, stored, and used			
8	IN			Conformance with Approved Procedures			
Hand washing sinks properly supplied and accessible				27	N/A		
Approved Source				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
9	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>			
10	N/O						
Foods obtained from an approved source							
Foods received at proper temperatures							
Food in good condition, safe, and unadulterated							
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				42			
29				Utensils, equipment and linens: properly stored, dried, and handled			
Water and ice from approved source				43			
30				Single-use/single-service articles: properly stored and used			
Variance obtained for specialized processing methods				44			
				Slash-resistant and cloth glove use			
Food Temperature Control				Utensils, Equipment and Vending			
31				45	OUT		X
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				46			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				47			
Approved thawing methods used				Non-food contact surfaces clean			
34				Physical Facilities			
Thermometers provided and accurate				48			
Food Identification				Hot and cold water available; adequate pressure			
35	OUT			49			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				50			
36				Sewage and waste water properly disposed			
Insects, rodents, and animals not present / outer openings protected				51			
37	OUT			Toilet facilities: properly constructed, supplied, and cleaned			
Contamination prevented during food preparation, storage and display				52			
38				Garbage and refuse properly disposed; facilities maintained			
Personal cleanliness				53	OUT		X
39	OUT			Physical facilities installed, maintained, and clean			
Wiping cloths: properly used and stored				54			
40				Adequate ventilation and lighting; designated areas used			
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: 3 Number of Observed Non-Critical Violations: 5
<p>04. Proper eating, tasting, drinking, or tobacco use. 5.9 (a)(b) - *Eating, Drinking, or Using Tobacco* - This is a Critical item Observation: Employee water cup in food prep area. Corrective Action: Employees must drink and eat outside of food preparation areas. (Corrected on Site)</p> <p>18. Proper cooling time & temperatures. 3.31 - *Cooling* - This is a Critical item Observation: Cooling logs not identifying times to complete cooling (reaching 41 degrees F.) Corrective Action: Maintain cooling logs to ensure proper cooling parameters are met. (Repeat)</p> <p>20. Proper cold holding temperatures. 3.51 (a)(ii) - *Food - Potentially Hazardous Food - Cold Holding* - This is a Critical item Observation: Walk in freezer has water dripping off of condenser unit. Temperatures ranging from 32 to 34 degrees F. Items in freezer are frozen. Corrective Action: Freezers must maintain a temperature consistently below 32 degrees. Have walk in repaired so maintaining frozen food.</p> <p>35. Food properly labeled, original container. 4.1 - Food - Food Labels - This is a Non-Critical item Observation: Soy sauce stored in repurposed lemon juice bottle, not labeled. Corrective Action: Repackaged food items must be labeled with the common name of contents for proper identification.</p> <p>37. Contam. prevented during food prep., storage, display. 3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item Observation: Cup without handle being used as scoop for lentils. Corrective Action: All scoops must have handle to prevent cross- contamination.</p> <p>39. Wiping cloths: properly used & stored. 7.4 - Cloths - Wiping Cloths - Use Limitation - This is a Non-Critical item Observation: Using a cloth in walk in cooler for storing a used food ladle. Corrective Action: Do not use wipe clothes as ladle rest.</p> <p>45. Food & non-food contact surfaces cleanable, properly designed, constructed & used. 6.1 - Equipment and Utensils - Durability - This is a Non-Critical item Observation: Dumpling steamer in non-commercial. Corrective Action: Replace with commercial model approved by CLCHP. (Repeat)</p> <p>53. Physical facilities installed, maintained & clean. 9.50 - Mops - Drying Mops - This is a Non-Critical item Observation: Wet mop in mop sink not hanging. Corrective Action: Wet mops must be hung up to dry when not in use/</p>	
Person in Charge (Signature)	
	Date 07/10/2024
Inspector (Signature)	
	Date 07/10/2024

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

Violations (continued)

(Corrected on Site)

999. General Comments

999 - Comments

Observation: Walk in cooler 36 degrees F.

Walk in freezer must be repaired, borderline frozen temperatures.

Chicken curry 200 degrees F.

Drink cooler 41 degrees F.

Dishwasher 50 ppm bleach sanitizer.

Sanitizer buckets 300 ppm quat. Cold holding chickens 38 degrees F.