



### Division of Environmental Health

100 Central Avenue  
 Cheyenne, WY 82007  
 Phone: 307-633-4090  
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CFM:	Date: 09/19/2024
License Posted:	Time: 10:15 AM
Inspection Posted:	Inspector: 10
Follow-Up Required: NO	

### Food Establishment Inspection

<b>Establishment</b> Henderson Elementary School	<b>Address</b> 2820 Henderson Dr	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82001	<b>Telephone</b> 307 771-2550
<b>License/Permit #</b> CO250017	<b>Permit Holder</b> LCSD #1 - Nutritional Services	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Satellite	<b>Risk Category</b> 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
<b>Supervision</b>				<b>Potentially Hazardous Food Time/Temperature Control</b>			
1	IN			16	N/A		
Person in charge present, demonstrates knowledge and performs duties				17	N/A		
				18	N/A		
<b>Employee Health</b>				19	IN		
2	IN			20	IN		
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				<b>Consumer Advisory</b>			
<b>Good Hygienic Practices</b>				23	N/A		
4	IN			Consumer advisory provided for raw or undercooked foods			
Proper eating, tasting, drinking, or tobacco use				<b>Highly Susceptible Populations</b>			
5	IN			24	N/A		
No discharge from eyes, nose, and mouth				Pasteurized foods used; prohibited foods not offered			
<b>Preventing Contamination by Hands</b>				<b>Food/Color Additives and Toxic Substances</b>			
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			<b>Conformance with Approved Procedures</b>			
Hand washing sinks properly supplied and accessible				27	IN		
<b>Approved Source</b>				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>			
Foods obtained from an approved source							
10	IN						
Foods received at proper temperatures							
11	IN						
Food in good condition, safe, and unadulterated							
12	N/A						
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
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.

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<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
31				45			
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				<b>Physical Facilities</b>			
Thermometers provided and accurate				48			
<b>Food Identification</b>				Hot and cold water available; adequate pressure			
35				49			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
<b>Prevention of Food Contamination</b>				50			
36				Sewage and waste water properly disposed			
Insects, rodents, and animals not present / outer openings protected				51			
37				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			
39				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 <b>\$100.00</b> 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: Quat sanitizer at 200 ppm. Dishwasher at 165 degrees. Hot holding chili at 166 degrees F. Coolers at 38 degrees F. Clean and organized facility.</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.