



Division of Environmental Health

100 Central Avenue
Cheyenne, WY 82007
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CFM:	No	Date:	07/10/2024
License Posted:	Yes	Time:	03:00 PM
Inspection Posted:	No	Inspector:	10,13
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Jamaica One Stop Kitchen	Address 201 Walterscheid Blvd 1-202	City/State Cheyenne WY	Zip Code 82007	Telephone 3076775862
License/Permit # CO211219	Permit Holder Paul Miller Jamaica One Stop	Purpose of Inspection Routine	Est. Type Fast Food	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	N/O		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				Consumer Advisory			
2	IN			17	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper reheating procedures for hot holding			
3	IN			18	N/A		
Proper use of exclusions and restrictions and reporting				Proper cooling time and temperatures			
Good Hygienic Practices				Highly Susceptible Populations			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
6	IN			21	IN		
Hands clean and properly washed				Proper date marking and disposition			
7	N/O			22	N/A		
Minimize bare hand contact with ready to eat foods				Time as a public health control: procedures and record			
8	IN			Conformance with Approved Procedures			
Hand washing sinks properly supplied and accessible				23	N/A		
Approved Source				Consumer advisory provided for raw or undercooked foods			
9	IN			Food/Color Additives and Toxic Substances			
Foods obtained from an approved source				24	N/A		
10	N/O			Pasteurized foods used; prohibited foods not offered			
Foods received at proper temperatures				25	N/A		
11	IN			Food additives: approved, properly stored, properly used			
Food in good condition, safe, and unadulterated				26	IN		
12	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
Protection from Contamination				27	N/A		
13	IN			Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
Foods separated and protected from cross contamination				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.			
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.

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
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				Utensils, Equipment and Vending			
31				44			
Proper cooling methods used; adequate equipment for temperature control				Slash-resistant and cloth glove use			
32				Physical Facilities			
Plant food properly cooked for hot holding				45			
33				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Approved thawing methods used				46			
34				Warewashing facilities: installed, maintained, and used; test strips			
Thermometers provided and accurate				47			
Food Identification				Non-food contact surfaces clean			
35				Physical Facilities			
Food properly labeled; original container				48			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
36				49			
Insects, rodents, and animals not present / outer openings protected				Plumbing installed; proper backflow devices			
37				50			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
38				51			
Personal cleanliness				Toilet facilities: properly constructed, supplied, and cleaned			
39				52			
Wiping cloths: properly used and stored				Garbage and refuse properly disposed; facilities maintained			
40				53			
Washing fruits and vegetables				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: 0 Number of Observed Non-Critical Violations: 0
<p>999. General Comments</p> <p>999 - Comments</p> <p>Observation: Cold holding at good temperatures. Hot holding at 135 degrees F to 160 degrees F. Freezer at 10 degrees F. Sanitizer at 100 ppm.</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.