



# Division of Environmental Health

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 Cheyenne, WY 82007  
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CFM:	Yes	Date:	09/19/2024
License Posted:	Yes	Time:	09:45 AM
Inspection Posted:	Yes	Inspector:	10
Follow-Up Required:	NO		

## Follow-Up Inspection

<b>Establishment</b> PODER Academy	<b>Address</b> 2201 Morrie Ave	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82001	<b>Telephone</b> 307 632-2248
<b>License/Permit #</b> CO210711	<b>Permit Holder</b> PODER Academy	<b>Purpose of Inspection</b> Follow-Up	<b>Est. Type</b> Satellite	<b>Risk Category</b>

### 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				Proper cooking time and temperatures			
<b>Employee Health</b>				Proper reheating procedures for hot holding			
2	IN			17	N/A		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			19	IN		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
<b>Good Hygienic Practices</b>				Proper cold holding temperatures			
4	IN			21	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			22	IN		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
6	IN			23	N/A		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	N/O			<b>Highly Susceptible Populations</b>			
Minimize bare hand contact with ready to eat foods				24	N/A		
8	IN			Pasteurized foods used; prohibited foods not offered			
Hand washing sinks properly supplied and accessible				<b>Food/Color Additives and Toxic Substances</b>			
<b>Approved Source</b>				25	N/A		
9	IN			Food additives: approved, properly stored, properly used			
Foods obtained from an approved source				26	IN		
10	N/O			Toxic substances properly identified, stored, and used			
Foods received at proper temperatures				<b>Conformance with Approved Procedures</b>			
11	IN			27	IN		
Food in good condition, safe, and unadulterated				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
12	N/A			<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>			
<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				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			
<b>Food Temperature Control</b>				Slash-resistant and cloth glove use			
31				<b>Utensils, Equipment and Vending</b>			
Proper cooling methods used; adequate equipment for temperature control				45			
32				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Plant food properly cooked for hot holding				46			
33				Warewashing facilities: installed, maintained, and used; test strips			
Approved thawing methods used				47			
34				Non-food contact surfaces clean			
Thermometers provided and accurate				<b>Physical Facilities</b>			
<b>Food Identification</b>				48			
35				Hot and cold water available; adequate pressure			
Food properly labeled; original container				49			
<b>Prevention of Food Contamination</b>				Plumbing installed; proper backflow devices			
36				50			
Insects, rodents, and animals not present / outer openings protected				Sewage and waste water properly disposed			
37				51			
Contamination prevented during food preparation, storage and display				Toilet facilities: properly constructed, supplied, and cleaned			
38				52			
Personal cleanliness				Garbage and refuse properly disposed; facilities maintained			
39				53			
Wiping cloths: properly used and stored				Physical facilities installed, maintained, and clean			
40				54			
Washing fruits and vegetables				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 <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: Temperature logs indicate that time as control is sufficient as a control method. Cold holding foods from time of delivery to serving show within four hours. Foods can be out of temperature as long as they are served within four hours of warming to 41 degrees F or cooling from 135 degrees F.</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.