



### Division of Environmental Health

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

### Food Establishment Inspection

<b>Establishment</b> Pine Bluffs Sinclair LLC	<b>Address</b> 706 Parsons St	<b>City/State</b> Pine Bluffs WY	<b>Zip Code</b> 82082	<b>Telephone</b> 307 245-3593
<b>License/Permit #</b> CO210567	<b>Permit Holder</b> Trisha Kimzey Trisha Kimzey	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Fast Food	<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	IN		
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	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			18	OUT		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
<b>Good Hygienic Practices</b>				Proper cold holding temperatures			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
<b>Preventing Contamination by Hands</b>				Consumer Advisory			
6	IN			21	OUT		X
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			<b>Highly Susceptible Populations</b>			
Minimize bare hand contact with ready to eat foods				24 N/A Pasteurized foods used; prohibited foods not offered			
8	IN			<b>Food/Color Additives and Toxic Substances</b>			
Hand washing sinks properly supplied and accessible				25 N/A Food additives: approved, properly stored, properly used			
<b>Approved Source</b>				26 IN Toxic substances properly identified, stored, and used			
9	IN			<b>Conformance with Approved Procedures</b>			
Foods obtained from an approved source				27 N/A Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
10	N/O			<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 received at proper temperatures							
11	IN						
Food in good condition, safe, and unadulterated							
12	N/A						
<b>Protection from Contamination</b>							
13	IN						
Foods separated and protected from cross contamination							
14	OUT		X				
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
<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 OUT Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				46 Warewashing facilities: installed, maintained, and used; test strips			
Plant food properly cooked for hot holding				47 Non-food contact surfaces clean			
33				<b>Physical Facilities</b>			
Approved thawing methods used				48 Hot and cold water available; adequate pressure			
34				49 Plumbing installed; proper backflow devices			
Thermometers provided and accurate				50 Sewage and waste water properly disposed			
<b>Food Identification</b>				51 Toilet facilities: properly constructed, supplied, and cleaned			
35	OUT		X	52 Garbage and refuse properly disposed; facilities maintained			
Food properly labeled; original container				53 Physical facilities installed, maintained, and clean			
<b>Prevention of Food Contamination</b>				54 Adequate ventilation and lighting; designated areas used			
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							

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: 4   Number of Observed Non-Critical Violations: 2
<p>14. Food-contact surfaces: cleaned &amp; sanitized.            7.18 - *Sanitizing - Manual &amp; Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration &amp; Hardness* - This is a Critical item            Observation: Sanitizer sink not registering sanitizer.            Corrective Action: Ensure sanitizer 100 ppm bleach concentration with test strips.            (Corrected on Site)</p> <p>18. Proper cooling time &amp; temperatures.            3.31 - *Cooling* - This is a Critical item            Observation: Cooling chicken for after hours retail. No cooling logs noted.            Corrective Action: Must have cooling logs for any cooling processes, send logs to CLCPH.</p> <p>21. Proper date marking &amp; disposition.            3.60 - *Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking* - This is a Critical item            Observation: No date markings for repackaged egg patties and sausage patties.            Corrective Action: All repackaged items must be date labeled to ensure use or disposal within 7 days.            (Corrected on Site)</p> <p>35. Food properly labeled, original container.            4.1 - Food - Food Labels - This is a Non-Critical item            Observation: Egg patties, sausage patties, and shredded cheese in unlabeled containers.            Corrective Action: Any time food is repackaged it must be labeled for proper identification.            (Corrected on Site)</p> <p>45. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used.            6.4 - *Galvanized Metal, Use limitations* - This is a Critical item            Observation: Prep table galvanized steel and rusting.            Corrective Action: Replace any galvanized steel surfaces.            (Repeat)</p> <p>45. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used.            6.1 - Equipment and Utensils - Multiuse, Characteristics - This is a Non-Critical item            Observation: Non-commercial rice cooker in use in kitchen.            Corrective Action: All kitchen equipment and utensils must be of a commercial grade durability.</p> <p>999. General Comments            999 - Comments            Observation: Packaged ice labels do not effectively stick to bags and are easily lost by end consumer. Labels for proper follow up identification of food illnesses are critical to prevent any further issues.            Walk in cooler 32 degrees F.            Walk in freezer 2.3 degrees F.            Sanitizer buckets all 50 to 100 ppm bleach.            Hot holding macaroni and cheese 163 degrees F.            Chicken tenders cooked 190 degrees F.            Hot hold chicken thighs 170 degrees F.            Hot hold hot dog 138 degrees F.</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)***

Cooler 34 degrees F.  
Clean facility. Knowledgeable staff.