

Food Establishment Inspection

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|--|---|---|---------------------------------|-----------------------------|
| Establishment Marky's II LLC | Address 209 E 19th St | City/State Cheyenne WY | Zip Code 82001 | Telephone |
| License/Permit # CO211250 | Permit Holder Brody Gies Sugar Valley Sausage | Purpose of Inspection Routine | Est. Type Prepackaged | Risk Category Low |

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 | Person in charge present, demonstrates knowledge and performs duties | | | 16 | Proper cooking time and temperatures | | |
| Employee Health | | | | 17 | Proper reheating procedures for hot holding | | |
| 2 | Management, food employee and conditional employee knowledge, responsibilities and reporting | | | 18 | Proper cooling time and temperatures | | |
| 3 | Proper use of exclusions and restrictions and reporting | | | 19 | Proper hot holding temperatures | | |
| Good Hygienic Practices | | | | 20 | IN Proper cold holding temperatures | | |
| 4 | Proper eating, tasting, drinking, or tobacco use | | | 21 | Proper date marking and disposition | | |
| 5 | No discharge from eyes, nose, and mouth | | | 22 | Time as a public health control: procedures and record | | |
| Preventing Contamination by Hands | | | | Consumer Advisory | | | |
| 6 | Hands clean and properly washed | | | 23 | Consumer advisory provided for raw or undercooked foods | | |
| 7 | Minimize bare hand contact with ready to eat foods | | | Highly Susceptible Populations | | | |
| 8 | Hand washing sinks properly supplied and accessible | | | 24 | Pasteurized foods used; prohibited foods not offered | | |
| Approved Source | | | | Food/Color Additives and Toxic Substances | | | |
| 9 | Foods obtained from an approved source | | | 25 | Food additives: approved, properly stored, properly used | | |
| 10 | Foods received at proper temperatures | | | 26 | Toxic substances properly identified, stored, and used | | |
| 11 | Food in good condition, safe, and unadulterated | | | Conformance with Approved Procedures | | | |
| 12 | Required records available: shellstock tags, parasite destruction | | | 27 | Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan | | |
| Protection from Contamination | | | | <div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div> | | | |
| 13 | Foods separated and protected from cross contamination | | | | | | |
| 14 | Food-contact surfaces: cleaned and sanitized | | | | | | |
| 15 | 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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|--|---|-----|---|--|--|-----|---|
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| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 28 | Pasteurized eggs used where required | | | 41 | In-use utensils: properly stored | | |
| 29 | Water and ice from approved source | | | 42 | Utensils, equipment and linens: properly stored, dried, and handled | | |
| 30 | Variance obtained for specialized processing methods | | | 43 | Single-use/single-service articles: properly stored and used | | |
| Food Temperature Control | | | | 44 | Slash-resistant and cloth glove use | | |
| 31 | Proper cooling methods used; adequate equipment for temperature control | | | Utensils, Equipment and Vending | | | |
| 32 | Plant food properly cooked for hot holding | | | 45 | Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | | |
| 33 | Approved thawing methods used | | | 46 | Warewashing facilities: installed, maintained, and used; test strips | | |
| 34 | Thermometers provided and accurate | | | 47 | Non-food contact surfaces clean | | |
| Food Identification | | | | Physical Facilities | | | |
| 35 | Food properly labeled; original container | | | 48 | Hot and cold water available; adequate pressure | | |
| Prevention of Food Contamination | | | | 49 | Plumbing installed; proper backflow devices | | |
| 36 | Insects, rodents, and animals not present / outer openings protected | | | 50 | Sewage and waste water properly disposed | | |
| 37 | Contamination prevented during food preparation, storage and display | | | 51 | Toilet facilities: properly constructed, supplied, and cleaned | | |
| 38 | Personal cleanliness | | | 52 | Garbage and refuse properly disposed; facilities maintained | | |
| 39 | Wiping cloths: properly used and stored | | | 53 | Physical facilities installed, maintained, and clean | | |
| 40 | Washing fruits and vegetables | | | 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: 1 |
| <p>999. General Comments 999 - Test Code - This is a Non-Critical item Observation: All coolers/freezers at proper temperature ranges. All pre-packaged meats. Obtained cooking and cooling logs from facility.</p> | |
| Person in Charge (Signature) |  Date 09/18/2024 |
| Inspector (Signature) |  Date 09/18/2024 |

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