



### Division of Environmental Health

100 Central Avenue  
 Cheyenne, WY 82007  
 Phone: 307-633-4090  
 Fax: 307-633-4038

CFM:	Date: 04/11/2024
License Posted:	Time: 02:45 PM
Inspection Posted:	Inspector: 12
Follow-Up Required: NO	

## Follow-Up Inspection

<b>Establishment</b> Curries Cuisine	<b>Address</b> 711 Parson St	<b>City/State</b> Pine Bluffs WY	<b>Zip Code</b> 82082	<b>Telephone</b> 307 245-9353
<b>License/Permit #</b> CO211173	<b>Permit Holder</b> Pat & Amy Currie Curries Cuisine,	<b>Purpose of Inspection</b> Follow-Up	<b>Est. Type</b> Full Service	<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	Person in charge present, demonstrates knowledge and performs duties			16	Proper cooking time and temperatures		
<b>Employee Health</b>				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		
<b>Good Hygienic Practices</b>				20	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		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
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			<b>Highly Susceptible Populations</b>			
8	Hand washing sinks properly supplied and accessible			24	Pasteurized foods used; prohibited foods not offered		
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
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			<b>Conformance with Approved Procedures</b>			
12	Required records available: shellstock tags, parasite destruction			27	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
<b>Protection from Contamination</b>				<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>			
13	Foods separated and protected from cross contamination						
14	IN 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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Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>				44	Slash-resistant and cloth glove use		
31	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
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		
<b>Food Identification</b>				<b>Physical Facilities</b>			
35	Food properly labeled; original container			48	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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 <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: Dishwasher repaired. Sanitizer at 100 ppm bleach.</p>	
Person in Charge (Signature)	 Date 04/11/2024
Inspector (Signature)	 Date 04/11/2024

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