



### Division of Environmental Health

100 Central Avenue  
 Cheyenne, WY 82007  
 Phone: 307-633-4090  
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CFM:	Date: 04/12/2024
License Posted:	Time: 11:00 AM
Inspection Posted:	Inspector: 12
Follow-Up Required: NO	

### Food Establishment Inspection

<b>Establishment</b> Texas Roadhouse	<b>Address</b> 1931 Bluegrass Cir	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82009	<b>Telephone</b> 307 638-1234
<b>License/Permit #</b> CO210318	<b>Permit Holder</b> Texas Roadhouse Holdings Llc	<b>Purpose of Inspection</b> Routine	<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	IN			16	IN		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
<b>Employee Health</b>				17 N/O Proper reheating procedures for hot holding			
2	IN			18 IN Proper cooling time and temperatures			
Management, food employee and conditional employee knowledge, responsibilities and reporting				19 IN Proper hot holding temperatures			
3	IN			20 IN Proper cold holding temperatures			
Proper use of exclusions and restrictions and reporting				21 IN Proper date marking and disposition			
<b>Good Hygienic Practices</b>				22 N/A Time as a public health control: procedures and record			
4	IN			<b>Consumer Advisory</b>			
Proper eating, tasting, drinking, or tobacco use				23 IN Consumer advisory provided for raw or undercooked foods			
5	IN			<b>Highly Susceptible Populations</b>			
No discharge from eyes, nose, and mouth				24 N/A Pasteurized foods used; prohibited foods not offered			
<b>Preventing Contamination by Hands</b>				<b>Food/Color Additives and Toxic Substances</b>			
6	IN			25 N/A Food additives: approved, properly stored, properly used			
Hands clean and properly washed				26 IN Toxic substances properly identified, stored, and used			
7	IN			<b>Conformance with Approved Procedures</b>			
Minimize bare hand contact with ready to eat foods				27 N/A Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
8	IN			<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>			
Hand washing sinks properly supplied and accessible							
<b>Approved Source</b>							
9	IN						
Foods obtained from an approved source							
10	N/O						
Foods received at proper temperatures							
11	IN						
Food in good condition, safe, and unadulterated							
12	N/A						
Required records available: shellstock tags, parasite destruction							
<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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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>				44 Slash-resistant and cloth glove use			
31				<b>Utensils, Equipment and Vending</b>			
Proper cooling methods used; adequate equipment for temperature control				45 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				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: 0      Number of Observed Non-Critical Violations: 0
<p>999. General Comments</p> <p>999 - Comments</p> <p>Observation: Cooked shrimp 169 degrees F.            Baked sweet potato 196 degrees F.            Hot holding bacon bits 154 degrees F.            Cold holding tomatoes sliced 39 degrees F.            All sanitizer buckets 272 ppm sink and surface cleaner sanitizer.            Dishwasher 100 ppm bleach.            34 to 38 degrees F all cook line cooler drawers.            Walk in cooler 38 to 40 degrees F.            Label Individual shakers for identification of contents. Good labeling throughout facility.            Knowledgeable staff. Clean facility.</p>	
Person in Charge (Signature)	 Date 04/12/2024
Inspector (Signature)	 Date 04/12/2024

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