



## Division of Environmental Health

100 Central Avenue  
Cheyenne, WY 82007  
Phone: 307-633-4090  
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CFM:	Date: 09/20/2024
License Posted: No	Time: 08:45 AM
Inspection Posted: No	Inspector: 11,14
Follow-Up Required: NO	

### Food Establishment Inspection

Establishment The Florista	Address 2236 Rabbit Brush Trl	City/State Cheyenne WY	Zip Code 82007	Telephone 3076401843
License/Permit # CO211279	Permit Holder Jenny Manzanares The Florista LLC	Purpose of Inspection Routine	Est. Type Fast Food	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
<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				17	N/A		
<b>Employee Health</b>				18	N/A		
2	IN			19	N/A		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	IN		
3	IN			21	IN		
Proper use of exclusions and restrictions and reporting				22	N/A		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
4	IN			23	N/A		
Proper eating, tasting, drinking, or tobacco use				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		
<b>Preventing Contamination by Hands</b>				<b>Food/Color Additives and Toxic Substances</b>			
6	IN			25	N/A		
Hands clean and properly washed				Food additives: approved, properly stored, properly used			
7	N/O			26	IN		
Minimize bare hand contact with ready to eat foods				Toxic substances properly identified, stored, and used			
8	IN			<b>Conformance with Approved Procedures</b>			
Hand washing sinks properly supplied and accessible				27	N/A		
<b>Approved Source</b>				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
9	IN			<div style="border: 1px solid black; padding: 5px;"> <b>Risk factors</b> 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>			
10	N/O						
Foods obtained from an approved source							
Foods received at proper temperatures							
Food in good condition, safe, and unadulterated							
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.

Compliance Status		COS	R	Compliance Status		COS	R
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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>				<b>Utensils, Equipment and Vending</b>			
31				44			
Proper cooling methods used; adequate equipment for temperature control				Slash-resistant and cloth glove use			
32				<b>Physical Facilities</b>			
Plant food properly cooked for hot holding				48			
33				Hot and cold water available; adequate pressure			
Approved thawing methods used				49			
34				Plumbing installed; proper backflow devices			
Thermometers provided and accurate				50			
<b>Food Identification</b>				Sewage and waste water properly disposed			
35				51			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, and cleaned			
<b>Prevention of Food Contamination</b>				52			
36				Garbage and refuse properly disposed; facilities maintained			
Insects, rodents, and animals not present / outer openings protected				53			
37				Physical facilities installed, maintained, and clean			
Contamination prevented during food preparation, storage and display				54			
38				Adequate ventilation and lighting; designated areas used			
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            999 - Comments            Observation: No violations noted during inspection.            Quat sanitizers at 200 ppm.            Cooler at 38 degrees F.            Clean facility.</p>	
Person in Charge (Signature)	
	Date 09/20/2024
Inspector (Signature)	
	Date 09/20/2024

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