



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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| | | | |
|---------------------|-----|------------|------------|
| CFM: | No | Date: | 09/04/2024 |
| License Posted: | | Time: | 10:00 AM |
| Inspection Posted: | | Inspector: | 10 |
| Follow-Up Required: | YES | | |

Food Establishment Inspection

| | | | | |
|---------------------------------------|--|---|-------------------------------|----------------------------------|
| Establishment Goin's School | Address 224 S Dey Ave | City/State Cheyenne WY | Zip Code 82007 | Telephone 307 771-2620 |
| License/Permit # CO250031 | Permit Holder LCSD #1 - Nutritional Services | Purpose of Inspection Routine | Est. Type Satellite | Risk Category 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 |
|--|-----|-----|---|--|-----|-----|---|
| Supervision | | | | Potentially Hazardous Food Time/Temperature Control | | | |
| 1 | OUT | | | 16 | N/O | | |
| Person in charge present, demonstrates knowledge and performs duties | | | | Proper cooking time and temperatures | | | |
| Employee Health | | | | 17 N/A Proper reheating procedures for hot holding | | | |
| 2 | IN | | | 18 N/A 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 | | | |
| Good Hygienic Practices | | | | 22 N/A Time as a public health control: procedures and record | | | |
| 4 | IN | | | Consumer Advisory | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | 23 N/A Consumer advisory provided for raw or undercooked foods | | | |
| 5 | IN | | | Highly Susceptible Populations | | | |
| No discharge from eyes, nose, and mouth | | | | 24 N/A Pasteurized foods used; prohibited foods not offered | | | |
| Preventing Contamination by Hands | | | | Food/Color Additives and Toxic Substances | | | |
| 6 | IN | | | 25 IN Food additives: approved, properly stored, properly used | | | |
| Hands clean and properly washed | | | | 26 IN Toxic substances properly identified, stored, and used | | | |
| 7 | IN | | | Conformance with Approved Procedures | | | |
| Minimize bare hand contact with ready to eat foods | | | | 27 IN 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 | | | | | | | |
| Approved Source | | | | | | | |
| 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 | | | | | | | |
| Protection from Contamination | | | | | | | |
| 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 |
|--|--|-----|---|---|--|-----|---|
| IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation | | | | | | | |
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 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 | | | |
| Food Temperature Control | | | | 44 Slash-resistant and cloth glove use | | | |
| 31 | | | | Utensils, Equipment and Vending | | | |
| 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 | | | | Physical Facilities | | | |
| 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 | | | |
| Food Identification | | | | 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 | | | |
| Prevention of Food Contamination | | | | 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 \$100.00 reinspection fee. |
| | Number of Observed Critical Violations: 1 Number of Observed Non-Critical Violations: 0 |
| <p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 - *Demonstration of Knowledge* - This is a Critical item Observation: No food safety manager on site. Corrective Action: Obtain food safety manager certification.</p> <p>999. General Comments 999 - Comments Observation: Nacho cheese held at 145 degrees F. Coolers at 41 degrees F. Freezer at 16 degrees F. Sanitizer between 200-300 ppm. Clean facility and knowledgeable staff.</p> | |
| Person in Charge (Signature) |  Date 09/04/2024 |
| Inspector (Signature) |  Date 09/04/2024 |

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