



Division of Environmental Health

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

CFM:	Yes	Date:	09/05/2024
License Posted:	Yes	Time:	02:30 PM
Inspection Posted:	No	Inspector:	10
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Clean Eatz	Address 2320 Chestnut Dr Suite 100	City/State Cheyenne WY	Zip Code 82001	Telephone 9708171628
License/Permit # CO211233	Permit Holder Gary Shaklee	Purpose of Inspection Routine	Est. Type Fast Food	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	IN			16	N/O		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				Proper reheating procedures for hot holding			
2	IN			17	N/A		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			19	IN		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
Good Hygienic Practices				Proper cold holding temperatures			
4	IN			21	OUT		X
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			Consumer Advisory			
No discharge from eyes, nose, and mouth				23 N/A Consumer advisory provided for raw or undercooked foods			
Preventing Contamination by Hands				Highly Susceptible Populations			
6	IN			24 N/A Pasteurized foods used; prohibited foods not offered			
Hands clean and properly washed				Food/Color Additives and Toxic Substances			
7	IN			25 N/A Food additives: approved, properly stored, properly used			
Minimize bare hand contact with ready to eat foods				26 IN Toxic substances properly identified, stored, and used			
8	IN			Conformance with Approved Procedures			
Hand washing sinks properly supplied and accessible				27 N/A Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
Approved Source				<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>			
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	OUT		X				
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
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	OUT		X	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	OUT		X	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	OUT		X				
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: 2 Number of Observed Non-Critical Violations: 3
<p>14. Food-contact surfaces: cleaned & sanitized. 7.18 - *Sanitizing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness* - This is a Critical item Observation: Sanitizer was too low at 0-100 ppm. Corrective Action: Remake sanitizer every four hours and test with test trips to ensure sanitizer is at 200 ppm. (Corrected on Site)</p> <p>21. Proper date marking & disposition. 3.60 - *Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking* - This is a Critical item Observation: Cut green onions in walk in cooler not date marked. Corrective Action: Date mark all foods with prep date or with discard date 7 days from prep date. (Corrected on Site)</p> <p>34. Thermometers provided & accurate. 6.36 (b) (c) - Temperature Measuring Devices - This is a Non-Critical item Observation: One cooler was missing thermometer. Corrective Action: All coolers must have accurate thermometers to monitor temperature. (Corrected on Site)</p> <p>35. Food properly labeled, original container. 4.2 - Food - Other Forms of Identification - This is a Non-Critical item Observation: Green onions and spice mix were not labeled identifying food contents. Corrective Action: All food not in original packaging must be labeled. (Corrected on Site)</p> <p>38. Personal cleanliness. 5.8 (b) - Hair Restraints - Effectiveness - This is a Non-Critical item Observation: Not all employees wearing hair restraints while preparing food. Corrective Action: All employees preparing food must wear a hair restraint. (Corrected on Site)</p> <p>999. General Comments 999 - Comments Observation: Freezer at 7 degrees F. Coolers at 38-41 degrees F. Shredded beef at 150 degrees F. Clean and organized facility. Diced tomatoes at 38 degrees F.</p>	
Person in Charge (Signature)	 Date 09/05/2024
Inspector (Signature)	 Date 09/05/2024

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