



### Division of Environmental Health

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 Cheyenne, WY 82007  
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CFM:	Date: 09/04/2024
License Posted:	Time: 10:30 AM
Inspection Posted:	Inspector: 12
Follow-Up Required: YES	

### Food Establishment Inspection

<b>Establishment</b> IHOP #1829	<b>Address</b> 1938 Dell Range Blvd	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82009	<b>Telephone</b> 307 433-8488
<b>License/Permit #</b> CO211073	<b>Permit Holder</b> A. Gordon Milbrath, Jr. Diamond	<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	N/O		
Person in charge present, demonstrates knowledge and performs duties				17	N/O		
				18	OUT		
<b>Employee Health</b>				19	N/O		
2	IN			20	IN		
Management, food employee and conditional employee knowledge, responsibilities and reporting				21	IN		
3	IN			22	N/A		
Proper use of exclusions and restrictions and reporting				<b>Consumer Advisory</b>			
<b>Good Hygienic Practices</b>				23	IN		
4	IN			Consumer advisory provided for raw or undercooked foods			
Proper eating, tasting, drinking, or tobacco use				<b>Highly Susceptible Populations</b>			
5	IN			24	N/A		
No discharge from eyes, nose, and mouth				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		
Hands clean and properly washed				26	IN		
7	IN			Food additives: approved, properly stored, properly used			
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;">           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>			
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	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
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<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
28				41			
Pasteurized eggs used where required				42	OUT		
29				Utensils, equipment and linens: properly stored, dried, and handled			
Water and ice from approved source				43	OUT		
30				Single-use/single-service articles: properly stored and used			
Variance obtained for specialized processing methods				44			
				Slash-resistant and cloth glove use			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
31				45			
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				46			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				47			
Approved thawing methods used				Non-food contact surfaces clean			
34				<b>Physical Facilities</b>			
Thermometers provided and accurate				48			
				Hot and cold water available; adequate pressure			
<b>Food Identification</b>				49			
35				Plumbing installed; proper backflow devices			
Food properly labeled; original container				50			
				Sewage and waste water properly disposed			
<b>Prevention of Food Contamination</b>				51			
36				Toilet facilities: properly constructed, supplied, and cleaned			
Insects, rodents, and animals not present / outer openings protected				52			
37	OUT			Garbage and refuse properly disposed; facilities maintained			
Contamination prevented during food preparation, storage and display				53			
38				Physical facilities installed, maintained, and clean			
Personal cleanliness				54			
39				Adequate ventilation and lighting; designated areas used			
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:	2	Number of Observed Non-Critical Violations: 3
<p>14. Food-contact surfaces: cleaned &amp; sanitized.            7.18 - *Sanitizing - Manual &amp; Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration &amp; Hardness* - This is a Critical item            Observation: Some sanitizer buckets registering &lt;272 ppm DDBSA.            Corrective Action: Contact sanitizer dispenser company to adjust/check sanitizer dispensers. If low add sanitizer directly to sanitizer buckets and check with test strips to ensure proper concentrations.            (Corrected on Site)</p> <p>18. Proper cooling time &amp; temperatures.            3.31 - *Cooling* - This is a Critical item            Observation: No logs for cooling rehydrated hash browns.            Corrective Action: When rehydrating hash browns from dehydration adding hot water puts hash browns in the known danger zone of 130 to 70 degrees F. Hash browns when rehydrating must reach 70 degrees F or less within 2 hours and within 41 degrees F or less within the subsequent 4 hours. Logs are required when cooling TCS foods.</p> <p>37. Contam. prevented during food prep., storage, display.            3.23 - Food - Miscellaneous Sources of Contamination - This is a Non-Critical item            Observation: No drip catch tray installed in walk in cooler.            Corrective Action: Install a drip catch tray on condenser line to prevent potential contamination of food or do not store food under condenser line.</p> <p>42. Utensils, equip. &amp; linens: stored, dried, handled.            7.39 (a) (b) (d) - Equipment, Utensils, Linens, and Single-Service and Single-Use Articles - This is a Non-Critical item            Observation: Dishes in waitstaff area not inverted in plate dispenser.            Corrective Action: Cover plates or invert to prevent cross contamination.</p> <p>43. Single-use &amp; single-serve articles: stored &amp; used.            6.8 - Single-Service and Single-Use Articles, Use Limitation - This is a Non-Critical item            Observation: Coffee filters not stored in original packaging or in a container. Stored open on bags of coffee.            Corrective Action: Store in original packaging or in container to prevent cross contamination.</p> <p>999. General Comments            999 - Comments            Observation: Cold holding slice tomatoes 38 degrees F.            Juice machines 38 degrees F.            Cook line freezer 4 degrees F.            Walk in cooler 38 degrees F.            Walk in freezer -5 degrees F.            Dishwasher 50 to 100 ppm bleach sanitizer.            Good labeling and dating of food items.            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.