



Division of Environmental Health

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 Cheyenne, WY 82007
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CFM:	Yes	Date:	04/11/2024
License Posted:		Time:	10:50 AM
Inspection Posted:		Inspector:	13
Follow-Up Required:	NO		

Food Establishment Inspection

Establishment Eastridge School	Address 1780 E Pershing Blvd	City/State Cheyenne WY	Zip Code 82001	Telephone 3077712440
License/Permit # CO250043	Permit Holder LCSD #1 - Nutritional Services	Purpose of Inspection Routine	Est. Type Satellite	Risk Category

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	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			22	N/A		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
Preventing Contamination by Hands				Consumer Advisory			
6	IN			23	N/A		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			Highly Susceptible Populations			
Minimize bare hand contact with ready to eat foods				24	N/A		
8	IN			Pasteurized foods used; prohibited foods not offered			
Hand washing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances			
Approved Source				25	N/A		
9	IN			Food additives: approved, properly stored, properly used			
Foods obtained from an approved source				26	IN		
10	N/O			Toxic substances properly identified, stored, and used			
Foods received at proper temperatures				Conformance with Approved Procedures			
11	IN			27	IN		
Food in good condition, safe, and unadulterated				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
12	N/A			<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>			
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				Slash-resistant and cloth glove use			
31				Utensils, Equipment and Vending			
Proper cooling methods used; adequate equipment for temperature control				45			
32				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Plant food properly cooked for hot holding				46			
33				Warewashing facilities: installed, maintained, and used; test strips			
Approved thawing methods used				47	OUT		
34				Non-food contact surfaces clean			
Thermometers provided and accurate				Physical Facilities			
Food Identification				48			
35				Hot and cold water available; adequate pressure			
Food properly labeled; original container				49			
Prevention of Food Contamination				Plumbing installed; proper backflow devices			
36				50			
Insects, rodents, and animals not present / outer openings protected				Sewage and waste water properly disposed			
37				51			
Contamination prevented during food preparation, storage and display				Toilet facilities: properly constructed, supplied, and cleaned			
38				52			
Personal cleanliness				Garbage and refuse properly disposed; facilities maintained			
39				53			
Wiping cloths: properly used and stored				Physical facilities installed, maintained, and clean			
40				54			
Washing fruits and vegetables				Adequate ventilation and lighting; designated areas used			

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: 0 Number of Observed Non-Critical Violations: 1
<p>47. Non-food contact surfaces clean</p> <p>7.1 (c) - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils - This is a Non-Critical item Observation: 3 compartment sink does not reach the minimum required temperature of 110 degrees F. Corrective Action: Repair. The 3 compartment sink must have a minimum hot water temperature of at least 110 degrees F.</p> <p>999. General Comments 999 - Comments Observation: Hot holding fried chicken at 154 degrees F. All cold holding foods at proper temperatures. All coolers/freezers at proper temperatures. Dishwasher at 167 degrees F. Sanitizer at 200 ppm. Clean and organized. If the dishwasher becomes inoperable, the 3 compartment sinks needs to be able wash, rinse, and sanitize.</p>	
Person in Charge (Signature)	 Date 04/11/2024
Inspector (Signature)	 Date 04/11/2024

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