



## Division of Environmental Health

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

CFM:	Date: 04/11/2024
License Posted:	Time: 04:00 PM
Inspection Posted:	Inspector: 13,14
Follow-Up Required: YES	

### Food Establishment Inspection

Establishment Hambones Pizza	Address 415 W 17th St	City/State Cheyenne WY	Zip Code 82001	Telephone 970 290-2166
License/Permit # CO211036	Permit Holder Sindi Hammer Hambones Pizza	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
<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				Proper cooking time and temperatures			
<b>Employee Health</b>				<b>Consumer Advisory</b>			
2	IN			17	N/A		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper reheating procedures for hot holding			
3	IN			18	N/A		
Proper use of exclusions and restrictions and reporting				Proper cooling time and temperatures			
<b>Good Hygienic Practices</b>				<b>Highly Susceptible Populations</b>			
4	IN			19	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>				<b>Food/Color Additives and Toxic Substances</b>			
6	IN			21	IN		
Hands clean and properly washed				Proper date marking and disposition			
7	IN			22	OUT		
Minimize bare hand contact with ready to eat foods				Time as a public health control: procedures and record			
8	IN			<b>Conformance with Approved Procedures</b>			
Hand washing sinks properly supplied and accessible				23	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw or undercooked foods			
9	IN			<b>Food/Color Additives and Toxic Substances</b>			
Foods obtained from an approved source				24	N/A		
10	N/O			Pasteurized foods used; prohibited foods not offered			
Foods received at proper temperatures				25	N/A		
11	IN			Food additives: approved, properly stored, properly used			
Food in good condition, safe, and unadulterated				26	IN		
12	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
<b>Protection from Contamination</b>				27	N/A		
13	IN			Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
Foods separated and protected from cross contamination				<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.			
14	OUT						
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.

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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				45			
33				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
Approved thawing methods used				46			
34				Warewashing facilities: installed, maintained, and used; test strips			
Thermometers provided and accurate				47			
<b>Food Identification</b>				Non-food contact surfaces clean			
35				<b>Physical Facilities</b>			
Food properly labeled; original container				48			
<b>Prevention of Food Contamination</b>				Hot and cold water available; adequate pressure			
36				49			
Insects, rodents, and animals not present / outer openings protected				Plumbing installed; proper backflow devices			
37				50			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
38	OUT			51			
Personal cleanliness				Toilet facilities: properly constructed, supplied, and cleaned			
39				52			
Wiping cloths: properly used and stored				Garbage and refuse properly disposed; facilities maintained			
40				53			
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			
				54			
				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 <b>\$100.00</b> reinspection fee.
	Number of Observed Critical Violations: 2   Number of Observed Non-Critical Violations: 1
<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: Sanitizer bucket not registering any sanitation.            Corrective Action: Corrected.            (Corrected on Site)</p> <p>22. Time as a public health control: procedures &amp; record.            3.62 - *Time as a Public Health Control* - This is a Critical item            Observation: Marinara out on counter at 51 degrees F.            Corrective Action: If sauce is to be placed on the counter, facility must use time as a control policy and discard after 4 hours as long as product doesn't reach 70 degrees. A written policy must be provided. If facility does not want to use time as a control, marinara sauce must be kept at 41 degrees F or below.</p> <p>38. Personal cleanliness.            5.8 (b) - Hair Restraints - Effectiveness - This is a Non-Critical item            Observation: Not all employees wearing hair control.            Corrective Action: Employees must be wearing hair restraints (hat, visor, bandana) when making food in order to prevent contamination.</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.