



### Division of Environmental Health

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 Cheyenne, WY 82007  
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CFM:	Date: 04/11/2024
License Posted:	Time: 04:00 PM
Inspection Posted:	Inspector: 13,14
Follow-Up Required: YES	

### Food Establishment Inspection

<b>Establishment</b> Hambones Pizza	<b>Address</b> 415 W 17th St	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82001	<b>Telephone</b> 970 290-2166
<b>License/Permit #</b> CO211036	<b>Permit Holder</b> Sindi Hammer Hambones Pizza	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Fast Food	<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				Proper cooking time and temperatures			
<b>Employee Health</b>				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 N/A 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			
<b>Good Hygienic Practices</b>				22 OUT Time as a public health control: procedures and record			
4	IN			<b>Consumer Advisory</b>			
Proper eating, tasting, drinking, or tobacco use				23 N/A Consumer advisory provided for raw or undercooked foods			
5	IN			<b>Highly Susceptible Populations</b>			
No discharge from eyes, nose, and mouth				24 N/A 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 Food additives: approved, properly stored, properly used			
Hands clean and properly washed				26 IN Toxic substances properly identified, stored, and used			
7	IN			<b>Conformance with Approved Procedures</b>			
Minimize bare hand contact with ready to eat foods				27 N/A 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							
<b>Approved Source</b>							
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							
<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.

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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>				44 Slash-resistant and cloth glove use			
31				<b>Utensils, Equipment and Vending</b>			
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				<b>Physical Facilities</b>			
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			
<b>Food Identification</b>				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			
<b>Prevention of Food Contamination</b>				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						
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 <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.