



Division of Environmental Health

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

CFM:	Date: 07/08/2024
License Posted:	Time: 03:00 PM
Inspection Posted:	Inspector: 13
Follow-Up Required: NO	

Follow-Up Inspection

Establishment Pretzel Maker/TCBY	Address 1400 Dell Range Blvd 14	City/State Cheyenne WY	Zip Code 82009	Telephone 307 637-5547
License/Permit # CO210399	Permit Holder Gary/cindy Oliver Goco Inc, Inc.	Purpose of Inspection Follow-Up	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	OUT		X	16	Proper cooking time and temperatures		
Person in charge present, demonstrates knowledge and performs duties				17	Proper reheating procedures for hot holding		
Employee Health				18	Proper cooling time and temperatures		
2				19	Proper hot holding temperatures		
Management, food employee and conditional employee knowledge, responsibilities and reporting				20	Proper cold holding temperatures		
3				21	Proper date marking and disposition		
Proper use of exclusions and restrictions and reporting				22	Time as a public health control: procedures and record		
Good Hygienic Practices				Consumer Advisory			
4				23	Consumer advisory provided for raw or undercooked foods		
Proper eating, tasting, drinking, or tobacco use				Highly Susceptible Populations			
5				24	Pasteurized foods used; prohibited foods not offered		
No discharge from eyes, nose, and mouth				Food/Color Additives and Toxic Substances			
Preventing Contamination by Hands				25	Food additives: approved, properly stored, properly used		
6				26	Toxic substances properly identified, stored, and used		
Hands clean and properly washed				Conformance with Approved Procedures			
7				27	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Minimize bare hand contact with ready to eat foods				<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>			
8							
Hand washing sinks properly supplied and accessible							
Approved Source							
9							
Foods obtained from an approved source							
10							
Foods received at proper temperatures							
11							
Food in good condition, safe, and unadulterated							
12							
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
13							
Foods separated and protected from cross contamination							
14							
Food-contact surfaces: cleaned and sanitized							
15							
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	In-use utensils: properly stored		
Pasteurized eggs used where required				42	Utensils, equipment and linens: properly stored, dried, and handled		
29				43	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				44	Slash-resistant and cloth glove use		
30				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				45	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
Food Temperature Control				46	Warewashing facilities: installed, maintained, and used; test strips		
31				47	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
32				48	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				49	Plumbing installed; proper backflow devices		
33				50	Sewage and waste water properly disposed		
Approved thawing methods used				51	Toilet facilities: properly constructed, supplied, and cleaned		
34				52	Garbage and refuse properly disposed; facilities maintained		
Thermometers provided and accurate				53	Physical facilities installed, maintained, and clean		
Food Identification				54	Adequate ventilation and lighting; designated areas used		
35							
Food properly labeled; original container							
Prevention of Food Contamination							
36							
Insects, rodents, and animals not present / outer openings protected							
37							
Contamination prevented during food preparation, storage and display							
38							
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: 1 Number of Observed Non-Critical Violations: 0
<p>01. Person in charge present, demonstrates knowledge, and performs duties. 1.10 - *Demonstration of Knowledge* - This is a Critical item Observation: Food Protection Manager certificate expired.</p> <p>7/8/24; Owner emailed inspector new Food Protection Manager certificate Corrective Action: Must have a current Food Protection Manager certificate at all times. (Corrected on Site)Correct-by Date: 07/02/2024</p> <p>999. General Comments 999 - Comments Observation: After receiving the new Food Protection Manager certificate, there are no outstanding critical violations.</p>	
Person in Charge (Signature)	Date 07/08/2024
Inspector (Signature)	Date 07/08/2024

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