



### Division of Environmental Health

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

CFM:	Yes	Date:	07/12/2024
License Posted:	Yes	Time:	01:00 PM
Inspection Posted:	Yes	Inspector:	20
Follow-Up Required:	NO		

### Food Establishment Inspection

<b>Establishment</b> Dickey's Barbecue Pit	<b>Address</b> 1400 Dell Range Blvd 14	<b>City/State</b> Cheyenne WY	<b>Zip Code</b> 82009	<b>Telephone</b> 307 287-7478
<b>License/Permit #</b> CO211089	<b>Permit Holder</b> Eat Sleep Barbecue LLC	<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

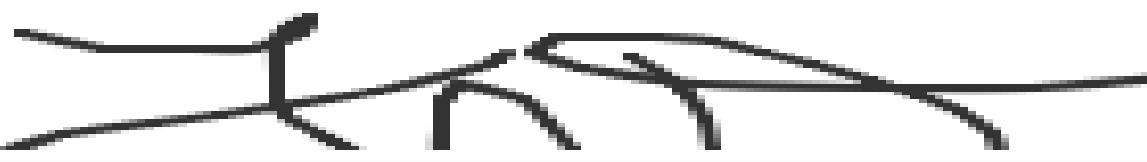

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable    COS=corrected on-site during inspection    R=repeat violation

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>				Proper reheating procedures for hot holding			
2	IN			17	N/O		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			18	N/O		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
<b>Good Hygienic Practices</b>				Proper cold holding temperatures			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
6	IN			21	IN		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			<b>Highly Susceptible Populations</b>			
Minimize bare hand contact with ready to eat foods				24 N/A Pasteurized foods used; prohibited foods not offered			
8	IN			<b>Food/Color Additives and Toxic Substances</b>			
Hand washing sinks properly supplied and accessible				25 N/A Food additives: approved, properly stored, properly used			
<b>Approved Source</b>				26 IN Toxic substances properly identified, stored, and used			
9	IN			<b>Conformance with Approved Procedures</b>			
Foods obtained from an approved source				27 N/A Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
10	N/O			<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>			
Foods received at proper temperatures							
11	IN						
Food in good condition, safe, and unadulterated							
12	N/A						
<b>Protection from Contamination</b>							
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.

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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	OUT		
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				47	OUT		
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 Plumbing installed; proper backflow devices			
35				50 Sewage and waste water properly disposed			
Food properly labeled; original container				51 Toilet facilities: properly constructed, supplied, and cleaned			
<b>Prevention of Food Contamination</b>				52 Garbage and refuse properly disposed; facilities maintained			
36				53 Physical facilities installed, maintained, and clean			
Insects, rodents, and animals not present / outer openings protected				54 Adequate ventilation and lighting; designated areas used			
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 <b>\$100.00</b> reinspection fee.
	Number of Observed Critical Violations: 0   Number of Observed Non-Critical Violations: 2
<p>46. Warewashing-installed, maintained &amp; used, test strips.            7.24 - Warewashing Equipment, Determining Chemical Sanitizer Concentration - This is a Non-Critical item            Observation: No test strips on site            Corrective Action: Ensure sanitizer is properly calibrated using test strips</p> <p>47. Non-food contact surfaces clean            7.1 (a) - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils - This is a Non-Critical item            Observation: Build up on can opener            Corrective Action: Clean to avoid cross contamination</p> <p>999. General Comments            999 - Comments            Observation: Sanitizer in proper range at 200 ppm            Good hot holding throughout            -all hot holding units in proper range            -pulled pork at 152F            Good cold holding throughout            -cold table at 37F            Good date labeling            Clean and organized overall</p>	
Person in Charge (Signature)	 Date 07/12/2024
Inspector (Signature)	 Date 07/12/2024

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