



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
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|------------------------|------------------|
| CFM: | Date: 04/10/2024 |
| License Posted: | Time: 01:20 PM |
| Inspection Posted: | Inspector: 13 |
| Follow-Up Required: NO | |

Food Establishment Inspection

| | | | | |
|--|---|---|---------------------------------|----------------------------------|
| Establishment Nutrition Company - Pershing | Address 1620 E Pershing Blvd #130 | City/State Cheyenne WY | Zip Code 82007 | Telephone 307 631-7760 |
| License/Permit # CO210962 | Permit Holder Chris Girany Chris Girany | Purpose of Inspection Routine | Est. Type Prepackaged | Risk Category Low |

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/A | | |
| Person in charge present, demonstrates knowledge and performs duties | | | | 17 | N/A | | |
| Employee Health | | | | 18 | N/A | | |
| 2 | IN | | | 19 | N/A | | |
| Management, food employee and conditional employee knowledge, responsibilities and reporting | | | | 20 | IN | | |
| 3 | IN | | | 21 | N/A | | |
| Proper use of exclusions and restrictions and reporting | | | | 22 | N/A | | |
| Good Hygienic Practices | | | | Consumer Advisory | | | |
| 4 | IN | | | 23 | N/A | | |
| Proper eating, tasting, drinking, or tobacco use | | | | Consumer advisory provided for raw or undercooked foods | | | |
| 5 | IN | | | Highly Susceptible Populations | | | |
| No discharge from eyes, nose, and mouth | | | | 24 | N/A | | |
| Preventing Contamination by Hands | | | | Food/Color Additives and Toxic Substances | | | |
| 6 | IN | | | 25 | N/A | | |
| Hands clean and properly washed | | | | Food additives: approved, properly stored, properly used | | | |
| 7 | N/A | | | 26 | IN | | |
| Minimize bare hand contact with ready to eat foods | | | | Toxic substances properly identified, stored, and used | | | |
| 8 | IN | | | Conformance with Approved Procedures | | | |
| Hand washing sinks properly supplied and accessible | | | | 27 | N/A | | |
| Approved Source | | | | Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan | | | |
| 9 | 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> | | | |
| 10 | N/O | | | | | | |
| Foods obtained from an approved source | | | | | | | |
| Foods received at proper temperatures | | | | | | | |
| Food in good condition, safe, and unadulterated | | | | | | | |
| Required records available: shellstock tags, parasite destruction | | | | | | | |
| Protection from Contamination | | | | | | | |
| 13 | N/A | | | | | | |
| Foods separated and protected from cross contamination | | | | | | | |
| 14 | N/A | | | | | | |
| 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 | | | | Utensils, Equipment and Vending | | | |
| 31 | | | | 45 | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | | | |
| 32 | | | | 46 | | | |
| Plant food properly cooked for hot holding | | | | Warewashing facilities: installed, maintained, and used; test strips | | | |
| 33 | | | | 47 | | | |
| Approved thawing methods used | | | | Non-food contact surfaces clean | | | |
| 34 | | | | Physical Facilities | | | |
| Thermometers provided and accurate | | | | 48 | | | |
| Food Identification | | | | Hot and cold water available; adequate pressure | | | |
| 35 | | | | 49 | | | |
| Food properly labeled; original container | | | | Plumbing installed; proper backflow devices | | | |
| Prevention of Food Contamination | | | | 50 | | | |
| 36 | | | | Sewage and waste water properly disposed | | | |
| Insects, rodents, and animals not present / outer openings protected | | | | 51 | | | |
| 37 | | | | Toilet facilities: properly constructed, supplied, and cleaned | | | |
| Contamination prevented during food preparation, storage and display | | | | 52 | | | |
| 38 | | | | Garbage and refuse properly disposed; facilities maintained | | | |
| Personal cleanliness | | | | 53 | | | |
| 39 | | | | Physical facilities installed, maintained, and clean | | | |
| Wiping cloths: properly used and stored | | | | 54 | | | |
| 40 | | | | Adequate ventilation and lighting; designated areas used | | | |
| 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: 0 Number of Observed Non-Critical Violations: 0 |
| <p>999. General Comments</p> <p>999 - Comments</p> <p>Observation: No violations at time of inspection.</p> <p>All coolers at 36 to 38 degrees F.</p> <p>All freezers at 0 degrees F or below.</p> <p>All prepackaged foods.</p> | |
| Person in Charge (Signature) |  |
| | Date 04/10/2024 |
| Inspector (Signature) |  |
| | Date 04/10/2024 |

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