



**Cheyenne/Laramie County Health Department**  
**Division of Environmental Health**  
**100 Central Ave**  
**Cheyenne, Wyoming 82007**  
**307-633-4090 Fax 307-633-4038**

License Posted:    Yes    No

Inspection Posted    Yes    No

Owner:		Establishment:	
Address:			
Establishment Id:	Inspector:	Date:	Inspection Time:

**CRITICAL ITEMS** relate directly to foodborne illness.

<p>1. Food supplies:</p> <ul style="list-style-type: none"> <li>a. Approved source</li> <li>b. Containers free of damage, dents, swells.</li> <li>c. Free of spoilage &amp; adulteration.</li> <li>d. HAACP plan for MAP</li> <li>e. Consumer advisory for service of undercooked meats</li> </ul>
<p>3. Temperature Control:</p> <ul style="list-style-type: none"> <li>a. Cooling procedures.</li> <li>b. Rapid reheat &gt;165 F.</li> <li>c. Hot holding &gt;140 F.</li> <li>d. Cold holding &lt; 41 F.</li> <li>e. Adequate cooking.</li> <li>f. Time as control.</li> <li>g. Product temperature tested</li> </ul>
<p>4. Facilities to maintain product temperatures.</p>
<p>6. Potentially hazardous food properly thawed.</p>
<p>7. Re-service and cross contamination</p> <ul style="list-style-type: none"> <li>a. Unwrapped and potentially hazardous foods not reserved.</li> <li>b. Cross contamination from equipment, produce washed.</li> </ul>
<p>11. Employee health:</p> <ul style="list-style-type: none"> <li>a. Sick employees restricted from handling food and utensils.</li> <li>b. Cuts, burns, bandages covered.</li> </ul>
<p>12. Employee practices: <b>Frequent Handwashing Required</b></p> <ul style="list-style-type: none"> <li>a. Hands washed as needed</li> <li>b. Good hygiene practices, no common towels</li> <li>c. Smoking, eating, drinking.</li> <li>d. Demonstration of knowledge</li> <li>e. Handling of ready-to-eat foods minimized.</li> </ul>
<p>20. Dishwashing and sanitizing:</p> <ul style="list-style-type: none"> <li>a. Proper setup of three-compartment sink.</li> <li>b. Dishmachine final rinse temperature.</li> <li>c. In place equipment properly sanitized.</li> </ul>
<p>27. Water Supply:</p> <ul style="list-style-type: none"> <li>a. Safe adequate water supply.</li> <li>b. Hot and cold water under pressure provided at all times.</li> </ul>
<p>28. Sewage and wastewater disposal.</p>
<p>30. Cross Connection, back siphonage, backflow.</p>
<p>31. Handwashing sinks &amp; toilet facilities:</p> <ul style="list-style-type: none"> <li>a. Handwashing sinks and toilets provided.</li> <li>b. Handwashing sinks accessible.</li> <li>c. Hand soap, dispensed hand towels, air dryer.</li> </ul>
<p>35. Pest Control:</p> <ul style="list-style-type: none"> <li>a. Evidence of rodents.</li> <li>b. Evidence of insects.</li> <li>c. Pest control and pesticide application.</li> <li>d. Prohibited animals.</li> </ul>
<p>41. Chemical handling:</p> <ul style="list-style-type: none"> <li>a. Properly labeled.</li> <li>b. Stored separately.</li> <li>c. Properly used.</li> </ul>

**NON-CRITICAL ITEMS** can become serious problems.

<p>2. Food containers properly labeled.</p>
<p>5. Accurate conspicuous thermometers where required.</p>
<p>8. Food protected, covered, off floor, Proper storage</p>
<p>9. Proper utensils provided &amp; used.</p>
<p>10. In-use dispensing utensils properly stored.</p>
<p>13. Clean clothes, aprons, hair restraints, authorized personnel.</p>
<p>14. Food contact surfaces designed, constructed &amp; maintained.</p>
<p>15. Non-food contact surfaces designed, constructed &amp; maintained.</p>
<p>16. Dishwashing facilities designed, constructed, &amp; maintained.</p>
<p>17. Dishwashing facilities provided w/ thermometers, test strips &amp; gauges.</p>
<p>18. Dishes &amp; utensils pre-flushed, scraped &amp; soaked.</p>
<p>19. Wash, rinse water: clean &amp; proper temperature.</p>
<p>21. Wiping cloths: clean, use restricted.</p>
<p>22. Food contact surfaces of equipment clean, free or abrasives and detergents.</p>
<p>23. Non-food contact surfaces &amp; utensils clean.</p>
<p>24. Storage and handling of clean equipment and utensils.</p>
<p>25. Single service articles properly stored, dispensed and used.</p>
<p>26. No re-use of single service articles.</p>
<p>29. Plumbing properly installed and maintained.</p>
<p>32. Toilet rooms enclosed, self closing doors, toilet paper, &amp; waste Receptacle. Fixtures clean and in good repair.</p>
<p>33. Receptacles covered, adequate number, insect/rodent proof &amp; maintained.</p>
<p>34. Outside storage enclosures properly constructed, maintained &amp; clean.</p>
<p>36. Floors constructed, clean, good repair. Base cover provided.</p>
<p>37. Walls and ceilings constructed, clean, good repair.</p>
<p>38. Lighting adequate, shields provided.</p>
<p>39. Rooms and equipment vented as required.</p>
<p>40. Employee personal items properly stored and separated.</p>
<p>42. Premises clean, maintained, free of unnecessary items. Cleaning and Maintenance equipment properly stored. Authorized personnel.</p>
<p>43. Complete separation of living quarters &amp; laundry, from food areas.</p>
<p>44. Clean and soiled linens properly stored.</p>

**Inspection Type:**

Regular \_\_\_\_\_ Followup \_\_\_\_\_ Investigation \_\_\_\_\_ Other \_\_\_\_\_.

**Follow-up Needed:**                      Yes                      No