

# AGENDA

## REGULAR MEETING OF THE BOARD OF HEALTH

Thursday, November 16, 2023 at 5:30pm  
Conference Room at 405 Grand Avenue, Laramie,  
Wyoming.

**SPECIAL ACCOMMODATIONS.** This facility is wheelchair accessible and accessible parking spaces are available. Requests for accommodations or interpretive services must be made at least 24 hours prior to this meeting. Please contact the City Clerk's office at 307-721-5220 for further information.

City Clerk is inviting you to a scheduled Zoom meeting.

**Join Zoom Meeting**

Join from a PC, Mac, iPad, iPhone or Android device:

Please click this URL to join. <https://cityoflaramie.zoom.us/j/84364234566?pwd=bDFGM01uN2RDdzFySVNxSU8vYVAYOT09>

Webinar ID: 843 6423 4566

Passcode: 859812

Or One tap mobile:

+12532050468,,84364234566# US

+12532158782,,84364234566# US (Tacoma)

### **1. Call to Order and Roll Call**

Documents:

[11.16.23 PBOH Notice of Public Meeting.pdf](#)

### **2. APPROVAL OF AGENDA AND MINUTES**

#### **2.A. Consideration of Changes in Agenda and Setting the Agenda**

A. MOTION BY \_\_\_\_, seconded by \_\_\_\_, that the following changes to the Agenda be approved:

B. MOTION BY \_\_\_\_, seconded by \_\_\_\_, that the Agenda be set as submitted or changed.

**2.B. Minutes from the August 17, 2023 Board of Health Meeting**

Recommended Motion:

I move to approve the minutes from the August 17, 2023 Board of Health meeting.

Documents:

[BOH Minutes 8-17-23.pdf](#)

**3. Public Comments on Non-Agenda Items - No action will be taken**

**4. Board of Health and Staff Reports and Comments**

**4.A. Updates from the Environmental Health Inspector**

Documents:

[Current Inspection Portfolio.pdf](#)  
[Inspection Tracker.pdf](#)  
[Cody rep 08.18.23-11.13.23.pdf](#)

**5. Disclosures**

**6. Business**

**6.A. Old Business**

**6.B. New Business**

**7. Date for Next Regular Meeting -February 15, 2024 at 5:30 pm**

**8. Adjourn**

SPECIAL ACCOMMODATIONS. This facility is wheelchair accessible and accessible parking spaces are available. Requests for accommodations or interpretive services must be made at least 24 hours prior to this meeting. Please contact the City Clerk's Office at 307-721-5220 for further information.

## NOTICE OF REGULAR MEETING OF THE BOARD OF HEALTH

Notice is hereby given that the City of Laramie **Board of Health Regular Meeting** will be held in person and via Zoom Thursday, **November 16, 2023, at 5:30 p.m.**, at 405 Grand Ave, Annex Conference Room and via Zoom Webinar ID #843 6423 4566 Passcode #859812. The agenda has been posted at [www.cityoflaramie.org/agendacenter](http://www.cityoflaramie.org/agendacenter). Please contact City Clerk's Office at 307-721-5220 for further information.

Stay connected with city hall and your municipal government! Sign up for notices and announcements about what's going on in Laramie at Notify Me • Laramie, WY • [Notify Me • Laramie, WY • CivicEngage \(cityoflaramie.org\)](#)

Clerk:/s/Nancy Bartholomew, CMC City Clerk

Advertised: November 8, 2023, published in the newspaper Laramie Boomerang.  
####

**CITY OF LARAMIE, WYOMING  
BOARD OF HEALTH REGULAR MEETING MINUTES**

**AUGUST 17, 2023**

**1. Call to Order and Roll Call**

Regular Meeting of the Board of Health was called to order by Chair Wambeke at 5:31 p.m.

Present: Dr. William M. Comly, Emmalee Moore, Aaron Taff (arrived at 5:41 pm), and Becce Wambeke. Absent: None. One vacant seat.

Staff Liaison: Sharon Cumbie (present).

Staff: Nancy Bartholomew, City Clerk; and Cody Talbott, Environmental Health Specialist.

**2. Election of Chair and Vice-Chair**

Election of Chair:

Dr. Comly nominated Becce Wambeke for chair.

MOTION BY COMLY, seconded by Moore, to appoint Commissioner Wambeke to the position of Chair for the Board of Health.

MOTION CARRIED by voice vote.

Election of Vice-Chair:

Dr. Comly nominated himself as vice-chair.

MOTION BY MOORE, seconded by Wambeke, to appoint Commissioner Comly to the position of Vice-Chair for the Board of Health.

MOTION CARRIED by voice vote.

**3. Approval of Agenda and Minutes**

**3.A. Consideration of Changes in Agenda and Setting the Agenda**

MOTION BY COMLY, seconded by Moore, that the Agenda be set as written.

MOTION CARRIED by voice vote.

**3.B. Minutes from the May 18, 2023 Board of Health Meeting**

MOTION BY MOORE, seconded by Comly, to approve the minutes from the May 18, 2023 meeting.

MOTION CARRIED by voice vote.

**4. Public Comments on Non-Agenda Items- No action will be taken**

None.

**CITY OF LARAMIE, WYOMING  
BOARD OF HEALTH REGULAR MEETING MINUTES**

**AUGUST 17, 2023**

**5. Board of Health and Staff Reports and Comments**

**5.A. Updates from Health Inspector**

Cody Talbott, Environmental Health Inspector provided reports for total inspections, violations report, and current inspection portfolio.

Member Taff joined at 5:41 pm.

**6. Disclosures**

None.

**7. Business**

**7.A Old Business**

**7.B. New Business**

Cumbie mentioned that we received one application for the vacant position.

**8. Date for Next Regular Meeting- November 16, 2023 at 5:30 p.m.**

**9. Adjourn**

MOTION BY TAFF, seconded by Moore, to adjourn.

MOTION CARRIED by voice vote.

Board adjourned at 5:45 p.m.

Minutes taken by:

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Nancy Bartholomew, City Clerk

Inspections from 8-18-23 to 11-16-23

Laramie Soup Kitchen- no violations noted, compliant

Applebee's- no violations noted, compliant

Insomnia Cookies- no violations noted, compliant

The Comfort Kitchen- pre-opening, licensing; compliant

Einstein's Brothers Bagels- no violations noted, compliant

Elements- no violations noted, compliant

Taqueria Los Primos- no violations noted, compliant

Coppers Bar- no violations noted, compliant

Altitude- critical violations, corrected during inspection, compliant

VFW Post #2221- no violations noted, compliant

Sushi Boat- critical violation corrected during inspection

Laramie Community Rec Center Outdoor- no violations noted, compliant

Laramie Community Rec Center Concessions- no violations noted, compliant

Rendezvous- no violations noted, compliant

Encore Café- critical violation corrected during inspection, compliant

2nd Street Café- no violations noted, compliant

Washakie Center- non-critical violation, corrected during inspection, compliant

Elementary Central Cafeteria- no violations noted, compliant

Whiting High School- Foods service, preparation and delivery by Central Cafeteria, compliant

Snowy Range Academy- Foods service, preparation and delivery by Central Cafeteria, compliant

Laramie Montessori School- Foods service, preparation and delivery by Central Cafeteria, compliant

UW Lab School- Foods service, preparation and delivery by Central Cafeteria, compliant

Linford Elementary School- no violations noted, compliant

Laramie Middle School- no violations noted, compliant

UW War Memorial Fieldhouse- no violations noted, compliant

UW War Memorial Stadium- no violations noted, compliant

Pizza Hut (Mobile)- no violations noted, compliant

Doc's Mexican Food & Mini Donuts- no violations noted, compliant

Laramie High School- no violations noted, compliant

Laramie High School Culinary Kitchen- no violations noted, compliant

Indian Paintbrush Elementary School- no violations noted, compliant

Delta Delta Delta Sorority- critical violation corrected during inspection, compliant

Wyoming Rib & Chop- non-critical violations, requiring follow-up inspection

Spring Creek Elementary School- no violations noted, compliant

Kappa Kappa Gamma Sorority- critical violation corrected during inspection, compliant

San Luis Mexican Restaurant- non critical violations requiring follow-up inspection; critical violations corrected during inspection

Slade Elementary School- no violations noted, compliant

Chi Omega Sorority- no violations noted, compliant

Beitel Elementary School- no violations noted, compliant

Sigma Nu Fraternity- non critical and critical violations corrected during inspection, compliant

Ranger Liquor Mart & Bar- no violations noted, compliant

AmericInn Lodge & Suites- non-critical violations corrected during inspection, compliant

La Morenita- Licensing inspection, compliant

Petro Iron Skillet Restaurant- critical and non-critical violations corrected during inspection, compliant

Petro Truckers Store- no violations noted, compliant

Petro Fuel Island- no violations noted, compliant

Laramie High School Concessions- no violations noted, compliant

UW Conference Center- critical violation, corrected during inspection, compliant

Best Western Inn & Suites- no violations noted, compliant

Day's Inn- no violations noted, compliant

Spring Wind Assisted Living- no violations noted, compliant

307 Meat Company- no violations noted, compliant

Sigma Alpha Epsilon – no violations noted, compliant

Wyoming Rib & Chop- follow-up inspection, violations corrected, compliant

Perkins Family Restaurant- no violations noted, compliant

Quality Inn & Suites- no violations noted, compliant

On the Hook Fish & Chips Headquarters- critical violation corrected during inspection, compliant

Bejo Dua- no violations noted, compliant

Laramie community Ice & Event Center- no violations noted, compliant

Parlor Bar- no violations noted, compliant

Elkhorn Bar- no violations noted, compliant

Cowboy Bar- no violations noted, compliant

Burger King- no violations noted, compliant

San Luis Mexican Restaurant- follow-up inspection, violations corrected, compliant

McDonald's- Grand Ave- no violations noted, compliant

Freddy's- no violations noted, compliant

Mingles- no violations noted, compliant

Wal Mart-Deli- no violations noted, compliant

Wal Mart-Bakery- no violations noted, compliant

Wal Mart- Meat- no violations noted, compliant

Wal Mart- Prepackaged/Grocery- no violations noted, compliant

Lovejoy's Bar & Grill- critical violation corrected during inspection, compliant

Wendy's Pilot Travel Center- critical violation corrected during inspection, non-critical violations requiring follow-up inspection.

Pilot Travel Center- no violations noted, compliant

Plainsmen Plates- pre-opening and licensing inspection, compliant

Sugar Mouse Cupcake House- critical violations corrected during inspection, non-critical violation requiring follow-up inspection

Arby's- critical violation corrected during inspection, non-critical violation requiring follow-up inspection

Turtle Rock Coffee- no violations noted, compliant

Lanny's Homemade Ice Cream- no violations noted, compliant

Coal Creek Uptown- no violations noted, compliant

The Grounds Internet & Coffee Lounge- non-critical violation requiring follow-up inspection

Hilton Garden Inn- change of ownership inspection, no violations noted, compliant



Corona Village- no violations noted, compliant

Studio City Cinema- no violations noted, compliant

Thai Spice- critical violation, corrected during inspection, compliant

Born in a Barn- no violations noted, compliant

Subway- Adams Street- critical violation corrected during inspection, compliant

Subway- 3<sup>rd</sup> Street- critical violation corrected during inspection, compliant

Maria's Mexican Grill & Cantina- complaint inspection requiring follow-up inspection

Book & Bean- no violations noted, compliant

Coal Creek coffee company- no violations noted, compliant

Peking- no violations noted, compliant

Pokes Pub- no violations noted, compliant

Jersey Mike's Subs- critical violation corrected during inspection, compliant

Wendy's of Laramie- no violations noted, compliant

Sugar Mouse Cupcake House- follow-up inspection, violations corrected, compliant

Maria's Mexican Grill & Cantina- follow-up inspection, violations corrected, compliant

Stray Dogs- pre-opening and Licensing inspection, compliant

Taco John's- no violations noted, compliant

Masonic Temple- no violations noted, compliant

Sunshine Coffee- pre-opening and licensing- no violations noted, compliant

Burger King- pre-opening/licensing/change of ownership inspection- non-critical violations requiring follow-up inspection, critical violation corrected during inspection

Burger King- Follow-up inspection, violations still requiring reinspection

Wendy's Pilot Travel Center- follow-up inspection, violations corrected, compliant

Arby's- follow-up inspection, violations corrected, compliant

McAlister's Deli- no violations noted, compliant

Jimmy John's- no violations noted, compliant

Taco Bell- no violations noted, compliant

Dickey's Barbeque- no violations noted, compliant

The Chocolate Cellar- no violations noted, compliant

Chalk N' Cheese- no violations noted, compliant

Chaco's Tacos- no violations noted, compliant

Daylight Donuts- no violations noted, compliant

Laramie Care Center- no violations noted, compliant

Chipotle- pre-opening and licensing inspection, compliant

Elk's #582- no violations noted, compliant

McDonald's Snowy Range RD- no violations noted, compliant

Eppson Center for Seniors- critical violation corrected during inspection, compliant

Sonic Drive Inn- non-critical violation corrected during inspection, compliant

Chili's- critical violations corrected during inspection, compliant

Papa John's Pizza- no violations noted, compliant

New Mandarin- critical violation corrected during inspection, compliant

Mr. Taco Loko- Critical violations corrected during inspection, compliant

Little Caesar's Pizza- non-critical violation corrected during inspection, compliant

Mr. Jim's Pizza- no violations noted, compliant

O'Dwyer's Public House- critical violation corrected during inspection, compliant

Plainsmen Plates- no violations noted, compliant

Burger King- Follow-up inspection, violations corrected, compliant



Date	Routine	Follow-up	Complaint	New	Temp Permits	Temp Inspections	Risk Assessment	Consults	Train/W	Plan Review
4-17-18 to 6-28-18	52	20	2	7	79		39			
6-29-18 to 7-19-18	16	4	1	1	21	21	15	5	2	
7-20-18 to 8-30-18	28	12	2	4	20		28	6	5	
8-31-18 to 9-27-18	24	9		4	7	3	24	2	1	
9/27/18 to 10-18-18	26	1		2	6		20		1	
10/19/2018 to 11-15-18	32	4	1	2	3		30	3	1	
11/16/2018 to 2/21/19	86	12	1	2	4		27	2	1	5
2/25/2019 to 5-16-19	71	7		8	21		103	5		12
5/17/2019 to 8-22-19	87	8	2	4	98	23	29	13	2	4
8/23/2019 to 11-21-19	90	5	3	12	34	5	92	5	4	3
11-22-19 to 2-20-2020	80	4		4			13	13		3
2/21/2020 to 8-20-2020	136	3	1	14	34		120	121	1	9
8/21/2020 to 11-19-2020	107	1		4	9		75	16		3
11-20-20 to 5-20-21	156	9		9	5		98	38		11
5/20/2021 to 8-26-21	95	6		5	68	24	70	17		6
8-27-21 to 11-18-21	102	4	2	3	9		66	20		1
11/19/2021 to 5/19/22	161	7	2	5	15	1	89	24		5
5/20/2022 to 8-25-22	88	9		9	98	28	71	10		8
8/26/2022 to 11-17-22	104	4		5	25	3	65	7	1	5
11/18/2022 to 02-16-23	79	5		5	5		33	12		
2/17/2023 to 5-18-23	85	5	2	7	18		55	9		7
5-19-23 to 8-17-23	80	3		4	96	25	60	7		5
8-18-23 to 11-16-23	111	8	2	8	20	5	65	13	2	4

Business Name	Inspection Date	Inspector Name	Violation	PDC
BURGER KING #2178	10/25/2023	Cody Talbott	Foods are at proper initial internal temperature when removed from temperature control and are consumed or discarded as required	Observation: Sliced tomatoes and shredded lettuce were not properly label for discard time under time as public control. Foods were discarded.
BURGER KING #2178	10/25/2023	Cody Talbott	Non-food contact surfaces	Observation: 1. Ceiling tiles had food debris present and need to be cleaned. 2. Wall next to cooler and hand sink need to be cleaned as debris observed. 3. Floor had food debris present at time of inspection which was during service; however grease and food debris next to fryer and char-broiler needs to be cleaned. 4. Sides and underneath fryer equipment need to be cleaned as grease has accumulated. 5. General cleaning of floor, coving and walls through kitchen and office needs to be cleaned with frequency addressed.
BURGER KING #2178	10/25/2023	Cody Talbott	Plumbing system repaired according to law	Observation: Toilet in women bathroom was leaking out of automatic valve and according GM unit would not shut-off after flushing. Repairs must be conducted. Restroom was locked and not made available to public with men's restroom available as unisex.
BURGER KING #2178	10/25/2023	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood over the Char-broiler had considerable build-up of grease and carbon on filters, piping, nozzles and interior of hood which needs cleaning and frequency of cleaning addressed.
BURGER KING #2178	10/30/2023	Cody Talbott	Non-food contact surfaces	Observation: 1. Ceiling tiles have been cleaned. 2. Wall next to cooler and hand sink have been cleaned. 3. Additional cleaning needs to be completed on the wall next to fryer and char-broiler. 4. Additional cleaning of equipment needs to be completed. 5. Additional cleaning of floors, coving and walls including office which had food debris present.
BURGER KING #2178	10/30/2023	Cody Talbott	Plumbing system repaired according to law	Observation: Violation not corrected. Extension until 11-1-23 for follow-up inspection.
BURGER KING #2178	10/30/2023	Cody Talbott	Floor, wall, ceiling surface characteristics	Observation: 1. Service window molding still needs repairs conducted. 2. Holes/penetrations in walls and ceiling need to be sealed.
BURGER KING #2178	10/30/2023	Cody Talbott	Ventilation hood systems, filters	Observation: Interior of the hood has had minimal cleaning conducted. Filters, piping and nozzles still need cleaning conducted.
SAN LUIS MEXICAN RESTAURANT LLC	9/11/2023	Cody Talbott	Hand drying provision	Observation: There were no disposable paper towels available at the hand wash station. Towels were stocked upon request.
SAN LUIS MEXICAN RESTAURANT LLC	9/11/2023	Cody Talbott	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	Observation: Walk-in cooler was not maintaining foods below the 41 F required as foods were ranging in temperature between 37 F (meat thawing) and 43 F. Prepared foods at 41 F or higher were discarded during inspection. Unit thermostat was turned down during inspection and unit was cooling at the completion of inspection. inspector will conduct follow-up inspection to ensure cold holding is compliant.
SAN LUIS MEXICAN RESTAURANT LLC	9/11/2023	Cody Talbott	Foods are cooled using appropriate methods	Observation: Large pan of cooked cheese dip observed on prep counter temping 120 F. Discussed cooling method with employees to include smaller sizes and placing items in ice/water bath. Dip was divided into 3 separate pans and placed in ice/water bath for cooling during the inspection.
SAN LUIS MEXICAN RESTAURANT LLC	9/11/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: 10 pound chub of ground beef observed on counter which had been out of temperature control for over 12 hours and temped 70 F. Product was voluntarily denatured and discarded. Replacement product was properly placed in walk-in cooler for thawing.
SAN LUIS MEXICAN RESTAURANT LLC	9/11/2023	Cody Talbott	Non-food contact surfaces	Observation: The following areas need to have cleaning issues addressed: 1. Steam table, floor and wall next to the unit have food debris present. 2. Walk-in cooler floor has food debris present. 3. Table mounted can opener has food debris present. 4. Reach-in upright cooler needs to be cleaned as food debris observed throughout the unit.
SAN LUIS MEXICAN RESTAURANT LLC	9/11/2023	Cody Talbott	Ventilation hood systems, drip prevention	Observation: Ventilation hood, piping and nozzles needs to be cleaned as grease is accumulating.

SAN LUIS MEXICAN RESTAURANT LLC		9/11/2023	Cody Talbott	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	Was surveillance conducted on meat/poultry? Were there any meat/poultry compliance violations found, including sampling, retaining product or disposal of product? If so, describe (include total pounds) 10 pounds of ground beef voluntarily discarded for temperature abuse/improper thawing.
LOVEJOY'S BAR & GRILL		10/5/2023	Cody Talbott	Foods are cooled using appropriate methods	Observation: Chicken gravy in plastic gallon jar with lid in place was stored in walk-in cooler temped 109 F; product was placed in ice water bath with frequent stirring to ensure proper cooling is met.
ARBY'S #5009027		10/10/2023	Cody Talbott	Hand drying provision	Observation: Hand wash stations were not properly stocked with disposable paper towels at the time inspection. Employees stocked paper towel dispenser during inspection.
ARBY'S #5009027		10/10/2023	Cody Talbott	Non-food contact surfaces	Observation: the following areas need cleaning addressed: 1. Floor through kitchen needs to be cleaned including behind equipment as food debris observed. 2. Prep and slicer cooler need to be cleaned as food debris and packaging material including spillage observed. 3. Floor drains including three compartment sink and soda dispensing units including under counter drain at customer service area had food and possible bacteria growth observed.
ARBY'S #5009027		10/10/2023	Cody Talbott	Plumbing system maintained in good repair	Observation: Three compartment sink faucet valve was leaking and needs to be repaired.
PERKINS FAMILY RESTAURANT - LARAMIE		8/30/2023	Cody Talbott	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	Observation: Walk-in cooler had variable temperature within the unit; foods stored next to walk-in cooler were temping 42-45 F. Cut/sliced tomatoes, cut leafy greens, diced ham, sliced ham and corned beef were voluntarily discarded. Other foods were moved away from door were temperature was below 40 F. Service/maintenance was called in for tomorrow during the inspection.
PERKINS FAMILY RESTAURANT - LARAMIE		8/30/2023	Cody Talbott	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	Was surveillance conducted on meat/poultry? Were there any meat/poultry compliance violations found, including sampling, retaining product or disposal of product? If so, describe (include total pounds) approximately 10 pounds of cooked ham and 2 pounds of cooked corned beef were voluntarily discarded for improper cold holding.
UW CONFERENCE CENTER		9/18/2023	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Foods were properly date marked; however there were multiple (13) containers of prepared foods which were past the discard date requirement and were discarded during the inspection.
LITTLE CAESARS PIZZA		11/7/2023	Cody Talbott	Non-food contact surfaces	Wall behind prep/make cooler and next to had hand sink had food debris present and need to be cleaned with frequency addressed. Ceiling tiles in oven area need to be on a replacement schedule as they are smoke/grease stained.
SUSHI BOAT LLC. DBA: SUSHI BOAT		8/24/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection. Supply bucket changed, machine primed and tested 100 ppm.
WENDY'S PILOT TRAVEL CENTER		10/5/2023	Cody Talbott	Time as a public health control. Written procedures prepared in advance and made available to the regulatory authority that specify methods of compliance	Observation: Prep cooler were cheese, sliced tomatoes, lettuce, sauces and condiments are stored was not holding temperature as foods temped approximately 60 F; Wendy's GM indicated that establishment is using time as a public control with foods discarded after 4 hours. Inspector discussed with Wendy's GM and Site GM that when using time as public control their has to be a written plan in place including date, time and temperature when removed from control. Additionally foods must be discarded if they reach 70 F not dependent on amount time out of control and product must be discarded; not returned to cooler. Date/time stickers were placed on product and temperature had written with temperature monitoring to be conducted. Smaller more frequent stocking will limit the amount of food waste.
WENDY'S PILOT TRAVEL CENTER		10/5/2023	Cody Talbott	Non-food contact surfaces	Observation: 1.Fry station had considerable build-up of grease on equipment (both internally and externally) and oil oil needs to be changed as substantial smoke was being produced during cooking. 2. Ceiling tiles and ventilation ducts had accumulation of lint and dust. 3. Inside of prep cooler had food debris present and need to be cleaned.
WENDY'S PILOT TRAVEL CENTER		10/5/2023	Cody Talbott	Ventilation hood systems, drip prevention	Observation: Ventilation hood needs to be cleaned including filters, piping, nozzles and exterior.

EPPSON CENTER FOR SENIORS		11/6/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine sanitizer was not testing within requirements upon inspection. Supply bucket was diluted and nearly empty. New supply bucket was installed, machine primed and tested between 50-100 ppm chlorine. Machine maintenance needs to be conducted as air gaps were observed in supply line.
SONIC DRIVE INN		11/6/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor drains including drains for 3 compartment sink and front of kitchen/soda dispenser had food debris and possible contamination observed. Employees cleaned drains during inspection.
MR. TACO LOKO		11/7/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: Hand wash sink was not accessible at the time of inspection as utensil (strainer) was in the sink as well as food debris. Hand wash sink is for hand washing only and must be properly stocked, supplied and accessible.
MR. TACO LOKO		11/7/2023	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Raw meats including chicken, chorizo and sausage were stored above ready to eat foods in the reach-in cooler. Discussed with employees that foods need to be stored based on cooking temperature with raw meats and shell eggs stored below ready to eat foods. Reach-in cooler was reorganized to prevent possible cross contamination.
ALTITUDE		8/23/2023	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Kitchen foods were properly to prevent cross contamination but foods stored in walk-in cooler were improperly stocked off the truck or from caterings with raw meats stored above ready to eat foods. General manager reorganized cooler during inspection with raw meats stored below ready to eat foods.
ALTITUDE		8/23/2023	Cody Talbott	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	Observation: Walk-in cooler and prep coolers were maintaining temperature below 41 F; however the Lowboy drawer cooler under the grill with hamburger patties, ribeye steaks and tenderloins temped between 52-56 F. Products were voluntarily discarded. Refrigeration unit needs to be repaired or have condenser replaced as fins are damaged.
ALTITUDE		8/23/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Date marking was not observed on cut tomatoes, rice, and other potentially hazardous foods in the kitchen line coolers. Foods were date marked with production date by cook during the inspection.
ALTITUDE		8/23/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine as bucket was empty; supply bucket changed, machine primed and tested 100 ppm.
ALTITUDE		8/23/2023	Cody Talbott	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	Was surveillance conducted on meat/poultry? Were there any meat/poultry compliance violations found, including sampling, retaining product or disposal of product? If so, describe (include total pounds) 3.90 pounds of ground beef patties and 7.65 pounds of whole muscle beef were voluntarily denatured and discarded for improper cold holding.
MARIA'S MEXICAN GRILL AND CANTINA LLC		10/17/2023	Cody Talbott	Sewage disposed of according to law	Observation: Sewage or product from grease trap in the basement was observed stored in 2 five a gallon buckets, mop bucket and trash can with liner. This is not to be stored but disposed.
MARIA'S MEXICAN GRILL AND CANTINA LLC		10/17/2023	Cody Talbott	Physical facilities maintained clean: Cleaning frequency, restrictions, and methods	Observation: The basement/crawl space had food debris, stored equipment, decorations, and unused kitchen equipment which was limiting movement, possible pest harborage/attractant and presenting possible fire hazards. Crawl space needs to be cleaned and organized with articles removed which are not going to be used within the facility.
SUBWAY OF LARAMIE #13033		10/17/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli slicer had food debris and biofilm present including on the blade. employees cleaned and sanitized the equipment during the inspection.
O'DWYERS PUBLIC HOUSE		11/8/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not properly dispensing chlorine at the time of inspection. Siphon tube on sanitizer pump and chlorine supply were replaced, machine primed and tested 100 ppm. As a repeat violation discussed with owners that weekly monitoring of machine should be conducted.
WRCH-LARAMIE, LLC DBA WYOMINGS RIB & CHOP HOUSE		9/6/2023	Cody Talbott	Non-food contact surfaces	Observation: The kitchen cook-line needs to be deep cleaned behind and underneath both the cooking/frying equipment as well as the prep coolers, hot hold and chicken stations opposite of the cook-line as food debris and grease is accumulating.

WRCH-LARAMIE, LLC DBA WYOMINGS RIB & CHOP HOUSE		9/6/2023	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood filters cleaning is meeting requirements however exterior of hood, piping, nozzles and back wall need to be cleaned as grease and carbon build-up was observed.
DELTA DELTA DELTA		9/6/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Late plates were properly date marked; however opened containers of yogurt, cut leafy greens, soft cheeses and deli meats were not properly date marked with opening date. Chef date marked products during inspection with opening/prep date.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S		11/6/2023	Cody Talbott	Cooked PHF/TCS food cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below in 6 hours	Observation: Rice on cooling rack in walk-in cooler temped between 79-87 F on three different pans; which was just prior to the 2 hours; rice was returned to oven for reheating and then start over cooling. Rice was more than 2 inches thick; discussed with management and employees to cool rice in shallow sheet pans and allow adequate airflow.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S		11/6/2023	Cody Talbott	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	Observation: Prep cooler on the line had tripped the breaker and was not holding foods below the 41 F. All foods were discarded including approximately 2 pounds of grilled chicken which were temping 53 F.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S		11/6/2023	Cody Talbott	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	Was surveillance conducted on meat/poultry? Were there any meat/poultry compliance violations found, including sampling, retaining product or disposal of product? If so, describe (include total pounds) 2 pounds of grilled chicken were voluntarily discarded for improper cold holding.
AMERICINN LODGE & SUITES		9/15/2023	Cody Talbott	Storage and maintenance of wet and dry wiping cloths	Observation: Employee was using Pine sol as sanitizer for wiping bucket which is not an approved sanitizer, Employee dumped bucket, cleaned and used the automatic dispensing Quat unit which tested 200 ppm for wiping bucket.
AMERICINN LODGE & SUITES		9/15/2023	Cody Talbott	Bulk milk container dispensing tubes cut appropriately	Observation: One of the bulk milk dispensing tubes was not properly cut diagonally. Employee removed product and replaced with properly cut tube.
SUBWAY #33885		10/17/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli slicer used earlier in the day for slicing meats had food debris observed on the back slide of the blade guard and also on the top and bottom of the product rest. Discussed cleaning and sanitizing frequency requirement of interrupted use equipment with employees. Slicer was cleaned and sanitized during inspection.
WASHAKIE CENTER		8/30/2023	Cody Talbott	Bulk milk container dispensing tubes cut appropriately	Observation: Two bulk dispensing tubes were not properly cut diagonally. Tubes were cut diagonally or product removed from bulk dispensing during inspection to be used by kitchen.
JERSEY MIKE'S SUBS		10/19/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Back-line slicer had food debris observed on the back of the slicing blade and guard; unit had been used the day prior to inspection. Not in use and stored equipment must be cleaned and sanitized after use. In use equipment is required to be cleaned and sanitized every 4 hours. Slicer was cleaned and sanitized during inspection.
ENCORE CAFE		8/29/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: Hand wash sink had sanitizing bucket stored in sink and mop bucket was directly in front of sink upon entry for inspection. Employee moved sanitizer and mop buckets upon request and employees were observed washing hands during inspection.
THAI SPICE		10/12/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Ice machines in both Boba Cafe and kitchen, food storage/prep containers and utensils were clean and sanitary. However produce slicer/shredded had dried food debris present at time of inspection, equipment was cleaned during inspection.
PETRO IRON SKILLET RESTAURANT		9/15/2023	Cody Talbott	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Packaged raw ground beef improperly stored above whole muscle pork chops in the walk-in cooler. Ground beef was moved below and separately from pork.
PETRO IRON SKILLET RESTAURANT		9/15/2023	Cody Talbott	Foods are cooled using appropriate methods	Observation: Two metal pans with baked potatoes were observed cooling in walk-in cooler, potatoes temping 74-80 F after 2 hours after cooking and product was overcrowded for proper cooling. Potatoes were placed in ice/water to ensure proper cooling.
PETRO IRON SKILLET RESTAURANT		9/15/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: Frozen vacuum packaged salmon was observed thawing in walk-in cooler which had not been properly removed from packaging to prevent possible Clostridium botulinum. Packages were opened during inspection.
ON THE HOOK FISH AND CHIPS HQ		9/21/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: ?Chemical dish machine was not dispensing chlorine at the time of inspection. Technician notified for maintenance during inspection, establishment will notify inspector when corrected. In the interim facility will conduct all ware washing using three compartment sink with Quat as sanitizer which tested 400 ppm.



THE SUGAR MOUSE CUPCAKE HOUSE		10/9/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: A container of beef stew was observed thawing in hand wash sink; hand wash sink is for hand washing only. Foods need to be thawed under temperature control, under continual flow cold water or as part of the cooking process. Food was moved to refrigerator upon request.
THE SUGAR MOUSE CUPCAKE HOUSE		10/9/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Commercially processed chicken salad was not date marked after opening; employee indicated product was opened past Thursday; product was marked 10/5 during inspection. Discussed with Rosie that potentially hazardous from opened commercial containers are required to be date marked with opening date and discarded after 7 days.
THE SUGAR MOUSE CUPCAKE HOUSE		10/9/2023	Cody Talbott	Non-food contact surfaces	Observation:1. Ceiling, ventilation duct and ceiling fan need to be cleaned as lint/dust and food residue observed. 2. Floor through kitchen/production area needs to be cleaned including underneath and behind equipment. 3. Storage bins and shelves where ingredients stored needs to be cleaned as baking ingredients and foods were accumulating. 4. Cupcake display case including door slides needs to be cleaned as food debris was accumulated.
KAPPA KAPPA GAMMA		9/11/2023	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Raw shell eggs were observed stored directly above original packaged foods in walk-in cooler. Eggs were moved to the bottom shelf below ready to eat foods.
THE GROUNDS INTERNET & COFFEE LOUNGE LLC		10/11/2023	Cody Talbott	Physical facilities maintained in good repair	Observation: 1. Ceiling around the ventilation duct has significant damage which could lead to contamination of food as drywall is exposed with insulation hanging down. Ceiling needs to be repaired and painted to allow for adequate cleaning and prevent possible contamination. 2. Counter top next to hand wash sink and where Panini press is located has damage to mica top with exposed particle wood which no longer cleanable. Counter needs to be replaced. 3. Wall on the North side of office (hallway to seating area) has damaged dry wall and needs to be repaired, mop board or coving installed.
SIGMA NU FRATERNITY EPSILON DELTA CH		9/14/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: The deflector in ice machine had possible bacteria growth observed. Ice machine was cleaned and sanitized using chlorine at 100 ppm. Ice was discarded from machine.
SIGMA NU FRATERNITY EPSILON DELTA CH		9/14/2023	Cody Talbott	Non-food contact surfaces	Observation: Drain for dish machine drain boards had considerable build-up of food debris and possible bacteria growth. Drain was cleaned during inspection. Floor drain for machine also needs to be cleaned and members indicated that drain is going to be placed on weekly cleaning schedule.

POOL

Business Name	Inspection Date	Inspector Name	Violation	PDC
DAY'S INN DBA NND LLC/SPA	8/31/2023	Cody Talbott	Maintained daily when aquatic feature is open	Testing records were not available at the time of inspection facility to start recording testing results.
DAY'S INN DBA NND LLC	8/31/2023	Cody Talbott	Maintained daily when aquatic feature is open	Testing records were not available at the time of inspection facility to start maintaining test records.