

Business Name	Inspection Date	Violation	PDC
NIGHT HERON BOOKS & COFFEEHOUSE	7/9/2021	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	<p>Does this establishment handle or store any meat or poultry products? Yes or No? Yes</p> <p>If so, was surveillance conducted on meat/poultry products to ensure compliance? Yes? Or No? Yes</p> <p>Were there any meat/poultry products sampled? Yes or No? No</p> <p>If so, describe the product and reason for sampling?</p> <p>Were there any meat/poultry products detained or voluntarily disposed of due to a food safety violation? Yes or No? Yes</p> <p>Were there any compliance violations found involving meat/poultry products? Yes? Or No? Yes</p> <p>If so, describe product and the action taken include the total number of pounds involved:</p> <p>Observation: Approximately 1 pound of deli meat was voluntarily discarded due to improper cold holding.</p>
MR JIM'S PIZZA	7/6/2021	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	<p>Observation: Make-line prep cooler was not holding temperature below the 41 F requirement at the time of inspection. Thermostat was turned to lower temperature; bulk foods stored in the bottom of the unit were returned to the walk-in cooler and foods stored in the top over unit were covered. Temperature was lower at the completion of inspection; 43 F but repairs/service may need to be conducted to ensure proper cold holding. The seals on the doors on the bottom of the unit need to be replaced as current seals have extensive damage.</p>
ALICE HARDIE STEVENS CENTER	8/3/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine was not dispensing chlorine at the time of inspection. Supply bottle was tested and supply bottle had been opened since last March then Covid 19 closed the facility for an extended period and the chemical integrity had diminished. A new supply bottle was installed, however the chemical was not being siphoned into the machine; supply or pump tube may have a small hole not allowing the chemical to be drawn into the machine. Facility to sanitize using sink until repairs or maintenance conducted. Inspector will conduct follow-up.</p>
3RD STREET BAR & GRILL	7/14/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine in the kitchen was not dispensing chlorine at the time of inspection as indicated by a failed test strip; the syphon tube was not in contact with the supply container. Chemical syphon tube was adjusted, machine ran multiple times and sanitizer tested 50 ppm chlorine.</p>
LITTLE CAESARS PIZZA	6/30/2021	Outer openings are protected	<p>Observation: The back door to the facility needs to have a permanent sweep attached to prevent pest entry. The establishment had attached an adhesive strips to the old sweep but was not tight fitting or sealing the bottom of the door for preventing pest entry.</p>
LITTLE CAESARS PIZZA	6/30/2021	Non-food contact surfaces	<p>Observation: 1. Floor sinks have been cleaned. 2. Prep cooler has been cleaned. 3. Storage rack has been cleaned. 4. One dough roller rack has been replaced with a new rack; however the second rack in the cooler had debris present and needs to be cleaned or replaced.</p>

LITTLE CAESARS PIZZA	6/30/2021	Floor, wall, ceiling surface characteristics	Observation: 1. Holes have been sealed. 2. The corner covers on the FRP by the prep cooler needs to be installed. 3. The cover plate for the electrical out still needs to be installed.
LITTLE CAESARS PIZZA	6/8/2021	Outer openings are protected	Observation: The back door to the facility needs to have weather stripping replaced at the bottom of the door to prevent pest entry to the facility.
LITTLE CAESARS PIZZA	6/8/2021	Non-food contact surfaces	Observation: The following areas need to be corrected: 1. Floor sinks including the 3 compartment sink (including the wall behind it) and behind the service counter need to be cleaned has debris has accumulated. 2. Prep cooler had food debris present in the bottom of the unit and needs to be cleaned. 3. Storage rack adjacent to the prep cooler hand food debris present on shelving and needs to be cleaned and sanitized. 4. Dough roller rack in the walk-in cooler needs to be cleaned as debris is accumulated.
LITTLE CAESARS PIZZA	6/8/2021	Floor, wall, ceiling surface characteristics	Observation: There were multiple holes in the walls through out the facility from shelving or equipment mounts that need to be sealed to prevent contamination issues and make easily cleanable. 2. The corner cover on the wall at the east end of the prep cooler needs to be re-installed. 3. The coverplate on the electrical outlet needs to be installed next to the dough prep table.
LITTLE CAESARS PIZZA	7/14/2021	Non-food contact surfaces	Observation: Cleaning of dough roller rack in walk-in cooler still not completed.
LITTLE CAESARS PIZZA	7/14/2021	Floor, wall, ceiling surface characteristics	Observation: FRP corner brackets still need to be repaired and light switch cover needs replaced.
LITTLE CAESARS PIZZA	7/14/2021	Outer openings are protected	Observation: Not corrected.
SUSHI BOAT	8/5/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine did not have chemical including detergent or sanitizer connected to the machine at the time of inspection; owner indicated that dishes are prewashed in tote and then sent through the machine; this practice is not an approved method for cleaning and sanitizing. Owner connected detergent and chlorine to the machine, primed and tested 100 ppm.
PAPA JOHN'S PIZZA	5/28/2021	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: The "bubble" fork which was stored on the side of the oven had dried food debris present. Manager indicated that it had not been cleaned or sanitized in the previous 4 hours; fork was taken to the 3 compartment sink, washed and sanitized during the inspection.
ACCOMPLICE LARAMIE LLC	6/23/2021	Non-food contact surfaces	Observation: The following areas need to be cleaned with frequency of cleaning monitored: 1. Floor drains in the kitchen and for the three compartment sink; debris present. 2. Floors in the kitchen need to be cleaned behind cooking and holding equipment as food debris and grease observed. 3. Sides of cooking equipment, underneath the cook-line (char-broiler, flat top and fryer) need to be cleaned as grease and food debris has accumulated. 4. The walls and floors next the east end of the cook-line and next to Auto-Sham need cleaned as food debris was observed.
ACCOMPLICE LARAMIE LLC	6/23/2021	Cleaning of cooking and baking equipment	Observation: Auto Sham had considerable accumulation of food debris including interior, seals and in catch tray. Employee cleaned unit during the inspection.

ACCOMPLICE LARAMIE LLC	6/23/2021	Floor, wall, ceiling surface characteristics	Observation: The trim pieces for the RFP in the doorway entry from prep kitchen to cook-line, door next to the three compartment sink and structural pillar in the middle of the prep-line are starting to separate and need to be re-installed and sealed to prevent contamination and allow for adequate cleaning.
EPPSON CENTER FOR SENIORS	6/2/2021	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Whole muscle pork roast was stored above ready to eat packaged foods in the walk-in cooler; manager moved roast to bottom shelf during the inspection.
THE CROWBAR AND GRILL, LLC	7/13/2021	Foods are cooled using appropriate methods	Observation: French fries in the walk-in cooler were stored with lids in place (condensation was observed) and stacked three to a row; temped 58 F. Kitchen manager indicated that whole potatoes are blanched then cut to fries and the placed in the walk-in. Discussed that these foods must meet the cooling rule of foods cooled from 135 F to 70 f in 2 hours and from 70 F to 41F in an additional 4 hours. Kitchen manager removed lids from the fries stored the container cross-hatched to allow for adequate air flow for proper cooling of the product.
THE CROWBAR AND GRILL, LLC	7/13/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine sanitizer according to test paper; sanitizer bucket was empty. KM replaced with a full bucket, machine was primed and tested 100 ppm.
SONIC DRIVE INN	7/1/2021	Non-food contact surfaces	Observation: Floors for the ice machine under the service counter and three compartment sink had debris present and need to be cleaned with frequency addressed. Employee started cleaning drains during the inspection.
JIMMY JOHN'S	6/15/2021	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Ice machine had accumulation of mineral deposits and bacteria growth on the deflector and ice tunnel. Assistant manager and employees dumped the stored ice, cleaned and sanitized the unit during the inspection. Frequency and effectiveness of cleaning needs to be addressed.
THE PIT STOP	7/19/2021	Baby Food, Formula, Over the Counter Drugs Expired	Observation: One package of over the counter medication was expired. Manager discarded product during the inspection.
COWBOY CREPES AND CAFE	7/9/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine sanitizer was tested; no results on the test paper. The supply bucket for chlorine was empty, employee replaced with a new full bucket, machine was primed and tested 100 ppm.
LOAF 'N JUG #122	8/5/2021	Bulk milk container dispensing tubes cut appropriately	Observation: 3 out of the 4 bulk milk dispensing tubes were not cut diagonally to allow for adequate drainage and to prevent contamination. Tubes on the bulk bags which weren't properly cut were mostly empty; manager discarded product and replaced product with dispensing tubes cut properly.
LOAF 'N JUG #122	8/5/2021	Non-food contact surfaces	Observation: Floor drains in the dish room for the three compartment sink and hand wash sink had considerable build-up of debris including packaging material. Employees cleaned drains during the inspection.
MARIA'S MEXICAN GRILL AND CANTINA LLC	8/10/2021	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Ground pork was observed stored above whole muscle pork. Kitchen manager reorganized packaged product during the inspection. Raw meats were properly stored separately from ready to eat foods.

MARIA'S MEXICAN GRILL AND CANTINA LLC	8/10/2021	Non-food contact surfaces	Observation: Soda dispensing gun drip trays had build-up on beverage residue, kitchen manager cleaned both units during the inspection.
BIG D #55	7/29/2021	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: Breakfast mix of eggs, ham and sausage was observed in two containers in the reach-in cooler and temped 63 F; managers indicated that the foods were from the previous day. Foods were discarded as they did not meet the required cooling rule.
BIG D #55	7/29/2021	Foods are cooled using appropriate methods	Observation: A large food container with breakfast mix was observed in reach-in cooler with lid in place and temped 113 F. Kitchen manager indicated that product had been placed in the cooler approximately 1.5 hours prior to inspection. Discussed proper cooling methods including ice wands, ice/water bath, small shallow pans and ice as an ingredient; with frequent stirring and leaving product uncovered until 41 F is achieved. Foods must be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours. Foods were reheated to 165 F; placed in smaller containers and placed in ice/water bath.
BIG D #55	7/29/2021	Thawing PHF/TCS foods	Observation: Frozen commercially processed green chili was observed on the prep counter at the time of inspection. Foods need to be thawed under temperature control (in cooler), under continual flow cold water, in the microwave with immediate cooking or as part of the cooking process. Foods were placed in the reach-in cooler.
BIG D #55	7/29/2021	Non-food contact surfaces	Observation: Prep cooler where sliced cheese was stored had accumulation of product under the evaporator, on the bottom shelf, on door seals and the sides of the equipment where stored next to the hot hold unit. Unit was cleaned both internally and externally during the inspection.
BIG D #55	7/29/2021	Baby Food, Formula, Over the Counter Drugs Expired	Observation: Multiple packets (7) of over the counter medication (Bayer) were expired by 2 months; product was discarded during the inspection.
HOLIDAY INN	7/29/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection; siphon tube was above the level of the chlorine in supply bottle, tube was lowered, machine primed and concentration was still not registering on the test paper. Supply bottle was tested and supply bottle had been opened since last March then Covid 19 closed the bar for an extended period and the chemical integrity had diminished. A new supply bottle was installed, machine primed and tested 100 ppm.
MCDONALD'S #13848	7/6/2021	Non-food contact surfaces	Observation: Floor drain, grate (for the 3 compartment sink) and mop sink had debris (food/grease) accumulated. Employee cleaned units during the inspection.
BIG Y OF LARAMIE, INC/DBA GATEWAY FUELS	7/13/2021	Separation from food, equipment, utensils, linens, and single service	Observation: Toxic chemicals (lighter Fluid) was observed stored next to and above foods next to the east side of the entry doors. Chemical were moved below the food and single use items during the inspection.
BIG Y OF LARAMIE, INC/DBA GATEWAY FUELS	7/13/2021	Thawing PHF/TCS foods	Observation: ^ commercially processed bags of frozen rice and meat were observed on the lid of the chest freezer at the time of inspection. Discussed with employee that foods need to be held under temperature control when thawing or as part of the cooking process or under cold continual flow water. Products were placed in the walk-in cooler in tubs during the inspection.

ANDALE RAPIDO	7/27/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection. Repair technician was contacted during the inspection. Facility started manually sanitizing utensils and service ware using the three compartment sink at 100 ppm and will continue to sanitize manually until machine is operating properly,
LOAF 'N JUG #123	8/4/2021	Non-food contact surfaces	Observation: Floor next to the hand sink in the service area had debris (a spill from leaking soda line) present and the floor next to the cold display case had debris including plastic lids and straws present. These areas need to be cleaned. Employees started cleaning locations during the inspection.
DICKEY'S BARBECUE PIT	6/21/2021	Non-food contact surfaces	Observation: The following areas have issues which need to be corrected: 1. Two Auto Shams underneath the prep counter in the front service counter need to be cleaned including top of the doors, seals and the catch trays which had grease and food debris present. 2. Floor throughout the facility including underneath storage racks, in the walk-in cooler and next to floor drains needs to be cleaned. 3. Floor drains for the dump sink next to the walk-in cooler and three compartment sink need to be cleaned including the grate covers.
DICKEY'S BARBECUE PIT	6/21/2021	Plumbing system maintained in good repair	Observation: The faucet for the three compartment sink had duct tape present for a leak which was still leaking water; unit needs to be replaced or repaired.
DICKEY'S BARBECUE PIT	6/21/2021	Floor and walls junctions, coved, and enclosed or sealed	Observation: 1. The wall on the east end of the smoker needs to have a permanent structure/screen in place for access to plumbing. Discussed options with Travis including a slide screen or access door which need to be durable, smooth and cleanable. 2. Coving at the north end of the three compartment sink next to the grease trap needs repairs conducted as tile was separating and missing.
PRAIRIE ROSE CAFE	7/21/2021	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Discussed with cook date marking requirements for foods prepared on-site and from opened containers of commercially processed foods. Multiple large meatal pots of green chili were observed in reach-in cooler which were not date marked. Cook indicated that chili was made two days prior; date marking stickers were applied during the inspection.
DEVINE EATS	7/2/2021	Storage and maintenance of wet and dry wiping cloths	Observation: Chlorine spray bottle for wiping appeared to be straight chlorine and tested too high as test paper was totally bleached out. Demonstrated proper mixing of the spray bottle by filling the bottle with one inch head space and then dipping the wand in chlorine three times. Bottle tested 100 ppm.
BUCKHORN BAR	7/13/2021	Equipment food contact surfaces and utensils clean to sight and touch.	Pour spouts, service ware and glass ware were clean and sanitary.
SAFEWAY #2466 GROCERY/FUEL	8/2/2021	Storing maintenance tools	Observation: Dirty mop buckets (2) were observed in the bakery adjacent to the hand wash sink. These maintenance tools need to be stored away from foods and production area with mops hung to dry. Employee removed buckets from the bakery and placed in the mop sink area during the inspection.
LOVEJOY'S BAR & GRILL	7/22/2021	When to wash	Observation: Prep cook entered the kitchen during the inspection and went directly to the cook-line without washing hands. Employee washed hands when prompted to by inspector.

LOVEJOY'S BAR & GRILL	7/22/2021	Non-food contact surfaces	Observation: Fan in the salad cooler in the bottom of the unit needs to be cleaned as lint/dust/debris was present and was affecting air flow. Monitor and electrical cords in the kitchen need to be cleaned as lint/dust was present.
LOVEJOY'S BAR & GRILL	7/22/2021	Ventilation hood systems, drip prevention	Observation: Ventilation hood filters, piping and nozzles need to be cleaned as lint/grease were accumulated.
LOVEJOY'S BAR & GRILL	7/22/2021	PHF/TCS food maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control	Observation: Hot held foods in the soup wells were not at 135 f or higher. Soup temped 112 F; KM indicated that soup was reheated on the cooktop prior to placement in soup well approximately 3 hours prior to inspection, soup was returned to cooktop for reheating. The soup well unit (steam table) was turned to the highest temperature but water only temped 137 F. Unit needs to be replaced or maintenance conducted.
LOVEJOY'S BAR & GRILL	7/22/2021	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: The walk-in cooler was holding foods at 45F to 47 F; ice was observed on the backside of unit and on evaporator pan. KM started discarding foods during the inspection; meats which were thawing on speed rack and temped 30 F were to be returned to the freezer or placed in alternate cold holding units; until the walk-in temperature issue is resolved.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	8/23/2021	Premises maintained free of insects, rodents, and other pests; The presence of insects, rodents, and other pests are controlled as required	Observation: There were several flies observed in the kitchen and also in the dining area. Facility needs to incorporate pest control to prevent and control pest activity.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	8/23/2021	Floor, wall, ceiling surface characteristics	The floor tiles throughout the facility need to be re-grouted as pooling water is a potential issue. There are broken and missing tiles in the walk-in cooler which need to be repaired/replaced.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	8/23/2021	Non-food contact surfaces	Observation: The following non-food contact areas need to be cleaned with violation comments addressed: 1. Floor drains through-out the facility including the drains not for indirectly drained equipment need to be cleaned as debris including food was observed. 2. The floor in the kitchen/cookline including underneath equipment needs to be cleaned as considerable food debris and odor associated with spoiled food was observed. 3. Handled dust pans need to be cleaned with frequency monitored as considerable debris was observed. 4. Wall behind and next to hand sink needs to be cleaned as food debris was observed.
17TH ST CAFE	8/3/2021	Foods are cooled using appropriate methods	Observation: Green chili in reach-in uncovered, but needs additional methods/practices to ensure properly cooling from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours. Discussed with cook and staff that ice/water bath, uncovered containers, frequent stirring and placing foods in walk-in cooler with additional air flow will allow foods to properly cool.
BERNIE'S MEXICAN RESTAURANT LLC	6/30/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not properly dispensing chlorine as a sanitizer; not visible on the test strip. The pump for the sanitizer was not operational even when manually operated. Establishment owner to use the machine to wash utensils/equipment and a three compartment sink with chlorine testing between 50-100 ppm was set-up and will be used for sanitizing until machine has repairs conducted.

ROXIE'S ON GRAND	5/20/2021	Handwashing cleanser, availability	Observation: There was no soap for hand washing at the time of inspection; James stock liquid soap upon request.
ROXIE'S ON GRAND	5/20/2021	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	<p>Observation: Prep cooler opposite of the cook line was not holding foods below the 41 F required. Foods were voluntarily discarded.</p> <p>Cold held foods must be kept in the pizza prep cooler or reach-in cooler which were operating correctly.</p> <p>Unit must be repaired or replaced prior to use.</p>
ROXIE'S ON GRAND	5/20/2021	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	<p>Does this establishment handle or store any meat or poultry products? Yes or No? Yes</p> <p>If so, was surveillance conducted on meat/poultry products to ensure compliance? Yes? Or No? Yes</p> <p>Were there any meat/poultry products sampled? Yes or No? No</p> <p>If so, describe the product and reason for sampling?</p> <p>Were there any meat/poultry products detained or voluntarily disposed of due to a food safety violation? Yes or No? Yes</p> <p>Were there any compliance violations found involving meat/poultry products? Yes? Or No? Yes</p> <p>If so, describe product and the action taken include the total number of pounds involved: 6 pounds of ground beef patties and approximately 5 pounds of bacon were voluntarily discarded because of improper cold holding.</p> <p>Observation:</p>
ROXIE'S ON GRAND	5/20/2021	Non-food contact surfaces	<p>Observation: Food screen for the dish machine had dried food debris present and associated odor.</p> <p>James cleaned the screen during the inspection.</p>