

Business Name	Inspection Date	Inspector Name	Violation	PDC
DAIRY QUEEN	5/23/2022	Cody Talbott	Non-food contact surfaces	Observation :Following areas need to be cleaned: 1. Wall behind the sand sink at the end of the cook line as food debris was observed. 2. Cake station and shelf and equipment below as food debris observed. 3. Frosty station food debris observed on unit, cabinet below and foot operation pedal. 4. Walk-in cooler and freezer had packaging material and ice observed. 5. Cooler opposite of the Frosty station had build-up on food debris observed. 6. Floor and coving through out kitchen had debris and build up of filth/grease build-up.
NIGHT HERON BOOKS & COFFEEHOUSE	6/9/2022	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 in kitchen was not holding foods below the 41 F requirement. Deli meats, prepared burritos, dairy products, cut leafy greens and juice stored in the unit were voluntarily discarded. Unit to be replaced with another unit currently being used in the adjacent bakery and not to be used until repairs/maintenance conducted. Other cold holding units were properly holding foods below 41 F.
NIGHT HERON BOOKS & COFFEEHOUSE	6/9/2022	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 .75 pounds of deli meat and 6 pounds of sausage burritos were voluntarily discarded for improper cold holding.
LITTLE CAESARS PIZZA	5/23/2022	Cody Talbott	Non-food contact surfaces	Observation: Following areas need to be cleaned: 1. Catch tray on the conveyor ovens has build-up of food debris present. 2. Hot boxes (3) for hot holding had food debris present. 3. Portable storage/speed racks have food debris and build-up of filth observed on racks and wheels/casters. 4. Storage shelf/rack at the end of the prep/make cooler had food debris on rack and floor underneath the unit.
LITTLE CAESARS PIZZA	5/23/2022	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 foods in prep cooler or walk-in cooler from opened commercial containers. Ready to eat foods require date marking from the date in which commercial containers is opened and to be discarded after 7 days.
PIZZA HUT	8/5/2022	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: Both walk-in coolers were not meeting cold holding requirements.  Prep/make cooler has had maintenance conducted and was maintaining foods at 36-38 F; below the required 41 F.  Facility was allowed to re-open with limited storage and thawing options available due to restricted storage space.  Walk-in cooler is to be repaired today; IIC will be notified when completed and follow-up inspection will be required prior to usage.
PIZZA HUT	8/4/2022	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 holding foods below the 41 F requirement. Thermometers in walk-in coolers were indicating temperature at 51 F. Various foods were temped throughout the unit with temperature ranging from 49 F to 51 F. Foods were denatured and voluntarily discarded during the inspection including cooked meats, cut tomatoes and soft cheeses. The second walk-in cooler was not operating and sauces and acidified foods were moved to prep/make cooler. Facility voluntarily closed due to the lack of adequate cold holding for storage and thawing of potentially hazardous foods.
PIZZA HUT	8/4/2022	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)... Meat/poultry surveillance conducted with violation noted for improper cold holding; the following products were denatured and voluntarily discarded: 10 pounds Cooked Pork Sausage, 10 pounds Seasoned Cooked Beef, 10 pounds Cooked Italian Sausage, 5 pounds Cooked Chicken, 15 pounds Cut Ham, 5 pounds Bacon Pieces, 30 pounds Pepperoni and approximately 10 pounds portioned Chicken wings.
ACCOMPLICE LARAMIE LLC	6/8/2022	Cody Talbott	Non-food contact surfaces	Observation: 1. Floor in the kitchen and behind the cook-line needs to be cleaned with frequency addressed as grease, food debris and packaging material observed. 2. Exterior of cooking equipment, fryer, grill and char-broiler need to be cleaned as food debris/grease observed. 3. Wall behind cook-line needs to be cleaned as grease was accumulating. 4. The inside of prep coolers need to be cleaned with frequency addressed and food debris/spillage was observed. 5. Wall, floor and piping of the dish machine need to be cleaned as debris/filth observed.
ACCOMPLICE LARAMIE LLC	6/8/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood needs to be cleaned including filters, piping, nozzles and exterior as grease was accumulated.
QDOBA	7/26/2022	Cody Talbott	Ventilation hood systems, drip prevention	Observation: Ventilation hood needs to be cleaned as grease was observed on exterior hood, piping and nozzles.
QDOBA	7/26/2022	Cody Talbott	Non-food contact surfaces	Observation: 1. Ceiling tiles, light covers and ventilation ducts need to be cleaned in kitchen, prep area and above storage shelves next to walk-in cooler as lint, dust and food debris observed above stored clean equipment and prep area for food. 2. Top of the storage counters; beneath the grill/char-broiler had considerable build-up of grease and need to be cleaned. 3. The backside of the menu boards need to be cleaned as lint/dust is present.
ALTITUDE	8/10/2022	Cody Talbott	Bare hand contact with ready to eat foods	Observation: Cooks were observed using bare hands to prepare and plate ready to eat foods during the inspection without frequent hand washing. After discussing with managers employees were then observed with single use gloves and hand washing.
ALTITUDE	8/10/2022	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: Salad cooler was not holding foods below 41 F; thermometer on unit indicated 58 F and continued to rise during the inspection with highest temperature at 67 F. Cut tomatoes were discarded during inspection. Cut leafy greens had been stocked within 2 hours; were returned to walk-in cooler, with frequent stocking of product to be conducted with products held on ice/water bath. Salad cooler must have repairs/maintenance conducted prior to use continuing. Inspector will conduct follow-up to ensure compliance.
ALTITUDE	8/10/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood needs to be cleaned as filters, piping and nozzles have grease and carbon accumulated. Commercial hood cleaning sticker indicates the hood cleaned annually but with multiple fryers should be conducted more frequently. Nozzles and piping have been moved and need to be adjusted to be directed at equipment.
MARIA'S MEXICAN GRILL AND CANTINA	8/3/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection as supply bucket was empty. New supply bucket was attached, machine primed and tested the required 100 ppm.
BIG D #55	7/19/2022	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: Two containers of sour cream were discarded during the inspection due to expired date marking and failure to date mark after opening commercial containing (mold was present).
DOMINO'S PIZZA	6/29/2022	Cody Talbott	Non-food contact surfaces	Observation: Floor drain for the three compartment sink including the cover had considerable build-up of food debris; manager indicated that there is a design issue which prevents proper drainage and ownership has been notified to try resolve issue. Employee cleaned drain and cover during the inspection.
ANDALE RAPIDO	7/12/2022	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Date marking is and area which needs improvement as all foods prepared, cooled and from opened commercial containers need to have production or discard date marked.
LOAF 'N JUG #123	8/2/2022	Cody Talbott	Handwashing cleanser, availability	Observation: Soap was not available at the hand washing sink; employee stocked liquid soap during the inspection.
LOAF 'N JUG #123	8/2/2022	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: Opened commercial containers were date marked with opening date but discard date was incorrect as they were marked for 14 days; discussed with employee that opened commercial containers to be date marked and discard date is for 7 days. Product was remarked during the inspection.
JSI GRILL	6/9/2022	Cody Talbott	Non-food contact surfaces	Observation: Facility is completing remodel and all associated debris must be removed; includes kitchen and dining areas. 1. The outside area at the back of the restaurant needs to have unused equipment and debris must be removed. 2. Sneeze guard needs to be installed over small prep cooler to be used as salad bar.
JSI GRILL	6/9/2022	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: Hand wash stations need to have soap and paper towel available.

JSI GRILL	6/9/2022	Cody Talbott	Disclosure of menu items offered or served raw or undercooked	Observation: The menu which was submitted for the plan review has not been updated and must have a consumer advisory; including reminder statement and disclosure.
RIDLEY'S FAMILY MARKET	6/2/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Meat grinder had debris on the side of the hopper, mixing paddle and the bottom of the unit were the auger attaches. Manager cleaned and sanitized the unit during the inspection. Re-inspected and was not satisfactory as meat/fat particles were still observed on mixing paddle and auger drive. Manager cleaned and sanitized.
RIDLEY'S FAMILY MARKET	6/2/2022	Cody Talbott	USDA Required Grind Records	USDA Required grind logs are not [being kept, current, available, or accurate]. (records must be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred) Specifically*** Grind records have not been completed or maintained since March 2022.
RIDLEY'S FAMILY MARKET	6/2/2022	Cody Talbott	Non-food contact surfaces	Observation: 1. The wall in the produce production room from the three compartment sink to the sanitizing sink and around to the prep table had considerable accumulation of food debris (tomato and melon seeds) present and needs to be cleaned. 2. Dust pan stored next to the produce sanitizing sink had considerable build-up of debris/filth present; needs to be cleaned or replaced. 3. Floor throughout the production room needs to be cleaned and food debris observed.
RIDLEY'S FAMILY MARKET	6/2/2022	Cody Talbott	Cooking and baking, nonfood contact surfaces	The proofing/baking wheeled racks need to be cleaned as cooked on food debris is accumulating. The door seals on the proofer need to be replaced as there is extensive damage.
BUCKHORN BAR	7/12/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: The cup for the soda gun had considerable build-up of debris and possible bacteria growth; employee removed cups, cleaned and sanitized during the inspection. Frequency of cleaning needs to be addressed.
MAVERIK, INC #668	8/11/2022	Cody Talbott	Kitchenware and tableware handled, displayed, dispensed	Plastic service ware were individually wrapped to prevent contamination.
KUM & GO #964	7/28/2022	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	Observation: Two bottles of children's over the counter medication were past the expiration date; GM discarded product during the inspection.
SAFEWAY #2466 GROCERY/FUEL	7/6/2022	Cody Talbott	Stored frozen foods shall be maintained frozen	Observation: Reach-in freezer was not maintaining foods frozen. Unit was emptied and foods placed in walk-in freezer in the back.
SAFEWAY #2466 GROCERY/FUEL	7/6/2022	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Meats/poultry which had been stored above ready to eat foods in reach-in cooler. Ready to eat foods were observed in the dumpster during the inspection.
SAFEWAY #2466 GROCERY/FUEL	7/27/2022	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Packaged smoked, fully cooked turkey legs were improperly displayed below raw whole muscle meats. Turkey legs were moved above raw meats during the inspection.
SAFEWAY #2466 GROCERY/FUEL	7/6/2022	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: Deli meat grab and go case had meats which temped above the required 41 F; 7 packages from the stocked cases ranged in temperature between 43-49 F. Meats stored behind the packages were within requirements. 7 packages were voluntarily denatured and discarded.
SAFEWAY #2466 GROCERY/FUEL	7/6/2022	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Whole roasts and deli meats in the carving station were date marked 5-31-22. After discussions with deli manager and assistant store manager this was an employee issue with package removal dating. Product was discarded.
SAFEWAY #2466 GROCERY/FUEL	7/6/2022	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) 8 pounds of boneless precooked chicken, 18 pounds of corn dogs and 41.5 pounds of boneless chicken wings were voluntarily discarded from the reach-in deli freezer for improper holding temp as product was thawed. Approximately 15.5 pounds of Turkey, ham and roast beef were discarded from the carving station for improper date marking and 5.5 pounds of deli meats including Honey Ham, Black Forest Ham, Turkey and Applewood Honey Ham were voluntarily denatured and discarded for improper cold holding in the grab and go case.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	8/22/2022	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: Cooked spare ribs were observed on table in prep kitchen and temped between 94 F and 104 F; according to managers foods had been pulled from temperature control approximately 45 minutes, meaning the food only had 1.25 hours to meet the first cooling step of 70 F within 2 hours. Meat placed on sheet pan and placed in walk-in freezer. Product temped 47-59 F at the conclusion of inspection within requirement.