

Business Name	Inspection Date	Inspector Name	Violation	PDC
HAMBONES PIZZA	2/6/2023	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: Date marking was not being conducted consistently; limited foods in the prep/make cooler were marked as well as foods which were from opened commercial containers in the walk-in cooler including chicken wings were not date marked. Shift lead date marked foods during the inspection.
SWEET MELISSA CAFE	1/12/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Stored equipment, food containers, service ware, utensils in kitchen; pour spouts and service ware in the bar and ice machine were clean and sanitary.
GARCIA'S MEXICAN RESTAURANT	12/28/2022	Cody Talbott	Handwashing cleanser, availability	Observation: Hand wash sinks need to have soap available and trash receptacles including kitchen, alcohol dispensing area and restroom.

GARCIA'S MEXICAN RESTAURANT	12/28/2022	Cody Talbott	Floor, walls, ceiling, utility lines	Observation: Electrical outlets in the kitchen next to east hand sink needs to have an water proof switch installed; electrical outlets behind cold/hot holding units need to have cover plat installed and outlet box need to be attached to wall (remodel box).
GARCIA'S MEXICAN RESTAURANT	1/27/2023	Cody Talbott	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Raw meats were observed stored on sheet pans below ready to eat foods in walk-in cooler however whole muscle meats were stored below ground beef. Discussed with staff that meat and foods need to stored based on cooking temperature with ready to eat foods on the top, then whole muscle, then ground product and poultry on the bottom shelf. Employee reorganized the cooler during the inspection.
GARCIA'S MEXICAN RESTAURANT	1/27/2023	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: Foods prepared on site and from opened commercial containers were not date marked with production or opening date. Employees marked foods during the inspection. Potentially hazardous foods prepared on-site or from opened commercial containers are required to be date marked and discarded after 7 days.
GARCIA'S MEXICAN RESTAURANT	1/10/2023	Cody Talbott	Floor, walls, ceiling, utility lines	Observation: Violation not corrected as electrical contractor has not completed the work on the outlet. Follow-up extended to 1-27-23.

DOUBLE DUBS HQ	1/5/2023	Cody Talbott	Floor, wall, ceiling surface characteristics	<p>Observation: 1.The backside of the counter next to the three compartment sink needs to be sealed or painted. Trent may remove the counter for additional drying and storage racks.</p> <p>2. The carpet in storage rooms needs to be removed or covered with material that is smooth, durable and cleanable.</p>
SONIC DRIVE INN	11/18/2022	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	<p>Observation: Date marking was inconsistent including some products being date marked 5 days in advance of inspection; discussed date marking requirement with GM which included potential hazardous food prepared on-site or from opened commercial containers to be date marked and discarded after 7 days.</p> <p>Two containers of hot dogs in reach-in cooler were past the date mark requirement by 1 and 2 days respectively. Product was voluntarily discarded during the inspection.</p>
SONIC DRIVE INN	11/18/2022	Cody Talbott	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	<p>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 7 pounds of six inch hot dogs and approximately 7 pound pounds of 12 inch hot dogs were voluntarily discarded due to expiration past the date marking requirement.</p>
SONIC DRIVE INN	11/18/2022	Cody Talbott	Stored frozen foods shall be maintained frozen	<p>Observation: Walk-in freezer was not operating correctly; foods were partially thawing; maintenance/repairs of the unit were scheduled during the inspection. Inspector will conduct follow-up to ensure compliance.</p>

FERNANDITO'S MEXICAN GRILL LLC	12/19/2022	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Raw shell eggs and packaged raw meats were stored above ready to eat foods (produce) in walk-in cooler; employees reorganized cooler during the inspection.
FERNANDITO'S MEXICAN GRILL LLC	12/19/2022	Cody Talbott	Separation from food, equipment, utensils, linens, and single service	Observation: Spray bottles and aerosol cans of chemicals were observed stored next to single use items (sauce cups, napkins and paper bags) under the service counter) manager moved chemicals to storage shelf in the back of house.
QDOBA	1/23/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor in kitchen and service area had food debris present employee cleaned floor during inspection. Ceiling tiles and light covers in kitchen had smoke/grease debris present; employee cleaned tiles/covers during the inspection.
QDOBA	1/23/2023	Cody Talbott	Ventilation hood systems, drip prevention	Observation: grease was observed on exterior hood; employee cleaned ventilation hood during the inspection.

ALTITUDE	2/2/2023	Cody Talbott	Reduced oxygen packaging of foods prepared without a variance control the growth of Clostridium botulinum and Listeria monocytogenes	Observation: Frozen, wild caught tuna in Reduced Oxygen Packaging was observed thawed in packaging without removing from packaging. Packaging needs to be followed in regarding thawing procedure which is to remove from vacuum packaging to prevent the growth of Clostridium botulinum. Product was discarded during the inspection.
ALTITUDE	2/2/2023	Cody Talbott	Non-food contact surfaces	Observation: Bar dispensing gun drain catch trays had food debris observed; employee cleaned trays during the inspection.
ALTITUDE	2/2/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Employee was observed preparing to use the double boiler kettle in which food debris was observed. Employee cleaned and sanitized equipment prior to use when notified of the contamination.
ALTITUDE	2/2/2023	Cody Talbott	Thawing PHF/TCS foods	Thawing of foods using cold water continual flow were observed.

MARIA'S MEXICAN GRILL AND CANTINA LLC	1/26/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor sink at the end of prep cooler next to bar station had food debris and possible bacteria growth observed. Kitchen manager cleaned drain during the inspection.
BIG D #55	1/23/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Ice dispenser for soda machine had debris and possible bacteria growth observed on the ice funnel, machine was marked out of order and maintenance was notified for cleaning and sanitizing. Machine will not be used until cleaning and sanitizing conducted. Maintenance was conducting cleaning during inspection.
SUBWAY OF LARAMIE #10080	12/1/2022	Cody Talbott	In-use utensils, between-use storage	Observation: In use utensils for service were properly stored in the food with handles out of the food; however the knife in sanitizer bucket had not been changed since making at 9:01 am according to sticker, food debris was observed and did not register on chlorine test paper. Discussed frequency of changing sanitizer (at least every 4 hour or when dirty) with employee; new sanitizer was mixed and tested 100 ppm chlorine.
BIG Y OF LARAMIE, INC/DBA GATEWAY FUELS	1/9/2023	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	Observation: 10 plastic tubes and three paper packages of over the counter medications were expired; manager discarded product during the inspection.

DOMINO'S PIZZA	12/15/2022	Cody Talbott	Non-food contact surfaces	<p>Observation: Walls and sides of equipment in the kitchen had food debris (pizza sauce) present including next to trash cans, pillar and front of chicken wing cooler; employees cleaned areas during the inspection.</p> <p>The floor drain for the three compartment sink had considerable build-up of food debris present on the floor, grate and drain. employee started cleaning drain during inspection.</p> <p>Discussed with GM that this needs to be a nightly cleaning task as this is a repeat violation.</p>
ANDALE RAPIDO	1/11/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	<p>Observation: Foods prepared on-site were not date marked; Luis marked foods with production date during the inspection.</p>
JSI GRILL	1/4/2023	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	<p>Observation: foods stored in reach-in cooler were not properly stored based on cooking temperature as raw meats were observed stored above ready to eat foods.</p> <p>Cooler was reorganized during inspection.</p>
JSI GRILL	1/4/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: Ice machine had possible bacteria growth observed.</p> <p>Machine was turned off, ice discarded, cleaned and sanitized during inspection.</p>

JSI GRILL	1/4/2023	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	<p>Observation: Cooked corn beef was observed on holding table and temped 90 F; David indicated that product was pulled from oven 2 hours prior to inspection. Product was reheated during inspection and will be cooled to 70 F within 2 hours using ice/water bath; packed, date marked and frozen.</p> <p>Foods must be cooled from 135 to 70 F within 2 hours and from 70-41 F within an additional 4 hours.</p>
JSI GRILL	1/4/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	<p>Observation: Sour cream, hot dogs and cut tomatoes were not date marked. Discussed with David and Bonnie that both foods prepared o-site and from opened commercial containers are required to be date marked. Foods were marked with prep and open date during the inspection.</p>
ALIBI PUB & PATIO	1/31/2023	Cody Talbott	Cleaning of cooking and baking equipment	<p>Baking equipment including mixers; kitchen service ware, utensils, stored food containers and bar service ware and pour spouts were clean and sanitary.</p>
RIDLEY'S FAMILY MARKET	11/29/2022	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	<p>Observation: Walk-in storage cooler was maintaining temperature below 41 F; however display case were packaged sushi was stored temped 54 F at the time of inspection and increased as high as 60 F during the inspection; product which had been packaged this morning was removed and placed in walk-in cooler. Smoked salmon which had been displayed for more than four hours was discarded.</p> <p>Cooler had returned below 41 F during inspection; defrost cycle may need to be shortened to ensure foods stay within required cold holding requirements.</p>

FUJISAN SUSHI	2/7/2023	Cody Talbott	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash station was not accessible as it was improperly being used to thaw a small metal container of shrimp. Employee removed shrimp upon request.
HIGH ALTITUDE PERFORMANCE CENTER	2/6/2023	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Two containers of cooked chicken wings were past the required discard date of 7 days past prep date and one pan of cooked broccoli was not date marked; foods were discarded during the inspection.
17TH STREET CAFE	1/30/2023	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: shell eggs and ground meats were improperly stored above ready to eat foods in reach-in and walk-in cooler foods were reorganized during the inspection; with eggs and meats stored below and separately from ready to eat foods.
17TH STREET CAFE	1/30/2023	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 foods prepared on-site; employees marked foods with production date during the inspection.

RENDEZVOUS	2/7/2023	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	<p>Observation: Cold holding units including reach-in storage coolers, prep/make coolers and display case were maintaining foods below the required 41 F.</p> <p>However the bakery display case which had quiche and baked goods with cheese and cream cheese temped 59 F. Foods were voluntarily discarded during inspection and work order called for the equipment.</p>
BUDGET INN	1/25/2023	Cody Talbott	Kitchenware and tableware handled, displayed, dispensed	<p>Observation: Plastic service ware were displayed with the food contact surface up; discussed with employee that items should be stored inverted to prevent contamination from customers. Utensils were inverted during inspection. bowls and plates were inverted.</p>
BUDGET INN	1/25/2023	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	<p>Observation: 6 packets of over the counter Claritin were past the expiration date; medications were discarded during the inspection.</p>
MAVERIK, INC #668	2/2/2023	Cody Talbott	Bulk milk container dispensing tubes cut appropriately	<p>Observation: Three out of four bulk milk dispensing tubes were not properly cut diagonally to prevent contamination and maintain product temperature. Kayce cut tubes diagonally during the inspection.</p>

SAFEWAY #2466 GROCERY/FUEL	1/25/2023	Cody Talbott	Poultry; baluts; stuffed fish,/meat/poultry/rat ites/pasta or stuffing containing fish, meat poultry, or ratites cooked to 165°F for 15 seconds	Observation: Two pans of hot held chicken temped between 117-127 F other foods in hot hold case were above the required 135 F. Discussed cooking time and temperature with Deli manager and store manager; cook log indicated that product had been cooked to to 168 F with 2 hours of the inspection. When temping cooked foods they need to rest for 2 minutes to ensure internal temperature requirement is reached. Product was pulled from hot hold case, recooked in oven, rested and internal temperature was 178 F.
BUFFALO INDIAN	11/30/2022	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: Foods including lamb and beef in prep cooler and chicken in the walk-in cooler which had been prepared, cooked and cooled on-site were not date marked. Employees date marked foods from production date which varied from 11-25-22 to 11-29-22. Discussed with owner that foods prepared on-site must be date marked and discarded after 7 days.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	2/6/2023	Cody Talbott	Non-food contact surfaces	Observation: Catch trays beneath grill and char-broiler had considerable build-up of food debris. Catch trays were cleaned during inspection.
LARAMIE HIGH SCHOOL CULINARY	2/10/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: High temperature dish machine for ware washing was not meeting the requirement of 160 F or higher at the plate surface; maximum recording was 131 F. Facility using machine for washing and sanitizing to be conducted manually in three compartment sink with Quat sanitizer at 200-400 ppm. Facility is going to have maintenance conducted or convert machine to chemical sanitizing.

ROXIE'S ON GRAND	12/1/2022	Cody Talbott	Cleaning of maintenance tools and mop water disposal	Observation: Mop buckets were observed in both upstairs and main bar had dirty water and had not be cleaned and mops not hung to dry. Bartender dumped buckets during inspection.
CHI OMEGA SORORITY	2/8/2023	Cody Talbott	When to wash	Observation: Hasher who entered facility went directly to dish washer to put clean service away without washing hands until notified by inspector to wash hands upon entry.