

Business Name	Inspection Date	Violation	PDC
HAMBONES PIZZA	5/12/2020	Cleaning of cooking and baking equipment	Pizza trays from previous owner stored on rack and must be cleaned prior to use as carbon build up and food debris were observed. Discussed with owner that trays could be soaked with de-greaser in first of four sinks for ware washing.
FERNANDO'S MEXICAN GRILL	3/17/2020	Handwashing cleanser, availability	Observation: Hand wash station between dish room and kitchen did not have soap available; automatic dispenser was not operational. Jose stocked temporary pump bottle of soap during the inspection.
FERNANDO'S MEXICAN GRILL	3/17/2020	Safe, unadulterated, honestly presented	Observation: Several boxes of meat in the walk-in freezer had ice accumulated on boxes and packages from water dripping from the evaporator. Employees removed product and ice from freezer; product not to be stored under unit unit drain is fixed which has been scheduled. Meat must be stored in food grade containers; zip lock bags.
FERNANDO'S MEXICAN GRILL	5/21/2020	Non-food contact surfaces	Observation: 1. Grease was accumulated on the hood over the grill; employee cleaned hood during the inspection. 2. The reach-in cooler had food debris, cheese present employee cleaned unit during the inspection. The seal on this unit needs to be repaired as seal was torn and doesn't allow for adequate cleaning. 3. The floor and floor drain in kitchen has food debris present. Employee cleaned floor and drain during the inspection. 4. Floor in walk-in cooler had food debris and what appeared to be blood seepage for vacuum packaged beef present. Floor was cleaned. 5. Floor and floor drain in dish room had considerable debris present and drain backed up during the inspection. Employees cleaned drained, removed food debris and completed a thorough mopping and cleaning of floor during the inspection.
COAL CREEK UPTOWN	6/11/2020	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli slicer had food debris present (meat and fat particles on the cutting blade and frame). Employees cleaned and sanitized the slicer during the inspection.

MR JIM'S PIZZA	7/27/2020	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: Foods in the prep cooler temped 45 F. Foods had been in the cooler for approximately 3 hours according to the manager. Foods; pizza toppings were removed from prep cooler and placed in walk-in cooler. Prep cooler thermostat was turned to colder temperature during the inspection. Cooler evaporator/condenser needs to be cleaned as fins had considerable build-up of debris/lint/dust; unit needs to have maintenance conducted prior to next use.
PITA PIT FRANCHISE	7/29/2020	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: Cold holding prep cooler was temped at 48 F, thermostat was turned to lower temperature; temperature was checked 1 hour later with no change in food temperature. Foods including leafy greens, cut tomatoes, cut cucumbers and cheeses were voluntarily discarded. Unit was removed from service and will be replaced with unit from Los Vaqueros. Unit needs to be repaired or replaced.
PERKINS FAMILY RESTAURANT - LARAMIE	6/2/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection. Repair technician was called and scheduled for the next morning. Facility will manually sanitize in three compartment sink until repairs are conducted.
MOOSE LODGE #390	7/28/2020	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 observed throughout the the kitchen however two large pans with roast beef were not labeled with production date or discard date. According to Harold, meat was cooked on 7-27-2020; meat was date marked during the inspection.
SUSHI BOAT	8/4/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish dish machine was not operating properly at the time of inspection; machine was primed and chemical added to dispensing bucket and tested 100 ppm chlorine.
CURRY TIME LLC	5/12/2020	Hand drying provision	Paper towels were not available. Owner indicated that dispenser will be installed.
CURRY TIME LLC	5/12/2020	Test kit provided and used to measure sanitizing solution concentration	Chemical sanitizer; chlorine wasn't observed and test strips need to be available.

ACCOMPLICE LARAMIE LLC	7/14/2020	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Leading edge of ice machine had possible bacteria growth observed. Employee disassembled machine cleaned, sanitized machine during the inspection.
ACCOMPLICE LARAMIE LLC	7/14/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine sanitizer at the time of inspection. The suction tube was extended past the grey plastic covering tube; possibly not allowing sanitizer to be drawn from the bucket. suction tube was placed inside the protective cover, machine primed and tested 100 ppm. Discussed with kitchen manager to either add a zip-tie to cover or cutting the suction tube diagonally to prevent future sanitation problems.
ACCOMPLICE LARAMIE LLC	7/14/2020	Non-food contact surfaces	Observation: Floor drains and inside ledge of the reach-in freezer had food debris present at the time of inspection. Employees cleaned areas during the inspection. Ventilation hood needs to be cleaned as grease was accumulating on exterior of hood, piping nozzles and grease trays.
HUSTED PENDLETON AMERICAN LEGION #14	7/28/2020	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: Small reach-in cooler adjacent to the bar for cold holding of dairy products and juices was not holding foods at 41 F or lower; temped 48 F. Foods were removed and stored in reach-in cooler in the back room temped 33 F. Small reach-in cooler needs to have maintenance conducted or replaced prior to use for cold holding of potentially hazardous foods. Other cold holding units in bar and kitchen were operational and were holding below the 41 F requirement.
307 OFFICE/COPPER' S CORNER	3/11/2020	Floor, wall, ceiling surface characteristics	Ceiling in walk-in cooler has paint peeling and needs to be sealed and painted. The basement has had water damage from a plumbing issue which has been corrected. Facility has a plan in place for remediation and cleaning of basement to prevent mold/bacteria growth. IIC will continue to monitor clean-up and follow-up inspection of basement.

307 OFFICE/COPPER' S CORNER	3/11/2020	Wood and plastic use limitations	Observation: Bare wood table/shelf and wood shelf liners in walk-in cooler need to be sealed or replaced with non-absorbent material to allow for adequate cleaning.
307 OFFICE/COPPER' S CORNER	3/11/2020	Non-food contact surfaces	Observation: 1. Floor underneath the bar sinks and counter need to be cleaned as there was debris including drink glass, bottle tops and dust/dirt observed. 2.Reach-in cooler at the end of the bar, next to packaged liquor store has considerable build-up of food debris on the bottom of unit and in door slides. Unit has seals that are damaged and need to be replaced or repaired. 3. Floor drain for the ice machine needs to be cleaned as possible bacteria growth observed accompanied by odor.
SONIC DRIVE INN	7/15/2020	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 next to the hot line was not holding foods below 41 F. Internal thermometer was reading 59 F and foods temped the same. Foods including cheese, sliced tomatoes, shredded lettuce, mayonnaise and hot dogs were voluntarily discarded because of temperature abuse. Cold holding unit was removed from the line and new prep foods from the walk-in cooler were placed in upright cooler on the opposite side of the line which was holding foods at 38 F. Prep cooler needs to be repaired or replaced with cleaning conducted; as food debris was present throughout; prior to reuse.
SONIC DRIVE INN	7/15/2020	Non-food contact surfaces	Observation: Floor throughout the kitchen cook line had considerable accumulation of grease and food debris including behind the cook and fry lines. GM applied de-greaser and washed the floor during the inspection. The grease tray for the cook top was spilling over during the inspection; tray was emptied during the inspection. Cleaning of equipment non-food contact surfaces and floors/walls needs to be addressed in terms of frequency and monitoring.

QDOBA	8/19/2020	Non-food contact surfaces	<p>Observation: Following areas need to be cleaned:</p> <ol style="list-style-type: none"> 1. Floor drain and piping for the three compartment sink; debris present. 2. Floor in prep kitchen and underneath cook line as food debris and grease accumulating. 3. Tables in prep area including shelves and wheels/casts need to be cleaned as debris and grease accumulated. 4. Cook line equipment including hot boxes, fryer, cook top and charbroiler (shelf/table below) need to be cleaned as food debris and grease is accumulated. 5. Ceiling tiles, light covers and vents/ducts adjacent to cook-line and above to-go orders needs to be cleaned as lint/dust is accumulating.
QDOBA	8/19/2020	Ventilation hood systems, drip prevention	<p>Observation: Ventilation hood needs to be cleaned including exterior, piping and nozzles as grease and lint are accumulating.</p>
ALTITUDE	3/4/2020	Raw animal foods separated from each other during storage, separation, holding, and display	<p>Observation: Ground Beef and Bison patties were observed stored in metal service pans above whole muscle meats in grill cooler. Kitchen manager moved ground meats below whole muscle during the inspection.</p>
CORONA VILLAGE	5/19/2020	PHF/TCS food maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control	<p>Observation: Pork green chili, taco meat and shredded chicken in hot holding unit temped 109 F; cook indicated that foods had been reheated and placed in warmer approximately an hour prior to inspection. Foods were reheated on stove top to at least 165 F and placed back into hot holding unit with increased thermostat temperature.</p>
UW LAB SCHOOL	2/28/2020	Cooking and baking, nonfood contact surfaces	<p>Observation: Microwave ovens (3) had build-up of food debris present. Discussed with Lunch Monitor- Tiffany that ovens need to be regularly monitored and cleaned. Microwave ovens were cleaned during the inspection.</p>

WYOMING RIB & CHOP	5/18/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Kitchen chemical dish washer was not dispensing chlorine at a rate of 50-100 ppm; supply line was not connected to pump.</p> <p>Bar chemical dish washer was dispensing chlorine at the time of inspection; supply line had a hole in it not allowing for proper operation.</p> <p>Both dish machines were repaired during the inspection and were dispensing chlorine at a rate between 50-100 ppm.</p>
BURGER KING #2178	5/26/2020	Plumbing system maintained in good repair	Hand wash sink next to the office was leaking and needs to be repaired.
NIGHT HERON BAKERY	8/3/2020	Outer openings are protected	<p>Observation: Door to the bakery was propped open at the time of inspection; screen door was closed upon request.</p> <p>Outer openings need to be protected to prevent entry of pests.</p>
RIDLEY'S FAMILY MARKET	6/18/2020	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Meat grinder and saw had meat/fat particles present at the beginning of inspection; equipment had not been used prior to inspection. Employee cleaned and sanitized prior to use.
RIDLEY'S FAMILY MARKET	6/18/2020	Raw fruits and vegetables washed before cutting, combining with other ingredients, cooked, served, or offered for human consumption in a ready to eat form	<p>Observation: Vegetables observed in prep sink with water that were going to be processed into salsa did not have any sanitizer present.</p> <p>Discussed sanitizing requirement with store manager and employee. IIC demonstrated proper washing/sanitizing fruits/vegetables using chlorine at a rate of 10 ppm; 1 cap full of chlorine with the sink filled 1/4 full.</p>
WALMART STORE #1412	6/16/2020	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Raw ground beef was observed stored/displayed above whole muscle meats. Discussed requirements with management and meat department manager and meats were reorganized during the inspection with raw ground beef stored separately from or below whole muscle meats.
SECOND STORY	8/3/2020	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Commercial opened container of sour cream was date marked 7-26; past the 7 day discard date. Employee discarded product during the inspection.
DOUBLE DUB'S (COMMISSARY DEPENDENT)	5/20/2020	Non-food contact surfaces	The floor of the truck needs to be cleaned as food debris was observed next to the fryers.

LARAMIE CONNECTIONS CHURCH	3/15/2020	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: 2 packages of ground beef were observed thawing in refrigerator with ready to eat foods below them. Discussed proper storage practices with kitchen manager. Product was moved to the bottom shelf away from ready to eat foods during the inspection.
PETRO IRON SKILLET RESTAURANT	6/3/2020	Non-food contact surfaces	Floor, walls and sides of fryer/equipment in cook line need to be cleaned as grease debris is starting to accumulate.
BIG D OIL	7/16/2020	Non-food contact surfaces	Observation: Fryer machine base underneath the mixing cup and touch screen for operation had food debris present; employee cleaned during the inspection. Side of the fryer were brushes and spatulas are hung had considerable build up of flour and grease; employee cleaned during the inspection. The table were microwave and steam reheating kettle are located need to be cleaned including the equipment.
PALERMO'S ITALIAN RESTAURANT	3/18/2020	Handwashing sink equipped to provide water at a temperature of at least 100° F through a mixing valve or combination faucet.	Observation: Hand wash sink next to the dish sink and kitchen did not have hot water available; valve was turned off. Valve was turned on during inspection and hot water was available. Hand sink next to cooler and entry side of kitchen took several minutes for hot water to reach the faucet; indicating that it hasn't been recently used. Discussed with owner and staff the importance of proper hand washing; especially during this time in regards to controlling corona virus.
PALERMO'S ITALIAN RESTAURANT	3/18/2020	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Raw chicken in metal storage pan was stored above raw shell eggs in walk-in cooler. Chicken was placed on bottom shelf and eggs were placed on bottom shelf on the other side of cooler.
PALERMO'S ITALIAN RESTAURANT	3/18/2020	Manual and mechanical warewashing equipment, chemical sanitation - temperature, pH, concentration, and hardness	Observation: Chlorine as sanitizer not available for dish machine. Chlorine purchased during the inspection. Supplier needs to be contacted for adequate supply of sanitizer.
PALERMO'S ITALIAN RESTAURANT	3/18/2020	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Noodles and lasagna in walk-in cooler were not date marked after cooling; owner date marked product with 3-16. Foods must be frozen to stop the date marking clock, consumed or discarded with 7 days of production.

PALERMO'S ITALIAN RESTAURANT	3/18/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine as sanitizer at the time of inspection; there was no chlorine available. Employee purchased chlorine bleach during the inspection, machine was primed, tested between 50-100 ppm and test strips were available.
PALERMO'S ITALIAN RESTAURANT	3/18/2020	Non-food contact surfaces	Observation: Front of baking oven had food debris present; employee cleaned unit during the inspection.
GUERIN ENTERPRISES, INC DBA COAL CREEK COFFEE COMPANY	8/4/2020	Floor, wall, ceiling surface characteristics	<p>Wall behind the trash receptacle in kitchen has damage to drywall which needs to be repaired to prevent possible bacteria/mold/mildew growth and allow for adequate cleaning.</p> <p>Coving underneath hand sink and next to barista station needs to be reattached to the wall.</p> <p>Metal shelving in walk-in cooler down stairs is starting to have rust and lint/dust accumulate and needs to be cleaned.</p>
NIKO SUSHI AND STEAK	6/2/2020	Parasite destruction in fish	<p>Observation: Current letter of guarantee for parasite destruction in fish was not available.</p> <p>Letter needs to be renewed at the beginning of every calendar year.</p>
NIKO SUSHI AND STEAK	6/2/2020	Foods are cooled using appropriate methods	<p>Observation: Rice that was cooked prior to inspection was observed in reach-in cooler with plastic wrap covering. Discussed with employee that product must be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours.</p> <p>Rice was placed in a second container with ice/water bath; food should be left uncovered until 41 F or below.</p>
NIKO SUSHI AND STEAK	6/2/2020	Non-food contact surfaces	<p>Observation: The following areas need to be cleaned as food debris, grease or debris was accumulating:</p> <ol style="list-style-type: none"> 1. Sides of the fryer 2. Microwave oven inside and control knob 3. Floor through the kitchen and prep areas including next to/behind the chemical dish machine 4. Inside and out of reach-in coolers; next to sushi line and reach-in coolers in the back room. 5. Walls throughout kitchen including the behind the fire extinguisher. Fire extinguisher also needs to be cleaner.
NIKO SUSHI AND STEAK	6/2/2020	Plumbing system maintained in good repair	Observation: Faucet on the three compartment was leaking and must be repaired or replaced.

CK CHUCKWAGON	3/5/2020	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Items that were prepared yesterday were not properly date marked; discussed with James that prepared, cooled and foods from an opened commercial container need to be date marked. Employee date marked items in walk-in cooler during the inspection.
CK CHUCKWAGON	3/5/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was tested for chlorine concentration level with no level detected on test strip. Chlorine line had been mistakenly placed in detergent bucket, line was brittle and deteriorating; line was cut, placed in chlorine and after running the machine through multiple cycles chlorine sanitizing level was tested at 50 ppm. James, scheduled maintenance of machine during the inspection.
LOVEJOY'S BAR & GRILL	7/27/2020	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Bacon was observed underneath raw chicken and ground beef in walk-in cooler; chicken and beef were frozen and stored in sheet pan. Bacon was moved to other location in walk-in cooler.
LOVEJOY'S BAR & GRILL	7/27/2020	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 opposite of the cook-line temped 48 F on the top trays. Beef in the bottom temped 40 F. Foods on the top were placed in ice bath until unit can be repaired or maintenance conducted. Other cold holding units including walk-in cooler were maintaining foods at 41 F or lower.
LOVEJOY'S BAR & GRILL	7/27/2020	Non-food contact surfaces	Observation: Rubber mat under the deli slicer was dirty and when removed broke. The area was cleaned during the inspection but needs to be addressed through cleaning task schedule.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/5/2020	Thawing PHF/TCS foods	Thawing observed in walk-in cooler and also using continual flow of cold water.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/5/2020	Reduced oxygen packaging of foods prepared without a variance control the growth of Clostridium botulinum and Listeria monocytogenes	Observation: Reduced Oxygen Packaged Fish was observed thawed in under broiler still in ROP. Discussed with manager that ROP fish must be removed from packaging to prevent the growth of Clostridium Botulinum. Product was discarded during the inspection.

APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/5/2020	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing sanitizer at the time of inspection. Repair/maintenance technician was called and scheduled during the inspection. Machine can be used for ware washing but facility must manually sanitize through the three compartment sink; using quat at a rate of 200 ppm.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/5/2020	Non-food contact surfaces	Observation: 1. The floor and floor drains in the dish pit need to be cleaned as food debris observed. 2. Broiler/grill catch tray had substantial build up of debris and need to be cleaned and frequency of cleaning addressed. 3. Equipment and walls under the hood need to be cleaned as grease was accumulated.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/5/2020	Plumbing system maintained in good repair	Observation: Hand wash sink next to the prep sink is leaking and needs repairs conducted.
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/5/2020	Ventilation hood systems, drip prevention	Observation: The ventilation hood over the flat top grill, charbroiler and stove top has considerable build up of grease and carbon. Hood, filters, piping and nozzles need to be cleaned.