

AGENDA

REGULAR MEETING OF THE BOARD OF HEALTH

Thursday, February 15, 2024 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

<https://cityoflaramie.zoom.us/j/82978159043?pwd=OUZyK3lIZUhWM0VyV2hIT2xsbjJ2dz09>

Meeting ID: 829 7815 9043
Passcode: 103997

1. Call to Order and Roll Call

Documents:

[2.15.24 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 November 16, 2023 Board of Health Meeting

Recommended Motion:

I move to approve the minutes from the November 16, 2023 Board of Health meeting.

Documents:

[BOH Minutes 11-16-23.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:

[Copy of Laramie Violation Report \(006\).pdf](#)

[Current Inspection Portfolio.pdf](#)

[Inspection Tracker.pdf](#)

5. Disclosures

6. Business

6.A. Old Business

6.B. New Business

7. Date for Next Regular Meeting -May 16, 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, **February 15, 2024, at 5:30 p.m.**, at 405 Grand Ave, Annex Conference Room and via Zoom Webinar ID #829 7815 9043 Passcode #103997. The agenda has been posted at www.cityoflaramie.org/agendacenter. Please contact City Clerk's Office at 307-721-5220 for further information.

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Clerk:/s/Nancy Bartholomew, CMC City Clerk

Advertised: February 14, 2024, published in the newspaper Laramie Boomerang.
####

**CITY OF LARAMIE, WYOMING
BOARD OF HEALTH MEETING MINUTES
NOVEMBER 16, 2023**

1. Call to Order and Roll Call

Regular Meeting of the Board of Health was called to order by Chair Wambeke at 5:32 p.m.

Present: Dr. William M. Comly, Aaron Taff, and Becce Wambeke. Absent: Evan Johnson and Emmalee Moore.

Staff Liaison: Sharon Cumbie (absent).

Staff: Janine Ryan Shoefelt, Deputy City Clerk; and Cody Talbott, Environmental Health Specialist.

2. Approval of Agenda and Minutes

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

MOTION BY COMLY, seconded by Taff, that the Agenda be set as submitted.

MOTION CARRIED by voice vote.

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

MOTION BY TAFF, seconded by Comly, to approve the minutes from the August 17, 2023 meeting.

MOTION CARRIED by voice vote.

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

None.

4. Board of Health and Staff Reports and Comments

4.A. Updates from Environmental Health Inspector

Cody Talbott provided an update.

Comly- asked how often each place is inspected?

Talbott- annually to semi-annually depending on risk, food type, and complaints.

5. Disclosures

None.

6. Business

6.A Old Business

None.

6.B. New Business

Deputy Clerk- Evan Johnson was appointed to fill the vacant seat on the board.

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

**CITY OF LARAMIE, WYOMING
BOARD OF HEALTH MEETING MINUTES
NOVEMBER 16, 2023**

8. Adjourn

MOTION BY TAFF, seconded by Comly, to Adjourn.

MOTION CARRIED/FAILED by voice vote.

Board adjourned at 5:42 p.m.

Approved:

Ryan Shoefelt, CMC
Deputy City Clerk

Date

The minutes are being published prior to approval and are subject to changes.

Violation by Program Type

Business Name	Inspection Date	Inspector Name	Violation	PDC
SUBWAY #35271	11/30/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor drains for the prep sink and three compartment sink had considerable build-up of food debris present; employee cleaned drains during the inspection.
SUNSHINE COFFEE	11/21/2023	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 with a broken shell were improperly stored above ready to eat foods in the reach-in cooler. Cooler was reorganized with raw eggs stored separately and below ready to eat foods.
SUNSHINE COFFEE	11/21/2023	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: Opened containers of commercially process foods (cream cheese, ham and soft cheeses) were not date marked. Date marking is required on opened containers of commercially processed, potentially hazardous foods and shall be discarded after 7 days of opening. Products were date marked during the inspection.
ACCOMPLICE LARAMIE LLC	11/22/2023	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 over cut greens in prep cooler. Discussed with GM that raw meats and shell eggs are required to be stored separately or below ready to eat foods. Cooler was reorganized during inspection with shell eggs on the bottom shelf.
ACCOMPLICE LARAMIE LLC	11/22/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine for kitchen was dispensing chlorine at a concentration of 100 ppm; however dish machine was not dispensing chlorine sanitizer, even after priming machine. Technician was called for service/repairs during inspection; repairs to be completed within 2 days. In the interim bar dish was and sanitizing will be conducted through kitchen machine.
ACCOMPLICE LARAMIE LLC	11/22/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor drain for the dish machine had considerable build up of food debris and possible bacteria growth. Drain was cleaned during inspection.
DOUBLE DUBS HQ	1/11/2024	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Dishes which were being cleaned with no sanitizer observed. Discussed sanitizing requirement with employee; third sink was cleaned and chlorine sanitizer mixed at 50-100 ppm with stored equipment, food containers and small wares sanitized during inspection.
DOUBLE DUBS HQ	1/11/2024	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: Sour cream container which was opened this morning was not date marked, employee marked container during inspection.
FERNANDITO'S MEXICAN GRILL LLC	12/4/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: 3 containers of cooked meats including tongue and tripe were not date marked. An opened commercial container of sour cream was not date marked. Discussed with manager that foods prepared on-site and from opened commercial containers of potentially hazardous foods are required to be date marked and discarded after 7 days. Products were date marked with production and opening date during the inspection.
FERNANDITO'S MEXICAN GRILL LLC	12/4/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: Box of frozen bacon was observed on the floor next to upright freezer; thawing of foods must be conducted under temperature control or with an approved method. Bacon was placed in container and put in walk-in cooler.
MARIA'S MEXICAN GRILL AND CANTINA LLC	2/1/2024	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection. Supply line in chemical bucket was not in contact with chlorine; supply line adjusted, machine primed and tested between 50-100 ppm. This is a repeat violation; machine monitoring needs to be a daily standard operational procedure.
MARIA'S MEXICAN GRILL AND CANTINA LLC	2/1/2024	Cody Talbott	Non-food contact surfaces	Observation: Floor drain at the end of the prep cooler and beneath the bar well had debris and possible bacteria growth. cleaning of floor drain to be addressed after lunch rush.
SUBWAY OF LARAMIE #10080	11/22/2023	Cody Talbott	Floor and walls junctions, coved, and enclosed or sealed	Observation: 1.The half wall next to POS station which separates front production area and back storage room has considerable damage (broken drywall and covering/corners missing) and needs repairs conducted. 2. Coving covering on the walk-in cooler is damaged and separating from unit needs replacement.
NIGHT HERON BAKERY	11/29/2023	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: A container of Sour Cream was date marked at 10-16 which means foods were 6 days past the required discard date of 11-23. Discussed date marking requirements with employees and product was discarded.
JSI GRILL	12/13/2023	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Whole muscle beef was observed stored above ready to eat foods in the reach-in cooler. Meat was removed and placed on bottom shelf.
JSI GRILL	12/13/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Blade tenderizer for cube steaks had biofilm present from improper cleaning and sanitizing. Discussed with owner that proper cleaning and sanitizing of such equipment requires mechanical cleaning and the use of acids sanitizers can aid in removing biofilm. Cuber blades were placed in three compartment sink for additional cleaning and acid sanitizer was ordered during inspection.
JSI GRILL	12/13/2023	Cody Talbott	Food reheated to 165°F or above in a microwave for hot holding within 2 hours	Observation: Containers of food including vegetables and chilis were observed on hot hold case- products were from refrigeration or freezer and temped between 31-90 F. Discussed with owners that foods need to be rapidly reheated for hot holding; methods including microwave, steamer or cook top. Foods were removed and reheating was conducted using both microwave and steam table.
JSI GRILL	12/13/2023	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: Baked potatoes were observed in zip lock bag with considerable condensation present indicating improper cooling and the possibility of Clostridium Botulinum present. Product was discarded and discussed with owners cooling requirement and methods for adequate cooling including cutting/slicing potatoes to increase surface area, ice/water bath and shallow uncovered containers in cooler.
JSI GRILL	12/13/2023	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. David date marked foods during inspection.
RIDLEY'S FAMILY MARKET	11/27/2023	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	Observation: Baby formula and baby food had considerable amount of product that were past the expiration date requirement. Employees conducted a complete inventory check during the inspection with expired products discarded.
RIDLEY'S FAMILY MARKET	11/27/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: Vacuum packaged tuna was not removed from packaging to prevent Clostridium Botulinum growth; packages were still frozen and employee opened packages during inspection.
RIDLEY'S FAMILY MARKET	11/27/2023	Cody Talbott	Plumbing system maintained in good repair	Observation: Hand wash sink hot water valve was leaking and drain pipe was leaking; plumber on call repaired sink during inspection.
J'S PRAIRIE ROSE INC. DBA PRAIRIE ROSE CAFE	1/9/2024	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 coolers (2) reach-in coolers were maintaining potentially hazardous foods below the required 41 F. The small prep cooler closet to the dish machine was not holding product below 41 F with foods ranging between 46-50 F. Cook indicated the floor and wall behind unit had just been cleaned and unit was not plugged-in. Foods were placed in walk-in during inspection and unit was operating within requirements at the conclusion of inspection.
307 HORSE RACING, LLC.	2/12/2024	Tenikah Dolbow	Handwashing cleanser, availability	Observation: The hand sink was not supplied with hand soap. Hand sink shall be supplied with soap at all times.
ONE SEVEN CAFE LLC DBA 17TH STREET CAFE	12/7/2023	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: Green chili and two storage pans of chorizo were not date marked; employee marked product with production date during inspection.
ONE SEVEN CAFE LLC DBA 17TH STREET CAFE	12/7/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: Frozen chicken fried steaks, frozen hamburger patties and frozen hash browns were observed stored in prep areas of the kitchen; Foods need to be thawed under temperature control, under cold continual flow water or as part of the cooking process. Employee placed product in reach-in cooler during inspection.
MAVERIK, INC #688	2/13/2024	Cody Talbott	Non-food contact surfaces	Observation: Floor drain at the three compartment sink had considerable build-up of debris and possible bacteria; drain was cleaned during inspection.
SAFEWAY #2466 GROCERY/FUEL	1/30/2024	Cody Talbott	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: Chicken products in hot hold service case was not temping above the required 135 F; temperature ranging between 100-126 F. Product was cooked within the last hour to hour and half. Product was pulled, placed in cooler for cold sale. Hot hold table temperature was not at required thermostat setting; temperature was turned up and product was within requirement at the completion of other department inspections.
BUFFALO INDIAN	11/20/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Cooling wands which were stored in walk-in cooler had condensate ice on the wands which is considered an adulterant. Wands were removed and placed in three compartment sink for cleaning and sanitizing. Discussed with Ishwori that ice from condenser evaporator is an adulterant and ice in freezer needs to be removed from shelving; no additional ice was observed on foods or products.
THE GROUNDS INTERNET & COFFEE	11/17/2023	Cody Talbott	Physical facilities maintained in good repair	Observation: 1. Ceiling around the ventilation duct has had repairs conducted to prevent possible contamination. 2. Counter top still needs repairs or replacement.
ROXIE'S ON GRAND	11/30/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Multiple pour spouts had lint, dust and syrup present. Pout spouts were cleaned and sanitized during the inspection.

Inspections from 11-17-23 to 2-15-24

The Grounds Internet and Coffee Lounge- follow-up inspection, violations not corrected, additional follow-up inspection required

The Library Sports Grille and Brewery- no violations noted, compliant

Bernie's Mexican Restaurant- no violations noted, compliant

Buffalo Indian- critical violation, corrected during inspection, compliant

The Soda Pit- no violations noted, compliant

Sunshine Coffee- critical violations corrected during inspection, compliant

Tacos El Gordo- no violations noted, compliant

Pit Stop 2- no violations noted, compliant

Burger King- no violations noted, compliant

Subway-Grand- non-critical violation requiring follow-up inspection

Accomplice- critical and non-critical violations corrected during inspection, compliant

Ridley's Family Market-Deli- non-critical violation corrected during inspection, compliant

Ridley's Family Market- Seafood- non-critical violation corrected during inspection, compliant

Ridley's Family Market- Meat- no violations noted, compliant

Ridley's Family Market-Grocery/Produce- non-critical violation, corrected during inspection, compliant

Chipotle- no violations noted, compliant

Big D Oil #44- no violations noted, compliant

Night Heron Bookstore & Coffeehouse- no violations noted, compliant

Night Heron Bakery- critical violation corrected during inspection, compliant

Second Story- no violations noted, compliant

Bud's Bar- no violations noted, compliant

Laramie Lanes- no violations noted, compliant

The Grounds Internet and Coffee Lounge- follow-up inspection, violations corrected, compliant

Subway- Wal Mart- non-critical violation corrected during inspection, compliant

Holiday Inn- no violations noted, compliant

Roxie's on Grand- critical violation, corrected during inspection, compliant

Fernandito's Mexican Grill- critical and non-critical violations corrected during inspection, compliant

Domino's Pizza- no violations noted, compliant

Dairy Queen- no violations noted, compliant

Albany Lodge #7, IOOF- no violations noted, compliant

Crowbar and Grill- no violations noted, compliant

17th Street Café- critical and non-critical violations corrected during inspection, compliant

Albany County Fairgrounds- no violations noted, compliant

The Market @ 307- Pre-opening and licensing inspection, compliant

Big Hollow COOP- no violations noted, compliant

Gateway Fuels- no violations noted, compliant

The Pit Stop- no violations noted, compliant

JSI Grill- critical violations corrected during inspection, compliant

Andale Rapido- no violations noted, compliant

Curry Time- no violations noted, compliant

The Market @ 307- no violations noted, compliant

Iverson Memorial Hospital- no violations noted, compliant

Subway- Grand- violations corrected, compliant

Big D Oil #55- no violations noted, compliant

The Last Biscuit- no violations noted, compliant

J's Prairie Rose Café- critical violation corrected during inspection, compliant

Sweet Melissa Café- no violations noted, compliant

Caterings of Laramie- no violations noted, compliant

Arena Auditorium- no violations noted, compliant

Doc's Mexican Food- no violations noted, compliant

Grazing Cowboy- no violations noted, compliant

Double Dub's Headquarters- critical violations corrected during inspection, compliant

Anong's Thai Cuisine- no violations noted, compliant

Qdoba- no violations noted, compliant

Bagelmakers- no violations noted, compliant

Safeway- Deli- critical violation, corrected during inspection, compliant

Safeway- Seafood- no violations noted, compliant

Safeway- Meat- no violations noted, compliant

Panda Express- no violations noted, compliant

UFC CJ's Express- no violations noted, compliant

UFC Rolling Mill- no violations noted, compliant

UW Union Kitchen- no violations noted, compliant

Iverson Home for Ladies- no violations noted, compliant

Maria's Mexican Grill and Cantina- critical and non-critical violations corrected during inspection, compliant

Hambones Pizza- no violations noted, compliant

Carl's Jr.- no violations noted, compliant

Laramie Steakhouse- pre-opening and licensing inspection, compliant

Maverik- 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

Albany County Detention Center- no violations noted, compliant

Pizza Hut- no violations noted, compliant

Alibi Pub & Patio- no violations noted, compliant

High Altitude Performance Center- no violations noted, 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
11/17/2023 to 2-15-24	72	3		2	5		29	14		1