

AGENDA

REGULAR MEETING OF THE BOARD OF HEALTH

Thursday, August 17, 2023 at 5:30pm
Conference Room at 405 Grand Avenue, Laramie,
Wyoming.

City Clerk is inviting you to a scheduled Zoom meeting.

Join Zoom Meeting

[https://cityoflaramie.zoom.us/j/84241817674?
pwd=aWtud3B2VE1zSEVlQkVnUms5c0ovQT09](https://cityoflaramie.zoom.us/j/84241817674?pwd=aWtud3B2VE1zSEVlQkVnUms5c0ovQT09)

Meeting ID: 842 4181 7674

Passcode: 484687

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.

1. Call to Order and Roll Call

Documents:

[8.17.23 PBOH Notice of Public Meeting.pdf](#)

2. Election of Chair and Vice-Chair

Election of Chair:

- o Clerk will receive nominations for Chair.
- o Nominations will be restated.
- o Votes will be taken in the order of roll call unless only one nomination was provided.
- o A motion will be accepted to appoint the winning vote getter at chair. (I move to appoint _____ to the position of Chair for the Board of Health.)

Election of Vice- Chair:

- o Clerk will receive nominations for Chair.
- o Nominations will be restated.
- o Votes will be taken in the order of roll call unless only one nomination was provided.
- o A motion will be accepted to appoint the winning vote getter at chair.
(I move to appoint _____ to the position of Vice- Chair for the Board of Health.)

3. APPROVAL OF AGENDA AND MINUTES

3.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.

3.B. Minutes from the May 18, 2023 Board of Health Meeting

Recommended Motion:

I move to approve the minutes from the May 18, 2023 Board of Health regular meeting.

Documents:

[BOH Minutes 5-18-23.pdf](#)

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

5. Board of Health and Staff Reports and Comments

5.A. Updates from the Environmental Health Inspector

Documents:

[Current Inspection Portfolio.pdf](#)
[City of Laramie Violation report 8-17-23.pdf](#)
[Inspection Tracker.pdf](#)

6. Disclosures

7. Business

7.A. Old Business

7.B. New Business

8. Date for Next Regular Meeting -November 16, 2023 at 5:30 pm

9. Adjourn

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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, **August 17, 2023, at 5:30 p.m.**, at 405 Grand Ave, Annex Conference Room and via Zoom Meeting ID #842 4181 7674 Passcode #484687. The agenda has been posted at www.cityoflaramie.org/agendacenter. Please contact City Clerk's Office at 307-721-5220 for further information.

Stay connected with city hall and your municipal government! Sign up for notices and announcements about what's going on in Laramie at Notify Me • Laramie, WY • [Notify Me • Laramie, WY • CivicEngage \(cityoflaramie.org\)](#)

Clerk:/s/Nancy Bartholomew, CMC City Clerk

Advertised: August 12, 2023, published in the newspaper Laramie Boomerang.
####

MINUTES
CITY OF LARAMIE, WYOMING
BOARD OF HEALTH MEETING
MAY 18, 2023

1. Call to Order and Roll Call

Regular Meeting of the Board of Health was called to order by Chair Wambeke at 6:15 p.m.

Present: Dr. William M. Comly, Emmalee Moore, Aaron Taff (arrived at 6:17 pm), and Becce Wambeke. Absent: None. One vacant seat.

Staff Liaison: Sharon Cumbie (absent).

Staff: Nancy Bartholomew, 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

A. MOTION BY COMLY, seconded by Moore, that the following changes to the Agenda be approved: to place 6.B.ii. in front of 6.B.i.

MOTION CARRIED voice vote

B. MOTION BY COMLY, seconded by Moore, that the Agenda be set as changed.

MOTION CARRIED by voice vote.

2.B. Minutes from the February 16, 2023 Board of Health Meeting

MOTION BY TAFF, seconded by Comly, to approve the minutes from the February 16, 2023 Board of Health 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

Cody Talbott provided report.

4.A. Updates from Health Inspector

5. Disclosures

None.

6. Business

6.A Old Business

MINUTES
CITY OF LARAMIE, WYOMING
BOARD OF HEALTH MEETING
MAY 18, 2023

6.B. New Business

Reordered per 2.A.

6.B.ii. Resolution 2023-01, Proposing and Setting the Meeting Date, Time and Location for the Board of Health Regular Meetings

MOTION BY COMLY, seconded by Taff, to approve Resolution 2023-01, Proposing and Setting the Meeting Date, Time and Location for the Board of Health Regular Meetings.

MOTION CARRIED by voice vote.

6.B.i. Open Meeting and Public Records Act Presentation

7. Date for Next Regular Meeting- August 17, 2023 at 5:30 p.m.

8. Adjourn

Chair adjourned the meeting by unanimous consent.

Board adjourned at 6:56 p.m.

Approved:

Nancy Bartholomew
City Clerk, CMC

Date

Inspections from 5-19-23 to 8-17-23

Bernie's Mexican Restaurant- no violations noted, compliant

Sonic Drive Inn- follow-up inspection, violations corrected, compliant

Bent and Rusty- opening and licensing inspection, compliant

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

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

Ridley's Family Market- Deli Dept.- no violations noted, compliant

Ridley's Family Market- Bakery Dept.- no violations noted, compliant

Ridley's Family Market- Grocery/Produce Dept.- no violations noted, compliant

Mully's Meats- no violations noted, compliant

Mulligan's Bar- no violations noted, compliant

Accomplice- critical violation, corrected during inspection, compliant

Subway-Grand Ave- no violations noted, compliant

Pit Stop 2- no violations noted, compliant

Big D Oil #44- no violations noted, compliant

Tacos El Gordo- no violations noted, complaint

Dairy Queen- follow-up inspection, violations corrected, compliant

Night Heron Books & Coffeehouse- no violations noted, compliant

Second Story-critical and non-critical violations corrected during inspection, compliant

Night Heron Bakery- no violations noted, compliant

Domino's Pizza- no violations noted, compliant

Subway Wal Mart- non-critical violation corrected during inspection

On the Hook Fish and Chips Truck #20- non-critical violations, corrected during inspection, compliant

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

Holiday Inn- no violations noted, compliant

Little Snowy's- pre-opening inspection and licensing due to change of ownership, compliant

Crowbar and Grill- critical violations corrected during inspection, compliant Follow-up to ensure compliance

Laramie Connections Church- no violations noted, compliant

Dairy Queen- no violations noted, compliant

The Pit Stop- no violations noted, compliant

17th Street Café- no violations noted, compliant

Fox Cinema- no violations noted, compliant

Safeway Convivence- no violations noted, compliant

Altitude Ice- no violations noted, compliant

Andale Rapido- critical violations, corrected during inspection, compliant

Gateway Fuels- no violations noted, compliant

Big Hollow COOP- no violations noted, compliant

JSI Grill- no violations noted, compliant

Mel's Veg Out-Mobile- no violations noted, compliant

Big Dipper Ice Cream Shop- no violations noted, compliant

Buckhorn Bar- no violations noted, compliant

Nick's Food Rendezvous- no violations noted, compliant

Curry Time- no violations noted, compliant

Feeding Laramie Valley Mobile Market- no violations noted, compliant

Big D Exxon- no violations noted, compliant

Sunshine Smoothies- no violations noted, compliant

Prairie Rose Café- critical violation corrected during inspection, compliant

Hampton Inn- no violations noted, compliant

Last Biscuit- critical violation corrected during inspection, compliant

Bid D Oil #55-Blue Taco- critical violation corrected during inspection

Fairfield Inn & Suites- no violations noted, compliant

Wyo Ice- no violations noted, compliant

3rd Street Bar & Grill- no violations noted, compliant

Fraternal Oder of Eagles- no violations noted, compliant

Husted Pendleton American Legion- no violations noted, compliant

Double Dubs HQ- critical violation corrected during inspection, compliant

Mad Carpenter Inn- no violations noted, compliant

Qdoba- non-critical violations requiring follow-up inspection

Moose Lodge #390- no violations noted, compliant

Bagelmakers- critical violation corrected during inspection, compliant

Panda Express- no violations noted, compliant

UFC's CJ's Express- no violations noted, compliant

UFC's Rolling Mill- no violations noted, compliant

UW Catering Kitchen- no violations noted, compliant

Maria's Mexican Grill & Cantina- critical violation corrected during inspection, compliant

Insomnia Cookies- pre-opening and licensing inspection, compliant

Safeway- Deli- no violations noted, compliant

Safeway-Seafood- no violations noted, compliant

Safeway-Bakery- no violations noted, compliant

Safeway- Meat- no violations noted, compliant

Safeway- Grocery/Produce- no violations noted, compliant

Kum & Go- critical and non-critical violations corrected during inspection, compliant

Iverson Home for Ladies- critical violation corrected during inspection, compliant

Loaf 'N Jug #122- no violations noted, compliant

Carl's Jr. - no violations noted, compliant

Love's Travel Stop- no violations noted, compliant

Maverik – non-critical violation, corrected during inspection

Qdoba- follow-up inspection, violations corrected, compliant

Alibi Pub Commissary Dependent Mobile- no violation noted, compliant

Alibi Pub & Patio- no violations noted, compliant

Loaf 'N Jug #123- no violations noted, compliant

Java Java- no violations noted, compliant

Alice Hardie Stevens Center- no violations noted, compliant

Albany County Detention Center- no violations noted, compliant

Taqueria Los Primos- pre-opening and licensing inspection, compliant

Pizza Hut- no violations noted, compliant

Hambones Pizza- no violations noted, compliant

Double Dubs- no violations noted, compliant

High Altitude Performance Center- no violations noted, compliant

Violation by Program Type

Business Name	Inspection Date	Inspector Name	Violation	PDC
SUBWAY #35271	6/13/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: Catch tray and drain for soda machine had build-up of debris and possible bacteria growth; employee cleaned and sanitized tray during inspection.</p> <p>Wall behind the station where tomatoes are sliced had tomato seeds and juice present; employee cleaned wall during the inspection.</p> <p>Floor and floor drains also need to be cleaned.</p>
ACCOMPLICE LARAMIE LLC	5/30/2023	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: One container with 2 slices of ham and two containers of Italian Sausage were both date marked 5-20; which were 3 days past the discard date requirement; product was voluntarily discarded during the inspection.</p> <p>Discussed with employee that potentially hazardous foods when prepared on-site or from opened commercial containers are required to be discarded within 7 days.</p>
DOUBLE DUBS HQ	7/17/2023	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: Date marking was not observed on opened containers sour cream and mayonnaise. Discussed proper date marking requirements with Trent; unmarked foods were discarded because of unknown opening date.</p>
IVINSON HOME FOR LADIES	7/26/2023	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: foods were properly date marked; however there was a single container of yogurt which was date marked 7-6-23; product was opened 20 days prior to inspection discussed with staff that potentially hazardous foods need to be consumed or discarded within 7 days of opening. Yogurt was discarded during inspection.</p>
THE CROWBAR AND GRILL, LLC	6/15/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: Cutting board on the front of the pizza cooler had debris, deep cuts and burn spots observed. Cutting board was no longer able to be adequately cleaned and sanitized. Cutting board was removed and a new replacement will be installed.</p>
THE CROWBAR AND GRILL, LLC	6/15/2023	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: Upright reach-in Deli cooler was not maintaining potentially hazardous foods below the required 41 F. Foods temped between 45-51 F. Foods which had been prepared prior to opening and properly date marked were moved to other cold holding units including pizza prep cooler, bar reach-in and walk-in cooler.</p> <p>Cooler needs repairs/maintenance conducted or replaced.</p>
FERNANDITO'S MEXICAN GRILL LLC	6/14/2023	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: Raw shell eggs were observed stored above ready to eat foods in the walk-in cooler.</p> <p>Eggs were moved to the bottom shelf during the inspection.</p>

FERNANDITO'S MEXICAN GRILL LLC	6/14/2023	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: Salsa bar and salsa stored on ice temped between 50-59 F; foods were discarded during inspection.</p> <p>Walk-in cooler is extremely full of foods and is not allowing for adequate air flow to maintain foods below 41. Employee removed foods not requiring temperature control (whole fruits and vegetables) and moved other foods to upright coolers to help maintain temperature control.</p>
QDOBA	7/18/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: Facility needs to conduct cleaning throughout service line, kitchen, prep area and walk-in cooler- specifically... 1. Ceiling tiles and vents above service counter between cookline as lint dust observed.</p> <p>2. Ceiling tiles in prep area and dish room had lint and food debris present.</p> <p>3. Floor in kitchen and dish room had food debris but also grease present and frequently cleaning needs to be addressed.</p> <p>4. Walk-in cooler needs ceiling, floors and walls cleaned including evaporator van cover as lint/dust has accumulated.</p>
QDOBA	7/18/2023	Cody Talbott	Ventilation hood systems, drip prevention	<p>Observation: Ventilation hood, piping, nozzles, filters and back wall needs to be cleaned grease and carbon build-up was observed.</p>
MARIA'S MEXICAN GRILL AND CANTINA LLC	7/20/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine was not dispensing chlorine at the time of inspection; trouble shooting conducted by owner and replacement tubes and line were ordered during inspection. Facility to use the machine for washing with sanitizing to be conducted manually in three compartment sink until machine is operating properly.</p> <p>Inspector with conduct follow-up to ensure compliance.</p>
BIG D #55	7/11/2023	Cody Talbott	Foods are cooled using appropriate methods	<p>Observation: Breakfast mix and sausage gravy were observed in reach-in cooler and had been placed within 30 minutes of inspection with lids in place and were temping between 139-119 F so cooling had just begun. Foods must be cooled from 135-70 F within 2 hours and from 70-41 F in an addition 4 hours. Discussed cooling methods with kitchen manager and foods were placed in shallow containers in ice/water bath with water level at food level.</p> <p>Foods should be left uncovered in reach-in cooler until 41 F is reached.</p>
ANDALE RAPIDO	6/26/2023	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) violation for improper cold holding of meat and poultry was documented with 13 pounds of raw chicken, 5.5 pounds of beef and 2 pounds of pork voluntarily discarded.</p>
ANDALE RAPIDO	6/26/2023	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: Potentially hazardous foods including raw meats stored in double drawer cooler below the grill temped 51 F; above the required 41 F. Foods had been in cooler since approximately 9:00 a.m. more than the 4 hours window for proper cold holding. Foods were voluntarily discarded during inspection.</p> <p>Service technician was called during inspection; cooler usage to be discontinued until unit is operating within requirements.</p>
RIDLEY'S FAMILY MARKET	5/24/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: Floor in the walk-in cooler had food and packaging debris observed; employee cleaned cooler during inspection.</p>

SECOND STORY	6/8/2023	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: Container of Meat Fajita mixed was 3 days past the 7 day discard date requirement; product was discarded during inspection.
SECOND STORY	6/8/2023	Cody Talbott	Outer openings are protected	Observation: Window on the south side of the cook top was open upon entry to facility with no screen in place. Employee closed window after discussion requiring out openings to be protected.
J'S PRAIRIE ROSE INC. DBA PRAIRIE ROSE CAFE	7/10/2023	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 (sliced tomatoes) and from opened commercial containers (sausage patties/crumbles and deli meats); foods were date marked with production and opening date during the inspection.
LAST BISCUIT	7/11/2023	Cody Talbott	PHF/TCS food that is cooked and cooled on premises is reheated within 2 hours to 165°F or above for 15 seconds for hot holding	Observation: Tri tip and chorizo were observed in steam table for hot holding but temped 58-64 F. Foods were rapidly reheated on grill for proper hot holding.
MAVERIK, INC #668	7/31/2023	Cody Talbott	Non-food contact surfaces	Observation: counter, lids and wall at the hot hold service line had considerable build-up of foods at the time of inspection. Employees cleaned area during the inspection.
KUM & GO #964	7/26/2023	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	Observation: Two packets of over the counter medication were expired; products were discarded during inspection.
KUM & GO #964	7/26/2023	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: Hot dogs and cheddar brats in cooler from opened packaged were not date marked at the time of inspection; discussed date marking requirement with employees products were dated with opening date during inspection.
BAGELMAKERS	7/19/2023	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: Sliced cheese and deli meats in prep cooler were not date marked; discussed date marking requirement with manager. Employee date marked products during inspection.

Business Name	Inspection Date	Inspector Name	Violation	PDC
THE SOCIAL (UPPER SPA)	6/14/2023	Cody Talbott	Chlorine/Bromine Levels	Observation Combined chlorine was excessive tested 22.5 ppm
THE SOCIAL (UPPER SPA)	6/14/2023	Cody Talbott	pH	Observation pH tested 6.4
QUALITY INN & SUITES UNIVERSITY	6/7/2023	Cody Talbott	Combined Chlorine	Observation Combined chlorine was above the accepted level; tested 2 ppm.
QUALITY INN & SUITES UNIVERSITY	6/7/2023	Cody Talbott	Chlorine/Bromine Levels	Observation There was no measurable chlorine in the pool. Pool closed until corrected.

Violation by Program Type

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SUBWAY #35271	6/13/2023	Cody Talbott	Non-food contact surfaces	Observation: Catch tray and drain
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IVINSON HOME FOR LADIES	7/26/2023	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: foods were properly date marked; however there was a single container of yogurt which
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RIDLEY'S FAMILY	5/24/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor in the walk-in
SECOND STORY	6/8/2023	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: Container of Meat Fajita mixed was 3 days past the 7 day discard date requirement; product was discarded during
SECOND STORY	6/8/2023	Cody Talbott	Outer openings are protected	Observation: Window on the south
J'S PRAIRIE ROSE INC. DBA PRAIRIE ROSE CAFE	7/10/2023	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 (sliced tomatoes) and from opened commercial containers
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Violation by Program Type

Business Name	Inspection Date	Inspector Name	Violation	PDC
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QUALITY INN & SUITES UNIVERSITY	6/7/2023	Cody Talbott	Chlorine/Bromine Levels	Observation There was no measurable chlorine in the pool. Pool closed until corrected.

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