

# AGENDA

## REGULAR MEETING OF THE BOARD OF HEALTH

Thursday, November 17, 2022 at 6:15 pm  
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/82606763347?  
pwd=SjNXV1hRZVNJYkJCYkdQREsyOHR6dz09](https://cityoflaramie.zoom.us/j/82606763347?pwd=SjNXV1hRZVNJYkJCYkdQREsyOHR6dz09)

Meeting ID: 826 0676 3347

Passcode: 668942

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Meeting ID: 826 0676 3347

Find your local number: <https://cityoflaramie.zoom.us/j/kcxPUChHh8>

## **1. Call to Order and Roll Call**

## **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 August 25, 2022 Board of Health Meeting**

Recommended Motion:

I move to approve the minutes from the August 25, 2022 Board of Health meeting.

Documents:

[BOH Minutes 8-25-22.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:

[Inspection Tracker.pdf](#)  
[08.26.22-11.17.22 Cody Report.pdf](#)  
[Current Inspection Portfolio.pdf](#)

## **5. Disclosures**

## **6. Business**

### **6.A. Old Business**

### **6.B. New Business**

#### **6.B.i. Budget Inn Update**

This will include a brief update. No action will be taken at this meeting. Additional information will be brought to the next meeting.

**7. Date for Next Regular Meeting -February 16, 2022 at 6:15 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.

MINUTES  
CITY OF LARAMIE, WYOMING  
BOARD OF HEALTH MEETING  
AUGUST 25, 2022

**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, Dr. Tess Kilwein, Aaron Taff, and Becce Wambeke. Absent: None. One vacant seat

Staff Liaison: Sharon Cumbie (absent).

Staff: 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 Kilwein, that the Agenda be set as submitted.

MOTION CARRIED by voice vote.

**2.B. Minutes from the May 19, 2022 Board of Health Meeting**

MOTION BY COMLY, seconded by Taff, to approve the minutes from the May 19, 2022 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 Health Inspector**

Cody Talbott provided information.

**5. Disclosures**

None.

**6. Business**

**6.A Old Business**

**6.B. New Business**

**7. Date for Next Regular Meeting- November 17, 2022 at 6:15 p.m.**

MINUTES  
CITY OF LARAMIE, WYOMING  
BOARD OF HEALTH MEETING  
AUGUST 25, 2022

**8. Adjourn**

MOTION BY TAFF, seconded by Kilwein, to Adjourn.

MOTION CARRIED by voice vote.

Board adjourned at 6:29 p.m.

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

Business Name	Inspection Date	Inspector Name	Violation	PDC
SAN LUIS MEXICAN RESTAURANT LLC	9/20/2022	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: Three metal storage pans containing chicken, pork and beef were observed in reach-in cooler with date marking of 9-19 but temperature of meats ranged between 55-61 F. Discussed with cook and owner that foods are required to be cooled from 135 F to 70 F in two hours and from 70 F to 41 F in an additional 4 hours. Foods were voluntarily discarded due to temperature abuse.
SAN LUIS MEXICAN RESTAURANT LLC	9/20/2022	Cody Talbott	Foods are cooled using appropriate methods	Observation: Meats which were out of temperature for improper cooling were not using proper methods for cooling. Demonstrated with cook the use of ice/ water bath for cooling of all foods prepared and cooled by the facility. Discussed with cook that foods on ice/water bath need to be frequently stirred and left uncovered in the walk-in cooler and smaller portions will also be incorporate to ensure proper cooling.
SAN LUIS MEXICAN RESTAURANT LLC	9/20/2022	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 20 pounds of cooked chicken, 15 pounds of pork and 15 pounds of beef were voluntarily discarded due to improper cooling.
SIGMA ALPHA EPSILON FRATERNITY	10/5/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Ice machine had possible bacteria growth observed. Employees and house members emptied unit; cleaned and sanitized machine during the inspection.
SIGMA ALPHA EPSILON FRATERNITY	10/5/2022	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 prepared on-site and from opened commercial containers are required to be date marked. two containers of soup/corn salad in the "late" cooler and container of sour cream were not date marked foods were discarded.
BEJO DUA	9/30/2022	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: Cold holding in the sushi station closest to the kitchen (west unit) was not holding foods below 41 F . Employee indicated that foods had been placed in the unit approximately an hour prior to inspection but thermometer in unit was registering temperature at foods at 56 F; digital probe confirmed food temperature at 56 F. Foods were placed in cooler on the east wall with temperature at 34 F. After discussion with employee the unit was turned on just prior to food being placed in unit it temped 39 F at the conclusion of inspection. Sushi cooler needs to be below 41 F prior to placing of foods. All other cold holding units were properly holding foods below 41 F.
GUERIN ENTERPRISES INC. DBA COAL CREEK UPTOWN	10/25/2022	Cody Talbott	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash sink was accessible and properly stocked with soap and paper towels; hot water heater was unplugged at the time of inspection discussed with manager that hot water must be available at hand wash stations; heater was plugged in and hot water was available during the inspection.
LOVEJOY'S BAR & GRILL	10/4/2022	Cody Talbott	Non-food contact surfaces	Observation: Backside of the prep cooler and the wall behind the salad station had food debris present; employee and kitchen manager cleaned areas during inspection.
PERKINS FAMILY RESTAURANT - LARAMIE	9/27/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine sanitizer at the time of inspection. Maintenance conducted and machine was dispensing sanitizer between 50-100 ppm. Service ware, utensils and small wares were rewashed and sanitized during the inspection. Regular testing of concentration needs to be conducted to ensure machine is operating properly. Test strips were available.
PERKINS FAMILY RESTAURANT - LARAMIE	9/27/2022	Cody Talbott	Non-food contact surfaces	Observation: The following areas need to be addressed: 1. Dish room floor and floor drains have considerable accumulation of debris and water present and need to be cleaned. 2. Floor including under equipment in the bakery needs to be cleaned. 3. Ceiling, vent ducts and walls in the pass through area need to be cleaned as lint/dust present. 4. Hot box needs to be cleaned as considerable food debris observed in the bottom of the unit. 5. Trash cans through out the kitchen need to be cleaned as food debris and build-up of grease/dirt observed.
PERKINS FAMILY RESTAURANT - LARAMIE	9/27/2022	Cody Talbott	Floor, wall, ceiling surface characteristics	Observation: Ceiling tile above the dish machine needs to be replaced as acoustic tiles are not cleanable and are absorbent.
PERKINS FAMILY RESTAURANT - LARAMIE	9/27/2022	Cody Talbott	Light bulbs, protective shielding	Observation: Light cover in the coffee station towards the ice machine has a cracked/broken cover and needs to be replaced.

WENDY'S PILOT TRAVEL CENTER	10/6/2022	Cody Talbott	Non-food contact surfaces	Observation: facility has considerable cleaning which needs to be conducted including: 1. Floors and floor drains throughout the kitchen which had food debris, grease and packaging materials observed. 2. Mop sink had cleaning equipment stored in sink as well as packaging materials. 3. Cooler floor had spillage of product and packaging material observed. 4. Cooking/frying equipment needs cleaned as grease is accumulated on sides of equipment and floor had considerable grease accumulation.
WENDY'S PILOT TRAVEL CENTER	10/6/2022	Cody Talbott	Plumbing system maintained in good repair	Observation: Faucet control valves for the three compartment sink and prep sink were leaking; these need repaired and working properly. GM indicated that repairs have been ordered for correction.
WENDY'S PILOT TRAVEL CENTER	10/6/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Filters in the ventilation hood above the fryer and grill station had considerable build-up of grease and need to be cleaned. Discussed cleaning frequency of filters and hood with GM.
EPPSON CENTER FOR SENIORS	11/9/2022	Cody Talbott	Thawing PHF/TCS foods	Observation: Frozen bagged gravy and mashed potatoes were observed thawing in stock pot with hot water. Discussed with kitchen manager that foods need to be thawed under temperature control in walk-in cooler, as part of the cooking process or under cold (<70 F) continual flow water. Products were discarded during inspection.
EPPSON CENTER FOR SENIORS	11/9/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine chlorine supply bucket was empty at the time of inspection. Sanitizer was replaced with new supply bucket, machine primed and tested 100 ppm chlorine.
O'DWYERS PUBLIC HOUSE	11/9/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection; owner conducted maintenance/repairs to the machine and tested 100 ppm.
307 MEAT COMPANY	9/28/2022	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Macaroni salad, corn salad and stuff jalapenos were not date marked. These products are prepared on-site with potentially hazardous ingredients are required to be date marked and discarded within 7 days. Employee dated product during the inspection.
BURGER KING #2178	10/3/2022	Cody Talbott	Non-food contact surfaces	Observation: The following areas need to be addressed: 1. Floor underneath the front/ordering counter needs to be cleaned as debris observed. 2. Floor in the office had food debris, build-up of grease/filth observed needs to be cleaned. 3. Floor drain closest to the walk-in cooler needs to be cleaned as debris observed. 4. Ceiling tiles and electrical cords to monitors had food debris and lint/dust accumulating and need to be cleaned with frequency addressed. 5. PHU hot holding unit needs to be cleaned as grease is accumulating.  Discussed with GM that food present on the floor is part of production but cleaning frequency needs to be addressed.
BURGER KING #2178	10/3/2022	Cody Talbott	Plumbing system maintained in good repair	Observation: Plumbing piping for the three compartment is leaking and is required to be repaired.
DELTA DELTA DELTA	9/6/2022	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: Reach-in coolers and refrigerator for late meals were maintaining foods below the required 41 F. However, the service cooler for salads and sides was not maintaining temperature with foods temping 50 F. Unit was inspected and the evaporator/condenser was filled with lint and dust. Equipment to be cleaned and maintenance conducted if required with the foods which had been displayed for service discarded during the inspection. Inspector will conduct follow-up to ensure compliance.
SCHOLL REECE LLC, DBA: BORN IN A BARN	11/2/2022	Cody Talbott	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 in kitchen did not have hot water available at the entry for inspection; owner indicated that a leak had been repaired but water had not been turn back on. Valve for hot water turned on and hot water was available.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	11/7/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chlorine supply bucket was empty for the dish machine sanitizer; sanitizing of utensils, small wares and service ware was inadequate as chlorine would not register on test strips. Manager replaced supply bucket, primed machine and sanitizer tested 100 ppm chlorine.
FREDDY'S LARAMIE	10/4/2022	Cody Talbott	Non-food contact surfaces	Observation: Floors in the walk-in cooler and freezer had food debris and packaging material present. Floor next to the soda mix had spillage. Dish machine had build-up of debris around the door edge and seal. Employees cleaned these areas during the inspection.



DAYLIGHT DONUTS	11/8/2022	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: Burritos in the walk-in cooler were not date marked with preparation date which was indicated as the day prior to inspection. Justin date marked product during the inspection.
THE LIBRARY SPORTS GRILLE AND BREWERY	11/13/2022	Cody Talbott	Non-food contact surfaces	The ceiling, wall and floor on south side of the kitchen from the ice machine to the Winston had food debris, lint, dust and grease present and needs to be cleaned. IIC will conduct follow-up inspection.
THAI SPICE	10/6/2022	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: Cooked popcorn chicken in the walk-in cooler was not date marked; discussed with Ladda that when foods are prepared on-site they are required to be date marked. Chicken was date marked during the inspection.
PETRO IRON SKILLET RESTAURANT	9/21/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: high temperature dish machine was operating properly as rinse temperature was reaching minimum plate surface temperature of 160 F; Temp Disc monitoring recorded final rinse temperature at 108 F. Buster pump was not operating. Technician was scheduled for maintenance/repairs. Facility changed to manual sanitizing in three compartment until machine is repaired.
PETRO IRON SKILLET RESTAURANT	9/21/2022	Cody Talbott	Non-food contact surfaces	Observation: The following areas need to be addressed: 1. Cook-line equipment needs to be cleaned as grease and food debris observed on and underneath equipment. 2. Egg wash cooler had considerable food debris on handles and inside the bottom coolers. 3. Floors through out the kitchen including under service counter, under equipment and behind cook-line need to be cleaned as food debris and filth observed. 4. Floor drains need to be monitored and drain for the three compartment needs to be cleaned as debris and possible bacterial growth observed.
PETRO IRON SKILLET RESTAURANT	9/21/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood filters had considerable build-up of carbon and grease and need to be cleaned and frequency of cleaning addressed. Cook top equipment including stove and char-broiler need to be cleaned.
PETRO IRON SKILLET RESTAURANT	9/21/2022	Cody Talbott	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash sinks were stocked in staff area and end of cook line however the hand wash sink next to the office was not dispensing paper towels; batteries were low and paper towels were empty; both were replaced during inspection.
PETRO IRON SKILLET RESTAURANT	10/20/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Filters have been cleaned however cooking equipment and wall/floor of cook line still need to be cleaned. Follow-up inspection extended.
PETRO IRON SKILLET RESTAURANT	10/20/2022	Cody Talbott	Non-food contact surfaces	Observation: Violations not completed. Follow-up inspection extended.
ON THE HOOK FISH AND CHIPS HQ	9/28/2022	Cody Talbott	Non-food contact surfaces	Observation: Floor drains in production room and dish machine had food debris and packaging material present. Fish freezer had debris present on the floor. Bottom of the reach-in cooler had fish juice/water present. These areas were cleaned during the inspection.
THE SUGAR MOUSE CUPCAKE HOUSE	10/31/2022	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 container of commercially processed chicken salad was not proper date marked. Discussed with employees that when commercially processed potentially hazardous are opened then the container is required to be date marked and discarded after 7 days. Container was marked during the inspection after being opened the day prior to inspection.
KAPPA KAPPA GAMMA	8/30/2022	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: Date marking was observed on foods prepared on-site however an opened/partial container of potato salad was observed prep cooler without date marking and chef had only been at the facility for two days. Product was discarded. Discussed with chef that foods prepared on-site and foods from an opened commercial container of potentially hazardous foods are required to be date marked.
KAPPA KAPPA GAMMA	8/30/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection. Supply bottle was full, primer was not operating properly and not testing. Employees were educated on manually sanitizing and technician was scheduled for maintenance.
MCDONALDS #4163	10/4/2022	Cody Talbott	Non-food contact surfaces	Observation: Pump spouts for flavorings and cooler door/tray storage for whipped cream had considerable build-up of food debris. Pump spouts were changed with new units and storage door/tray was cleaned during inspection.

PALERMO'S ITALIAN RESTAURANT LLC. DBA:PALERMO'S ITALIAN RESTAURANT	9/27/2022	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 opened commercial container of Ricotta cheese or lasagna prepared on-site. Employee marked foods during the inspection; foods were prepared on 9-24-22. Foods from opened commercial containers and prepared on-site must be used within 7 days or discarded.
THE GROUNDS INTERNET & COFFEE LOUNGE LLC	10/31/2022	Cody Talbott	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash sink had 2 containers of frozen soup mix in the sink at the time of inspection. Foods were moved to the cooler. Hand wash sink must be accessible and used for hand washing only.
THE GROUNDS INTERNET & COFFEE LOUNGE LLC	10/31/2022	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: Yogurt was observed opened without date marking and setting on prep counter; discussed temperature and date marking requirements. Product was date marked and returned to the cooler.
THE GROUNDS INTERNET & COFFEE LOUNGE LLC	10/31/2022	Cody Talbott	Thawing PHF/TCS foods	Observation: Soup held in hand sink; foods need to be thawed under temperature control, under cold continual flow water, in microwave for immediate cooking or as part of the cooking process. Soup was placed in cooler for thawing under temperature control.
LARAMIE HIGH SCHOOL	9/6/2022	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 has been started on foods; however there were multiple containers of cooked/cooled noodles which were observed in walk-in cooler without date marking; foods were discarded during inspection. Discussed with Supervisor that both foods prepared on-site and from opened commercial container are required to be date marked.
LARAMIE HIGH SCHOOL CULINARY	9/6/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: High temperature dish machine was not reaching the required temperature of 160 F at the plate surface for proper sanitizing; highest temperature recorded using Temp Disc was 144 F. Facility to use three compartment sink with quat as sanitizer for ware washing until repairs/maintenance conducted on machine.
CHI OMEGA SORORITY	8/31/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: High temperature dish machine was not meeting the sanitizing requirement of 160 f at the plate surface. Final rinse temperature was registered at 117 F on the machine data plate. Facility is manually sanitizing with chlorine at 100 ppm in three compartment sink until unit is repaired/maintenance conducted. IIC will follow-up for compliance.

Inspections from 8-26-22 to 11-17-22

Slade Elementary School- Preopening inspection and Licensing

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

Washakie Center- no violations noted, compliant

Kappa Kappa Gamma- critical violations, corrected during inspection, compliant

Laramie Middle School- no violations noted, compliant

Chi Omega-critical violation, corrected during inspection compliant

Devine Eats- no violations noted, compliant

War Memorial Stadium- no violations noted, compliant

War Memorial field House- no violations noted, compliant

Pizza Hut (mobile)- no violations noted, compliant

Doc's Mexican Food & Mini Donuts- no violations noted, compliant

Laramie High School- no violations noted, compliant

Laramie High School Culinary Kitchen-critical violation, corrected during inspection, compliant

Delta Delta Delta- critical violation, corrected during inspection, compliant

San Luis Mexican Restaurant- pre-opening, licensing inspection, compliant

Spring Creek Elementary School- no violations noted, compliant

Sigma Nu Fraternity- non-critical violation corrected during inspection, compliant

Encore Café- no violations noted, compliant

Bejo Dua- pre-opening and licensing inspection, compliant

Indian Paintbrush Elementary School- no violations noted, compliant

Beitel elementary School- no violations noted, compliant

Wyoming Rib & Chop- no violations noted, compliant

AmericInn- no violations noted, compliant

UW Conference Center- no violations noted, compliant

Spring Wind Assisted Living- no violations noted, compliant

2<sup>nd</sup> Street Deli- no violations noted, compliant

Best western Inn & Suites- no violations noted, compliant

Super 8 Motel- no violations noted, compliant

Parlor Bar- no violations noted, compliant

Elk Horn Bar- no violations noted, compliant

Cowboy Bar- no violations noted, compliant

San Luis Mexican Restaurant- critical violations, corrected during inspection, compliant

Petro Iron Skillet Restaurant- critical and non-critical violations requiring follow-up inspection

Petro Trucker Store- no violations noted, compliant

Petro Fuel Island- no violations noted, compliant

Ranger Liquor Mart & Bar- no violations noted, compliant

Days Inn- no violations noted, compliant

EconoLodge- no food service, vending machines, only, compliant

Sunshine Smoothies & More- pre-opening and licensing inspection

Slade Elementary School- no violations noted, compliant

Laramie Ice & Event Center- no violations noted, compliant

Laramie Community Recreation Center- no violations noted, compliant

Laramie Community Recreation Outdoor Concessions- no violations noted, compliant

Quality Inn & Suites- no violations noted, compliant

Perkins Family Restaurant- critical violation corrected during inspection, non-critical violations requiring follow-up inspection

Studio City UW Plaza Cinemas- no violations noted, compliant

Chaco's Tacos- no violations noted, compliant

Palermo's Italian Restaurant- critical violation corrected during inspection, compliant

On the Hook Fish & Chips Headquarters- non-critical violation corrected during inspection

307 Meat Company- no violations noted, compliant

Lanny's Homemade Ice Cream- no violations noted, compliant

Pokes Pub- no violations noted, compliant

Wal Mart-Deli Department- no violations noted, compliant

Wal Mart- Meat Department- no violations noted, compliant

Wal Mart-Bakery Department- no violations noted, compliant

Wal Mart-Grocery/Produce/Retail Prepackaged Department- no violations noted, compliant

Burger King- non-critical violations requiring follow-up inspection

McDonald's Grand Ave- non-critical violation, corrected during inspection, compliant

Freddy's- non-critical violation corrected, during inspection, compliant

Mingles- no violations noted, compliant

Lovejoy's Bar & Grill- non-critical violation corrected during inspection, compliant

Masonic Temple- no violations noted, compliant

Lincoln Community Center- no violations noted, compliant

Sigma Alpha Epsilon Fraternity- critical violations, corrected during inspection, compliant

Pilot Travel Center- no violations noted, compliant

Wendy's Pilot Travel Center- non critical violations requiring follow-up inspection

Thai Spice- critical violation corrected during inspection, compliant

Perkins Family Restaurant- follow-up inspection, violations corrected, compliant

Petro Iron Skillet- follow-up inspection, violations not corrected, additional follow-up required

Corona Village- no violations noted, compliant

Sigma Chi Fraternity- no violations noted, compliant

Laramie High School Concessions- no violations noted, compliant

On The Hook fish and Chips- Pre-opening and licensing inspection for Truck 19- no violations noted, compliant

Turtle Rock Coffee- no violations noted, compliant

Arby's- no violations noted, compliant

Coal Creek Uptown- critical violation, corrected during inspection, compliant

Peking- no violations noted, compliant

Subway-Adams Street- no violations noted, compliant

Subway-3<sup>rd</sup> Street- no violations noted, compliant

The Grounds Internet & Coffee Lounge- critical and non-critical violations corrected during inspection, compliant

The Sugar Mouse Cupcake House- critical violation, corrected during inspection, compliant

Book & Bean- no violations noted, compliant

Jersey Mike's Subs- no violations noted, compliant

Coal Creek Coffee Company- no violations noted, compliant

Chalk N' Cheese- no violations noted, compliant

Taco John's of Laramie- no violations noted, compliant

Taco Bell- no violations noted, compliant

Laramie Care Center- no violations noted, compliant

The Chocolate Cellar- no violations noted, compliant

Born in a Barn-critical violation, corrected during inspection, compliant

Elks#582- no violations noted, compliant

McAlister's Deli- no violations noted, compliant

Wendy's Pilot Travel Center- follow-up inspection, violations corrected, compliant

Wendy's of Laramie- no violations noted, compliant

Chili's- critical violation corrected during the inspection, compliant

Mary's Mountain Cookies- no violations noted, compliant

Daylight Donuts- critical violation, corrected during inspection, compliant

New Mandarin- no violations noted, compliant

Dickey's Barbecue- no violations noted, compliant

Jimmy John's- no violations noted, compliant

On the Hook Fish and Chips Truck 19- no violations noted, compliant

Eppson Center for Seniors- critical and non-critical violations corrected during inspection, compliant

O'Dwyers Public House- critical violation corrected during inspection, compliant

Petro Iron Skillet- follow-up inspection violations corrected, compliant

Papa John's Pizza- no violations noted, compliant

Laramie Connections Church- no violations noted, compliant

Library Sports Grille and Brewery- no violations noted, compliant

Dairy Queen- non-critical violation, requiring Follow-up inspection

Little Caesars Pizza- non-critical violations, requiring follow-up inspection