

Business Name	Inspection Date	Violation	PDC
FERNANDO'S MEXICAN GRILL	4/5/2021	Non-food contact surfaces	<p>Observation: Both the reach-in doors for the cooler and freezer had food debris present on the threshold and seals employees cleaned these areas during the inspection.</p> <p>Discussed with Jose Luis Almanza and Leticia Munoz that the exterior of the building and parking lot had packaging and food containers present and needs to be cleaned with frequency addressed. Luis was observed cleaning debris after the conclusion of the kitchen inspection.</p>
COAL CREEK UPTOWN	12/4/2020	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: Deli slicer had food debris present and employee indicated that slicer had not been used yet today. Equipment needs to be cleaned and sanitized after use of four hours or at end end of production.</p> <p>Employee disassembled the equipment, cleaned and sanitized using chlorine at a rate of 100 ppm.</p>
PERKINS FAMILY RESTAURANT - L	4/21/2021	Fish packaged using a reduced oxygen packaging method is frozen before, during, and after packaging	<p>Observation: A single packaged of vacuum packaged Salomon was observed in prep cooler thawed and had not been removed from packaging. Vacuum packaged fish must be removed from packaging during thawing to prevent the possibility of Clostridium Botulinum. Product was discarded.</p>
UW CONFERENCE CENTER	4/1/2021	Safe, unadulterated, honestly presented	<p>Observation: Products in the produce cooler had considerable mold growth including whole boxes of cucumbers, tomatoes and fruit; fluid was accumulated on the floor next to the walk-in door.</p> <p>Foods need to be discarded and the cooler needs to be cleaned and sanitized to eliminate mold spores including shelving racks and evaporator/condenser.</p> <p>Meat walk-in cooler had a sour odor; a portion of meat products had oxidation and a Styrofoam box with salmon was spoiled. Salmon was discarded during the inspection; cooler needs to have food inventory conducted with out of date product discarded.</p>
UW CONFERENCE CENTER	4/1/2021	Storage and maintenance of wet and dry wiping cloths	<p>Observation: Wiping bucket observed on prep table was soiled and had not been changed for quite some time.</p>
UW CONFERENCE CENTER	4/1/2021	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: Deli slicer had dried meat and biofilm adhered to blade and food contact surfaces. Equipment needs to be disassembled, cleaned and sanitized.</p>

UW CONFERENCE CENTER	4/1/2021	Non-food contact surfaces	Observation: The floor and mats throughout the kitchen had food debris present and need to be cleaned with cleaning frequency addressed.
UW CONFERENCE CENTER	4/1/2021	Ventilation hood systems, drip prevention	Observation: The ventilation hood had considerable grease accumulation with grease dripping on to the floor. Hood needs to be cleaned including piping, nozzles and exterior.
SWEET MELISSA CAFE	1/19/2021	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: Macaroni and cheese was observed in reach-in cooler temped 90 F at 3:00 pm and manager indicated that foods had been placed in unit between 12:00 pm and 1:00 pm. Foods were improperly cooled and did not meet the cooling rule requirement of being cooled from 135 F to 70 F in 2 hours and from 70 f to 41 F in an additional 4 hours. Product was discarded during the inspection. Plant based impossible sausages were observed in prep cooler and temped 60 F product had been placed in cooler within the previous 30 minutes; discussed with manager that foods should be cooled prior to being placed in prep cooler; ideally in walk-in cooler, uncovered to allow for adequate air flow for proper cooling. Product was removed from prep cooler and cooled with ice bath.
WENDY'S PILOT TRAVEL CENTER	4/29/2021	Non-food contact surfaces	Sides of the hot holding unit, pans and lids had baked on food debris. Employee cleaned unit during the inspection.
ACCOMPLICE LARAMIE LLC	1/5/2021	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: Potatoes were observed in large stock pot on prep table in kitchen, employees indicated that potatoes were boiled the previous evening and placed in walk-in cooler; potatoes temped 55 F. Foods must be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours. Potatoes were voluntarily discarded due to improper cooling and the high likelihood of the spore-former Clostridium Botulinum. Discussed proper cooling method which could include cutting the potatoes to increase surface area, running cold water over the foods and ice to the foods prior to placing in the walk-in cooler.

ACCOMPLICE LARAMIE LLC	1/5/2021	Non-food contact surfaces	<p>Observation: Floor drain in the kitchen opposite of the cook-line had considerable food debris present; kitchen manager cleaned drain during the inspection.</p> <p>The bottom of the reach-in cooler on the far right door below the dairy storage had spillage present and needs to be cleaned.</p>
ACCOMPLICE LARAMIE LLC	1/5/2021	Foods are cooled using appropriate methods	<p>Observation: Chicken breast were observed in reach-in cooler drawer below the grill and temped 90 F and two pans of chicken wings were observed tightly covered in the walk-in cooler and temped 80 F. In discussion with kitchen manager and cook products had been cooked or partially cooked within the previous hour to hour and a half. Chicken breasts were uncovered and placed directly under the evaporator fan in the walk-in cooler and temped 45 F within 30 minutes, the two pans of chicken wings were uncovered and placed in the reach-in freezer.</p> <p>Discussed the cooling rule with employees and methods for cooling including the use of ice/water bath, shallow containers and relocating the cooling of foods on shelves directly below the fan and allowing separation of containers to allow air to flow over all the products on the back wall shelving.</p>
THE CROWBAR AND GRILL, LLC	2/11/2021	Raw animal foods separated from each other during storage, separation, holding, and display	<p>Observation: Raw ground beef in metal storage container was observed stored above whole muscle meats in the basement walk-in cooler on metal shelving cart. Meats need to be separated based on cooking temperature. Poultry on the bottom, ground meats above and whole muscle on the top.</p> <p>GM reorganized meats during the inspection.</p>
PETRO TRUCKER STORE	4/7/2021	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: 3 shelf hot holding unit was not holding food above the required 135 F; 2 breakfast sandwiches temped 112 F; product was discarded.</p> <p>digital thermostats were adjusted however one heating unit appeared not to be operating; unit needs repairs/maintenance conducted for future usage.</p>

SONIC DRIVE INN	1/7/2021	Non-food contact surfaces	<p>Observation: The following areas need to be cleaned and sanitized with frequency of cleaning addressed:</p> <ol style="list-style-type: none"> 1. Grill/cook top grease funnels and catch trays had considerable build-up of grease and have not been cleaned for quite some time. 2. Fry dump including the screen and catch tray below had considerable build-up of grease and food debris. 3. Prep cooler opposite of the cookline had food debris present in the bottom of the units and along the door seals. 4. Sides and doors to the reach in cooler and freezer units at the west end of the cookline had grease/food debris present. 5. Walk-in cooler and freezer had food, food debris and packaging material present. 6. Ceiling tiles and light covers throughout the facility had lint, dust and or food debris present. 7. Floor and drains next to ice machine and 3 compartment sink had debris including food present. 8. The grease funnel used for spent oil had considerable grease and debris present; funnel needs to clean during storage.
SONIC DRIVE INN	1/7/2021	Plumbing system repaired according to law	<p>Observation: Hand wash sink at the west end of kitchen was leaking; hot water valve was not able to be shut off. Faucet needs to be repaired or replaced.</p>
COWBOY CREPES AND CAFE	1/18/2021	Packaged foods shall comply with standard of identity requirements	<p>Observation: Bagged coffee for retail sale from Dark Canyon coffee roaster in South Dakota was not properly labeled; did not include manufacturing information or net weight. Product was pulled from display and manufacturer was going to be notified by owner.</p>
QDOBA	2/3/2021	Non-food contact surfaces	<p>Observation: Floor drain and floor next the 3 compartment sink had considerable debris observed. Employee started cleaning area during the inspection.</p>
QDOBA	2/3/2021	Ventilation hood systems, drip prevention	<p>Observation: Ventilation hood had grease present on the exterior of the hood; Assistant Manager cleaned hood during the inspection. Discussed with Assistant Manager that hood nozzles and piping need to be cleaned as grease was accumulating.</p>

MARIA'S MEXICAN GRILL AND CAN	2/16/2021	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand was sink was not accessible upon entry to facility as a used gallon metal food can was inside the wash basin. Owner removed can upon request. Hand wash sinks need to be accessible and only used for hand washing; not a prep or dump sink.
MARIA'S MEXICAN GRILL AND CAN	2/16/2021	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Raw ground pork was stored above whole muscle pork in walk-in cooler. Raw shell eggs were stored above jalapeno peppers in the walk-in. Employee corrected violations during the inspection. Walk-in cooler is large enough for separation of species and cook temperature requirement of foods.
MARIA'S MEXICAN GRILL AND CAN	2/16/2021	Miscellaneous sources of contamination	Observation: Chips were observed stored in a cardboard box with a trash can liner. Discussed with owner that the liner must be food grade. Alternative storage container; tupperware/cambro was identified during the inspection.
NO. 1 BUFFET	4/20/2021	Non-food contact surfaces	Observation: Violations have not been corrected including cleaning floor drains by the dish machine, the dish machine doors and the spray wand still need to be cleaned.
NO. 1 BUFFET	4/16/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection; sanitizer primer was not able to correct the issue as it appeared the line/tubing was faulty and not allowing product to be delivered to the machine. Ware washing to be conducted in three compartment sink until technician is able to perform repairs on the machine. Inspector will conduct follow-up inspection.
NO. 1 BUFFET	4/16/2021	Non-food contact surfaces	Observation: The dish machine; top of machine, back side of doors, catch tray, spray hose and the wash table had food debris and possible bacteria/mold growth and need to be cleaned. The three compartment sink and wall behind the sink must be cleaned prior to use for ware washing. Employees were cleaning these areas during the inspection. Flow drains for both the dish machine and three compartment sink had food debris and possible bacteria growth and need to be cleaned.

BURGER KING #2178	4/13/2021	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: Raw chicken breast temped 52 F. The cold holding unit for raw chicken breast for hand breaded chicken was not operating; power switch was in the off position at the time of inspection.</p> <p>50 chicken breasts were discarded for improper cold holding; power turned on and unit was temping 34 F at the conclusion of the inspection.</p>
BURGER KING #2178	4/13/2021	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	<p>Does this establishment handle or store any meat or poultry products? Yes or No? Yes</p> <p>If so, was surveillance conducted on meat/poultry products to ensure compliance? Yes? Or No? Yes</p> <p>Were there any meat/poultry products sampled? Yes or No? No</p> <p>If so, describe the product and reason for sampling?</p> <p>Were there any meat/poultry products detained or voluntarily disposed of due to a food safety violation? Yes or No? Yes</p> <p>Were there any compliance violations found involving meat/poultry products? Yes? Or No? Yes</p> <p>If so, describe product and the action taken include the total number of pounds involved:</p> <p>Observation: 50 chicken breasts (approximately 18.75 pounds) were improperly cold held and voluntarily discarded.</p>
DELTA DELTA DELTA	3/1/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine was not properly dispensing chlorine at the time of inspection. Technician was notified for repairs during the inspection. Establishment will manually sanitize using quat until dish machine is operational.</p>
ANDALE RAPIDO	2/4/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine was not dispensing sanitizer at the time of inspection. Supply bucket was empty; manager replaced sanitizer with bottle of chlorine, machine was primed and tested 100 ppm.</p>

BIG HOLLOW FOOD COOP	1/13/2021	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Eggs were observed stored above ready to eat produce in the most westward reach-in cooler. Discussed the proper storage requirements with Jeff and produce was pulled from cooler and reorganization of the cooler will take place.
RIDLEY'S FAMILY MARKET	1/6/2021	USDA Required Grind Records	USDA Required grind logs are not [being kept, current, available, or accurate], (records must be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred) Specifically***Facility did not receive the emailed inspection report; follow-up inspection rescheduled.
RIDLEY'S FAMILY MARKET	12/9/2020	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli meat slicer had food debris present and Deli Manager indicated that it had not been used for the current day's production. Equipment was cleaned and sanitized during the inspection.
RIDLEY'S FAMILY MARKET	12/9/2020	Non-food contact surfaces	Observation: Storage freezer floor had food and packaging debris present at the time of inspection. Deli manager cleaned the unit during the inspection.
RIDLEY'S FAMILY MARKET	12/9/2020	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Raw ground beef and cubed steaks were observed stored above whole muscle steaks in the display case. Meats need to be displayed based on required cooking temperature with ground beef store below whole muscle cuts and poultry stored below both or separately.
RIDLEY'S FAMILY MARKET	12/9/2020	USDA Required Grind Records	USDA Required grind logs are not [being kept, current, available, or accurate], (records must be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred) Specifically*** Facility has not kept or maintained a current grind log of product being processed within for several months.
RIDLEY'S FAMILY MARKET	12/9/2020	Baby Food, Formula, Over the Counter Drugs Expired	Observation: 10 containers of three different brand names of Baby Formula were past the expiration date requirement. Product was pulled from the shelf. Discussed with assistant manager that baby formulas, baby food and over the counter drug expiration dates need to be monitored.
WEST LARAMIE FLY STORE	3/3/2021	Baby Food, Formula, Over the Counter Drugs Expired	Observation: Three over the counter packets of medication had expired the first of the month. Products were removed during the inspection.

TACO JOHN'S OF LARAMIE	5/17/2021	In-use utensils, between-use storage	Observation: Ice scoop was covered with ice within the the machine; discussed assistant manager the proper storage method. Assistant manager washed hands put on new single use gloves and removed scoop and placed in the ice with hand above the product.
HIGH ALTITUDE PERFORMANCE C	2/3/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not properly dispensing chlorine at a concentration level between 50-100 ppm. Technician was contacted during the inspection and service was scheduled. Facility changed to using the three compartment sink with Quat as sanitizer for ware washing; three compartment sink will be used until repairs/maintenance of the dish machine are completed.
DOUBLE DUB'S (COMMISSARY DE	4/2/2021	Ventilation hood systems, drip prevention	Observation: Ventilation hood had considerable build-up of grease including filters, grease catch pan/tray, piping, nozzles and light covers. Hood needs to be cleaned prior to next usage.
DOUBLE DUB'S (COMMISSARY DE	4/2/2021	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand sink was not accessible at the time of inspection as personal items were being stored in the sink. Items were removed during the inspection. Sink was not totally functional as water was sporadic in it's supply and water was observed spilling from the top of the pump. Pump needs maintenance conducted prior to next use.
ON THE HOOK FISH AND CHIPS (V	2/9/2021	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand sink had a box of condiments/sauce packages in it at the time of inspection. Employee removed the box and turned the sink on upon request. Hand sink must be accessible and used only for washing hands.
PETRO IRON SKILLET RESTAURAN	4/7/2021	Mechanical warewashing equipment, hot water sanitizing temperatures	Observation: High temperature dish machine was not reaching the required 160 F at the surface; Temp disc was passed through the machine multiple time with the highest recorded temperature at 156 F. Establishment was using the machine for washing the the three compartment sink for sanitizing manually until repairs are conducted and inspector will follow-up with establishment to verify compliance.
PETRO IRON SKILLET RESTAURAN	4/7/2021	Non-food contact surfaces	Observation: Doors and seals on Auto Sham in the prep kitchen had food debris present. Employee cleaned unit during the inspection.

ON THE HOOK FISH AND CHIPS H	4/6/2021	Compliance with submitted HACCP plans and approved variance procedures	<p>Observation: PH level for sauces are required to be below 4.6 for a self stable product; according the pH log product produced this morning (first batch) tested 4.7 without a corrective action.</p> <p>Discussed requirement with employee conducting the tests, Samuel and Katie the production manager. Product was located on the pallet in the sauce room and was placed in walk-in cooler and will be used for the Laramie service route and will be held under refrigeration.</p>
ON THE HOOK FISH AND CHIPS H	4/6/2021	Non-food contact surfaces	<p>Observation: The floor in the walk-in cooler had debris present, moisture pads need to be removed and floor cleaned. Production manager cleaned unit during the inspection.</p>
MCDONALDS #4163	4/13/2021	Bulk milk container dispensing tubes cut appropriately	<p>Observation: The bulk cream dispenser tube wasn't cut diagonally. Discussed with manager the requirement to cut bulk dispensing diagonally to prevent contamination and maintain temperature control.</p> <p>Employee cut the tube diagonally, dispensed product and then cleaned machine during the inspection.</p>
SAFEWAY #2466 GROCERY/FUEL	2/8/2021	Raw animal foods separated from each other during storage, separation, holding, and display	<p>Observation: Whole muscle lamb was stored below ground turkey in the display case, ground beef was stored above ham in the walk-in cooler and ground sausage was displayed above pork chops in the butcher case next to seafood.</p> <p>Meat manager rearrange products to prevent possible contamination.</p>
PALERMO'S ITALIAN RESTAURAN	3/26/2021	Ventilation hood systems, adequate	<p>Observation: Small portable fryer was observed on prep table; fryer must be under the ventilation hood due to grease laden vapors.</p> <p>Owner placed fryer under the hood during the inspection.</p>
GUERIN ENTERPRISES, INC DBA C	1/20/2021	Using a handwashing sink-operation and maintenance, accessible	<p>Observation: Hand wash sink had a partial gallon of milk setting in the sink at the time of inspection; employee dumped the container and removed it from the sink upon request. Discussed with assistant manager that sink must be accessible and used for hand washing only.</p>

NIKO SUSHI AND STEAK	5/11/2021	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash sink did not have hot water available at the time of inspection. Hot water valve was turned on by employee upon request, water was rust in color indicating it had not been operational for a period of time. The hot water valve was not able to be shut off (faucet was leaking when turned off) which employee indicated is why the water was turned off at the supply line. Hot water must be available for hand washing and the valve needs to have repairs conducted so it does not leak.
NIKO SUSHI AND STEAK	5/11/2021	Parasite destruction in fish	Observation: Letters of guarantee for parasite destruction in fish were not current and need to be renewed annually (January 1 through December 31).
NIKO SUSHI AND STEAK	5/11/2021	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Raw chicken and raw beef were observed stored above ready to eat foods in both reach-in coolers. Chicken must be stored on the bottom shelf and raw beef above chicken. Employee reorganized the units during the inspection.
NIKO SUSHI AND STEAK	5/11/2021	Non-food contact surfaces	Observation: The following areas need to be cleaned and sanitized: 1. The wall next to the end of the cook-line/hood including fire extinguisher. 2. Cooler at the end of the cook-line had food debris grease accumulating on the lid. 3. The metal table/shelving needs to be cleaned or replaced as grease and food debris was observed from top to bottom. 4. The bottom/interior of the reach-in cooler including door seals needs to have food debris/grease removed.
NIKO SUSHI AND STEAK	5/18/2021	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand sink has not been repaired. Employees/staff are using a second sink in the prep room currently. Discussed with owner/manager that sink must be operational and they indicated that a plumber has been scheduled for repairs.
NIKO SUSHI AND STEAK	5/18/2021	Parasite destruction in fish	Observation: Letters of guarantee have not been updated for the current calendar year.
CK CHUCKWAGON	2/24/2021	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash sink was not accessible upon entry for inspection as basin was covered by 2 baking sheet pans; pans were removed upon request. Discussed with manager that hand wash sink must be accessible to be only for washing hands.

17TH ST CAFE	2/9/2021	Foods are cooled using appropriate methods	<p>Observation: 3 metal pans of green pork chili were observed in the reach-in cooler with plastic wrap sealed over the top of the pans with condensation present. Product temped 95 F and employees indicated that product had been placed in cooler approximately 30 minutes prior to inspection; foods were within the cooling temperature parameter but improper methods were being used for cooling. Discussed and demonstrated the use of ice/water bath with frequent stirring for proper cooling; product had cooled to 80 F within 20 minutes during the inspection. Employees were observed stirring product and indicated that they would temp the product and when the product reaches 70 F within 2 hours and then the product would be put in the reach-in cooler uncovered to allow the product to meet the second step of the cooling rule of from 70 F to 41 F in an additional 4 hours.</p>
LARAMIE HIGH SCHOOL CULINAR	2/11/2021	Warewashing machines, flow pressure devices	<p>Observation: The pressure gauge for the ware wash machine was measuring pressure between 50-55 psi; required to be between 15-25 psi. Instructor was aware of the issue and maintenance/repairs have been scheduled. This could be the issue with improper sanitizing as rinse temperature was recorded using Temp Disc at 153 F; below the required 160 F. Manual sanitizing is correction for this violation until corrected and Instructor will notify IIC when corrected for a follow-up inspection.</p>
BERNIE'S MEXICAN RESTAURANT	1/5/2021	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine was not dispensing chlorine at proper concentration at the time of inspection; chlorine supply bucket was empty. Chlorine gallon jug was supplied to machine, primed and tested 100 ppm.</p>
UFC CJ'S EXPRESS	2/5/2021	Baby Food, Formula, Over the Counter Drugs Expired	<p>Observation: Multiple packaged of several over the counter medication were beyond the expiration date. Employee discarded medication during the inspection. Proper stocking of medication were discussed with the first in first out; with possible training/retraining of employees.</p>

ROXIE'S ON GRAND	12/10/2020	Raw animal foods separated from each other during storage, separation, holding, and display	<p>Observation: Ground beef patties in plastic packaging was observed stored over bacon in the bottom of the prep cooler.</p> <p>Discussed properly stored of raw meats with cook, who reorganized the cooler during the inspection with ground stored on the bottom shelf of the cooler.</p>
ROXIE'S ON GRAND	12/10/2020	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: Shake machine and microwave next to it had considerable build-up of food debris at the time of inspection. Cook cleaned and sanitized both during the inspection.</p>
CHI OMEGA SORORITY	3/1/2021	Mechanical warewashing equipment, wash solution temperatures	<p>Observation: High temperature dish machine tested using Temp disc with plate surface recorded at 126 F; below the required 160 F. Maintenance was scheduled during the inspection.</p> <p>Establishment to use the three compartment sink for manual sanitizing until machine is repaired with the final rinse temperature regulated to a minimum of 180 F.</p>