

Business Name	Inspection Date	Inspector Name	Violation	PDC
MR. BILL'S BURGERS	9/15/2021	Cody Talbott	Hand drying provision	Observation: Disposable paper towels were not available at the time of inspection; employee stocked paper towels upon request.
SIGMA ALPHA EPSILON FRATERNITY	10/19/2021	Cody Talbott	Foods are cooled using appropriate methods	Observation: foods which were offered for late meals including 3 containers of macaroni and 2 containers of pork schnitzel were observed in the reach-in cooler in the dining room with lids locked and significant amounts of condensation indicating the foods were improperly cooled. Chef discarded products during the inspection.

<p>SIGMA ALPHA EPSILON FRATERNITY</p>	<p>10/19/2021</p>	<p>Cody Talbott</p>	<p>Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded</p>	<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: 3 pounds of cooked pork schnitzel was discarded voluntarily due to improper cooling methods.</p> <p>Observation:</p>
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SIGMA ALPHA EPSILON FRATERNITY	9/30/2021	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	Foods which were in the reach-in cooler for student service had indications of improper cooling; as lids were in place and condensation was observed. Covering chef indicated that products in reach-in will be discarded. Inspector will conduct follow-up for compliance with chef during routine inspection. Discussed with chef who was covering the kitchen as regular chef was on vacation the proper cooling times and methods.
SIGMA ALPHA EPSILON FRATERNITY	9/30/2021	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Date markings were not observed on foods in the reach-in cooler for student service. Inspector will conduct follow-up inspection with chef during routine inspection for compliance.
SIGMA ALPHA EPSILON FRATERNITY	9/30/2021	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish washer was not dispensing chlorine at the time of inspection. Technician to be notified to correct violation. Facility has a three compartment sink which will be used to sanitize the dishes manually until repairs/maintenance conducted to the machine.

FERNANDO'S MEXICAN GRILL	9/28/2021	Cody Talbott	Non-food contact surfaces	Observation: Prep cooler next to the end of the grill had considerable build-up of food debris present at the time of inspection; employee cleaned unit during the inspection.
ARBY'S #5009027	10/19/2021	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli slicer stored at the end of the cook-line had dried food debris present including meat and fat observed. Employee disassembled slicer; cleaned and sanitized the unit during the inspection.
PERKINS FAMILY RESTAURANT - LARAMIE	10/6/2021	Cody Talbott	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Raw meats and foods thawing on speed rack in walk-in cooler were not properly stored based on cook temperature with whole muscle raw pork stored below raw ground beef patties. All products were in original packaging and stored on sheet pans; products were reorganized to prevent possible contamination.
UW CONFERENCE CENTER	9/28/2021	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Tilt skillet and steam kettle had dried food debris present at the time of inspection, chef indicated that units were used this past weekend; two days prior to inspection. Units were cleaned and sanitized during the inspection.

UW CONFERENCE CENTER	9/28/2021	Cody Talbott	Non-food contact surfaces	Observation: Microwave oven on the west wall of the kitchen had considerable food debris observed; employee cleaned the equipment during the inspection.
SIGMA CHI	9/15/2021	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Observation: Packaged raw meat and shell eggs were improperly stored over ready to eat foods in the walk-in cooler. Cooler was reorganized during the inspection with separation of raw meats and shell eggs stored below ready to eat foods.
CORONA VILLAGE	10/13/2021	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: The chemical dish machine was not dispensing chlorine at the time of inspection. Supply bucket was tested and was within range but not being supplied to the machine. Three compartment sink was cleaned and chlorine sanitizer mixed at 100 ppm; facility manually sanitized dishes/equipment and will continue until maintenance is conducted on machine. Technician was notified during inspection and repairs scheduled.

NO. 1 BUFFET	10/14/2021	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 meats were observed stored over ready to eat foods in the walk-in cooler. The walk-in cooler needs to be cleaned and reorganized to prevent cross contamination of raw meats with ready to eat foods and foods stored on the floor need to be stored shelves for adequate cleaning and prevention of possible contamination.
NO. 1 BUFFET	10/14/2021	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Small grinder stored on the bottom shelf of the prep counter considerable build-up of food debris present inside and outside of the unit.  Equipment must be washed and sanitized after use and stored clean.
NO. 1 BUFFET	10/14/2021	Cody Talbott	Non-food contact surfaces	Observation: Reach-in cooler at the north end of the cook line had considerable food debris present on the door, seals and bottom shelf of the unit; employee cleaned unit during the inspection.  Wok station needs to be cleaned as debris is starting to accumulate around burners and cooking surface.
BURGER KING #2178	10/11/2021	Cody Talbott	Non-food contact surfaces	Observation: Walk-in cooler and walk-in freezer had spilled foods and debris present at the time of inspection; employee cleaned units during the inspection.

DELTA DELTA DELTA	9/21/2021	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 ground beef was stored directly in contact with cooked chicken and deli meat. Pre-cooked meats were discarded during the inspection. Discussed storage practices of raw meats separate from ready to eat foods and from each other based on cooking temperature.</p>
DELTA DELTA DELTA	9/21/2021	Cody Talbott	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</p>

BORN IN A BARN	9/20/2021	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: Ice machine which is located in the dish room was inspected and there was possible bacterial growth on ice chute and leading edge of the deflector shield.</p> <p>Machine was shut down and ice was being discarded during the inspection.</p> <p>Owners indicated that machine/ice is typically used for bar service but could not definitely say that ice is not used for other service; they indicated that a new machine was in storage and would replace the current unit.</p> <p>Picture attached.</p>
BORN IN A BARN	9/20/2021	Cody Talbott	Foods are cooled using appropriate methods	<p>Observation: Chicken wings are smoked/cooked in smoker to a minimum of 165 F according Reese; then cooled and flash fried in fryer.</p> <p>Cooling was indicated as on hotel/sheet pans in walk-in cooler; however chicken wings were observed in 5 gallon buckets and temped 136 F to 139 F.</p> <p>Discussed the cooling with owners requiring foods to be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours.</p> <p>Wings were removed from buckets placed on hotel/sheet pans and placed in reach-in freezer to quick chill product.</p> <p>Product temped 74 F within 45 minutes.</p>

AMERICINN LODGE & SUITES	9/14/2021	Cody Talbott	Kitchenware and tableware handled, displayed, dispensed	Single use service ware including paper plates and plastic service ware were inverted to prevent possible contamination.
SUBWAY #33885	11/15/2021	Cody Talbott	Manual warewashing sinks requirements	Observation: Three compartment sink with automatic quat sanitizer dispenser was not operating properly as sanitizer in sink would not test using test strips and observed the unit in operation with quat chemical not being siphoned from the dispenser. Sanitizer sink was manually mixed to 200 ppm; facility will manually mix sanitizer until dispensing valve is repaired or replaced.
WASHAKIE CENTER	8/30/2021	Cody Talbott	Outside waste receptacles	Outside waste receptacles need to be replaced or have drain plugs repaired as dumpsters were leaking in the outside enclosure.
TURTLE ROCK COFFEE	10/19/2021	Cody Talbott	Hand drying provision	Observation: Hand wash sink was not properly stocked with disposable paper towels at the time of inspection; manager stocked paper towels upon request.

TURTLE ROCK COFFEE	10/19/2021	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Supply bucket for the chemical dish machine was empty at the time of inspection, employee changed supply of chlorine, machine was primed and tested 50 ppm. Detergent supply bucket was also empty; replaced during the inspection. Facility has a three compartment available for ware washing and quat sanitizer tested 200 ppm.</p>
RANGER LIQUOR MART & BAR	9/23/2021	Cody Talbott	Miscellaneous sources of contamination	<p>Observation: Ice funnel and stand for bagging ice was stored next to the ice machine and had considerable contamination including discarded containers and debris. Unit was cleaned during the inspection. This equipment needs to be stored in a different location to prevent contamination from customers.</p>
CASK: 307	10/7/2021	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: The bar soda dispensing gun had debris present in the nozzle and the catch tray at the time of inspection; employee cleaned equipment during the inspection. The catch tray needs to have a drain line attached to deliver spillage to the floor drain.</p>

CASK: 307	10/7/2021	Cody Talbott	Thawing PHF/TCS foods	Observation: Raw wild catch fish was observed thawing properly under cold running water; however vacuum packaging wild catch fish must be removed from packaging or have packaging opened during thawing to prevent the growth of Clostridium Botulinum. Packaged were opened during the inspection of the still frozen fish.
ELK HORN BAR (OUTHOUSE)	9/21/2021	Cody Talbott	Non-food contact surfaces	Observation: Soda dispensing gun holder and catch tray had considerable build-up of liquid and possible bacteria growth present. Unit was disassembled and cleaned during the inspection.
MASONIC TEMPLE, ASSOC	9/13/2021	Cody Talbott	Non-food contact surfaces	Observation: Microwave had considerable build-up of food debris; unit was cleaned during the inspection. Refrigerator needs to be cleaned as spillage was observed.
ROYAL SUPER 8 MOTEL	9/23/2021	Cody Talbott	Manual warewashing sinks requirements	Facility does not have a three compartment sink for washing and sanitizing of equipment and utensils. Discussed with Front Desk Clerk and alternative for sanitizing which which includes the use of a spray bottle with chlorine at a rate of 100 ppm for sanitizing with items air drying.

ON THE HOOK FISH AND CHIPS HQ	10/5/2021	Cody Talbott	Non-food contact surfaces	Observation: Floor drain for the three compartment sink had considerable build-up of food debris; employee cleaned the drain during the inspection.
ON THE HOOK FISH AND CHIPS HQ	10/5/2021	Cody Talbott	Handwashing sink equipped to provide water at a temperature of at least 100° F through a mixing valve or combination faucet.	Observation: The hot water valve on the hand sink was not operable at the time of inspection, employee conducted maintenance on the valve upon request and hot water was available after repairs conducted.
ON THE HOOK FISH AND CHIPS HQ	10/5/2021	Cody Talbott	Records maintained and made available to the regulatory authority upon request	Observation: pH meter calibration records, pre-operational inspection check list and batch pH records were not completed for today's production. After discussions with employees and management it was determined that pH had not been conducted only for today's production of sauce as buffer solution was not available. A partial pallet of sauce was tagged as not tested and will be held until buffer solution for calibrating the pH meter is available and then the product from 10-5-21 will be randomly tested from each batch prior to being released into commerce.

MCDONALDS #4163	10/11/2021	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine which has chlorine pellets as sanitizer was not dispensing chlorine for sanitizer. General Manager label machine as Do Not Use.</p> <p>Facility will manually wash and sanitize in the three compartment sink using Quat as sanitizer which tested 200 ppm until maintenance is conducted on dish machine.</p>
PALERMO'S ITALIAN RESTAURANT	9/30/2021	Cody Talbott	Commercially processed, Ready to eat foods reheated to 135°F or above for hot holding within 2 hours	<p>Observation: Marinara sauce was observed in the steam table and temperature was 90 F; owner indicated that it had only been in the steam well for about 20 minutes.</p> <p>Foods must be rapidly reheated for hot holding as the steam table is not designed for reheating.</p> <p>Product was placed in stock pot and heated on the stove top during the inspection.</p>
PALERMO'S ITALIAN RESTAURANT	9/30/2021	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: A large pan and a small cambro of lasagna were observed in the walk in cooler without date marking.</p> <p>Discussed with owner who is also cooking that foods prepared on-site and from opened commercial containers are required to be date marked.</p> <p>Owner marked the product production date which was the previous day.</p>

LARAMIE CARE CENTER	11/4/2021	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Container of cottage cheese in the reach-in cooler was not date marked and container of Ricotta cheese in the walk-in cooler was past the 7 day discard date requirement. Both products were voluntarily discarded during the inspection.
THE GROUNDS INTERNET & COFFEE LOUNGE LLC	11/9/2021	Cody Talbott	Non-food contact surfaces	Observation: The display freezer next to the entry door was not operating but the unit still had shipping plastic film present in the bottom of the unit; freezer is used when extra foods are stored. the door was tightly sealed; moisture and mold was observed on the inside of the unit. When not in use the unit needs to be cleaned and door not sealed to prevent mold/bacteria growth. Employees were observed cleaning the unit during the inspection. Discussed the cleaning of the unit including using chlorine to clean the evaporator/condenser.
QUALITY INN & SUITES UNIVERSITY	11/9/2021	Cody Talbott	Chlorine/Bromine Levels	Observation Free chlorine was tested at 23; spa was closed will be drained and refilled and tested prior to opening.