

Business Name	Inspection Date	Inspector Name	Violation	PDC
MR. BILL'S BURGERS	3/1/2022	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: A plastic container of chili was observed in walk-in cooler with date mark of 2-15-22; food was beyond the 7 day discard requirement (7 days past). Product was discarded during the inspection.
MR. BILL'S BURGERS	3/1/2022	Cody Talbott	Manual warewashing sinks requirements	Observation: Supply bottle for Quat sanitizer was nearly empty at the time of inspection and sanitizer tested below the required 200 ppm. Supply bottle was changed during the inspection and tested between 200-300 ppm.
NIGHT HERON BOOKS & COFFEEHOUSE	12/16/2021	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Sour cream in an opened commercial container was date marked but was past the 7 day discard date requirement. Employee discarded product during the inspection. Potentially hazardous foods prepared on-site or from opened commercial containers must be used or consumed within 7 days. Freezing foods stops the clock but still has a total of 7 days once the product is thawed.
SIGMA ALPHA EPSILON FRATERNITY	4/15/2022	Cody Talbott	Using a handwashing sink-operation and maintenance, accessible	Observation: Hand wash sinks in the kitchen are not operational; water leaking issues, paper towel stocking and drainage issues. Facility must have dedicated hand wash station which is accessible, properly stocked and maintained.
SIGMA ALPHA EPSILON FRATERNITY	4/15/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood filters had accumulation of grease present during the inspection; cook cleaned filters during the inspection.
SIGMA ALPHA EPSILON FRATERNITY	4/15/2022	Cody Talbott	Bulk milk container dispensing tubes cut appropriately	Observation: Bulk milk dispensing tube was cut horizontally at the time of inspection. discussed with cook that tubes must be cut diagonally to prevent contamination. Tube was cut diagonally during the inspection.
FERNANDO'S MEXICAN GRILL	3/16/2022	Cody Talbott	Separating raw animal foods from raw ready to eat food and separating raw animal food from cooked ready to eat foods	Raw meats and shell eggs were properly stored separately from ready to eat foods.
GUERIN ENTERPRISES INC. DBA COAL CREEK UPTOWN	4/26/2022	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 sink was not providing hot water at the time of inspection. After investigating issue it was determined that the on demand hot water heater was not operating; power cord was not making connection with the electrical outlet. Power was reconnected and hot was available at the hand wash sink.
UW CONFERENCE CENTER	3/16/2022	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: Mobile cold holding box was not holding foods below 41 F; unit temped 48-50 F. Unit was stored packaged condiments of sauces, sour cream and carton of dairy product. All products were voluntarily discarded during the inspection. Service and maintenance of equipment was scheduled during the inspection.
NORTHRIDGE DISCOUNT LIQUORS	3/15/2022	Cody Talbott	Packaged foods shall comply with standard of identity requirements	Observation: Ice bagged at the facility was not labeled with manufacturer information. Employee labeled stored bagged ice during the inspection.

LITTLE CAESARS PIZZA	12/1/2021	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	<p>Observation: 1. Dough mixer had dough and residue from the previous days production present at the time of inspection. Handles, frame and casters/wheels had food debris present as well. Unit needs to be thoroughly cleaned and sanitized after each use. Employee started cleaning the unit during the inspection.</p> <p>2. Hand operated dough stamper had considerable build-up of food biofilm present; utensil was soaked with degreaser and cleaning process started during the inspection.</p>
LITTLE CAESARS PIZZA	12/1/2021	Cody Talbott	Non-food contact surfaces	<p>Conveyor oven needs to be cleaned as grease is accumulating on exterior of oven and vent piping and backside of unit has considerable build-up of dust/lint. Lint and dust observed on wall and ceiling above the make table.</p> <p>Hot hold cases had food debris observed in the bottom of the units as well as on the doors of the units.</p> <p>IIC will contact Jacob Gauthier, general manager with requirements and follow-up inspection to be conducted.</p>
PIZZA HUT	2/8/2022	Cody Talbott	Non-food contact surfaces	<p>Observation: Floor and wall next and behind the fryer station had food debris and build-up of grease present and a rancid smell at the time of inspection.</p> <p>Employee started cleaning floor and wall during the inspection. Equipment will be cleaned after the scheduled boil-out in the next 10 days.</p> <p>Inspector will conduct follow-up for compliance.</p>
SWEET MELISSA CAFE	1/13/2022	Cody Talbott	Non-food contact surfaces	<p>Observation: Floor sinks in the kitchen has food debris present, employee cleaned drains during the inspection.</p>
WENDY'S PILOT TRAVEL CENTER	4/14/2022	Cody Talbott	PHF/TCS food maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control	<p>Observation: Hamburgers which are pulled from hot holding then hot held for chili meat temped below the required 135 F; unit was not turn on. Meat was voluntarily discarded during the inspection.</p>
WENDY'S PILOT TRAVEL CENTER	4/14/2022	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) Improper hot holding; approximately 4 pounds of hamburger patties were voluntarily discarded.</p>
ACCOMPLICE LARAMIE LLC	12/8/2021	Cody Talbott	Non-food contact surfaces	<p>Observation: Auto-Sham had food and contaminated water present; employee cleaned the unit during the inspection.</p>
ALBANY COUNTY DETENTION CTR	2/17/2022	Cody Talbott	Thawing PHF/TCS foods	<p>Observation: Lug of ground beef was observed on prep sink, foods need to be thawed using approved methods including under temperature control, under cold continual flow water, in a microwave for immediate cooking or as part of the cooking process.</p> <p>Ground beef was placed in metal pan and placed in the walk-in cooler during the inspection.</p>

SONIC DRIVE INN	12/8/2021	Cody Talbott	Non-food contact surfaces	<p>Observation:</p> <ol style="list-style-type: none"> Sauce pumps stored on plastic tray had considerable build up sauce on exterior of bottles, pump and tray. These were cleaned during the inspection. Floor of the walk-in cooler had foods and packaging debris present; unit was cleaned during the inspection. <p>The bun warmer, fry station screen and grill need to be cleaned and frequency of cleaning addressed; as debris and grease was observed. IIC will conduct follow-up inspection to ensure compliance.</p>
SONIC DRIVE INN	12/8/2021	Cody Talbott	Bare hand contact with ready to eat foods	<p>Observation: Employee who was preparing foods and handling ready to eat foods was observed not wearing single use gloves. Employee had artificial nails, finger nail polish and rings which were not a solid smooth band; these are all considered possible physical contaminants; single use gloves are required when these articles are present not only when handling preparing ready to eat food.</p> <p>Discussed requirement with general manager and employee.</p> <p>Employee incorporated the use of gloves during the inspection.</p>
SPEEDGOAT	1/12/2022	Cody Talbott	Non-food contact surfaces	<p>Observation:</p> <ol style="list-style-type: none"> Grease catch trays for the cook-top units had considerable build-up of grease and debris; kitchen manager cleaned trays during the inspection. Floor, tops of beer kegs and wall next to the entry door of the walk-in cooler had food debris and possible bacteria growth observed; employees cleaned areas during the inspection. The conduit for the Ansul system for the ventilation hood had considerable lint/dust present; employee cleaned during the inspection. The floor and drain for the dish machine had food debris present; employee cleaned the floor during the inspection. The drain needs to be cleaned with frequency addressed.
ALTITUDE	3/31/2022	Cody Talbott	Non-food contact surfaces	<p>Observation:</p> <ol style="list-style-type: none"> Floor and wall of the cook line needs to be cleaned as food debris, towels and grease observed. Ceiling tiles in kitchen and dish room need to be cleaned as food debris and lint/dust observed. Floors and mats need to be cleaned with frequency of cleaning addressed.
ALTITUDE	2/16/2022	Cody Talbott	Equipment and utensils, design and construction	<p>Observation: Knife which was hung on magnetic strip next to prep sink had half of the handle missing and was not able to be adequately cleaned and sanitized. GM discarded utensil during the inspection.</p>
ALTITUDE	3/31/2022	Cody Talbott	Floor, wall, ceiling surface characteristics	<p>Observation:</p> <ol style="list-style-type: none"> Floor tiles in the kitchen were broken and missing tiles need to be replaced and grout sealed for adequate cleaning. Missing ceiling tiles in kitchen need to be replaced. Light covers in kitchen and above the pizza station need to be replaced as they are cracked or broken. Brew cooler ceiling has had initial repairs started but needs to be completed.

MARIA'S MEXICAN GRILL AND CANTINA LLC	2/8/2022	Cody Talbott	Non-food contact surfaces	Observation: Floor drain next to the prep cooler in the kitchen had considerable accumulation of food and debris present. Employee cleaned drain during the inspection.
MARIA'S MEXICAN GRILL AND CANTINA LLC	2/8/2022	Cody Talbott	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Packaged meats which were stored in original packaging or on sheet pans in walk-in cooler were improperly stored with ready to eat ham stored below whole muscle pork. Discussed with employees that meats need to be stored according to cooking temperature to prevent possible contamination with ready to eat on top shelf with whole muscle below and ground on the bottom shelf. Employee reorganized meat products during the inspection.
BIG D #55	2/1/2022	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	Observation: Four (4) packets of over the counter medication (Motrin) were expired at the start of the new month; product was discarded during the inspection.
SUBWAY OF LARAMIE #10080	12/13/2021	Cody Talbott	Manual warewashing sinks requirements	Observation: Manual ware washing with three compartment; quat sanitizer supply bottle was empty with supply tube also empty. Supply bottle was replaced and primed prior to sanitizing of equipment and utensils. Tested 200 ppm.
307 MEAT COMPANY	3/30/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli slicer which was not in use had meat, fat and blood particles observed on the blade, rest and underside of blade. Manager disassembled unit and cleaned/sanitized equipment during the inspection.
NO. 1 BUFFET	4/5/2022	Cody Talbott	Safe, unadulterated, honestly presented	Observation: Foods were observed stored on the prep cooler in food containers, a flat of raw eggs and opened containers of spices were adulterated from fire extinguisher chemical discharge. All foods to be discarded. employee started to discard foods during the inspection.
NO. 1 BUFFET	4/5/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Following food contact surface were soiled or contaminated and must be cleaned prior to reopening: 1. Food storage containers. 2. Prep area on the prep cooler. 3. Service ware (spoons, tongs, spatulas, metal pans) on the buffet line.
NO. 1 BUFFET	4/5/2022	Cody Talbott	Non-food contact surfaces	Observation: Non food contact surfaces need to be cleaned including: 1. Curtains at the kitchen entry way; soiled with grease and debris. 2. Storage shelves on the cookline/prep area. 3. Kitchen floor must be cleaned as debris present including chemical residue from Fire Extinguisher discharge. 4. Floor drains cleaned as debris present. 5. Food screen of the dish machine cleaned as dried food debris observed.
NO. 1 BUFFET	4/5/2022	Cody Talbott	Storage areas, redeeming machines, receptacles and waste handling units, locations	Observation: Dry storage area needs to be cleaned/organized and foods and supplies stored in the dining area need to be removed or organized with pest control devises available.

NO. 1 BUFFET	4/5/2022	Cody Talbott	Ventilation hood systems, drip prevention	<p>Observation: Ventilation hood experienced a fire on 4-1-22 with discharge of the extinguisher system, Laramie Fire Extinguisher, Dan Boddiker was present and was servicing the unit during the inspection.</p> <p>The ventilation hood must be commercially cleaned including exhaust vent, piping, nozzles, grease tray and external hood prior to reopening.</p> <p>Fryer oil must be replaced and the unit cleaned.</p> <p>Top of the wok stations must be cleaned with grease, carbon build up and debris removed.</p>
WYOMING RIB & CHOP	3/15/2022	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: Packaged and boxed whole muscle meats were observed stored over precooked meats in the walk-in cooler. Cooler was reorganized by cooking temperature during the inspection.</p>
WYOMING RIB & CHOP	3/15/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine in the bar did not test between 50-100 ppm chlorine; supply bottle was approximately a third full but chemical was clear in color; tested below the manufacturer concentration level. New bottle was installed; machine primed and tested 100 ppm.</p> <p>High Temperature dish machine in kitchen has been converted to chemical sanitizing but was not operating properly as no sanitizer was detectable on test strip and machine was not meeting high temperature sanitization requirements. Employee was aware of issue and was manually sanitizing in the three compartment sink.</p> <p>Technician was notified of issues and was schedule for maintenance for the next morning.</p>
BIG Y OF LARAMIE, INC/DBA GATEWAY FUELS	1/6/2022	Cody Talbott	Thawing PHF/TCS foods	<p>Observation: Packages of commercially processed eggs (2) and green chili (2) were observed on the freezer lid for thawing; foods were still below 41 F; foods need to be thawed under temperature control or as part of the cooking process or under continual flow water below 70 F.</p> <p>Foods were placed on roller cart and placed in the walk-in cooler during the inspection.</p>
DELTA DELTA DELTA	3/8/2022	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: Beef chili and cowboy beans observed in the "late" refrigerator were properly date marked but were past the 7 day discard date requirement; foods were discarded during the inspection.</p>

DOMINO'S PIZZA	1/4/2022	Cody Talbott	Non-food contact surfaces	<p>Observation: The following areas/equipment need to be cleaned with frequency of cleaning addressed:</p> <ol style="list-style-type: none"> 1. Floor drained for 3 compartment sink and dish machine- food debris observed. 2. Support beam next to sub-make line- food debris observed. 3. Pizza oven- front food debris, vents- dust/lint observed and entry end food debris. 4. Behind the oven- food debris and debris including pizza trays and packaging. 5. Make line wall- food debris. 6. Hot box/warming unit- food debris outside and bottom of the unit. 7. Sub-make line- unit sides and ventilation cover. 8. Trash can- food debris on outside. 9. Ceiling tile- food debris.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	5/9/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Ventilation hood, filters and piping have been cleaned.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	11/24/2021	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine was not dispensing chlorine during the inspection. EcoLab technician was called during the inspection and was servicing the machine during the inspection.</p> <p>Facility to use three compartment sink for washing and sanitizing until machine is repaired.</p>
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	11/24/2021	Cody Talbott	Cooking and baking, nonfood contact surfaces	Observation: The shelf above and wall behind the chicken breading station needs to be cleaned as grease was observed.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	11/24/2021	Cody Talbott	Ventilation hood systems, filters	<p>Observation: 1. Ventilation hood filters for the grill and conveyor oven had considerable grease build-up; filters need to be cleaned with frequency of cleaning addressed.</p> <p>2. Ventilation hoods need to be cleaned including fryer hood as considerable grease build-up was observed.</p> <p>3. The conveyor oven needs to be cleaned including the piping, nozzles, sides of equipment and wall on the exit side of equipment as considerable build-up of grease was observed.</p>
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	5/5/2022	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	<p>Observation: The walk-in cooler was not maintaining temperature thoroughly through out the unit, management was aware of issue but foods were ranging in temperature and cooked meats including chicken wings and pork ribs ranged in temperature between 45 F and 48 F and had been in the cooler from between May 1st and 3rd. Meats were voluntarily discarded due to improper cold holding.</p> <p>Adjoining freezer door was opened to lower temper in cooler to lower the cold holding temperature.</p> <p>Discussed a initial/temporary plan to monitor temperature to possibly ensure cold holding requirement.</p> <p>Unit must be repaired to maintain food temperature below 41 F.</p>
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	5/5/2022	Cody Talbott	Non-food contact surfaces	Observation: Monitor electrical cord, floor behind grill and underneath grill and on top of cooler drawers had considerable build of grease and food debris which all need to be cleaned.

BIGHORN ASSOCIATES LLC. DBA: CHILI'S	5/5/2022	Cody Talbott	Ventilation hood systems, filters	Observation: Hood filters, piping and exterior of hood had grease present and need to be cleaned.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	5/5/2022	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 36 pounds of chicken wings and sliced chicken and approximately 32 pounds of cooked pork ribs were voluntarily discarded and denatured for improper cold holding.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S	3/3/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Based on a complaint of the rectangle skillets containing rust; complaint inspection conducted. Approximately half of the rectangle skillet pans had varying amounts of rust observed. Skillets with rust were removed from the prep line and returned to the dish washing area. The small round skillets were also inspected and found to be clean without rust observed. Discussed with general manager the standard procedure for washing and oiling the skillets prior to service, he indicated that skillets are washed then stacked on a drying rack in the dish room (which could be leading to rust accumulation) and then moved to the service line where they are sprayed with food grade oil and wiped down. After witnessing the procedure; the skillets would be better to be dried in a rack which would allow for adequate drying without contact with other skillets prior to oiling and service. General manager indicated that the change in drying procedure will be implemented, additional training with staff will be conducted and monitoring will be conducted to prevent possible rust accumulation in the future.
RIDLEY'S FAMILY MARKET	12/7/2021	Cody Talbott	Records maintained and made available to the regulatory authority upon request	Observation: Both cleaning/sanitizing log and pH log for acidification of rice were not current of complete. Sushi employee completed logs during the inspection. IIC will conduct follow-up inspection to ensure continued compliance.
RIDLEY'S FAMILY MARKET	12/7/2021	Cody Talbott	PHF/TCS food maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control	Observation: One of the several different types of chicken in the deli bar were not above the required 135 F. Chicken had been properly cooked according to log and time was within the 4 hours; food was rapidly reheated in the deli hot hold case and the put out for customer service with temperature at 142 F. Deli bar hot case temperature thermostats and heat bulb settings will be monitored to ensure proper hot holding requirements are satisfied.
SUBWAY #33885	5/2/2022	Cody Talbott	Non-food contact surfaces	Observation: Floor drain and piping for the three compartment sink had considerable build-up of food debris and possible bacteria growth observed; employee cleaned piping and floor drain during the inspection.

FUJISAN SUSHI	2/24/2022	Cody Talbott	Records maintained and made available to the regulatory authority upon request	Acidification of rice records were current and available and included pH meter calibration.
DICKEY'S BARBECUE PIT	12/2/2021	Cody Talbott	Kitchenware and tableware handled, displayed, dispensed	Observation: Plastic service ware for customer service was observed with eating surface up (possible contamination from customers); manager inverted utensils during the inspection.
DICKEY'S BARBECUE PIT	12/2/2021	Cody Talbott	Non-food contact surfaces	Observation: Hot holding case next to the smoker had grease and food debris accumulated on the bottom the unit and on the exterior of the unit. Floor next to the fryer had food debris present. Hot hold case in the back room had food debris present on the bottom the unit. Manager and employee were observed cleaning these areas during the inspection.
HIGH ALTITUDE PERFORMANCE CENTER	2/7/2022	Cody Talbott	Raw animal foods separated from each other during storage, separation, holding, and display	Observation: Raw ground beef was observed stored above two shelves of whole muscle meats in the walk-in cooler. Packaged products were reorganized with separation and ground beef stored on the bottom shelf.
HIGH ALTITUDE PERFORMANCE CENTER	2/7/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Facility has a high temperature dish machine which has been converted to chemical sanitizing; neither temperature or chemical concentration were within requirements for adequate sanitizing of food contact surfaces. Food utensils, small ware and all other equipment to be manually sanitized using the three compartment sink with Quat sanitizer at 200-400 ppm. Maintenance of the dish machine was called in during the inspection; facility will notify inspector when corrections have been completed for follow-up.
WASHAKIE CENTER	2/24/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Slicer in the Deli Station had food debris present on the backside of the blade; employee cleaned equipment during the inspection.
SECOND STORY	12/16/2021	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Opened commercial container of sour cream was 11 days past the 7 day discard date requirement. Kitchen manager voluntarily discarded product during the inspection.
CASK: 307	4/7/2022	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 packaged meats were observed stored in meat sheet pans above ready to eat salad mix in reach-in cooler. Foods were reorganized during the inspection based on cooking temperature.
CASK: 307	4/7/2022	Cody Talbott	Reduced oxygen packaging of foods prepared without a variance control the growth of Clostridium botulinum and Listeria monocytogenes	Observation: Reduced oxygen packaged tuna was improperly thawed as vacuum packaging had not been opened or removed from product to prevent possible clostridium botulinum growth. Product was voluntarily discarded during the inspection.
DAYLIGHT DONUTS	5/10/2022	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 which were prepared on-site were not properly marked with date of production. Employee labeled trays during the inspection.

DAYLIGHT DONUTS	5/10/2022	Cody Talbott	Non-food contact surfaces	Equipment needs to be cleaned as flour, frosting and debris observed. IIC will conduct follow-up to discuss with owner.
RENDEZVOUS	2/1/2022	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Deli slicers used to cut deli meats and produce had food debris present on the back side of the blade and on the bottom of the unit. Employee disassemble slicers (2) and started cleaning during the inspection.
PETRO IRON SKILLET RESTAURANT	3/23/2022	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: Corn based soup in walk-in cooler temped 101 F and had been in cooler for 2 hours. Foods need to be cooled from 135 F to 70 F in 2 hours and from 70 F to 41 F in an additional 4 hours. Food was discarded during the inspection.
ON THE HOOK FISH AND CHIPS HQ	3/30/2022	Cody Talbott	Records maintained and made available to the regulatory authority upon request	Observation: Production records for sauces were incomplete including date/time requirement on batch pH log, pre and post logs not current and pH calibration log with incorrect date. Records for sauce production must be current, complete and accurate.
ON THE HOOK FISH AND CHIPS HQ	3/30/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection; supply line was broken. Maintenance of supply line conducted, machine primed and tested between 50-100 ppm.
ON THE HOOK FISH AND CHIPS HQ	3/30/2022	Cody Talbott	Floor, wall, ceiling surface characteristics	Observation: spray wand for the three compartment sink has been attached to bare wood which can absorb moisture leading to the possible growth of mold, mildew or bacteria. Wood must be painted or sealed.
KAPPA KAPPA GAMMA	3/2/2022	Cody Talbott	Discarding ready to eat, PHF/TCS food prepared on-site or opened commercial container held at 41°F for 7 days	Observation: Two containers of cooked pasta (2-17) and one container of cooked sausage (2-22) were past the 7 day discard date requirement; in the walk-in cooler. Products were voluntarily discarded during the inspection.
KAPPA KAPPA GAMMA	3/2/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine supply bottle for sanitizer was empty at the time of inspection; supply bottle was replaced; machine primed and sanitizer tested 50 ppm chlorine. Test strips were available.
KAPPA KAPPA GAMMA	3/2/2022	Cody Talbott	Meat Compliance, misbranding, adulteration, disposition of product, lbs discarded	Was surveillance conducted on meat/poultry? Yes Were there any meat/poultry compliance violations found, including sampling, retaining product or disposal of product? Yes If so, describe; Approximately 1.5 pounds of cooked sausage patties were past the required discard date under proper date marking requirements. Product was voluntarily discarded.
BUFFALO INDIAN	12/15/2021	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Foods which were prepared/cooked on-site; stored in walk-in cooler were not properly date marked with day of production. Employee date marked products during the inspection.
BUFFALO INDIAN	12/15/2021	Cody Talbott	Cleaning of maintenance tools and mop water disposal	Observation: Mop buckets were observed with dirty water stored in hallway next to dry storage with mop stored in the bucket. Buckets need to be store; clean with mop hung to dry. employee emptied buckets, cleaned and hung mop to dry during the inspection.

BUFFALO INDIAN	12/15/2021	Cody Talbott	Thawing PHF/TCS foods	<p>Observation: Two totes of chicken breasts; 4 additional boxes of frozen chicken and two boxes of frozen lamb were observed stored in the prep area; thawing of foods must be conducted with an approved method including under temperature control (in walk-in or prep cooler), under continual flow cold water or as part of the cooking process.</p> <p>Two totes of chicken breasts were placed in prep sink with continual flow cold water. Other additional boxes of product were placed in the walk-in freezer.</p>
NIKO SUSHI AND STEAK	4/27/2022	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: Packaged raw chicken was observed improperly being stored above ready to eat foods in the reach-in cooler in the back room; employee reorganized the cooler with chicken stored below and separately from ready to eat foods.</p>
NIKO SUSHI AND STEAK	4/27/2022	Cody Talbott	Non-food contact surfaces	<p>Observation: 1. Dish washer racks have considerable wear and debris present and need to be replaced. 2. 3 metal racks in the kitchen; at the end of the cook-line next to fryer, at the end of the three compartment sink and at the end of the prep counter, opposite of the dishwasher need to be cleaned as debris and grease have accumulated. 3. Side of fryer and floor between the fryer and stove needs to be cleaned as food debris and grease observed. 4. Bulk food bins with rice and flour storage need to be cleaned as debris observed. 5. Cooler next to fryer needs to be cleaned as food and grease debris observed on the external of the unit. 6. Floor drains need to be cleaned in the kitchen for the prep and three compartment sink. 7. Portable fan in kitchen needs to be cleaned or replaced.</p>
NIKO SUSHI AND STEAK	4/27/2022	Cody Talbott	Storage and maintenance of wet and dry wiping cloths	<p>Observation: wiping buckets were properly stored but sanitizer level was not detectable on test strips; discussed and demonstrated proper mixing of Quat to 200-300 ppm.</p>
NIKO SUSHI AND STEAK	5/11/2022	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 chicken was observed thawing in the prep sink with cold continual flow water but other ready to eat foods were also in the same sink (crab) were also in the same sink. Raw chicken must stored, thawed and handled separately from other meats and ready to eat foods.</p>
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	3/14/2022	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	<p>Observation: Foods including sides which were stored on the line ranged in temperature between 45 F to 51 F; foods had been pulled from walk-in cooler within 2 hours. Foods were placed in rack and returned to cooler/ freezer to get cooled to 41 F or lower. Facility will no longer use the current cold holding line until the new unit is installed on the week of 3-21-22.</p>

SIGMA NU FRATERNITY EPSILON DELTA CH	3/8/2022	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	<p>Observation: Chemical dish machine using chlorine as sanitizer did not meet requirements of 50-100 ppm. Supply container was nearly empty but chemical was clear (no chemical coloring); new supply container attached and after priming tested 100 ppm. Test strips were available.</p>
ROXIE'S ON GRAND	12/2/2021	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: Chicken wings in the bottom the prep cooler temped 57 F. Cooler needs to have maintenance repairs conducted prior to future use. Product was voluntarily discarded. Other cold holding units including reach-in coolers and walk-in were properly holding foods below 41 F.</p>
ROXIE'S ON GRAND	12/2/2021	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)</p> <p>Approximately 10 pounds of raw chicken wings were improperly cold held with product temping 57 F. Manager voluntarily denatured and discarded product.</p>