

Business Name	Inspection Date	Inspector Name	Violation	PDC
HOLIDAY INN LARAMIE	5/2/2023	Cody Talbott	Chlorine/Bromine Levels	Observation Free chlorine at 10.0. Pool closed
HOLIDAY INN LARAMIE	5/2/2023	Cody Talbott	Combined Chlorine	Observation Combined chlorine at 3.0. Pool closed and shocked.
SAN LUIS MEXICAN RESTAURANT LLC	3/13/2023	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 and stored chicken tote was observed stored above packaged bacon and raw beef was stored in totes above ready to eat foods in the walk-in cooler. Foods were properly rearranged based on cooking temperature during the inspection.
SAN LUIS MEXICAN RESTAURANT LLC	3/13/2023	Cody Talbott	Non-food contact surfaces	Observation: The following areas need to be addressed: 1. Wall behind two small chest freezer across from walk-in needs to be cleaned as food debris was observed. 2. 2 small chest freezers need to be cleaned as food debris was observed next to the seals on the doors. 3. Wall behind the hot holding steam table needs to be cleaned as food debris was observed. 4. Front of steam table as food debris observed on control knobs and front of the unit. 5. Table mounted can opener needs to be cleaned as debris including food particles observed. 6. Floor drain for the dish machine and soda dispensing machine needs to be cleaned as food debris observed. 7. 2 microwave ovens in kitchen need to be cleaned with frequency addressed as food debris observed.

DAIRY QUEEN		5/4/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: Facility has numerous cleaning and sanitation issues that need to be addressed including:</p> <ol style="list-style-type: none"> 1. Wall behind the dry drying rack of the three compartment sink and the side of the soda rack needs to be cleaned. 2. Floor and floor drain in the back room with the 3 compartment sink. 3. Ceiling and ceiling tiles in the back room had lint/dust/debris observed and needs to be cleaned. 4. Cold holding units in the kitchen including prep cooler and fryer station freezer need to be cleaned as food debris was present. 5. Wall next to the hand sink and at the end of the fry station needs to be cleaned as food debris was present. 6. The chill room has considerable build-up of food debris throughout including between equipment, under equipment and on walls. This room needs extensive cleaning. 7. Floor and floor drain in the chill room needs to be cleaned as debris was observed. 8. Cold holding units in the chill room need to be cleaned as food debris was observed. 9. Wall next to the the trash receptacle by main entry needs to be cleaned as food debris observed.
DAIRY QUEEN		5/4/2023	Cody Talbott	Plumbing system maintained in good repair	Observation: The drain pipe for the three compartment sink is leaking with water on the floor and not in the drain.
DAIRY QUEEN		5/17/2023	Cody Talbott	Non-food contact surfaces	Observation: Violations have not been completed. follow-up inspection extended to June 2, 2023.
DAIRY QUEEN		5/17/2023	Cody Talbott	Plumbing system maintained in good repair	Observation: Plumbing on three compartment sink had been repaired but is still leaking with water leaking out of the south side coupler. Follow-up extended to June 2, 2023.

SIGMA ALPHA EPSILON FRATERNITY		3/22/2023	Cody Talbott	Separation from food, equipment, utensils, linens, and single service	Observation: Chemicals/toxic compounds (gallon bottles of degreaser and lime away) were improperly stored above the clean side of the three compartment sink above utensils and service ware. chemicals were moved to storage shelf on dirty side of sink.
SIGMA ALPHA EPSILON FRATERNITY		3/22/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: chemical dish machine sanitizer supply bucket was empty at the time of inspection; supply bottle replaced and dish machine primed and tested 50 ppm. Test strips were available and facility also uses three compartment sink for ware washing.
YELLOWSTAR RESTS. INC dba MIZU SUSHI		4/19/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: Frozen vacuum packaged was observed in walk-in cooler had not been removed from packaging to prevent Clostridium botulinum. Fish was removed from packaging during inspection.
YELLOWSTAR RESTS. INC dba MIZU SUSHI		4/19/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor drain at the north end of the prep cooler had food debris and associated odor. Drain was cleaned during inspection. The reach-in freezers need to be cleaned as ice and spillage observed.
DEVINE EATS		3/17/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: Hand wash sink was properly stocked and supplied however was not accessible as storage contain with chemicals was stored in front sink. Chemicals were moved during the inspection.
PERKINS FAMILY RESTAURANT - LARAMIE		3/20/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Table mounted can opener had food debris on cutter and the mount on the table. Can opener was removed for cleaning during the inspection.
PERKINS FAMILY RESTAURANT - LARAMIE		3/20/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine sanitizer at the time of inspection; GM conducted maintenance with sanitizer testing 50 ppm but was not consistently testing from rack to rack; facility is manually sanitizing in three compartment until a new dish machine which has been ordered and received in Casper and is to be installed within the week.

PERKINS FAMILY RESTAURANT - LARAMIE		3/20/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: The following areas need to be addressed:</p> <ol style="list-style-type: none"> 1. Floor in the walk-in cooler had food and packaging material present and needs to be cleaned. 2. Sides of grill/griddles had food debris and grease present and need to be cleaned. 3. Hot holding box at the west end of the cookline/kitchen needs to be cleaned as food debris and grease observed. 4. Floor in the kitchen specifically under the cold holding/expo line had food debris, packaging and grease present.
WENDY'S PILOT TRAVEL CENTER		4/3/2023	Cody Talbott	Storage and maintenance of wet and dry wiping cloths	<p>Observation: Wiping buckets were properly stored however sanitizer did not test within requirements, kitchen manager indicated that automatic Quat mixing valve sometimes does not work properly. Discussed repairs/maintenance of mixing valve with site GM. Kitchen manager was manually mixing buckets during inspection and will continue doing so until equipment is repaired.</p>
WENDY'S PILOT TRAVEL CENTER		4/3/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: 1. Fryer station had food debris and grease present; cleaning of equipment including hood and floors needs to be conducted with frequency of cleaning addressed.</p> <ol style="list-style-type: none"> 2. Floor drain for walk-in cooler and next to the soda dispenser supply tower needs to be cleaned as debris and possible bacteria growth observed.
SONIC DRIVE INN		5/8/2023	Cody Talbott	Commercially processed, Ready to eat foods reheated to 135°F or above for hot holding within 2 hours	<p>Observation: Commercially processed chili was observed placed in steamer for reheating. Foods need to be rapidly reheated for holding with steamer not designed for reheating; foods were placed on grill top for reheating.</p>

SONIC DRIVE INN		5/8/2023	Cody Talbott	Non-food contact surfaces	<p>Observation: the following areas need to be cleaned:</p> <ol style="list-style-type: none"> 1. Floor drains: including trench drain, 3 compartment sink drain and drain in front of kitchen as food debris and possible bacteria growth observed. 2. Floor underneath the front of house condiment/drink table as food debris, packaging and utensils observed. 3. Ceiling tiles, vent ducts and monitors have lint/dust/grease present and need to be cleaned. 4. Floor behind the fryer and grill needs to be cleaned as grease is accumulated. 5. Gloves used for changing oil fryers stored above hood with grease observed; gloves and storage area need to be cleaned.
SONIC DRIVE INN		5/8/2023	Cody Talbott	Drying mops	Observation: Mop was observed stored in mop bucket; mop and mop water was dirty. Mop needs to be hung to dry and not stored in dirty bucket.
MR. TACO LOKO		5/16/2023	Cody Talbott	Commercially processed, Ready to eat foods reheated to 135°F or above for hot holding within 2 hours	Observation: Foods were observed reheating on steam table with vary little water; foods need to be rapidly reheated for hot holding and steam tables are not designed for this practice; foods were placed on grill top and reheated between 140-167 F.
SIGMA CHI		4/18/2023	Cody Talbott	Hand drying provision	Observation: Hand wash station did not have paper towels available at time of inspection; disposal paper towels were stocked during the inspection.
SIGMA CHI		4/18/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Date marking was not observed on foods prepared on-site or from opened commercial containers. Potentially hazardous foods are required to be date marked if held for more than 24 hours and discarded after 7 days.

SIGMA CHI		4/18/2023	Cody Talbott	Non-food contact surfaces	Observation: the microwave oven in the kitchen had considerable food debris observed and needs to be cleaned and monitored. Floor and floor drain throughout the kitchen needs to be cleaned as food and debris was observed.
SIGMA CHI		4/18/2023	Cody Talbott	Floor, wall, ceiling surface characteristics	Observation: FRP on the walk-in cooler door has separated with possible, mold, mildew, bacteria growth. FRP needs to be sealed and reattached to the door to allow for adequate cleaning.
WRCH-LARAMIE, LLC DBA WYOMINGS RIB & CHOP HOUSE		3/7/2023	Cody Talbott	Thawing PHF/TCS foods	Observation: 10 packages of Reduced Oxygen Packaged Salmon were observed thawed in walk-in cooler but had not been removed from packaging in accordance to packaging requirement to prevent possible Clostridium botulinum growth. Product was voluntarily discarded during inspection.
BURGER KING #2178		3/23/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor through out the kitchen, office and walk-in freezer had food debris and packaging material observed; employee cleaned floor during inspection. The fryer catch tray for fries had considerable build-up of grease and food; employee cleaned unit during the inspection.
DELTA DELTA DELTA		3/1/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine sanitizer at the time of inspection; machine needs maintenance conducted. Service technician was notified during inspection for repairs. Facility manually sanitizing service ware/dishes until machine is operating properly. Demonstrated proper mixing and method for manual sanitizing.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S		5/2/2023	Cody Talbott	PHF/TCS food that is cooked and cooled on premises is reheated within 2 hours to 165°F or above for 15 seconds for hot holding	Observation: Corn on the cob in hot hold wells temped 85-93 F; potentially hazardous foods must be rapidly reheated to 135 F or high prior to hot holding. Corn was placed in Thermolizer and reheated above requirement.

BIGHORN ASSOCIATES LLC. DBA: CHILI'S		5/2/2023	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: Chicken wings (3 sheet pans) baked prior to inspection had temperature ranging between 58-91 F. The trays on the top and bottom had met the cooling rule of 135 F to 70 F in two hours and are required to cool from 70 f to 41 F in an additional 4 hours. The center sheet pan wings hand not met the 70 F; these wings were voluntarily discarded. To ensure proper cooling wings and hot foods need to be spaced on the cooling rack to ensure adequate air flow.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S		5/2/2023	Cody Talbott	Warewashing machines, automatic dispensing of detergents and sanitizers	Observation: Chemical dish machine was not dispensing chlorine at the time of inspection; supply bucket was empty. Supply bucket changed, machine primed and tested 100 ppm chlorine. Test strips were available.
BIGHORN ASSOCIATES LLC. DBA: CHILI'S		5/2/2023	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) 9 pounds of chicken wings were voluntarily discarded due to improper cooling; had not met the 70 F in 2 hours.
WEST LARAMIE FLY STORE		2/21/2023	Cody Talbott	Baby Food, Formula, Over the Counter Drugs Expired	Observation: 5 packages of over the counter medication (Bayer) were expired; product was discarded during the inspection.
DOUBLE DUB'S (COMMISSARY DEPENDENT) VIN # A9184GKM7914-T		3/9/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: Hand wash sink was accessible but hot water was not available. Water heater was not operating as it was off, once turned on water was hot and employees washed hands prior to opening.
ON THE HOOK FISH AND CHIPS (VIN# 4UZAADU1ECFK9593)		5/2/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Hand sink had boxes in front of and drill in it at the time of inspection. Hot water was limited. Hand sink must be accessible and properly stocked/supplied.
DAYLIGHT DONUTS		5/3/2023	Cody Talbott	Equipment food contact surfaces and utensils clean to sight and touch.	Observation: Lids on the pans of eggs cooling in walk-in had considerable build-up of food debris present. Employee cleaned and sanitized lids during the inspection.

DAYLIGHT DONUTS		5/3/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Date marking was not observed on foods prepared on-site or from opened commercial containers. Employee date marked products and foods during the inspection.
DAYLIGHT DONUTS		5/3/2023	Cody Talbott	Foods are cooled using appropriate methods	Observation: Cooked eggs cooling in the walk-in cooler had lids in place which trap heat/condensation and don't allow for airflow to ensure proper cooling. Lids were cross-hatched/vented during inspection.
PETRO IRON SKILLET RESTAURANT		3/14/2023	Cody Talbott	Non-food contact surfaces	Observation: The following areas needs to be addressed: 1. Ceiling tiles and vent ducts need to be cleaned as lint/dust accumulating including above cleaned utensils and food contact surfaces. 2. The floor in the produce cooler has food debris including broken shell eggs observed and cooler had a distinct odor. Cooler needs to be cleaned including evaporator and condenser as possible spores could be present due to spoiled cucumbers; which were discarded. 3. The area underneath the 2 flat tops had considerable build-up of food debris and grease which needs to be cleaned.
THE SUGAR MOUSE CUPCAKE HOUSE		4/27/2023	Cody Talbott	Using a handwashing sink- operation and maintenance, accessible	Observation: Hand sink had plug in place with standing water; employees indicated that it had been used for warming frosting. Water was drained. Hand wash sinks are for hand washing only.
BUFFALO INDIAN		5/17/2023	Cody Talbott	Non-food contact surfaces	Observation: Floor drain for three compartment sink had considerable food debris present at the time of inspection; employee cleaned drain during the inspection.
PILOT TRAVEL CENTER #308		4/3/2023	Cody Talbott	Bulk milk container dispensing tubes cut appropriately	Observation: Bulk milk dispensing tube was not cut diagonally allowing for contamination and temperature abuse; employee cut tube diagonally during inspection.

GUERIN ENTERPRISES, INC DBA COAL CREEK COFFEE COMPANY		4/25/2023	Cody Talbott	PHF/TCS foods maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control	Walk-in cooler, prep coolers and reach-in coolers were maintaining temperature below the required 41 F.
NIKO SUSHI AND STEAK		4/25/2023	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 whole muscle beef was stored above ready to eat foods in the reach-in cooler in the back room; product was moved to the bottom shelf of reach-in cooler in the kitchen.
NIKO SUSHI AND STEAK		4/25/2023	Cody Talbott	Storage and maintenance of wet and dry wiping cloths	Observation: Chlorine spray bottle used for sanitizing was mixed above the required 100 ppm (concentration was high enough to bleach out the test paper). Demonstrated proper mixing which is to fill the bottle with water and then dip the wand of sprayer 3 to 4 time for proper concentration of 100 ppm.
THE GROUNDS INTERNET & COFFEE LOUNGE LLC		4/19/2023	Cody Talbott	Date marking for ready to eat, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours	Observation: Date marking was not observed on opened containers of commercial processed foods including yogurt, deli meats and cut leafy greens. Discussed date marking requirements with employees and products were marked with opening date or production date during inspection.