



**GMP Inspection Report**

Wyoming Department of Agriculture  
 Consumer Health Services  
 2219 Carey AVE  
 Cheyenne, WY 82002

Date: 6/3/2019  
 Time In: 8:45 AM  
 Time Out: 10:23 AM

|  |   |                                       |   |                              |
|--|---|---------------------------------------|---|------------------------------|
| <b>Establishment:</b> 9339 BONDS BREWING COMPANY (Brewery) | <b>Address:</b> 411 S 2nd ST                    | <b>City/State:</b> Laramie, WY        | <b>Zip:</b> 82070                             | <b>Telephone:</b> 4064801458 |
| <b>License/Permit#:</b> 12027 - GMP License                | <b>Permit Holder:</b> BONDS BREWING COMPANY LLC | <b>Inspection Reason:</b> Pre-Opening | <b>Est. Type:</b> Manufactured Food Processor | <b>Risk Category:</b> Low    |

(\*) = Corrected on site during inspection (COS) R = Repeat violation

|            |  |    |
|------------|--|----|
| <b>GMP</b> | 1 Wyoming Food Freedom Act Product Found In Licensed Establishment | NO |
|            | 2 Personnel  | IN |
|            | 3 Plants and Grounds   | IN |
|            | 4 Sanitary Operations  | IN |
|            | 5 Sanitary Facilities and Controls                                 | IN |
|            | 6 Equipment and Utensils   | IN |
|            | 7 Processes and Controls   | IN |
|            | 8 Warehousing and Distribution                                     | IN |
|            | 9 Defect Action Levels   | IN |
|            | 10 Food Labeling   | IN |
|            | 11 Processor Sampling  | NO |

| <b>Observations and Corrective Actions</b>  |             |                   |                  |               |                 |         |                 |
|---|-------------|-------------------|------------------|---------------|-----------------|---------|-----------------|
| Violations cited in this report must be corrected within the inspector's specified timeframes |             |                   |                  |               |                 |         |                 |
| Priority Level  | Item Number | Violation of Code | Code Description | Inspection ID | Inspection Date | Comment | Correct By Date |

| <b>Non Violation Comments</b> |             |         |
|-------------------------------|-------------|---------|
| Item Number                   | Code Number | Comment |

**Inspection Published Comment:**

This facility will brew beer and sell it wholesale and also retail in the bar area located on the first floor. The facility has the intent to serve pre-packaged non-potentially hazardous food such as bags of chips. The facility does not have plans approved for complex food service. The bar area is not complete at this time and will require a separate pre-opening inspection once this area is complete. The bar area has been sealed off to prevent contamination in the brewing area.

Today's inspection was a Pre-Opening inspection conducted by Inspection Supervisor Justin Latham.

Contact was made with the following person or persons-in-charge (PIC): Mallory Bond Manager

This facility (stores, process, manufactures): This facility brews and kegs beer for wholesale over 50% and has a retail area upstairs for retail sales.

The Facility was preparing for a pre-opening inspection.

This facility has not had any routine inspections and is a new facility.

During today's inspection Inspector Latham discussed traceability with the PIC. The facility has created a log for lot coding and traceability. The facility was able to demonstrate one step forward and one step backward for traceability.

Inspector Latham reviewed the lot coding method the facility plans to utilize.

The facility stated they have not received any complaints at this time because they are new.

The facility will monitor its processes and discuss with the IIC any changes and those changes will be reviewed at the 30day inspection.

The facility was made aware of registering with the FDA and they were provided a link for registering with the FDA.

<https://www.fda.gov/food/online-registration-food-facilities/food-facility-registration-user-guide-step-step-instructions>

This facility has only been approved to start the brewing process. The facility has a compliant restroom for employees. The facility will need a pre-opening inspection for the rest of the facility prior to utilizing it. If any product is stored, produced, or packaged in any area other than the room with the bulk tanks it will be considered adulterated. The facility may not conduct any construction in the approved area while production is taking place and a full clean-up to include sanitizing the area shall be conducted before production can resume.

| Visit Date | Person In Charge | Person In Charge<br>Signature | Sig. Date | Sanitarian    | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|------------------|-------------------------------|-----------|---------------|----------------------|-----------|---------|----------|
| 6/3/2019   | Jay Bond         | <i>Jay Bond</i>               | 5/31/2019 | Justin Latham | <i>Justin Latham</i> | 5/31/2019 | 8:45 AM | 10:23 AM |