



Foodservice Establishment Inspection Report

| Establishment Information | | | |
|------------------------------------------------------------|---------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------|
| Facility Name Wyoming Philly Wagon | Facility Type Mobile Food Unit | | |
| Facility ID # 7468 | Facility Telephone # 307 259-6640 | | |
| Facility Address 4800 N Oregon Ln Mills , WY | | | |
| Licensee Name Rob Caputa | | Licensee Address 4800 N Oregon Ln Mills , WY 82604 | |
| Equipment Temperatures | | | |
| Description | | Temperature (Fahrenheit) | |
| Avantco 2 door | | 38 | |
| Warewashing Info | | | |
| Machine Name | Sanitization Method | Thermo Label | PPM |
| sanitizer bucket | chemical | | |
| Sanitizer Name | Sanitizer Type | | |
| | | | |
| Inspection Information | | | |
| Inspection Type Routine | Inspection Date 01/31/2023 | Inspection Time In / Time Out [1 Hours - Min : 31-Jan-2023, Leah Smith] | Total Time Spent 1.00 |

All critical violations shall be corrected within 10 calendar days. An extension may be granted if the corrective action cannot be completed within 10 days. All extensions must be in writing. Repeat violations requiring additional follow-up inspections may be subject to a reinspection fee.

Observed Priority Violations

Total # 0
Priority points 0
Repeated # 0

Observed Priority Foundation Items

Total # 0
Priority Foundation points 0
Repeated # 0

Observed Core Violations

Total # 0
Core points 0
Repeated # 0

In compliance

The following potential hazard(s) were found to be in compliance with the regulations.

Total Number: 34

- Section 01 - Person in charge present, demonstrates knowledge, and performs duties. - In
- Section 05 - No discharge from eyes, nose, and mouth. - In
- Section 02 - Management awareness, policy present. - In
- Section 03 - Proper use of reporting, restriction & exclusion. - In
- Section 04 - Proper eating, tasting, drinking, or tobacco use. - In
- Section 08 - Adequate handwashing facilities supplied & accessible. - In
- Section 09 - Food obtained from approved source. - In
- Section 21 - Proper date marking & disposition. - In

Section 20 - Proper cold holding temperatures. - In
Section 13 - Food separated & protected. - In
Section 11 - Food in good condition, safe, & unadulterated. - In
Section 26 - Toxic substances properly identified, stored & used. - In
Section 25 - Food additives: approved & properly used. - In
Section 14 - Food-contact surfaces: cleaned & sanitized. - In
Section 35 - Food properly labeled, original container. - In
Section 36 - Insects, rodents, animals absent. - In
Section 38 - Personal cleanliness. - In
Section 37 - Contam. prevented during food prep., storage, display. - In
Section 39 - Wiping cloths: properly used & stored. - In
Section 34 - Thermometers provided & accurate. - In
Section 29 - Water & ice from approved source. - In
Section 31 - Proper cooling methods used, adequate equipment for temperature control. - In
Section 46 - Warewashing-installed, maintained & used, test strips. - In
Section 45 - Food & non-food contact surfaces cleanable, properly designed, constructed & used. - In
Section 47 - Food Contact Surfaces, Non-food contact surfaces clean. - In
Section 42 - Utensils, equip. & linens: stored, dried, handled. - In
Section 43 - Single-use & single-serve articles: stored & used. - In
Section 33 - Approved thawing methods used. - In
Section 54 - Adeq. ventilation & lighting, designated areas used. - In
Section 53 - Physical facilities intalled, maintained & clean. - In
Section 52 - Garbage/refuse properly disposed, fac. maintained. - In
Section 48 - Hot & cold water available, adequate pressure. - In
Section 50 - Sewage & waste water properly disposed. - In
Section 49 - Plumbing installed, proper backflow devices. - In

Not Applicable

The following potential hazard(s) were not observed as either in compliance or out of compliance.

Total #: 13

Section 07 - No bare hand contact with RTE foods or approved alternate method properly followed. - N/O
Section 06 - Hands clean & properly washed. - N/O
Section 10 - Food received at proper temperature. - N/O
Section 22 - Time as a public health control: procedures & record. - N/O
Section 19 - Proper hot holding temperatures. - N/O
Section 17 - Proper reheating procedures for hot holding. - N/O
Section 16 - Proper cooking time & temperatures. - N/O
Section 18 - Proper cooling time & temperatures. - N/O
Section 15 - Proper disposition of returned, previously served, reconditioned, & unsafe food. - N/O
Section 32 - Plant food properly cooked for hot holding. - N/O
Section 44 - Gloves properly used. - N/O
Section 41 - In-use utensils properly stored. - N/O
Section 40 - Washing fruits & vegetables. - N/O

Not observed

The following potential hazard(s) were not observed as either in compliance or out of compliance.

Total #: 13

Section 07 - No bare hand contact with RTE foods or approved alternate method properly followed. - N/O
Section 06 - Hands clean & properly washed. - N/O
Section 10 - Food received at proper temperature. - N/O
Section 22 - Time as a public health control: procedures & record. - N/O
Section 19 - Proper hot holding temperatures. - N/O
Section 17 - Proper reheating procedures for hot holding. - N/O
Section 16 - Proper cooking time & temperatures. - N/O
Section 18 - Proper cooling time & temperatures. - N/O
Section 15 - Proper disposition of returned, previously served, reconditioned, & unsafe food. - N/O
Section 32 - Plant food properly cooked for hot holding. - N/O
Section 44 - Gloves properly used. - N/O
Section 41 - In-use utensils properly stored. - N/O
Section 40 - Washing fruits & vegetables. - N/O

Comments

Floor has tears and he will clean and paint. Putting mats over metal floor to maintain floor.

Person in Charge



Sanitarian


Leah Smith