

Food Establishment Inspection Report

Casper- Natrona County Health Department 475 S Spruce Street Casper WY 82601		No. of Risk Factor/Intervention Violations		0	Date 03/10/2026 Time In Time Out
		No. of Repeat Risk Factor/Intervention Violations		0	
Establishment Wyoming Philly Wagon	Address 4800 N Oregon Ln	City/State Mills WY	Zip Code 82604	Telephone	
License/Permit # 29085	Permit Holder Rob Caputa	Purpose of Inspection Routine	Est. Type	Risk Category Medium	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Potentially Hazardous Food Time/Temperature Control				
1	IN	Person in charge present, demonstrates knowledge and performs duties			18	IN	Proper cooking time and temperatures		
2	IN	Certified Food Protection Manager			19	IN	Proper reheating procedures for hot holding		
Employee Health/ Responding to Contamination Event					Consumer Advisory				
3	IN	Management, food employee and conditional employee knowledge, responsibilities and reporting			20	IN	Proper cooling time and temperatures		
4	IN	Proper use of exclusions and restrictions and reporting			21	IN	Proper hot holding temperatures		
5	IN	Procedures for responding to vomiting or diarrheal event			22	IN	Proper cold holding temperatures		
Good Hygienic Practices					Highly Susceptible Populations				
6	IN	Proper eating, tasting, drinking, or tobacco use			23	IN	Proper date marking and disposition		
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as a public health control: procedures and record		
Preventing Contamination by Hands					Food/Color Additives and Toxic Substances				
8	IN	Hands clean and properly washed			25	N/A	Consumer advisory provided for raw or undercooked foods		
9	IN	No bare hand contact with ready to eat foods			Conformance with Approved Procedures				
10	IN	Hand washing sinks properly supplied and accessible			26	N/A	Pasteurized foods used; prohibited foods not offered		
Approved Source					Food/Color Additives and Toxic Substances				
11	IN	Foods obtained from an approved source			27	N/A	Food additives: approved, properly stored, properly used		
12	IN	Foods received at proper temperatures			28	IN	Toxic substances properly identified, stored, and used		
13	IN	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures				
14	N/A	Required records available: shellstock tags, parasite destruction			29	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan		
Protection from Contamination					Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.				
15	IN	Foods separated and protected from cross contamination							
16	IN	Food-contact surfaces: cleaned and sanitized							
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
30	N/A	Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment and linens: properly stored, dried, and handled		
32	N/A	Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			Physical Facilities				
35		Approved thawing methods used			47		Food and non-food contact surfaces are cleanable, properly designed, constructed, and used		
36		Thermometers provided and accurate			48		Warewashing facilities: installed, maintained, and used; test strips		
Food Identification					49		Non-food contact surfaces clean		
37		Food properly labeled; original container			Physical Facilities				
Prevention of Food Contamination					50		Hot and cold water available; adequate pressure		
38		Insects, rodents, and animals not present / outer openings protected			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, and cleaned		
41		Wiping cloths: properly used and stored			54		Garbage and refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		

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Casper- Natrona County Health Department
475 S Spruce Street
Casper WY 82601

License/Permit #
29085

Inspection Date: March 10, 2026

Follow-Up Date:

Establishment
Wyoming Philly Wagon

Address
4800 N Oregon Ln

City/State
Mills WY

Zip Code
82604

Telephone

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below, or as stated in sections 2.26-28 of the food code.

Person in Charge (Signature)



rob caputa

Date March 10, 2026

Inspector (Signature)



Irie Elliott
EHS

Date March 10, 2026