



Retail Food Inspection Report

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

Date: 2/10/2023
Time In: 10:25 AM
Time Out: 11:00 AM

Establishment: 8130 IMAGINATION STATION
PRESCHOOL (Child Care/Group Home)

License/Permit#: 15392 - Retail Food License

Address: 169 N Cheyenne ST

City/State:
Powell, WY

Zip: 82435

Telephone:
3077642312

Permit Holder: AMANDA
HANEY

Inspection
Reason: Follow-
up

Est. Type: Child Care

Risk Category: Low

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

Foodborne Illness Risk Factors		Safe Food and Water:	
Supervision		28 Pasteurized eggs used where required	N/O
1 Person in charge present, demonstrates knowledge, and performs duties	N/O	29 Water and ice from approved source	N/O
Employee Health		30 Variance obtained for specialized processing methods	N/O
2 Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	Food Temperature Control	
3 Proper use of exclusions and restrictions	N/O	31 Proper cooling methods used; adequate equipment for temperature control	N/O
Good Hygienic Practices		32 Plant food properly cooked for hot holding	N/O
4 Proper eating, tasting, drinking, or tobacco use	N/O	33 Approved thawing methods	N/O
5 No discharge from eyes, nose, and mouth	N/O	34 Thermometers provided and accurate	N/O
Control of Hands as a Vehicle of Contamination		Food Identification	
6 Hands clean and properly washed	N/O	35 Food properly labeled; original container	N/O
7 Minimize bare hand contact with ready to eat foods	N/O	Prevention of Food Contamination	
8 Hand washing sinks properly supplied and accessible	N/O	36 Insects, rodents, and animals not present/outer openings protected	N/O
Approved Source		37 Contamination prevented during food preparation, storage and display	N/O
9 Foods obtained from an approved source	N/O	38 Personal cleanliness	N/O
10 Foods received at proper temperatures	N/O	39 Wiping cloths: properly used and stored	N/O
11 Food in good condition, safe, and unadulterated	N/O	40 Washing fruits and vegetables	N/O
12 Required records available; shellstock tags, parasite destruction	N/O	Proper Use of Utensils	
Protection from Contamination		41 In use utensils: properly stored	N/O
13 Food separated and protected (Cross Contamination and Environmental)	N/O	42 Utensils, equipment, and linens: properly stored dried and handled	N/O
14 Food contact surfaces: cleaned and sanitized	N/O	43 Single-use/single service articles: properly stored and used	N/O
15 Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O	44 Slash-resistant and cloth glove use	N/O
Potentially Hazardous Food Time/Temperature Control for Safety		Utensils, Equipment, and Vending	
16 Proper cooking time and temperatures	N/O	45 Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	N/O
17 Proper reheating procedures for hot holding	N/O	46 Warewashing facilities: installed, maintained, and used; test strips	IN
18 Proper cooling time and temperatures	N/O	47 Non-food contact surfaces clean	N/O
19 Proper hot holding temperatures	N/O	Physical Facilities	
20 Proper cold holding temperatures	N/O	48 Hot and Cold water available; adequate pressure	N/O
21 Proper date marking and disposition	N/O	49 Plumbing installed; proper backflow devices	IN
22 Time as a public health control: procedures and records	N/O	50 Sewage and waste water properly disposed	N/O
Consumer Advisory		51 Toilet facilities; properly constructed, supplied, and cleaned	N/O
23 Consumer advisory provided for raw or undercooked foods	N/O	52 Garbage and refuse properly disposed; facilities maintained	N/O
Highly Susceptible Populations		53 Physical facilities installed, maintained, and clean	N/O
24 Pasteurized foods used; prohibited foods not offered	N/O	54 Adequate ventilation and lighting; designated areas used	N/O
Food/Color Additives and Toxic Substances		55 License to operate	N/O
25 Food additives: approved, properly stored, and used	N/O	56 Expired: Baby Food, Medicine	N/O
26 Toxic substances properly identified, stored and used	N/O	Meat Compliance	
Conformance with Approved Procedures		57 Meat and poultry compliance	N/O
27 Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O	USDA Records	
Good Retail Practices		58 USDA required grind records	N/O

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
C	46	7-7(a)(b)(c)(d)(e)	Manual warewashing sinks requirements	74799	1/27/2023	<p>Observation: Dishes were observed soaking in soapy water in the far right single compartment sink. Amanda stated she soaks the dishes, washes them and rinses them all in this single sink. She then places them into the dish drainer and sprayers the dishes with chlorine mixed at 100ppm.</p> <p>It was explained that a 3-compartment sink set up is the Wy Food Rule requirement. Discussion took place on how to create this setup. She has room to the left of the single sink to place a 2-compartment sink in. This sink will need to be indirectly drained and plumbed with hot and cold running water.</p> <p>Until repairs are made, she will utilize 2 pans and the single sink to create a proper wash, rinse, sanitize set up for washing food equipment.</p>	4/24/2023
	46	7-7(a)(b)(c)(d)(e)	Manual warewashing sinks requirements		2/10/2023	<p>Observation: Since the facility does not have a 3-compartment sink, Amanda has decided to change all food equipment to plastic ware and disposable items. She will only be using equipment for one meal and discard it.</p>	
	49	9-15(a)	Service Sink	74799	1/27/2023	<p>Observation: Amanda stated she has been dumping the mop water down the toilet. She stated Chelle had suggested she put a service sink in, but was OK with the water going down the toilet. It was explained that this is not an acceptable mop sink. She has agreed to use the middle, stand alone sink in the kitchen area as the mop sink.</p>	1/27/2023
	49	9-15(a)	Service Sink		2/10/2023	<p>Observation: Amanda will be using ^{one} of the sinks for a service sink. This sink will only be used to discard mop water and empty paint containers.</p>	

Non Violation Comments

Item Number	Code Number	Comment
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Inspection Published Comment:

This is a follow-up to the original conducted on 1/27/23.

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/10/2023	Amanda Haney	<i>Amanda Haney</i>	2/10/2023	Vicky Snider	<i>Vicky L Snider</i>	2/10/2023	10:25 AM	11:00 AM