



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

Retail Food Inspection Report

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

Supervision	
1 Person in charge present, demonstrates knowledge, and performs duties	N/O
Employee Health	
2 Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O
3 Proper use of exclusions and restrictions	N/O
Good Hygienic Practices	
4 Proper eating, tasting, drinking, or tobacco use	N/O
5 No discharge from eyes, nose, and mouth	N/O
Control of Hands as a Vehicle of Contamination	
6 Hands clean and properly washed	N/O
7 Minimize bare hand contact with ready to eat foods	N/O
8 Hand washing sinks properly supplied and accessible	N/O
Approved Source	
9 Foods obtained from an approved source	N/O
10 Foods received at proper temperatures	N/O
11 Food in good condition, safe, and unadulterated	N/O
12 Required records available; shellstock tags, parasite destruction	N/O
Protection from Contamination	
13 Food separated and protected (Cross Contamination and Environmental)	N/O
14 Food contact surfaces: cleaned and sanitized	N/O
15 Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
Potentially Hazardous Food Time/Temperature Control for Safety	
16 Proper cooking time and temperatures	N/O
17 Proper reheating procedures for hot holding	N/O
18 Proper cooling time and temperatures	N/O
19 Proper hot holding temperatures	N/O
20 Proper cold holding temperatures	N/O
21 Proper date marking and disposition	N/O
22 Time as a public health control: procedures and records	N/O
Consumer Advisory	
23 Consumer advisory provided for raw or undercooked foods	N/O
Highly Susceptible Populations	
24 Pasteurized foods used; prohibited foods not offered	N/O
Food/Color Additives and Toxic Substances	
25 Food additives: approved, properly stored, and used	N/O
26 Toxic substances properly identified, stored and used	N/O
Conformance with Approved Procedures	
27 Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

Safe Food and Water

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

Good Retail Practices

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	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.	4/24/2023
						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.	
	46	7-7(a)(b)(c)(d)(e)	Manual warewashing sinks requirements		2/10/2023	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.	
	49	9-15(a)	Service Sink	74799	1/27/2023	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.	1/27/2023
	49	9-15(a)	Service Sink		2/10/2023	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.	
						ONE	
						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.	

Non Violation Comments

Item Number	Code Number	Comment
-------------	-------------	---------

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
2/10/2023	Amanda Haney	A. Haney	2/10/2023	Vicky Snider	Vicky L Snider	2/10/2023	10:25 AM	11