



Retail Food Inspection Report

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

Date: 9/12/2023
Time In: 11:00 AM
Time Out: 12:15 PM

Establishment: 12795 SUNDANCE PRESCHOOL (Sundance Preschool)	Address: 122 State Highway 585	City/State: Sundance, WY	Zip: 82729	Telephone: 3072832299
License/Permit#: 20942 - Retail Food License	Permit Holder: WESTON COUNTY CHILDREN'S CENTER	Inspection Reason: Routine	Est. Type: Child Care	Risk Category: Medium

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

Observations and Corrective Actions

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
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Non Violation Comments		
Item Number	Code Number	Comment
1	1-9(a)	According to the Wyoming Food Safety Rule, Chapter 1 Section 9(a), the license holder shall be the person in charge or shall designate a person in charge (PIC) and shall ensure the PIC is present at the establishment during all hours of operation. There was a person in charge during today's inspection. Director Sarah Meisner was present and available during today's inspection.
7	3- 39(b)	According to Wyoming Food Safety Rule Chapter 3 Section 39(b) and (c), food handlers shall minimize bare hand contact with ready to eat foods. Although hand washing is critical for food safety, recent studies indicate that hand washing alone is not enough to prevent foodborne illnesses. The main reason for not touching ready-to-eat foods with bare hands is to prevent viruses and bacteria, which are present in your body, from contaminating the food. During today's inspection the IIC observed single use disposable gloves that will be worn by employees when portioning out the snack foods. According to the Center for Disease Control (CDC), poor employee health and hygiene has been identified as one of the top five risk factors that most often is responsible for foodborne illness outbreaks.
8	8-52(a)(c), 8-Sec 53	According to Wyoming Food Safety Rule Chapter 8 Section 52(a)(c), and Chapter 8 Section Sec 53; the facility shall have enough handwashing sinks to be convenient for employees to use in food preparation, food dispensing and warewashing areas. A fully stocked and accessible hand washing sink is essential in a food prep area as poor employee health and hygiene has been identified as one of the top five risk factors that most often is responsible for foodborne illness outbreaks according to the Center for Disease Control (CDC). During today's inspection the IIC observed a properly stocked and accessible hand washing sink in the Sundance Preschool classroom.
8	8-55(a)(i)	According to Wyoming Food Safety Rule Chapter 8 Section 55(a)(i), the facility handwashing sink(s) shall be equipped to provide water at a temperature of at least 100° F through a mixing valve or combination faucet. If there is no hot or cold water available for hand washing or warewashing operations, all food operations should cease as this is considered to be an imminent health hazard. An imminent health hazard means is a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that can cause food infection, food intoxication, disease transmission, vermin infestation, or hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death. Once the imminent health hazard has been abated, and the conditions causing the hazard have been corrected, the food facility operator may then contact the IIC to request a follow-up inspection. During today's inspection the IIC observed a hot water temperature in excess of the required 100F.
14	7- 2(c)	The establishment is only allowed to serve pre-packaged non-potentially hazardous foods with disposable single service utensils and wares.
37	3-25(a)(b)(c)	According to Wyoming Food Safety Rule Chapter 3 Section 25(a)(b)(c); food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least six inches above the floor. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture. During today's inspection the IIC observed (3) 2-door cabinets in the Sundance Preschool classroom where pre-packaged non-potentially hazardous foods, single use disposable gloves, and single service utensils and wares are stored.
43	7-39(a)(c)	According to Wyoming Food Safety Rule Chapter 7 Section 39(a)(c); single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. During today's inspection the IIC observed (3) 2-door cabinets in the Sundance Preschool classroom where pre-packaged non-potentially hazardous foods, single use disposable gloves, and single service utensils and wares are stored.
46	7-7(a)(b)(c)(d)(e)	According to Wyoming Food Safety Rule Chapter 7 Section 7(a)(b)(c)(d)(e); a sink with at least three compartments shall be provided for manual washing, rinsing and sanitizing equipment and utensils. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include: High-pressure detergent sprayers; Low- or line-pressure spray detergent foamers; Other task-specific cleaning equipment; Brushes or other implements; Receptacles that substitute for the compartments of a multicompartment sink. The establishment is only allowed to serve pre-packaged non-potentially hazardous foods with disposable single service utensils and wares. The establishment was observed without manual ware washing sinks. The establishment shall not utilize equipment or utensils that require ware washing.
51	8- 47(a)	According to Wyoming Food Safety Rule Chapter 8 Section 47(a); Toilet rooms shall be conveniently located and accessible to employees during all hours of operation. If none of the toilets in a food establishment, including common restrooms are in working order then the facility must close as this is considered an imminent health hazard. An imminent health hazard means is a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that can cause food infection, food intoxication, disease transmission, vermin infestation, or hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death. Once the imminent health hazard has been abated, and the conditions causing the hazard have been corrected, the food facility operator may then contact the IIC to request a follow-up inspection. During today's inspection the IIC observed a toilet room that was accessible to employees.

55	2-1(a)	A child care establishment is inspected but not licensed.
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Inspection Published Comment:

This was a Pre-Opening Inspection of the Moorcroft Preschool. PIC Sarah Meisner was present and available during today's inspection. The Plan Review was discussed and reviewed with the PIC during today's inspection. There was no prior inspection for the IIC to review prior to today's inspection. A Routine Inspection will take place within 30 days of today's Pre-Opening Inspection. The establishment is allowed to serve pre-packaged foods that are non-potentially hazardous with single use disposable wares and utensils. All food items shall be obtained from an approved source.

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
9/12/2023	Sarah Meisner		9/12/2023	Derek Hensley		9/12/2023	11:00 AM	12:15 PM