



Lincoln-Lancaster County Health Department
Environmental Health Division
3131 O Street
Lincoln, Nebraska 68510

Time In	Purpose	Inspection Date
5:00 PM	Regular	07/10/2019
Time Out	Facility Codes	
6:15 PM	01A, 12A	

FIRM **GREEN FLASH**

OWNER **WC IPA LLC**

ADDRESS **1630 P ST**

LINCOLN NE, 68508

FOOD ENFORCEMENT NOTICE

PRIORITY **3** CORE **2**

PRIORITY FOUNDATION **1**

FOOD ESTABLISHMENT INSPECTION REPORT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		GOOD RETAIL PRACTICES	
Supervision		Safe Food and Water	
1	OUT OF COMPLIANCE PIC present, demonstrates knowledge, and performs duties	28	IN COMPLIANCE Pasteurized eggs used where required
Employee Health/Responding to Contamination Events		29	IN COMPLIANCE Water and ice from approved source
2	IN COMPLIANCE Management and food employee knowledge,	30	IN COMPLIANCE Variance obtained or specialized processing methods
3	IN COMPLIANCE Proper use of restriction and exclusion	Food Temperature Control	
Good Hygienic Practices		31	IN COMPLIANCE Proper cooling methods used; adequate equipment for temperature control
4	IN COMPLIANCE Proper eating, tasting, drinking, or tobacco use	32	IN COMPLIANCE Plant food properly cooked for hot holding
5	IN COMPLIANCE No discharge from eyes, nose, and mouth	33	IN COMPLIANCE Approved thawing methods used
Control of Hands as a Vehicle of Contamination		34	IN COMPLIANCE Thermometers provided and accurate
6	IN COMPLIANCE Hands clean properly washed	Food Identification	
7	IN COMPLIANCE No bare hand contact with RTE foods or a pre-approved alternate properly followed	35	IN COMPLIANCE Food properly labeled; original container
8	OUT OF COMPLIANCE Adequate handwashing sinks, properly supplied and accessible	Prevention of Food Contamination	
Approved Source		36	IN COMPLIANCE Insects, rodents and animals not present
9	IN COMPLIANCE Food obtained from approved source	37	IN COMPLIANCE Contamination prevented during food preparation, storage and display
10	NOT OBSERVED Food received at proper temperature	38	IN COMPLIANCE Personal cleanliness; hair restrained
11	IN COMPLIANCE Food in good condition, safe, and unadulterated	39	IN COMPLIANCE Wiping cloths; properly used and stored
12	NOT APPLICABLE Required records available: shellstock tags, parasite destruction	40	IN COMPLIANCE Washing fruits and vegetables
Protection from Contamination		Proper Use of Utensils	
13	IN COMPLIANCE Food separated and protected	41	IN COMPLIANCE In-use utensils; properly stored
14	OUT OF COMPLIANCE Food-contact surfaces: cleaned sanitized	42	IN COMPLIANCE Utensils, equipment and linens; properly stored, dried, handled
15	IN COMPLIANCE Proper disposition of returned, previously served, reconditioned, and unsafe food	43	IN COMPLIANCE Single-use/single-service articles; properly stored, used
Time Temperature Control for Safety Food (TCS Food)		44	IN COMPLIANCE Gloves used properly
16	IN COMPLIANCE Proper cooking time and temperatures	Utensils, Equipment, and Vending	
17	OUT OF COMPLIANCE Proper reheating procedures for hot holding	45	IN COMPLIANCE Food and non-food contact surfaces cleanable, properly designed, constructed, and used
18	IN COMPLIANCE Proper cooling time and temperatures	46	IN COMPLIANCE Warewashing facilities, installed, maintained, used, test strips
19	IN COMPLIANCE Proper hot holding temperatures	47	IN COMPLIANCE Non-food-contact surfaces clean
20	IN COMPLIANCE Proper cold holding temperatures	Physical Facilities	
21	IN COMPLIANCE Proper date marking and disposition	48	IN COMPLIANCE Hot and cold water available; adequate pressure
22	NOT APPLICABLE Time as a Public Health Control: procedures and records	49	OUT OF COMPLIANCE Plumbing installed; proper backflow devices
Consumer Advisory		50	IN COMPLIANCE Sewage and waste water properly disposed
23	NOT APPLICABLE Consumer advisory provided for raw or undercooked food	51	IN COMPLIANCE Toilet facilities; properly constructed, supplied, clean
Highly Susceptible Population		52	IN COMPLIANCE Garbage and refuse properly disposed; facilities maintained
24	NOT APPLICABLE Pasteurized foods used; prohibited foods not offered	53	IN COMPLIANCE Physical facilities installed, maintained, and clean
Food/Color Additives and Toxic Substances		54	IN COMPLIANCE Adequate ventilation and lighting; designated areas used
25	NOT APPLICABLE Food additives: approved and properly used		
26	IN COMPLIANCE Toxic substances properly identified, stored, and used; held for retail sale, properly stored		
Conformance with Approved Procedures			
27	NOT APPLICABLE Compliance with variance, specialized process, ROP criteria or HACCP plan		



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TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS	
FOOD PRODUCT	° F	LOCATION	Food Handler Permits	OUT OF COMPLIANCE
Broth	156	Hot-Holding	Permit Records	IN COMPLIANCE
Onions	45	Cooler (prep)	Alcohol Server	OUT OF COMPLIANCE
Pastrami	37	Cooler (prep)	/Seller Permits	
Pickles	40	Cooler (walk-in)		

FOOD ENFORCEMENT NOTICE

Pursuant to LLCHD Policy 222.31, this is to serve as notice of:

WARNING X Failure to immediately correct violations posing an immediate and substantial hazard to public health (checked as priority violations below) may result in action to suspend or revoke your Food Establishment Permit.

VIOLATION DETAIL						
Code	Critical	Repeat	Violation Description	Remarks	Corrected	Correct By
Priority Level	Risk Factor		Food Code Citation			
8.20.190 Priority	☒	☐	Employee(s) working without having a current food handler permit issued by the Health Department. 100% compliance required. No exceptions.		☐	07/15/2019
		RF 0	(c) A food permit holder shall arrange for and require all employees to have valid food handler permit and/or food manager permit as required by the Lincoln Food Code.			NOTICE: Priority Item Violation
8.20.190 Priority	☒	☒	No FPM associated with establishment. Deanthony Rothwell is working on obtaining ASAP. Last manager left for different employment.		☐	07/15/2019
		RF 1	(b) In a food establishment not serving potentially hazardous food, a food establishment must have the following minimum staffing: (1) One Person In Charge with a valid food manager permit; and (2) One person with a valid food manager permit or a food handler permit working on the premises during operation of the food establishment.			NOTICE: Priority Item Violation
3-403.11 Priority	☒	☐	Mashed potato heating on steam table. Reheat in equipment made for task.		☒	CORRECTED
		RF 17	Reheating for hot holding as specified under ¶¶ (A) -(C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) - (C) of this section may not exceed 2 hours.			NOTICE: Priority Item Violation
6-301.12 Priority Foundation	☐	☒	No disposable towels at a hand washing sinks.		☐	07/15/2019
		RF 8	Each handwashing sink or group of handwashing sinks shall be provided with: Individual, disposable towels;			
4-602.11	☐	☒	Slime molds observed in the ice maker. Thoroughly clean the ice maker and wipe with an approved sanitizer daily.		☐	08/09/2019
		RF 14	Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of utensils and equipment contacting food that is not time/temperature control for safety food shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.			



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5-205.15

☐☐

Hot faucet at kitchen handsink broken. Repair.

☐

08/09/2019

RF 49 A plumbing system shall be: Maintained in good repair.

ADDITIONAL ACTION REQUIRED: You are hereby ordered to submit a written plan of action within five (5) days that you will implement to assure that items designated "NOTICE: Priority Item Violation" will be prevented in the future. Send to: Food Team Supervisor, LLCHD, 3131 O Street, Lincoln, NE 68510.

Correction of the above violations does not preclude further actions in accord with Lincoln Municipal Code 8.20 and /or the Nebraska Pure Food Act. You may appeal this Food Enforcement Notice within three (3) working days by filing a written request with the Health Director. The request shall include the specific findings which are being appealed and why the enforcement action taken should be modified. Violations identified on this Notice must be corrected regardless of your decision to appeal.

Remarks:

3384693307102019174319



☒ Follow-up

Printed 07/10/2019 6:16:23 PM FIR210

Environmental Health Specialist

DAVE VOBORIL, REHS, CP-FS 65
dvoboril@lincoln.ne.gov (402) 441-8633

Received by Person-In Charge

ROTHWELL DEANTHONY MARQUIC
SHIFT-MANAGER

Obtain Food Handler and alcohol server/seller permits at
www.lincoln.ne.gov search word "Food".



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