



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

Time In 12:25 PM	Purpose Regular	Inspection Date 01/08/2020
Time Out 2:00 PM	Facility Codes 01A, 12A	

FIRM **KURRY EXPRESS**
 ADDRESS **1501 PINELAKE RD #5**

OWNER **AMBROSIA HOSPITALITY LLC**
LINCOLN NE, 68512

FOOD ENFORCEMENT NOTICE

PRIORITY **2** CORE **4**
 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	OUT OF 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	OUT OF 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	IN 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	IN 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	NOT OBSERVED Proper cooking time and temperatures	Utensils, Equipment, and Vending	
17	NOT OBSERVED Proper reheating procedures for hot holding	45	OUT OF 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	OUT OF 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
Soup	167	Hot-Holding	Permit Records OUT OF COMPLIANCE
Lamb	36	Cooler (rail)	Alcohol Server NOT APPLICABLE
Sauce	35	Cooler (rail)	/Seller Permits
Chicken (cooked)	36	Cooler (reach-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.		☐	01/13/2020
		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 Person In Charge with a current Prep/Cook permit or higher issued by Lincoln Lancaster County Health Department.		☐	01/13/2020
		RF 1	(a) In a food establishment serving potentially hazardous food, a food establishment must have the following minimum staffing: (1) A Person In Charge with a valid food protection manager permit; and (2) A person with either a valid food manager permit or a prep/cook food handler permit working on the premises during operation of the food establishment.			NOTICE: Priority Item Violation
3-501.15 Priority Foundation	☐	☐	Eggs "cooling" on counter with wrap and more than 2 inches deep pan. Product spread on sheet pan before add to rail cooler.		☒	CORRECTED
		RF 31	Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.			
3-501.13	☐	☐	Meat thawing on counter. Consider thawing under refrigeration or if short on time, using the submerged water method.		☒	CORRECTED
		RF 33	Except as specified in ¶ (D) of this section, time/temperature control for safety food shall be thawed: Completely submerged under running water: (1) At a water temperature of 21°C (70°F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 5°C (41°F), or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5°C (41°F), for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature to 5°C (41°F);			
4-201.11	☐	☒	"Homestyle" chest freezer in use. Replace with commercial equipment.		☐	02/07/2020
		RF 45	Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.			



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5-205.15 ☐ ☐ Screen loose from mop sink drain. Replace. ☐ 02/07/2020
RF 49 A plumbing system shall be: Maintained in good repair.

6-501.11 ☐ ☒ Wall damage by hoods, behind rice cooker, and by mopsink. Repair. ☐ 02/07/2020
Consider FRP.
RF 53 The physical facilities 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: Discussed calibratation of thermometers and cooling practices for cooked eggs.

3384693301082020130635  ☒ Follow-up
Printed 01/08/2020 2:00:44 PM FIR210



Environmental Health Specialist

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



Received by Person-In Charge

SAMBATHKUMARAN RAMKUMAR
MANAGER

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



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