



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

Time In 12:00 PM	Purpose Regular	Inspection Date 12/12/2019
Time Out 1:50 PM	Facility Codes 03A, 01A, 05A, 16A	

FIRM **RUSSS MARKET #21**

OWNER **B & R STORES INC**

ADDRESS **1550 S CODDINGTON AVE**

LINCOLN NE, 68522

FOOD ENFORCEMENT NOTICE

PRIORITY **5** CORE **4**

PRIORITY FOUNDATION **3**

FOOD ESTABLISHMENT INSPECTION REPORT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		GOOD RETAIL PRACTICES	
Supervision		Safe Food and Water	
1	IN 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	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	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	OUT OF 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	IN COMPLIANCE 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	NOT OBSERVED Proper cooling time and temperatures	46	IN COMPLIANCE Warewashing facilities, installed, maintained, used, test strips
19	IN COMPLIANCE Proper hot holding temperatures	47	OUT OF COMPLIANCE Non-food-contact surfaces clean
20	OUT OF COMPLIANCE Proper cold holding temperatures	Physical Facilities	
21	OUT OF 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	IN COMPLIANCE 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	OUT OF 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
Ham	68	Counter (food prep)	Permit Records IN COMPLIANCE
Onions	68	Counter (food prep)	Alcohol Server IN COMPLIANCE
Gravy	182	Hot-Holding	/Seller Permits
Fried Chicken	143	Hot-Holding Display Case	
Tuna Salad	39	Cooler (deli display)	
Rotisserie Chicken	35	Cooler (walk-in)	
Beef	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	☒	☐	Employee(s) working without having a current food handler permit issued by the Health Department. 100% compliance required. No exceptions.		☐	12/17/2019
Priority		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
Kitchen						
81-2,272.01	☒	☐	Cooks line items on counter without ice etc for unspecified amount of time. Product discarded.		☒	CORRECTED
Priority		RF 20	Except during preparation, cooking, or cooling or when time is used as the public health control as specified under § 3-501.19, and except as specified under (2) of this section, time/temperature control for safety food shall be maintained: At a temperature specified in the following: (i) 5°C (41°F) or less; or (ii) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) in existing refrigeration equipment that is not capable of maintaining the food at 5°C (41°F) or less if: (b) Refrigeration equipment that is not capable of meeting a cold holding temperature of forty-one degrees Fahrenheit (five degrees Celsius) that is in use on the operative date of this act shall, upon replacement of the equipment or at a change of ownership of the food establishment, be replaced with equipment that is capable of maintaining foods at forty-one degrees Fahrenheit (five degrees Celsius) or below.			NOTICE: Priority Item Violation
Kitchen						
7-201.11	☒	☐	Air freshener stored by spices in Produce and WD-40 and burn spray stored above food items in bakery. Relocate		☐	12/17/2019
Priority		RF 26	Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: Separating the poisonous or toxic materials by spacing or partitioning; (S)			NOTICE: Priority Item Violation
Entire						
7-202.12	☒	☐	Case of Raid bug spray in kitchen. Use only chemicals from licensed pest control operator.		☒	CORRECTED
Priority		RF 26	Poisonous or toxic materials shall be: Used according to: (1) Law and this Code, (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment, (3) The conditions of certification, if certification is required, for use of the pest control materials, and (4) Additional conditions that may be established by the regulatory authority			NOTICE: Priority Item Violation
Kitchen						



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5-205.15 Priority Kitchen	☒	☐	Floor sink strainer screen missing from three compartment sink. Provide. RF 49 A plumbing system shall be: Repaired according to law	☐	12/17/2019 NOTICE: Priority Item Violation
3-501.17 Priority Foundation Kitchen	☒	☐	Meat items in cooks line cooler past date (12-2,3). Product discarded. RF 21 Except when packaging food using a reduced oxygen packaging method as specified under § 3-502.12, and except as specified in ¶¶ (E) and (F) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.	☒	CORRECTED
3-501.15 Priority Foundation Kitchen	☐	☒	Rotisserie chickens cooling tightly covered (condensate) in walk in cooler. Allow to cool uncovered. RF 31 When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.	☐	12/17/2019
4-302.11 Priority Foundation Entire	☐	☐	Tongs broken on bulk gummi butterflies. Replace. RF 45 A food dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.	☐	12/17/2019
3-304.14 Kitchen	☐	☒	Sanitizer buckets on counter used for food prep. Relcoate to lower shelf. RF 39 Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.	☐	01/11/2020
3-304.12 Kitchen	☐	☐	Popcorn handle stored touching food. Keep handle up/out of food. RF 41 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) Except as specified under ¶ (B) of this section, in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food); (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).	☒	CORRECTED
4-601.11 Bakery	☐	☒	Soil and hardware (screws) on top of bakery dish machine. RF 47 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	01/11/2020
6-501.114 Meat Department	☐	☐	Unused wrapping equipment stored in Meat cutting room. Remove. RF 53 The premises shall be free of: Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used	☐	01/11/2020



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:

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☒ **Follow-up**

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Environmental Health Specialist

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

Received by Person-In Charge

MIKE ENTIL
MANAGER

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



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