



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

Time In	Purpose	Inspection Date
2:25 PM	Regular	10/22/2019
Time Out	Facility Codes	
3:35 PM	01A, 16A, 12A	

FIRM **SLIM CHICKENS**

OWNER **MID-WEST SLIMS LLC**

ADDRESS **1601 PINE LAKE RD**

LINCOLN NE, 68512

FOOD ENFORCEMENT NOTICE

PRIORITY **2** CORE **6**

PRIORITY FOUNDATION **4**

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	IN COMPLIANCE Proper cooling methods used; adequate equipment for temperature control
4	OUT OF 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	NOT OBSERVED 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	OUT OF 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	OUT OF 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	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	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	IN 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		



HFE048276

SLIM CHICKENS 1601 PINE LAKE RD

Page 1 of 3

TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS	
FOOD PRODUCT	° F	LOCATION	Food Handler Permits	OUT OF COMPLIANCE
Chicken (cooked)	136	Counter	Permit Records	OUT OF COMPLIANCE
Gravy	151	Hot-Holding	Alcohol Server	NOT APPLICABLE
Celery	41	Cooler (rail)	/Seller Permits	
Pickles	38	Cooler (walk-in)		
Chicken (raw)	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.		☐	10/27/2019
		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
4-602.11 Priority	☒	☐	Sauce containers soiled and on counter at room temperature with no documentation. Manager states the yare cleaned once a day. Clean every 4 hours and have documentation.		☐	10/27/2019
		RF 14	Except as specified in ¶ (D) of this section, if used with time/temperature control for safety food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.			NOTICE: Priority Item Violation
8.20.190 Priority Foundation	☒	☐	Food handler data sheet is incomplete. Update list and maintain current.		☐	10/27/2019
		RF 0	(d) A food permit holder shall maintain an up to date list of all employees working in the food establishment on a form provided or approved by the Health Director. The form shall include the employee's name, date of hire, food handler or food manager permit number and expiration date. The form shall be made available to the Health Director upon request.			
6-301.11 Priority Foundation	☐	☐	No soap at a hand washing sink. Sanitizer was put into dispenser since ordered soap did not fit.		☐	10/27/2019
		RF 8	Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.			
3-202.15 Priority Foundation	☒	☐	Dented can in walk in cooler. Product discarded.		☒	CORRECTED
		RF 11	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.			
4-601.11 Priority Foundation	☒	☐	Heavy grease and food debris buildup on fryer equipment and speed rack in walk in cooler. Increase cleaning frequency.		☐	10/27/2019
		RF 14	Equipment food-contact surfaces and utensils shall be clean to sight and touch.			



HFE048276

SLIM CHICKENS 1601 PINE LAKE RD

Page 2 of 3

2-401.11	☒	☐	Unapproved employee beverage container observed in food preparation area. Employees may consume a beverage while working, provided it is a covered container and is not a source of contamination.	☐	11/21/2019
RF 4 A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.					
3-305.11	☐	☐	Bread (racks) stored on floor in walk in cooler. Elevate.	☐	11/21/2019
RF 37 Except as specified in ¶¶ (B) and (C) of this section, food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.					
4-501.11	☐	☐	Damaged door gasket seal on the cook's line cooler. Replace.	☐	11/21/2019
RF 45 Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.					
4-601.11	☐	☐	Moldy caulk at mop sink. Recaulk.	☐	11/21/2019
RF 47 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.					
4-602.13	☐	☐	Heavy slime mold mass on drain underneath soda fountain. Increase cleaning frequency.	☐	11/21/2019
RF 47 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.					
6-501.12	☐	☐	Food debris on floor underneath fryer equipment and floors underneath racks of walk in cooler. Increase cleaning frequency.	☐	11/21/2019
RF 53 The physical facilities shall be cleaned as often as necessary to keep them clean.					

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: A Food Enforcement Notice is being issued for non compliance with Food Handler permit requirements and overall facility sanitation.

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Printed 10/22/2019 3:35:56 PM FIR210

☒ Follow-up



Environmental Health Specialist

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



Received by Person-In Charge

CISNEROS ANALISE
MANAGER

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



HFE048276

SLIM CHICKENS 1601 PINE LAKE RD

Page 3 of 3