



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

Time In	Purpose	Inspection Date
1:30 PM	Regular	12/12/2019
Time Out	Facility Codes	
3:00 PM	01A	

FIRM **SUBWAY**

OWNER **BARTON DEVELOPMENT INC**

ADDRESS **201 SUN VALLEY BLVD #3**

LINCOLN NE, 68528

FOOD ENFORCEMENT NOTICE

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

PRIORITY FOUNDATION **2**

FOOD ESTABLISHMENT INSPECTION REPORT

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



HF21040571

SUBWAY 201 SUN VALLEY BLVD #3

Page 1 of 4

TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS
FOOD PRODUCT	° F	LOCATION	Food Handler Permits IN COMPLIANCE
Chicken	43	Cooler (prep)	Permit Records OUT OF COMPLIANCE
Meatballs	157	Steam Table	Alcohol Server NOT APPLICABLE
bologna	45	Cooler (R rail)	/Seller Permits
Tomatoes (sliced)	44	Cooler (L rail)	
Soup	156	Hot-Holding Unit	
Roast Beef	41	Cooler (walk-in)	
Milk	32	Cooler (display)	

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
Priority Level	Risk Factor		Food Code Citation		Correct By
Location					
2-301.14 Priority	☒	☐	Foodhandler making sandwiches not washing hands before donning gloves for food prep.		☐ 12/17/2019
		RF 6	Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: Before donning gloves to initiate a task that involves working with food; and		NOTICE: Priority Item Violation
4-501.114 Priority	☒	☐	Cleaned pans sanitizing in three compartment sink Quat solution that is visibly soiled with food residues.		☐ 12/17/2019
		RF 14	A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA approved manufacturer's label use instructions, and shall be used as follows: A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 24°C (75°F), (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;		NOTICE: Priority Item Violation
8.20.190 Priority Foundation	☒	☒	No foodhandler data sheet available for inspector review.		☐ 12/17/2019
		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.		NOTICE: Priority Item Violation
4-302.12 Priority Foundation	☐	☐	Probe could not be located for thermocouple thermometer.		☐ 12/17/2019
		RF 34	(A) Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. (B) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.		



HF21040571

SUBWAY 201 SUN VALLEY BLVD #3

Page 2 of 4

81-2,272.24	☐	☐	Meatballs missing date of open.	☒	CORRECTED
RF 21 In addition to the provision of § 3-501.17 and § 3-501.18 of the Food Code which apply to food held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or below, food held in refrigeration between forty-five degrees Fahrenheit (seven degrees Celsius) and forty-one degrees Fahrenheit (five degrees Celsius) shall meet the following requirements:(2) Except as specified in § 3-501.17 of the Food Code, refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant and held refrigerated at such food establishment, shall be clearly marked, at the time the original container is opened in a food establishment, to indicate the date the food container was opened. The food shall be sold, consumed on the premises, or discarded within four calendar days or less and;					
3-302.12	☐	☐	Spray bottle of water missing id markings.	☒	CORRECTED
RF 35 Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.					
6-202.15	☐	☒	Service door with corner gap large enough for mouse entrance.	☐	01/11/2020
RF 36 Except as specified in ¶¶ (B), (C), and (E) and under ¶ (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors.					
2-402.11	☐	☐	Sandwich maker not wearing a beard restraint.	☐	01/11/2020
RF 38 Except as provided in ¶ (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.					
5-205.15	☐	☐	Cover missing for mop sink hosebibb vacuum breaker. Drive up floor sink drain cover out of place.	☐	01/11/2020
RF 49 A plumbing system shall be: Maintained in good repair.					
6-501.12	☐	☒	Residue accumulation in drive up fountain floor sink.	☐	01/11/2020
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: FEN issued for repeat on lack of compliance with foodhandler record keeping. Provide an updated foodhandler list to LLCHD within 5 days or this establishment may have further enforcement actions taken against it. Action Plan provided.

3414693512122019134906



☐ Follow-up

Printed 12/12/2019 3:04:40 PM FIR210

Environmental Health Specialist

BRYAN HURST, MS, REHS, CP-FS 64
bhurst@lincoln.ne.gov (402) 441-6712

Received by Person-In Charge

PARRATT ANAKIN LUCAS
SHIFT-MANAGER

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



HF21040571

SUBWAY 201 SUN VALLEY BLVD #3

Page 4 of 4