

Thursday, September 24, 2015  
9:17 AM



**Nebraska Department of Agriculture  
Food Safety and Consumer Protection**  
PO Box 95064, Lincoln, NE 68509  
(Office) 402-471-3422 - (Fax) 402-471-2759  
www.nda.nebraska.gov

**FOOD INSPECTION REPORT**

**Firm #:** 45320  
MEDICINE CREEK LODGE LLC  
MEDICINE CREEK LODGE LLC  
DOUG BRENNING  
72848 TRAIL 1  
CAMBRIDGE  
NE 69022  
**Phone:** (308) 697-3774  
**Email:**  
**Notification:**

**Insp#:** 12  
Canavino  
**Date:** 6/19/2015  
**IN:** 1230  
**PFC:** 01A  
**OUT:** 1400  
**SFC:** 11A16A  
**Purpose:** REGULAR  
**Follow-up:** NO  
**Total # of Critical (P, Pf):** 3  
**Total # of Non-Critical (Core):** 1

TEMPERATURE OBSERVATIONS		
Food Product	Product Temp.	Location
Ambient	38°F	Kitchen Refrigerator

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Unless otherwise stated, violations cited in this report shall be corrected within a period not to exceed 10 calendar days for critical items (§8-405.11) or 90 days for noncritical items (§8-406.11).

COMPLIANCE KEY: Y=in compliance; N=not in compliance; N/O=not observed; N/A=not applicable; COS=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Demonstration of Knowledge	Y	N	N/O	N/A	COS	R
1. Certification by accredited program, compliance with Code, or correct responses.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	Y	N	N/O	N/A	COS	R
2. Management awareness; policy present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Proper user of reporting, restriction and exclusion.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	Y	N	N/O	N/A	COS	R
4. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. No discharge from eyes, nose and mouth.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	Y	N	N/O	N/A	COS	R
6. Hands clean and properly washed.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No bare hand contact with RTE foods or approved alternate method properly followed.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Adequate handwashing facilities supplied and accessible.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

<b>Approved Source</b>	Y	N	N/O	N/A	COS	R
9. Food obtained from approved source.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Food in good condition, safe and unadulterated.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Required records available: shellstock tags, parasite destruction.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>	Y	N	N/O	N/A	COS	R
13. Food separated and protected.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Food-contact surfaces: cleaned and sanitized.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	N/O	N/A	COS	R
16. Proper cooking time and temperatures.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Proper reheating procedures for hot holding.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooling time and temperatures.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Proper hot holding temperatures.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cold holding temperatures.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper date marking and disposition.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>CRITICAL</b> 81-2,272.24	Ready-to-eat, refrigerated, potentially hazardous food prepared and held in food establishment, or prepared and packaged in food processing plant and opened in the food establishment, shall be sold, consumed on premises, or discarded within 7 calendar days, if held at 41°F or below, Or within 4 calendar days, if held at 42°F to 45°F.					
22. Time as a public health control: procedures and record.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>	Y	N	N/O	N/A	COS	R
23. Consumer advisory provided for raw or undercooked foods.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>CRITICAL</b> 3-603.11	A written consumer advisory is required for every establishment that serves or sells animal food such as beef, eggs, fish, lamb, milk, poultry, or shellfish in a ready to eat form that is raw, undercooked, or without otherwise being processed to eliminate pathogens.					
<b>Highly Susceptible Populations</b>	Y	N	N/O	N/A	COS	R
24. Pasteurized foods used; prohibited foods not offered.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>	Y	N	N/O	N/A	COS	R
25. Food additives: approved and properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
26. Toxic substances properly identified, stored and used.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>CRITICAL</b> 7-101.11	Separating stored poisonous or toxic materials by spacing or partitioning, locating same in area not above food, equipment, utensils, linens, and single-service and single-use articles.  <b>Grocery Area</b>					
<b>Conformance with Approved Procedures</b>	Y	N	N/O	N/A	COS	R
27. Compliance with variance, specialized process and HACCP plan.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>GOOD RETAIL PRACTICES</b>						
<b>Safe Food and Water</b>	Y	N	N/O	N/A	COS	R
28. Pasteurized eggs used where required.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
29. Water and ice from approved source.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
30. Variance obtained for specialized processing methods.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

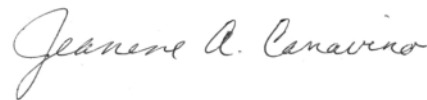
<b>Food Temperature Control</b>	Y	N	N/O	N/A	COS	R
31. Proper cooling methods used; adequate equipment for temperature control.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Plant food properly cooked for hot holding.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Approved thawing methods used.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Thermometers provided and accurate.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>	Y	N	N/O	N/A	COS	R
35. Food properly labeled; original container.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>	Y	N	N/O	N/A	COS	R
36. Insects, rodents and animals not present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
37. Contamination prevented during food preparation, storage and display.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Personal cleanliness; hair restraints.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Wiping cloths: properly used and stored.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Washing fruits and vegetables.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>	Y	N	N/O	N/A	COS	R
41. In-use utensils: properly stored.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Utensils, equipment and linens: properly stored, dried and handled.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
43. Single-use and single-service articles: properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
44. Gloves used properly.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment and Vending</b>	Y	N	N/O	N/A	COS	R
45. Food and non-food contact surfaces cleanable, properly designed, constructed, and used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
46. Warewashing facilities: installed, maintained, and used; test strips.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
47. Non-food contact surfaces clean.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>	Y	N	N/O	N/A	COS	R
48. Hot and cold water available; adequate pressure.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
49. Plumbing installed; proper backflow devices.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
5-205.15 Floor drains must have a cover. Under the sink - Please repair the hole						
50. Sewage and waste water properly disposed.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
51. Toilet facilities: properly constructed, supplied and cleaned.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
52. Garbage and refuse properly disposed; facilities maintained.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
53. Physical facilities installed, maintained and clean.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
54. Adequate ventilation and lighting; designated areas used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Other</b>	Y	N	N/O	N/A	COS	R
55. Other violations	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge Signature



Keneth Holdcroft

Inspector's Signature



Jeanene Canavino  
 (402) 326-0185  
 jeanene.canavino@nebraska.gov