

RETAIL INSPECTION REPORT

Firm #: 42489	Insp#: 8	Date: 10/31/2024
Joint Inspection ? No	William Kerns, REHS	IN: 0910
Inspector 2:	PFC: 01A	OUT: 1035
Establishment Name: Breakfast Cart & Catering, The	SFC:	
Address 1: 2524 1st Ave Ste 6	Purpose: Regular	<input type="checkbox"/> Complaint
Address 2:	Follow-up: No	
City: Kearney State: NE Zip: 68847	Hours of Operation:	
Owner Name: Kuhnel, Darci	Latitude: 0 .	Longitude: -0 .
Corporation Name:	Inspection Interval: 180	Risk: H
Phone: (308) 238-4210	Email: kuhnel.darci@gmail.com	
Notification:		

TEMPERATURE OBSERVATIONS

ProductName	ProductTemp	Location
Shredded Mozz. Cheese	45°F	prep station
shredded cheddar cheese	44°F	prep station
raw egg	38°F	prep station
scrambled eggs	165°F	hot holding
bacon	40°F	prep station
refried beans	145°F	hot holding
shili	141°F	hot holding

VIOLATIONS

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; (P) = Priority Violation; (Pf) = Priority Foundation Violation; (Core) = Core Violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge	Y	N	N/O	N/A
1. Certification by accredited program, compliance with Code, or correct responses.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health	Y	N	N/O	N/A
2. Management awareness; policy present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. Proper use of reporting, restriction and exclusion.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Good Hygienic Practices	Y	N	N/O	N/A
4. Proper eating, tasting, drinking, or tobacco use.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5. No discharge from eyes, nose and mouth.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Preventing Contamination by Hands	Y	N	N/O	N/A
6. Hands clean and properly washed.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
7. No bare hand contact with RTE foods or approved alternative method properly followed.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
8. Adequate handwashing facilities supplied and accessible.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Approved Source	Y	N	N/O	N/A
9. Food obtained from approved sources.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
11. Food in good condition, safe and unadulterated.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12. Required records available: shellstock tags, parasite destruction.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Protection from Contamination	Y	N	N/O	N/A
13. Food separated and protected.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
14. Food-contact surfaces: cleaned and sanitized.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-601.11 The large hanging pan needs recleaned where the handle attaches to the pan. - (PF)				
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Potentially Hazardous Food Time/Temperature	Y	N	N/O	N/A
16. Proper cooking time and temperatures.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
17. Proper reheating procedures for hot holding.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
18. Proper cooling time and temperatures.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
19. Proper hot holding temperatures.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
20. Proper cold holding temperatures.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
81-2,272.01 Food items held for cold holding must maintain a core temperature of 41 degrees or less. - (P)				
21. Proper date marking and disposition.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-501.17 Food items held for cold holding must be dated marked with the date first prepped, cooked, or opened. - (PF)				
22. Time as a public health control: Procedures and record.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Consumer Advisory	Y	N	N/O	N/A
23. Consumer advisory provided for raw or undercooked foods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Highly Susceptible Populations	Y	N	N/O	N/A
24. Pasteurized foods used; prohibited foods not offered.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Chemical	Y	N	N/O	N/A
25. Food additives: approved and properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
26. Toxic substances properly identified, stored and used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Conformance with Approved Procedures	Y	N	N/O	N/A
27. Compliance with variance, specialized process and HACCP plan.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
GOOD RETAIL PRACTICES				
Safe Food and Water	Y	N	N/O	N/A
28. Pasteurized eggs used where required.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

29. Water and ice from approved source.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
30. Variance obtained for specialized processing methods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Food Temperature Control	Y	N	N/O	N/A
31. Proper cooling methods used; adequate equipment for temperature control.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
32. Plant food properly cooked for hot holding.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
33. Approved thawing methods used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
34. Thermometers provided and accurate.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Identification	Y	N	N/O	N/A
35. Food Properly labeled; original container.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-302.12 Food items not in the original container and not easily identifiable must have the container labeled with the common name of the liquid/food. - (Core)				
Prevention of Food Contamination	Y	N	N/O	N/A
36. Insects, rodents and animals not present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
37. Contamination prevented during food preparation, storage and display.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
38. Personal cleanliness; hair restraints.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-402.11 An effective hair restraint that covers the top of the head must be worn by all employees and managers when doing any food prep, cooking, and/or cleaning of dishes. Tying hair up/back alone is not an effective hair restraint. - (Core)				
39. Wiping cloths: properly used and stored.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-304.14 Wiping cloths in active use must be kept in a solution of sanitizer water. - (Core)				
40. Washing fruits and vegetables.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Proper Use of Utensils	Y	N	N/O	N/A
41. In-Use utensils: properly stored.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-304.12 In use equipment (spatula) was being stored on a paper towel. The paper towel must be removed as utensils and equipment must be on non-absorbent materials. - (Core)				
42. Utensils, equipment and linens: properly stored, dried and handled.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
43. Single-use and single-service articles: properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
44. Gloves used properly.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Utensils, Equipment and Vending	Y	N	N/O	N/A
45. Food and non-food contact surfaces cleanable, properly designed, constructed, and used.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-502.11 Rubber/plastic utensils with gashes and cuts needs to be trimmed or discarded. - (Core)				
46. Warewashing facilities: installed, maintained, and used; test strips.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
47. Non-food contact surfaces clean.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Physical Facilities	Y	N	N/O	N/A
48. Hot and cold water available; adequate pressure.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
49. Plumbing installed; proper backflow devices.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
50. Sewage and waste water properly disposed.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
51. Toilet facilities: properly constructed, supplied and cleaned.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
52. Garbage and refuse properly disposed; facilities maintained.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
5-501.113 Dumpster lids are open and need closed.				
(FIRM shares the dumpster with another FIRM and apartment complex) - (Core)				

53. Physical facilities installed, maintained and clean.

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6-501.11 Wall repair is needed in the kitchen. - (Core)

6-501.12 Walls need cleaned in the kitchen. - (Core)

54. Adequate ventilation and lighting; designated areas used.

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Other

Y	N	N/O	N/A
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55. Other violations.

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☐ Off Sale?

ADDITIONAL COMMENTS

Person in Charge Signature

Printed Name: Darci Kuhnel



Inspector Info

William Kerns, REHS

(402) 366-1401

william.kerns@nebraska.gov

Corrected On Site Repeat Violations

Priority Item	1	0	0
Priority Foundation Item	2	0	0
Core Item	8	0	0
Total Violations	11	0	0