Nebraska Department of Agriculture
Food Safety and Consumer Protection
PO Box 94757, Lincoln NE 68509
(Office) 402-471-3422

RETAIL INSPECTION REPORT

Firm #:	54861	Insp#:	10	Date:	2/26/2026
Joint Inspection ?	No	Elizabeth Osbourn		IN:	09:30:57 AM
Inspector 2:		PFC:	01A	OUT:	10:45:41 AM
Establishment Name:	Bruns CC	SFC:	09A		
Address 1:	1105 Valley Street	Purpose:	Regular	☐ Complaint	
Address 2:	PO Box 369	Risk:	H		
City:	Pender	State: NE	Zip: 68047	Phone:	(402) 689-8649
Owner Name:		Email:	BRUNSCC@GMAIL.COM		
Corporation Name:	Bruns CC, LLC				

TEMPERATURE OBSERVATIONS

ProductName	ProductTemp	Location
No Temps Taken	No Temperature Observations Taken	

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 Priority or Priority Foundation items (§8-405.11) or 90 days for Core 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

RISK FACTORS AND INTERVENTIONS

Supervision	Y	N	N/O	N/A
1. PIC present, demonstrates knowledge, and performs duties	◉	○	○	○

Comment: Per the new food code: (1) No barehand contact is allowed when making/serving ready-to-eat food items---gloves must be worn, utensils or/and deli paper can be used; (2) Someone on staff has to have manager food safety training (i.e., ServeSafe); (3) All cooling refrigeration units must run at 41 degrees F and below.

***An additional resource will be sent via email pertaining to the required manager food safety training.

2. Certified Food Protection Manager	◉	○	○	○

Employee Health/Responding to Contamination Events	Y	N	N/O	N/A
3. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	◉	○	○	○
4. Proper use of restriction and exclusion	◉	○	○	○
5. Clean-up of Vomiting and Diarrheal Events	◉	○	○	○

Good Hygienic Practices	Y	N	N/O	N/A
6. Proper eating, tasting, drinking, or tobacco products use	◉	○	○	○

	Y	N	N/O	N/A
7. No discharge from eyes, nose, and mouth	◉	○	○	○
Control of Hands as a Vehicle of Contamination	Y	N	N/O	N/A
8. Hands clean and properly washed	◉	○	○	○
9. No bare hand contact with RTE foods or a pre-approved alternate properly followed	◉	○	○	○
10. Adequate handwashing sinks, properly supplied and accessible	◉	○	○	○
Food From a Source That Complies with Law	Y	N	N/O	N/A
11. Food obtained from sources that comply with Law	◉	○	○	○
12. Required records available: shellstock tags, parasite destruction.	◉	○	○	○
13. Food separated and protected.	◉	○	○	○
14. Required records available: molluscan shellfish identification, parasite destruction	○	○	○	◉
Protection from Contamination	Y	N	N/O	N/A
15. Food separated and protected	◉	○	○	○
16. Food-contact surfaces: cleaned and sanitized	◉	○	○	○
17. Proper disposition of returned, previously served, reconditioned, and unsafe food	◉	○	○	○
Time Temperature Control for Safety Food (TCS Food)	Y	N	N/O	N/A
18. Proper cooking time and temperatures	○	○	◉	○
19. Proper reheating procedures for hot holding	○	○	◉	○
20. Proper cooling time and temperatures	○	○	◉	○
21. Proper hot holding temperatures	○	○	◉	○
22. Proper cold holding temperatures	○	○	◉	○
23. Proper date marking and disposition	◉	○	○	○
24. Time as a Public Health Control: procedures and records	○	○	○	◉
Consumer Advisory	Y	N	N/O	N/A
25. Consumer advisory provided for raw or undercooked food	○	○	○	◉
Highly Susceptible Populations	Y	N	N/O	N/A
26. Pasteurized foods used; prohibited foods not offered	○	○	○	◉
Food/Color Additives and Toxic Substances	Y	N	N/O	N/A
27. Food additives: approved and properly used	○	○	○	◉
28. Toxic substances properly identified, stored, and used; held for retail sale, properly Stored	◉	○	○	○
Conformance with Approved Procedures	Y	N	N/O	N/A
29. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	○	○	○	◉
Good Retail Practices (GRPs)				
Safe Food and Water	Y	N	N/O	N/A
30. Pasteurized eggs used where required	○	○	○	◉
31. Water and ice from approved source	◉	○	○	○
32. Variance obtained for specialized processing methods	○	○	○	◉
Food Temperature Control	Y	N	N/O	N/A
33. Proper cooling methods used; adequate equipment for temperature control	◉	○	○	○
34. Plant food properly cooked for hot holding	○	○	◉	○
35. Approved thawing methods used	○	○	◉	○

	Y	N	N/O	N/A
36. Thermometers provided and accurate	◉	○	○	○
Food Identification	Y	N	N/O	N/A
37. Food properly labeled; original container	◉	○	○	○
Prevention of Food Contamination	Y	N	N/O	N/A
38. Insects, rodents and animals not Present	◉	○	○	○
39. Contamination prevented during food preparation, storage and display	◉	○	○	○
40. Personal cleanliness	◉	○	○	○
41. Wiping cloths; properly used and stored	◉	○	○	○
42. Washing fruits and vegetables	○	○	◉	○
43. In-use utensils; properly stored	◉	○	○	○
44. Utensils, equipment and linens; properly stored, dried, handled	◉	○	○	○
45. Single-use/single-service articles; properly stored, used	◉	○	○	○
46. Gloves used properly	◉	○	○	○
Utensils, Equipment and Vending	Y	N	N/O	N/A
47. Food and non-food-contact surfaces cleanable, properly designed, constructed and used	◉	○	○	○
48. Warewashing Facilities, Installed, Maintained, Used, Test Strips	◉	○	○	○
49. Non-food-contact surfaces clean	◉	○	○	○
Physical Facilities	Y	N	N/O	N/A
50. Hot and cold water available; adequate pressure	◉	○	○	○
51. Plumbing installed; proper backflow devices	◉	○	○	○
52. Sewage and waste water properly disposed	◉	○	○	○
53. Toilet facilities: properly constructed, supplied, clean	◉	○	○	○
54. Garbage/refuse properly disposed; facilities maintained	◉	○	○	○
55. Physical facilities installed, maintained, and clean	○	◉	○	○
6-501.11 Where there is heavily damaged ceiling tiles in the kitchen area and prep areas must be fixed. - (Core)				
56. Adequate ventilation and lighting; designated areas used	◉	○	○	○

☐ **Off Sale?**

☐ **Follow-up**

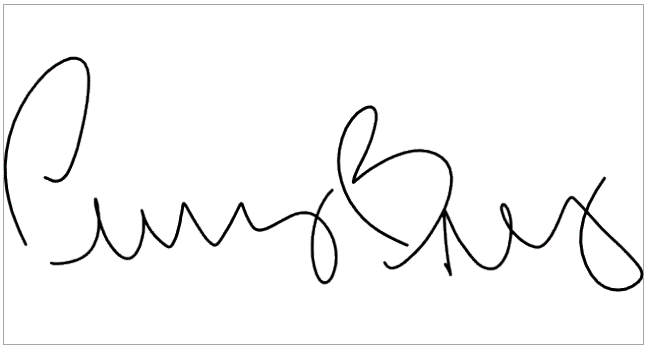
Follow-up date:

ADDITIONAL COMMENTS

This establishment is currently sold and currently closed operations. At the time of the inspection the establishment was shutdown for the season, so no temperatures were observed.

Person in Charge Signature

Printed Name: penny bruns



Inspector Info

Elizabeth Osbourn

(402) 416-7531

elizabeth.osbourn@nebraska.gov

		Corrected On Site	Repeat Violations
Priority Item	0	0	0
Priority Foundation Item	0	0	0
Core Item	1	0	0
Total Violations	1	0	0