



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

Time In 10:30 AM	Purpose Regular	Inspection Date 12/06/2019
Time Out 12:15 PM	Facility Codes 01A	

FIRM CICIS PIZZA OWNER FALLER PIZZA LLC
 ADDRESS 5100 N 27TH ST LINCOLN NE, 68521

FOOD ENFORCEMENT NOTICE
 PRIORITY 2 CORE 9
 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 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	IN 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	IN COMPLIANCE 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	IN COMPLIANCE Adequate handwashing sinks, properly supplied and accessible	Prevention of Food Contamination	
Approved Source		36	OUT OF 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	IN 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	OUT OF 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	IN COMPLIANCE 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		



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CICIS PIZZA 5100 N 27TH ST

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TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS	
FOOD PRODUCT	° F	LOCATION	Food Handler Permits	OUT OF COMPLIANCE
Ham	64	Pizza Prep Cooler	Permit Records	OUT OF COMPLIANCE
Beef	57	Pizza Prep Cooler	Alcohol Server /Seller Permits	NOT APPLICABLE
Chicken	56	Pizza Prep Cooler		
Spinach/Artichoke Dip	57	Pizza Prep Cooler		
Pizza Sauce	58	Pizza Prep Cooler		
Pizza Sauce (salsa)	65	Pizza Prep Cooler		
Soup	177	Soup Warmer		
Sauce	135	Steam Table		
Alfredo Sauce	135	Steam Table		
Pasta Salad	45	Buffet		
Tomatoes	42	Buffet		
Pasta (just been placed)	41	Pizza Prep Cooler		
Chicken Wings (just placed)	45	Pizza Prep Cooler		

FOOD ENFORCEMENT NOTICE

Pursuant to LLCHD Policy 222.31, this is to serve as notice of:

WARNING 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Employee(s) working without having a current food handler permit issued by the Health Department. 100% compliance required. No exceptions. Unable to verify many staff, even with employee schedule.		<input type="checkbox"/>	12/11/2019 NOTICE: Priority Item Violation
		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.			
81-2,272.01 Priority	<input checked="" type="checkbox"/>	<input type="checkbox"/>	All food items that were in the pizza prep table ranged in temperature from 56-65 degrees. All food items were disposed of. Staff had stated the items were warm when they came in, but they adjusted the thermostat. Items should have been discarded then.		<input checked="" type="checkbox"/>	CORRECTED NOTICE: Priority Item Violation
		RF 20	Except during preparation, cooking, or cooling or when time is used as the public health control as specified under § 3-501.19, and except as specified under (2) of this section, time/temperature control for safety food shall be maintained: At a temperature specified in the following: (i) 5°C (41°F) or less; or (ii) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) in existing refrigeration equipment that is not capable of maintaining the food at 5°C (41°F) or less if: (b) Refrigeration equipment that is not capable of meeting a cold holding temperature of forty-one degrees Fahrenheit (five degrees Celsius) that is in use on the operative date of this act shall, upon replacement of the equipment or at a change of ownership of the food establishment, be replaced with equipment that is capable of maintaining foods at forty-one degrees Fahrenheit (five degrees Celsius) or below.			
8.20.190 Priority Foundation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food handler data sheet is incomplete. Update list and maintain current.		<input type="checkbox"/>	12/11/2019
		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.			



4-601.11 **Pans in clean stacks with stickers and some with food residues still in them. Please be sure all dishes are clean before placing them away.** CORRECTED
 Priority Foundation RF 14 Equipment food-contact surfaces and utensils shall be clean to sight and touch.

4-602.11 **Soda nozzles and boxes with accumulations. Ice chute of pop machine with deposits and accumulations. Tea maker with scale build up by basket holder. Please clean, sanitize, and maintain.** 01/05/2020
 RF 14 Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of utensils and equipment contacting food that is not time/temperature control for safety food shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

6-202.15 **Back door with gaps. Repair so as not to allow pests to enter facility.** 01/05/2020
 RF 36 Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment; and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

3-305.11 **Bags of flour stored on rack in the back, but still had evidence to water splash on the outsides of the bags. Either move flour location, fix equipment so splash does not occur, or retrain employees on cleaning procedures for back area. Ice on floor.** 01/05/2020
 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.

3-304.16 **Please place signs reminding patrons they must use a clean plate each time through buffet line. Please be sure staff monitor buffet line.** 01/05/2020
 RF 45 Except as specified in ¶ (C) of this section, self-service consumers may not be allowed to use soiled tableware, including single-service articles, to obtain additional food from the display and serving equipment.

4-501.11 **Pizza prep table with all housed food ranging from 56-64 degrees. Staff stated they have been having issues with it and have had repair crews out for it. Pasta maker in back with rusted out bottom. Repair or replace.** 01/05/2020
 RF 45 Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

4-502.11 **Thermometer with bent probe, replace. Ice scoop with split scoop, replace.** 01/05/2020
 RF 45 Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

4-602.13 **Pizza oven and conveyor belt and cogs with burnt food residues. Please clean.** 01/05/2020
 RF 47 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6-501.11 **Areas of wall with damage. Some areas of floor tile damage. Tile grout deteriorated in places. Repair.** 01/05/2020
 RF 53 The physical facilities shall be maintained in good repair.



6-501.12

Area under the pizza hot buffet, and wall/floor around the pizza oven need to be cleaned. Some detail cleaning needs to occur around the hot water heater. Increase cleaning frequency. General cleanliness does appear improved.

01/05/2020

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: Food Enforcement Notice issued for cold hold food items at greatly elevated temperatures for an unknown amount of time. Staff indicated they have had issues with the prep table and typically do not hold food overnight in it. Staff member indicated they food felt warm to him this morning, but did not take an internal temperature of the food. He did tap the thermostat, and it turned back on. Maintenance has been out to service the prep table and the salad bar. No records for temperatures available for either unit, facility does have a corporate daily (AM/PM) checklist that has not been used. Temperature logs provided. It is also recommended that you attain additional thermometers for staff to use during the day to assure proper food temperatures. Action Plan provided. It must be returned within 5 days. There will be a follow-up inspection within 5 days, and another inspection within 30 days. Facility will be referred to our Food Safety Consultant, Andrea Bethke, to work with the INFUSE program.

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Follow-up

Printed 12/06/2019 12:08:09 PM FIR210

Environmental Health Specialist

MARY H. MURRIETA, MS, REHS-RS, CP-FS 66
mmurrieta@lincoln.ne.gov (402) 441-8028

Received by Person-In Charge

SWANSON SHEILA DIANE
MANAGER

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



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