



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

Time In	Purpose	Inspection Date
11:20 AM	Regular	03/11/2019
Time Out	Facility Codes	
12:40 PM	01A, 16A	

FIRM **DOMINOS PIZZA**
 ADDRESS **6125 APPLES WAY**

OWNER **PLATINUM PIZZA**
LINCOLN NE, 68516

FOOD ENFORCEMENT NOTICE

PRIORITY 3 CORE 4
 PRIORITY FOUNDATION 4

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	OUT OF COMPLIANCE	Thermometers provided and accurate
6	OUT OF 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	OUT OF COMPLIANCE	Food properly labeled; original container
8	OUT OF COMPLIANCE	Adequate handwashing sinks, properly supplied and accessible	Prevention of Food Contamination		
Approved Source			36	IN COMPLIANCE	Insects, rodents and animals not present
9	IN COMPLIANCE	Food obtained from approved source	37	IN COMPLIANCE	Contamination prevented during food preparation, storage and display
10	IN COMPLIANCE	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	IN 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	NOT OBSERVED	Proper hot holding temperatures	47	IN COMPLIANCE	Non-food-contact surfaces clean
20	IN 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	NOT APPLICABLE	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	OUT OF 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	OUT OF 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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TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS	
FOOD PRODUCT	° F	LOCATION	Food Handler Permits	OUT OF COMPLIANCE
Chicken (cooked)	38	Cooler (rail)	Permit Records	OUT OF COMPLIANCE
Sausage	36	Cooler (rail)	Alcohol Server	NOT APPLICABLE
Cheese	38	Cooler (rail)	/Seller Permits	
Chicken	34	Cooler (reach-in)		
Pasta	35	Cooler (reach-in)		
Chicken (cooked)	33	Cooler (walk-in)		
Chicken (cooked)	34	Cooler (walk-in)		
Beef	38	Cooler (walk-in)		

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					
8.20.190 Priority	☒	☐	8 employees lacking current food handler permits. Update immediately. Some staff with Serv Safes that need to obtain FM permit. Owner has FM permit.		☒ CORRECTED 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.		
2-301.14 Priority	☒	☐	Employee observed taking a drink then failing to wash hands prior to returning to prep. Another employee observed wiping hands on apron. Revisted when to wash hands.		☒ CORRECTED NOTICE: Priority Item Violation
		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: Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;		
7-201.11 Priority	☒	☐	Sray bottles of chemicals on prep table. Wiping rag used for cleaning also on prep table. Relocated.		☒ CORRECTED NOTICE: Priority Item Violation
		RF 26	Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.		



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8.20.065	☐	☐	No bodily fluid clean up kit provided.	☐	03/16/2019
Priority Foundation	RF	0	(b) A food establishment shall provide and maintain a Bodily Fluid Clean-up kit to protect employees from exposure. At a minimum, the kit shall include eye protection, respiratory protection, disposable gloves, barrier gown, coagulating agent, disinfectant, paper towels, disposable scoop, biohazard bag, and garbage bag. For the purposes of this section, disinfectant shall mean a product currently listed in the United States Environmental Protection Agency Office of Pesticide Programs list G: EPAs Registered Antimicrobial Products effective against Norovirus.		
8.20.190	☒	☐	No roster provided during inspection. Provided blank roster.	☐	03/16/2019
Priority Foundation	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.		
6-301.11	☐	☐	Soap out at front and bathroom handwash sink. Provide.	☒	CORRECTED
Priority Foundation	RF	8	Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.		
4-203.11	☐	☐	Thermometer appears to be 10 degrees off. Says calibrates once a week. Calibrate.	☐	03/16/2019
Priority Foundation	RF	34	Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use.		
3-302.12	☐	☒	Stickers on squeeze bottles and shaker container missing the name of the product. Please add this information to the label.	☐	04/10/2019
	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.		
4-501.11	☐	☐	Reach-in cooler starting to ice over. Repair.	☐	04/10/2019
	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.		
6-202.14	☐	☐	Bathroom self closer broken. Repair so door is self closing.	☐	04/10/2019
	RF	51	Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.		
6-501.16	☐	☐	Mops unable to be hung over mop sink. Hang so can air dry over mop sink, without causing wall damage. Hanging directly above damaged coving.	☐	04/10/2019
	RF	53	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.		



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 lack of compliance with food handler permits. Follow-up will be in 5 days. Manager said that try to do temp logs but have been out of the habit and are trying to improve. Revisit handwashing with staff. Remind when to wash hands, demonstrate handwashing procedures. Handwashing and monitoring temperatures are great ways to protect public health! Overall great temperatures today. Closely monitor cooler that is freezing up as could all of a sudden stop working or rise in temp. Discussed bodily fluid clean up kit. Facility is very clean. For Food Manager, accept Serv Safe 2-3 years from taking test. If it has been under 2 years, bring certificate down to LLCHD and for \$30 get FM permit. If it has been over 2 years, but under 3, take Restricted Shift on website below, bring both certificates down to LLCHD and for \$10 get FM permit. All staff prepping food must have atleast Prep Cook permit. Delivery drivers and cashiers can have Serve Clean permit. No extra cost for Prep Cook permit.

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☒ Follow-up



Environmental Health Specialist

ANDREA R. BETHKE, EHS 67
abethke@lincoln.ne.gov (402) 441-8074



Received by Person-In Charge

LEWY LISA
MANAGER

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



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