



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

Time In 11:40 AM	Purpose Regular	Inspection Date 11/19/2019
Time Out 1:40 PM	Facility Codes 01A, 16A	

FIRM FAZOLIS OWNER UP PROPERTIES II LLC
 ADDRESS 5012 N 27TH ST LINCOLN NE, 68504

FOOD ENFORCEMENT NOTICE
 PRIORITY 3 CORE 3
 PRIORITY FOUNDATION 1

FOOD ESTABLISHMENT INSPECTION REPORT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		GOOD RETAIL PRACTICES	
Supervision		Safe Food and Water	
1	OUT OF 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	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	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	IN COMPLIANCE Proper reheating procedures for hot holding	45	IN 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	IN COMPLIANCE Proper cold holding temperatures	Physical Facilities	
21	OUT OF 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	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	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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FAZOLIS 5012 N 27TH ST

TEMPERATURE OBSERVATIONS	STAFFING/RECORDS REQUIREMENTS
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FOOD PRODUCT	° F	LOCATION	Food Handler Permits
spicy tomato pepper sauce	184	steam table	Permit Records OUT OF COMPLIANCE
mozzarella cheese	38	walk-in cooler	Permit Records IN COMPLIANCE
pepperoni	-3	walk-in freezer	Alcohol Server NOT APPLICABLE
meat lasagna	172	finish baking	/Seller Permits
alfredo sauce	185	warmer	
chicken/seasoned,raw	3	oven freezer	
sliced tomatoes	36	salad table/rail	
turkey club	39	prep table/rail	
orecchiette pasta	45	pasta table/rail	

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	Correct By
Priority Level	Risk Factor		Food Code Citation			
8.20.190	<input checked="" type="checkbox"/>	<input type="checkbox"/>	New store manager did not have a current Food Manager permit.		<input type="checkbox"/>	11/24/2019
Priority		RF 1	(b) In a food establishment not serving potentially hazardous food, a food establishment must have the following minimum staffing:(1) One Person In Charge with a valid food manager permit; and(2) One person with a valid food manager permit or a food handler permit working on the premises during operation of the food establishment.			NOTICE: Priority Item Violation
4-501.114	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No residual "multi quats" sanitizer in bucket with wiping towels. Please change sanitizer solution more often.		<input type="checkbox"/>	11/24/2019
Priority		RF 14	A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA approved manufacturer's label use instructions, and shall be used as follows:A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 24°C (75°F), (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;			NOTICE: Priority Item Violation
7-202.12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Residual concentration of "multi quats" sanitizer in three-compartment sink was too strong (500 ppm). Please adjust dispenser and use sanitizer at the recommended concentration of 200 ppm.		<input type="checkbox"/>	11/24/2019
Priority		RF 26	Poisonous or toxic materials shall be: Used according to: (1) Law and this Code, (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment, (3) The conditions of certification, if certification is required, for use of the pest control materials, and (4) Additional conditions that may be established by the regulatory authority			NOTICE: Priority Item Violation



3-501.17 **Some foods with expired "use by" date marks (capicola 11/16, portioned italian sausage 1/12). Meats were discarded. Portioned shrimp & chicken combos, sliced turkey, ham and salami were not date marked.** 11/24/2019
Priority Foundation

RF 21 Except when packaging food using a reduced oxygen packaging method as specified under § 3-502.12, and except as specified in ¶¶ (E) and (F) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.

4-601.11 **Food residues on oven's conveyor belt. Please clean more often.** 12/19/2019

RF 47 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

6-501.11 **Floor grout deteriorated around pasta cookers.** 12/19/2019

RF 53 The physical facilities shall be maintained in good repair.

6-501.12 **Soil residue on floor under ice maker, pasta cookers and dishwasher. Soli residue also observed on walk-in freezer floor. Floor drains in dishwashing area were soiled. Please clean.** 12/19/2019

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.

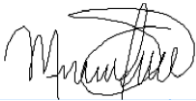
Correction of the above violations does not preclude further actions in accord with Lincoln Municipal Code 8.20 and /or the Nebraska Pure Food Act. You may appeal this Food Enforcement Notice within three (3) working days by filing a written request with the Health Director. The request shall include 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 non compliance with Food Manager permit. New store manager will complete the Restricted Manager training right away and sign up to take the ServSafe certification as soon as possible. Plan of Action and instructions on how to fill it up were provided.*

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Follow-up



Environmental Health Specialist

MARITZA LEON, MS, REHS 60
mleon@lincoln.ne.gov (402) 441-8140



Received by Person-In Charge

LEFTY MATARA
STORE MANAGER

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



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