



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

|          |          |                |          |                 |            |
|----------|----------|----------------|----------|-----------------|------------|
| Time In  | 11:40 AM | Purpose        | Regular  | Inspection Date | 07/08/2019 |
| Time Out | 1:55 PM  | Facility Codes | 01A, 12A |                 |            |

FIRM **LAS MARGARITAS**

OWNER **GUADALAGARA INC**

ADDRESS **2700 JAMIE LN**

**LINCOLN NE, 68516**

**FOOD ENFORCEMENT NOTICE**

PRIORITY **4** CORE **4**

PRIORITY FOUNDATION **2**

## FOOD ESTABLISHMENT INSPECTION REPORT

| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS                                |                   | GOOD RETAIL PRACTICES                                                                  |                   |
|-----------------------------------------------------------------------------------------------|-------------------|----------------------------------------------------------------------------------------|-------------------|
| <b>Supervision</b>                                                                            |                   | <b>Safe Food and Water</b>                                                             |                   |
| 1                                                                                             | IN COMPLIANCE     | 28                                                                                     | IN COMPLIANCE     |
| PIC present, demonstrates knowledge, and performs duties                                      |                   | Pasterurized eggs used where required                                                  |                   |
| <b>Employee Health/Responding to Contamination Events</b>                                     |                   | 29                                                                                     | IN COMPLIANCE     |
| 2                                                                                             | IN COMPLIANCE     | Water and ice from approved source                                                     |                   |
| Management and food employee knowledge,                                                       |                   | 30                                                                                     | IN COMPLIANCE     |
| 3                                                                                             | IN COMPLIANCE     | Variance obtained or specialized processing methods                                    |                   |
| Proper use of restriction and exclusion                                                       |                   | <b>Food Temperature Control</b>                                                        |                   |
| <b>Good Hygienic Practices</b>                                                                |                   | 31                                                                                     | IN COMPLIANCE     |
| 4                                                                                             | IN COMPLIANCE     | Proper cooling methods used; adequate equipment for temperature control                |                   |
| Proper eating, tasting, drinking, or tobacco use                                              |                   | 32                                                                                     | IN COMPLIANCE     |
| 5                                                                                             | IN COMPLIANCE     | Plant food properly cooked for hot holding                                             |                   |
| No discharge from eyes, nose, and mouth                                                       |                   | 33                                                                                     | IN COMPLIANCE     |
| <b>Control of Hands as a Vehicle of Contamination</b>                                         |                   | Approved thawing methods used                                                          |                   |
| 6                                                                                             | IN COMPLIANCE     | 34                                                                                     | IN COMPLIANCE     |
| Hands clean properly washed                                                                   |                   | Thermometers provided and accurate                                                     |                   |
| 7                                                                                             | IN COMPLIANCE     | <b>Food Identification</b>                                                             |                   |
| No bare hand contact with RTE foods or a pre-approved alternate properly followed             |                   | 35                                                                                     | IN COMPLIANCE     |
| 8                                                                                             | IN COMPLIANCE     | Food properly labeled; original container                                              |                   |
| Adequate handwashing sinks, properly supplied and accessible                                  |                   | <b>Prevention of Food Contamination</b>                                                |                   |
| <b>Approved Source</b>                                                                        |                   | 36                                                                                     | IN COMPLIANCE     |
| 9                                                                                             | IN COMPLIANCE     | Insects, rodents and animals not present                                               |                   |
| Food obtained from approved source                                                            |                   | 37                                                                                     | IN COMPLIANCE     |
| 10                                                                                            | NOT OBSERVED      | Contamination prevented during food preparation, storage and display                   |                   |
| Food received at proper temperature                                                           |                   | 38                                                                                     | IN COMPLIANCE     |
| 11                                                                                            | OUT OF COMPLIANCE | Personal cleanliness; hair restrained                                                  |                   |
| Food in good condition, safe, and unadulterated                                               |                   | 39                                                                                     | IN COMPLIANCE     |
| 12                                                                                            | NOT APPLICABLE    | Wiping cloths; properly used and stored                                                |                   |
| Required records available: shellstock tags, parasite destruction                             |                   | 40                                                                                     | IN COMPLIANCE     |
| <b>Protection from Contamination</b>                                                          |                   | Washing fruits and vegetables                                                          |                   |
| 13                                                                                            | IN COMPLIANCE     | <b>Proper Use of Utensils</b>                                                          |                   |
| Food separated and protected                                                                  |                   | 41                                                                                     | IN COMPLIANCE     |
| 14                                                                                            | IN COMPLIANCE     | In-use utensils; properly stored                                                       |                   |
| Food-contact surfaces: cleaned sanitized                                                      |                   | 42                                                                                     | IN COMPLIANCE     |
| 15                                                                                            | IN COMPLIANCE     | Utensils, equipment and linens; properly stored, dried, handled                        |                   |
| Proper disposition of returned, previously served, reconditioned, and unsafe food             |                   | 43                                                                                     | IN COMPLIANCE     |
| <b>Time Temperature Control for Safety Food (TCS Food)</b>                                    |                   | Single-use/single-service articles; properly stored, used                              |                   |
| 16                                                                                            | IN COMPLIANCE     | 44                                                                                     | IN COMPLIANCE     |
| Proper cooking time and temperatures                                                          |                   | Gloves used properly                                                                   |                   |
| 17                                                                                            | IN COMPLIANCE     | <b>Utensils, Equipment, and Vending</b>                                                |                   |
| Proper reheating procedures for hot holding                                                   |                   | 45                                                                                     | OUT OF COMPLIANCE |
| 18                                                                                            | OUT OF COMPLIANCE | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |                   |
| Proper cooling time and temperatures                                                          |                   | 46                                                                                     | OUT OF COMPLIANCE |
| 19                                                                                            | IN COMPLIANCE     | Warewashing facilities, installed, maintained, used, test strips                       |                   |
| Proper hot holding temperatures                                                               |                   | 47                                                                                     | IN COMPLIANCE     |
| 20                                                                                            | IN COMPLIANCE     | Non-food-contact surfaces clean                                                        |                   |
| Proper cold holding temperatures                                                              |                   | <b>Physical Facilities</b>                                                             |                   |
| 21                                                                                            | IN COMPLIANCE     | 48                                                                                     | IN COMPLIANCE     |
| Proper date marking and disposition                                                           |                   | Hot and cold water available; adequate pressure                                        |                   |
| 22                                                                                            | NOT APPLICABLE    | 49                                                                                     | IN COMPLIANCE     |
| Time as a Public Health Control: procedures and records                                       |                   | Plumbing installed; proper backflow devices                                            |                   |
| <b>Consumer Advisory</b>                                                                      |                   | 50                                                                                     | IN COMPLIANCE     |
| 23                                                                                            | IN COMPLIANCE     | Sewage and waste water properly disposed                                               |                   |
| Consumer advisory provided for raw or undercooked food                                        |                   | 51                                                                                     | IN COMPLIANCE     |
| <b>Highly Susceptible Population</b>                                                          |                   | Toilet facilities; properly constructed, supplied, clean                               |                   |
| 24                                                                                            | NOT APPLICABLE    | 52                                                                                     | IN COMPLIANCE     |
| Pasteurized foods used; prohibited foods not offered                                          |                   | Garbage and refuse properly disposed; facilities maintained                            |                   |
| <b>Food/Color Additives and Toxic Substances</b>                                              |                   | 53                                                                                     | OUT OF COMPLIANCE |
| 25                                                                                            | NOT APPLICABLE    | Physical facilities installed, maintained, and clean                                   |                   |
| Food additives: approved and properly used                                                    |                   | 54                                                                                     | IN COMPLIANCE     |
| 26                                                                                            | OUT OF COMPLIANCE | Adequate ventilation and lighting; designated areas used                               |                   |
| Toxic substances properly identified, stored, and used; held for retail sale, properly stored |                   |                                                                                        |                   |
| <b>Conformance with Approved Procedures</b>                                                   |                   |                                                                                        |                   |
| 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 IN COMPLIANCE |
| Pork                     | 42  | Cooler (walk-in)        | Permit Records IN COMPLIANCE       |
| Pork                     | 44  | Cooler (walk-in)        | Alcohol Server IN COMPLIANCE       |
| enchilada sauce          | 54  | Cooler (walk-in)        | /Seller Permits                    |
| Chicken                  | 41  | Cooler (walk-in)        |                                    |
| Chicken                  | 46  | Cooler (walk-in)        |                                    |
| Chicken (cooked)         | 174 | Steam Table             |                                    |
| Beef                     | 155 | Steam Table             |                                    |
| Sour Cream               | 47  | Rail                    |                                    |
| Tamales                  | 44  | Reach-in Cooler         |                                    |
| chile rellenos           | 43  | Reach-in Cooler         |                                    |
| Chicken (cooked)         | 31  | Cooler (Upright)        |                                    |
| Burger                   | 33  | Cooler (Upright)        |                                    |
| Sauce                    | 151 | Warmer                  |                                    |
| Meat                     | 153 | Warmer                  |                                    |
| Rice                     | 155 | Warmer                  |                                    |
| Salsa                    | 42  | Cooler (upright 3-door) |                                    |
| Cheese                   | 41  | Cooler (upright 3-door) |                                    |
| Chicken (cooked)         | 167 | cooked                  |                                    |
| Chicken (cooked)         | 172 | cooked                  |                                    |
| Beans                    | 165 | oven                    |                                    |

## 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                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                     |                          |                                                                                                                                                                                                                              |                      |                                               |
| 4-501.114                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Concentration of "bleach" (chlorine) sanitizer solution for wiping towels was low (less than 50 ppm). Please adjust amount of "bleach" used to prepare this solution. Recommended concentration is between 50 ppm - 100 ppm. |                      | <input checked="" type="checkbox"/> CORRECTED |
| Priority                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                     |                          |                                                                                                                                                                                                                              |                      | NOTICE: Priority Item Violation               |
| 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) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; Minimum Concentration Minimum Temperature |                                     |                          |                                                                                                                                                                                                                              |                      |                                               |
| mg/L                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                     |                          | pH 10 or less °C (°F)                                                                                                                                                                                                        | pH 8 or less °C (°F) |                                               |
| 25                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                     |                          | 49 (120)                                                                                                                                                                                                                     | 49 (120)             |                                               |
| 50                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                     |                          | 38 (100)                                                                                                                                                                                                                     | 24 (75)              |                                               |
| 100                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                     |                          | 13 (55)                                                                                                                                                                                                                      | 13 (55)              |                                               |



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|---------------------------------|-------------------------------------|-------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-----------------------------------------------|
| 4-703.11<br>Priority            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | Dishwasher not working at the recommended temperature. Dishwashing cycle was run several times and maximum "utensil surface temperature" registered (using a temperature probe) was 130 degrees Fahrenheit. Technician called                                                                                                                                                                                                                        | <input type="checkbox"/>            | 07/13/2019<br>NOTICE: Priority Item Violation |
|                                 |                                     | RF 14                               | After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: Hot water mechanical operations by being cycled through equipment that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; or                                                                                  |                                     |                                               |
| 3-501.14<br>Priority            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Enchilada sauce observed at 54 degrees in deep bucket in walk-in cooler. Was prepared day before. Product discarded. Said staff put in ice bath with ice wands. Discussed could be removing from ice too soon, no stirring, etc.                                                                                                                                                                                                                     | <input checked="" type="checkbox"/> | CORRECTED<br>NOTICE: Priority Item Violation  |
|                                 |                                     | RF 18                               | Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); and<br><br>(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less,                                                                                                                                                                                                                 |                                     |                                               |
| 7-202.12<br>Priority            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Can of raid in chemical area. Said no longer use as working with licensed pest control provider. Removed.                                                                                                                                                                                                                                                                                                                                            | <input checked="" type="checkbox"/> | CORRECTED<br>NOTICE: Priority Item Violation  |
|                                 |                                     | 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 |                                     |                                               |
| 3-202.15<br>Priority Foundation | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Dented can of tomato juice on rack. Discarded. Inspect shipments for dents on seams, dents with pinches on body of can.                                                                                                                                                                                                                                                                                                                              | <input checked="" type="checkbox"/> | CORRECTED                                     |
|                                 |                                     | RF 11                               | Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.                                                                                                                                                                                                                                                                                        |                                     |                                               |
| 4-302.13<br>Priority Foundation | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | No thermometer provided for checking temperatures at dish machine. Discussed where to obtain.                                                                                                                                                                                                                                                                                                                                                        | <input type="checkbox"/>            | 07/13/2019                                    |
|                                 |                                     | RF 46                               | In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.                                                                                                                                                                                                                                                            |                                     |                                               |
| 4-501.11                        | <input type="checkbox"/>            | <input type="checkbox"/>            | Door seal on freezer walk-in door missing on lower portion of door. Door freezing over. Replace.                                                                                                                                                                                                                                                                                                                                                     | <input type="checkbox"/>            | 08/07/2019                                    |
|                                 |                                     | RF 45                               | Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.                                                                                                                                                                                                                                                                            |                                     |                                               |
| 4-501.11                        | <input type="checkbox"/>            | <input type="checkbox"/>            | Reach-in cooler on cook's line freezing over. Food items were between 47-43. Closely monitor/relocate items as needed, keep on ice baths, and call technician to repair. Bar coolers with water on the bottom. Ensure draining properly.                                                                                                                                                                                                             | <input type="checkbox"/>            | 08/07/2019                                    |
|                                 |                                     | 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.                                                                                                                                                                                                                                                                                                                      |                                     |                                               |
| 6-501.11                        | <input type="checkbox"/>            | <input type="checkbox"/>            | Area around server soda/sink area deteriorated. Work to replace with more durable material. Ideal harborage conditions for pests.                                                                                                                                                                                                                                                                                                                    | <input type="checkbox"/>            | 08/07/2019                                    |
|                                 |                                     | RF 53                               | The physical facilities shall be maintained in good repair.                                                                                                                                                                                                                                                                                                                                                                                          |                                     |                                               |
| 6-501.16                        | <input type="checkbox"/>            | <input type="checkbox"/>            | Mops not hanging to air dry after use. Hang with head down in sink to properly air dry without soiling walls, floors etc.                                                                                                                                                                                                                                                                                                                            | <input type="checkbox"/>            | 08/07/2019                                    |
|                                 |                                     | 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 improper cooling observed during visit. Discussed that use ice baths, ice wands, and more shallow pans to cool. For items that are cooling with ice wand, ice bath, owner discussed that staff have to stir frequently or process won't work. Add temperature logs to add step of monitoring to procedures. Also have morning temperature check/manager follow-up to ensure items are cooled properly from day before. Procedure sounds good but staff not letting cool long enough. Also appears that dish machine has been repeat issue at facility. Technician called during visit. Discussed types of thermometers that can be used to double check temperature of dish machine to ensure reaching proper sanitizing temperatures. Otherwise, use sanitizer solution at dish sink after running through dish machine. Cooler on line at borderline temps. Unit with heavy ice along fan. Said that work to monitor temperatures every few hours but check internal therm. Add food temperature checks to walkthrough as thermometer will not tell you everything going on with cooler. Beans being stored on top of stove. Even though at time of visit holding temp, do not recommend this practice as such large pot could lose temp throughout day and could be serious risk. Keep in warmer. Very good handwashing observed by staff today, especially after handling raw meat. Good job keeping raw meat and other prep in separate areas. Facility is very clean and overall in good repair. Good job with food handler permits. Follow-up will be in 5 days for priority items. \* hose in use during visit but backflow issues discussed

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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**

MORALES ABRAM  
OWNER

Obtain Food Handler and alcohol server/seller permits at  
[www.lincoln.ne.gov](http://www.lincoln.ne.gov) search word "Food".



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