



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

Time In	Purpose	Inspection Date
10:50 AM	Regular	10/28/2019
Time Out	Facility Codes	
12:50 PM	01A, 16A, 04A	

FIRM **SALSARITAS FRESH MEXICAN GRILL**

OWNER **SALSARITAS NEBRASKA LLC**

ADDRESS **2900 COPPER RIDGE DR**

LINCOLN NE, 68516

FOOD ENFORCEMENT NOTICE

PRIORITY **3** CORE **8**

PRIORITY FOUNDATION **3**

FOOD ESTABLISHMENT INSPECTION REPORT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		GOOD RETAIL PRACTICES	
Supervision		Safe Food and Water	
1	IN COMPLIANCE	28	IN COMPLIANCE
PIC present, demonstrates knowledge, and performs duties		Pasterurized eggs used where required	
Employee Health/Responding to Contamination Events		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		Food Temperature Control	
Good Hygienic Practices		31	OUT OF COMPLIANCE
4	OUT OF 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
Control of Hands as a Vehicle of Contamination		Approved thawing methods used	
6	IN COMPLIANCE	34	IN COMPLIANCE
Hands clean properly washed		Thermometers provided and accurate	
7	IN COMPLIANCE	Food Identification	
No bare hand contact with RTE foods or a pre-approved alternate properly followed		35	OUT OF COMPLIANCE
8	IN COMPLIANCE	Food properly labeled; original container	
Adequate handwashing sinks, properly supplied and accessible		Prevention of Food Contamination	
Approved Source		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	IN 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
Protection from Contamination		Washing fruits and vegetables	
13	IN COMPLIANCE	Proper Use of Utensils	
Food separated and protected		41	IN COMPLIANCE
14	OUT OF COMPLIANCE	In-use utensils; properly stored	
Food-contact surfaces: cleaned sanitized		42	OUT OF 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
Time Temperature Control for Safety Food (TCS Food)		Single-use/single-service articles; properly stored, used	
16	OUT OF COMPLIANCE	44	IN COMPLIANCE
Proper cooking time and temperatures		Gloves used properly	
17	OUT OF COMPLIANCE	Utensils, Equipment, and Vending	
Proper reheating procedures for hot holding		45	OUT OF COMPLIANCE
18	IN COMPLIANCE	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
19	IN COMPLIANCE	Proper cooling time and temperatures	
20	IN COMPLIANCE	Warewashing facilities, installed, maintained, used, test strips	
21	IN COMPLIANCE	Proper hot holding temperatures	
22	NOT APPLICABLE	Non-food-contact surfaces clean	
Proper cold holding temperatures		Physical Facilities	
Proper date marking and disposition		48	IN COMPLIANCE
Time as a Public Health Control: procedures and records		Hot and cold water available; adequate pressure	
Consumer Advisory		49	IN COMPLIANCE
23	NOT APPLICABLE	Plumbing installed; proper backflow devices	
Consumer advisory provided for raw or undercooked food		50	IN COMPLIANCE
Highly Susceptible Population		Sewage and waste water properly disposed	
24	NOT APPLICABLE	51	IN COMPLIANCE
Pasteurized foods used; prohibited foods not offered		Toilet facilities; properly constructed, supplied, clean	
Food/Color Additives and Toxic Substances		52	IN COMPLIANCE
25	NOT APPLICABLE	Garbage and refuse properly disposed; facilities maintained	
Food additives: approved and properly used		53	OUT OF COMPLIANCE
26	IN COMPLIANCE	Physical facilities installed, maintained, and clean	
Toxic substances properly identified, stored, and used; held for retail sale, properly stored		54	OUT OF COMPLIANCE
Conformance with Approved Procedures		Adequate ventilation and lighting; designated areas used	
27	NOT APPLICABLE	Compliance with variance, specialized process, ROP criteria or HACCP plan	



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SALSARITAS FRESH MEXICAN GRILL 2900 COPPER RIDGE DR

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TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS
FOOD PRODUCT	° F	LOCATION	Food Handler Permits OUT OF COMPLIANCE
Chicken (cooked)	98	cooling	Permit Records OUT OF COMPLIANCE
Chicken (cooked)	100	cooling (walk-in)	Alcohol Server NOT APPLICABLE
Cheese	112	Steam Table	/Seller Permits
Rice	151	Steam Table	
Shrimp	164	cooked	
Beef	161	Steam Table	
peppers	162	Steam Table	
Tomatoes (sliced)	40	Rail	
Ambient Air	42	Reach-in Cooler	
Cheese Sauce	131	Steam Table	
Cheese Sauce	135	Warmer	
Cheese Sauce	138	Steam Table	
Chicken (cooked)	154	Warmer	
Rice	158	Warmer	
Ambient Air	129	Warmer	
Rice	148	Steam Table	
Chicken (cooked)	144	Steam Table	
Beef	145	Steam Table	
Salsa	38	Rail	
Sliced Tomatoes	38	Rail	
Salsa	39	Walk-in Cooler	
Salsa	40	Walk-in 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
Priority Level	Risk Factor		Food Code Citation		Correct By
Location					
8.20.190	☒	☐	Several employees did not have current food handler permits. Some with SC that need PC. Update immediately.		☐ 11/02/2019
Priority		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.		NOTICE: Priority Item Violation



3-401.11 Priority	☒	☐	Cooked chicken still observed to be raw in walk-in. Product is intended to be cooked at grill. Said cook chicken to 155, and when asked about reheating, said reheat foods to 140. No adequate kill steps with information provided. Must reheat product to 165 RF 16 Except as specified ¶ (B) and in ¶¶ (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 63°C (145°F) or above for 15 seconds for: (a) Raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service, and (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and (B), and in (C) of this section, fish, and meat including game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); (2) 68°C (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: <table><tr><td></td><td>Minimum Temperature °C (°F)</td><td>-</td></tr><tr><td>Time 63 (145)</td><td>3 minutes</td><td>66 (150)</td></tr><tr><td></td><td></td><td>1 minute</td></tr><tr><td>70 (158)</td><td colspan="2">< 1 second (instantaneous); or (3) 74°C (165°F) or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.</td></tr></table>		Minimum Temperature °C (°F)	-	Time 63 (145)	3 minutes	66 (150)			1 minute	70 (158)	< 1 second (instantaneous); or (3) 74°C (165°F) or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.		☐	11/02/2019 NOTICE: Priority Item Violation
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3-403.11 Priority	☒	☐	Cheese sauce observed at 112 and 131 on both steam tables. Said had been leftover cheese that was reheated this morning. Steam table was working and allother items on steam table at acceptable temps. Did not reheat properly. On 3 hours. Discarded. RF 17 Reheating for hot holding as specified under ¶¶ (A) -(C) of this section shall be done rapidly and the time the food is between 5°C (41°F) and the temperatures specified under ¶¶ (A) - (C) of this section may not exceed 2 hours.	☒	CORRECTED NOTICE: Priority Item Violation												
8.20.190 Priority Foundation	☒	☐	Old roster provided. Manager on duty worked to provide updated list of employees. 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.	☒	CORRECTED												
4-601.11 Priority Foundation	☒	☐	Vegetable chopper with onion skins. Handle on press with excessive residues. Increase cleaning frequency. RF 14 Equipment food-contact surfaces and utensils shall be clean to sight and touch.	☐	11/02/2019												
3-501.15 Priority Foundation	☐	☐	Chicken cooked this morning in pans stacked in walk-in cooler (less than 2 hours). Will not cool properly. Asked to place on sheet pans and place in walk-in. Cooling properly after this change. RF 31 Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.	☒	CORRECTED												



2-401.11	☒	☐	Employee observed eating chicken in walk-in cooler. Review not eating in food prep areas, while doing prep tasks. Designated times and places for eating. Could be source of contamination.	☐	11/27/2019
RF 4 Except as specified in ¶ (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.					
3-302.12	☐	☒	Shaker containers with seasonings (found at grill station) missing labels identifying content.	☐	11/27/2019
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.					
4-903.11	☐	☐	Ice bucket stored upright. Invert so physical contaminants do not land inside.	☐	11/27/2019
RF 42 Clean equipment and utensils shall be stored as specified under ¶ (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.					
4-501.11	☐	☐	Top half of warmer holding at 129-135. Turn up and have technician check and ensure working properly.	☐	11/27/2019
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.					
4-502.11	☐	☐	Spatulas stained and melted. Bus tub damaged. Discard damaged utensils as no longer cleanable and could be source of physical contamination.	☐	11/27/2019
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.					
4-601.11	☐	☐	Fryer cabinets, equipment around fryers on outside, chip warmers, etc with residues. Increase cleaning frequency.	☐	11/27/2019
RF 47 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.					
6-501.12	☐	☐	Residues behind grill line/fryer. Increase cleaning frequency to reduce attracting pests and fire hazard.	☐	11/27/2019
RF 53 The physical facilities shall be cleaned as often as necessary to keep them clean.					
6-303.11	☐	☐	Lights burned out over warewashing sink. Repair.	☐	11/27/2019
RF 54 The light intensity shall be: At least 215 lux (20 foot candles): (1) At a surface where food is provided for consumer self service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; (2) Inside equipment such as reach in and under counter refrigerators; and (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms					



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 priority item violations observed during visit; reheating, cooking, and food handler permits. Review with staff reheating, cooling, and cooking procedures. For reheating, be aware of how long takes pans to reheat in steamer, can over fill and sometimes deeper pans don't heat up fast enough. MUST reach 165 in 2 hours. Check with accurate thermometer to verify. For cooling, use shallow pans or ice baths to cool and then portion into pans. Only cool chicken, beef, and leftovers. Must cool from 135-70 in 2 hours and 70-41 in another 4 hours. For cooking, chicken must be cooked to 165. Review with staff about proper cook temperatures of raw items. Also, show staff how to take temperatures of chicken on grill, focusing on thickest pieces, and take temps of chicken across the grill as will be hot and cold spots. Issue as even though most chicken is reheated in facility, did not know proper reheat temps so cannot be sure still reaching 165 degree kill step. Second, chicken could technically be put directly on line if needing it or go out directly to catering as was happening this morning. Only way to know chicken is reaching proper temps is to verify with accurate thermometer. Warmer does not appear to be functioning at full capacity. Holding at better temp on bottom but not hot enough on top. Take temperatures every 2 hours of food items to verify holding at proper temps. Relocate food to working warmer until sure can hold at proper temp. Will return to facility in next few days to work with facility as INFUSE food safety consultant to review issues observed during inspection and compare to company policies. No company policies were able to be provided during inspection. Follow-up will be done again in 30 days.

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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

MENARD PHYLISHA G
MANAGER

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



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