



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

Time In 11:00 AM	Purpose Regular	Inspection Date 06/26/2019
Time Out 1:50 PM	Facility Codes 01A, 05A	

FIRM **STAUFFERS CAFE & PIE SHOPPE**

OWNER **STAUFFER'S CAFE & PIE SHOPPE INC**

ADDRESS **5602 S 48TH ST**

LINCOLN NE, 68516

FOOD ENFORCEMENT NOTICE

PRIORITY **4** CORE **7**

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 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	OUT OF 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	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	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	OUT OF 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	OUT OF 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	OUT OF COMPLIANCE Proper reheating procedures for hot holding	45	IN COMPLIANCE Food and non-food contact surfaces cleanable, properly designed, constructed, and used
18	OUT OF COMPLIANCE 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	NOT OBSERVED 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	IN COMPLIANCE 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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TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS	
FOOD PRODUCT	° F	LOCATION	Food Handler Permits	IN COMPLIANCE
Potatoes (cooked)	55	Cooler (walk-in)	Permit Records	IN COMPLIANCE
Chili	52	Cooler (walk-in)	Alcohol Server	NOT APPLICABLE
Beans	49	Cooler (walk-in)	/Seller Permits	
Beans	50	Cooler (walk-in)		
Ground Beef (raw)	46	Cooler (walk-in)		
Fish	46	Cooler (walk-in)		
meatloaf	49	Cooler (walk-in)		
Turkey	174	Steam Table		
Gravy	167	Steam Table		
Sliced Tomatoes	44	Rail		
Eggs	42	Rail		
Eggs	47	Rail		
Beef	46	Reach-in Cooler		
ham salad	46	Reach-in Cooler		
Ham	42	Rail		
Sliced Tomatoes	42	Rail		
Ham	38	Rail		
Potatoes (cooked)	38	Reach-in Cooler		
Beef	39	Reach-in Cooler		
Beef	98	Cooler (walk-in)		
Beef	92	Cooler (walk-in)		
Turkey	90	Cooler (walk-in)		
Turkey	180	Reheat		
Turkey	152	Reheating		
Beef	142	Reheating		
Potatoes (cooked)	38	Upright Cooler		
Soup	164	Steam Table		
Soup	160	Steam Table		
Salad Dressing	48	Upright Cooler		
Salad Dressing	45	Upright Cooler		
pie	42	Cooler (display)		
Ambient Air	43	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		Corrected	Correct By
Priority Level	Risk Factor	Violation Description	Remarks		
Location		Food Code Citation			



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2-301.14 Priority	☒	☐	Employee observed working with raw burgers then taking off gloves, without washing hands to then work with customer plates, etc. Stopped and informed 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: When switching between working with raw food and working with ready-to-eat food;		
3-403.11 Priority	☒	☐	Beef roast reheating in oven struggling to reach 165 and not climbing fast enough to be confident would reach in 2 hours. Placed in 2 pans to reheat more rapidly. Review reheating process and time. Other item that had less product was reheating ok.	☒	CORRECTED NOTICE: Priority Item Violation
		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.		
3-501.14 Priority	☒	☒	Items like potatoes, beans, soup observed between 49-55 in walk-in cooler. Had been prepared yesterday/night. Found in deeper containers, cooler also not working well during visit. Items discarded.	☒	CORRECTED 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 (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less,		
81-2,272.01 Priority	☒	☐	Meatloaf placed on top of 3 pans of cooling roast beef. Caused temp to rise to 49. Relocated to freezer to rapidly chill.	☒	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.		
3-202.15 Priority Foundation	☒	☒	Some cans of pumpkin rusty in back storage. Inspect and ensure in good condition prior to use.	☐	07/01/2019
		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.		
4-601.11 Priority Foundation	☒	☐	Food/soil residues on scoops in bakery. Mixers with residues on overhang arm. Some utensils stored in areas that need increased cleaning.	☐	07/01/2019
		RF 14	Equipment food-contact surfaces and utensils shall be clean to sight and touch.		
3-501.15 Priority Foundation	☐	☐	Beef roasts and turkey prepared this morning observed cooling in deeper pans in walk-in. Said normally take out of oven, drain, put in freezer for a little bit, cut, then place back with broth in pan. Placed in oven to reheat.	☒	CORRECTED
		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.		



4-802.11	☐	☒	Oven hot pads were greasy and sticky. Please wash them more often (or replace).	☐	07/26/2019
RF 42 Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled.					
4-903.11	☐	☐	Some clean containers wet nested. Allow to airy dry prior to stacking.	☐	07/26/2019
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	☐	☐	Some cooler gaskets ripped. Repair to maintain integrity of cooler.	☐	07/26/2019
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	☐	☐	Some coolers having issues holding temp during visit. Technician called and inspected walk-in and reach-in during visit. Could be struggling to keep up with cooling of food, being in and out, etc. Food items observed at 46 in coolers. Some with liquid.	☐	07/26/2019
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.					
4-601.11	☐	☐	Burnt food residues inside convection ovens. Increase cleaning frequency.	☐	07/26/2019
RF 47 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.					
6-501.11	☐	☒	Floor tiles damaged in some areas of the kitchen. Repair.	☐	07/26/2019
RF 53 The physical facilities shall be maintained in good repair.					
6-501.12	☐	☐	Some grease and food residue on floor under cooking line equipment and prep tables. Ceiling dusty. Walls stained. Caulking moldy in areas.	☐	07/26/2019
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.

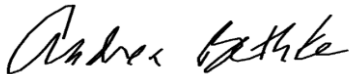
Correction of the above violations does not preclude further actions in accord with Lincoln Municipal Code 8.20 and /or the Nebraska Pure Food Act. You may appeal this Food Enforcement Notice within three (3) working days by filing a written request with the Health Director. The request shall include 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: FEN issued in regards for improper cooling. Numerous items observed in deeper containers from the night before in cooler. Other items observed in walk-in between 45-46. Walk-in is not large so could have been issue of putting too much hot food into cooler, causing cooler to rise in temp. Technician arrived during visit and could not find root cause of issue. Continue to closely monitor to ensure cooler maintaining temps. Verify cooler temps ideally every 4 hours and more frequent after a temperature adjustment. For cooling items, develop procedures for all items. Due to facility layout and items cooling, might need to develop multiple processes to quickly cool items. Overall, some reheating observed to be done ok in oven but still might be cutting close for 2 hour mark. Might need to do some in ice baths, some in shallow pans (for staff cooling at the end of the night) Want heating to be rapid. Might need to use longer pans that reheat and pour into deeper pans, stove top, etc. Reheating log provided. Verify items reaching 165 in 2 hours. Ensure staff are not putting cooling food under items that are already chilled as they can warm up those pans/foods to unsafe temps. Another unit at borderline temp had been turned down. Was addressed by technician during visit. Revisit handwashing with staff. Discussed with some staff during visit. Encourage temp taking of cooking items but staff had good knowledge of cook temps. Good separation of raw meat from other prep discussed. Good job with food handler permits.

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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

STAUFFER THAD
MANAGER

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



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