



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

Time In	Purpose	Inspection Date
3:40 PM	Regular	06/06/2019
Time Out	Facility Codes	
6:40 PM	01A, 12A, 16A	

FIRM **TEXAS ROADHOUSE**

OWNER **TEXAS ROADHOUSE HOLDINGS LLC**

ADDRESS **6301 APPLES WAY**

LINCOLN NE, 68516

FOOD ENFORCEMENT NOTICE

PRIORITY **6** 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 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	OUT OF 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	IN COMPLIANCE Food properly labeled; original container
8	IN COMPLIANCE Adequate handwashing sinks, properly supplied and accessible	Prevention of Food Contamination	
Approved Source		36	OUT OF 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	OUT OF 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	OUT OF 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	OUT OF 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	OUT OF COMPLIANCE Proper cooling time and temperatures	46	IN COMPLIANCE Warewashing facilities, installed, maintained, used, test strips
19	OUT OF 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 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	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	OUT OF 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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TEXAS ROADHOUSE 6301 APPLES WAY

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TEMPERATURE OBSERVATIONS			STAFFING/RECORDS REQUIREMENTS
FOOD PRODUCT	° F	LOCATION	Food Handler Permits IN COMPLIANCE
Chili	82	Walk-in Cooler	Permit Records IN COMPLIANCE
Chili	73	Walk-in Cooler	Alcohol Server IN COMPLIANCE
Green Beans	66	Walk-in Cooler	/Seller Permits
Green Beans	63	Walk-in Cooler	
Chicken (cooked)	176	cooked	
Chicken (cooked)	182	cooked	
Corn	165	Steam Table	
batter	64	Upright Cooler	
juice	55	Upright Cooler	
Tomatoes (sliced)	38	Rail	
Cheese	38	Rail	
onions cooked	154	Steam Table	
Potatoes (cooked)	192	Steam Table	
Mushrooms	156	Steam Table	
Salmon	38	Cooler (grill drawer)	
Ribs	39	Cooler (grill drawer)	
Cheese	42	Cooler (rail)	
Sliced Tomatoes	41	Cooler (rail)	
Dressing	41	Cooler (reach-in)	
Green Beans	128	Warmer	
Mashed Potatoes	152	Warmer	
Meat	41	Walk-in Cooler	
Meat	41	Walk-in Cooler	
Prime Rib	127	Warmer	
Prime Rib	119	Warmer	
Gravy	169	Steam Table	
Gravy	140	Steam Table	
Beef	45	Cooler (display)	
Beef	46	Cooler (display)	
Beef	52	Cooler (grill drawer)	
beef	48	Cooler (drawer)	
Beef	48	Cooler (grill drawer)	
Beef	44	Cooler (grill drawer)	
Chicken (cooked)	154	Grill	
Chicken (cooked)	172	cooked	

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					



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2-301.14 Priority	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Staff observed not washing hands after handling raw product, removing gloves and donning new. Staff not washing hands after taking drinks, etc. Revisit proper handwashing with all staff. Stopped staff and revisited on when to wash hands.	<input checked="" type="checkbox"/> 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;																				
3-302.11 Priority	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No separate tongs for raw and ready to eat items at grill. Assess and retrain staff. Could be recontaminating cooked product.	<input type="checkbox"/> 06/11/2019 NOTICE: Priority Item Violation																
RF 13 Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat foods such as fruits and vegetables; and(b) Cooked ready-to-eat food;(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type; or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and (c) Preparing each type of food at different times or in separate areas;																				
3-401.11 Priority	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Chicken cooked to 154 at grill. Staff put on longer, then pulled off, still not 165. Placed until 172. Have staff monitor cooking temps to ensure cooking to proper temps. Thermometer placed at this area for staff to monitor.	<input type="checkbox"/> 06/11/2019 NOTICE: Priority Item Violation																
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></td><td>Minimum Temperature °C (°F)</td><td>-</td></tr><tr><td>Time</td><td>63 (145)</td><td>3 minutes</td><td>66 (150)</td></tr><tr><td></td><td></td><td></td><td>1 minute</td></tr><tr><td></td><td>70 (158)</td><td colspan="2">< 1 second (instantaneous); or(3) 74°C (165°F) or</td></tr></table> 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.							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	
		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																		
3-501.14 Priority	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Chili that had been cooling for nearly 2 hours observed still over 80. Ice had melted in ice baths and too many bags placed in bath. Ice quickly replenished and bags 'squished' to quickly cool product. Rice in pan borderline height. Inspector had to stir	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Green beans at 128 in warmer. Had been placed in unit less than 2 hours prior to inspection. Removed and reheated. All other items at temp but ensure not equipment or reheat issue. Prime rib at 119 and 127 in warmer. Ensure heating to and holding at 130.	<input checked="" type="checkbox"/>	CORRECTED
Priority					NOTICE: Priority Item Violation
		RF 19	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 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in 3-403.11(E) may be held at a temperature of 54°C (130°F) or above;		
81-2,272.01	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Raw meat at in drawer cooler at 52-44. Ice on back of cooler could be issue. Batter prepped before at 64 in unit that not holding at temp. Discarded.	<input checked="" type="checkbox"/>	CORRECTED
Priority					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.		
4-601.11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Temperature of water at handwashing sinks not reaching 100. Said on demand heater not adequate for maintaing temps. Working to address.	<input type="checkbox"/>	06/11/2019
Priority Foundation		RF 14	A handwashing lavatory shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.		
4-601.11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Numerous knives observed with food residues on magnets. Ensure clean prior to putting away. Magnets are designated for clean storage unless clearly stated.	<input type="checkbox"/>	06/11/2019
Priority Foundation		RF 14	Equipment food-contact surfaces and utensils shall be clean to sight and touch.		
4-302.12	<input type="checkbox"/>	<input type="checkbox"/>	Thermometer not available for staff at grill. Said mangers verify at expo line but passes through window to kitchen, gets dressed, then sent to manager. Extended period of time to temp. Therm for prime rib not adequate.	<input type="checkbox"/>	06/11/2019
Priority Foundation		RF 34	(A) Food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. (B) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.		
2-401.11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Employees drinking from open beverages at beginning of inspection. Drink from straw with container with lid to avoid mouth to hand contact.	<input type="checkbox"/>	07/06/2019
		RF 4	A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.		
6-501.111	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Roach observed in kitchen. Said had building treated 2 weeks ago. Said do not see in kitchen as often as front area of facility.	<input type="checkbox"/>	07/06/2019
		RF 36	The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: Eliminating harborage conditions.		



3-304.14	<input type="checkbox"/>	<input type="checkbox"/>	Wet wiping towles on counters. Keep in sanitizer solution between uses.	<input type="checkbox"/>	07/06/2019
RF 39 Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and(2) Laundered daily as specified under 4-802.11(D).					
4-501.11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fryer freezer/cooler not maintaining temp when kicking off for defrost. Excessive dust in fan. Drawer cooler line freezing over could indicate issue. Meat cooler holding at borderline temp. Some covers for condensers missing.	<input type="checkbox"/>	07/06/2019
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.					
4-602.13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food residue and water inside fry and salad table coolers. Ice and food residues inside fry line freezer. Fry freezer with excessive dust. Could be reason for temp issue. Fryer cabinet with residues.	<input type="checkbox"/>	07/06/2019
RF 47 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.					
6-501.11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Floor rubber finish deteriorated in number of areas allowing for water and food to accumulate. Manager affirmed new flooring will be installed within next few weeks. Numerous areas with worn caulking. Seal to avoid harborage pests. Coving with gaps	<input type="checkbox"/>	07/06/2019
RF 53 The physical facilities shall be maintained in good repair.					
6-501.12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Some hard to reach areas with residues, especially in steak area and bar. Increase cleaning frequency.	<input type="checkbox"/>	07/06/2019
RF 53 The physical facilities shall be cleaned as often as necessary to keep them clean.					
6-501.110	<input type="checkbox"/>	<input type="checkbox"/>	Employee personal items on rail (bag of cigarettes, energy drink, etc) on top of marshmallows. Employee backpack on top of equipment on prep table.	<input checked="" type="checkbox"/>	CORRECTED
RF 54 Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.					



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.

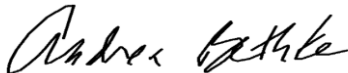
Correction of the above violations does not preclude further actions in accord with Lincoln Municipal Code 8.20 and /or the Nebraska Pure Food Act. You may appeal this Food Enforcement Notice within three (3) working days by filing a written request with the Health Director. The request shall include 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 inspection. Processes in place for majority of issues found during visit but either follow up or execution not being done. Do have logs to do walkthrough to monitor temps, etc but is extensive and includes some quality items. Manager states takes four hours to complete. Training opportunities exist in regards to handwashing, cooking temperatures, cooling, etc. Grill is very busy area, manager could be stationed to be routinely monitoring cook temps. Cooling procedures could work well but without intervention today, would not have met time and temp of cooling to 70 from 135 in 2 hours. Do have log to monitor to check every hour but unsure staff checking key bags as not all were same temp. Ice bath was completely melted and over 8 bags in large trash can. Discussed having to refill ice when checking temps, adding ice in layers so more evenly spread in trash can. Rice required stirring to get down and nothing was in pans to encourage to stir like spoon etc. Spread on sheet pan or like other stores, put in freezer for quick cooling. Roach ongoing issue from complaint received in March. To ultimately address, facility improvement of repairing floor must be done. Good job with food handler permits. Good system. Will visit 06/07 when facility not as busy to review corrective actions. Assess hose set up at mop sink. Was currently in use during visit. Cook chill method for cooling chili and green beans might require HACCP. Will review tomorrow.*

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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

MORTON TANNER VON RAY
MANAGER

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



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TEXAS ROADHOUSE 6301 APPLES WAY

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