



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

Time In <b>9:45 AM</b>	Purpose <b>Regular</b>	Inspection Date <b>06/13/2022</b>
Time Out <b>10:35 AM</b>	Facility Codes <b>20X</b>	

FIRM **SAINT PETER SCHOOL HOT LUNCH**  
 ADDRESS **4500 DUXHALL DR**

OWNER **SAINT PETER SCHOOL**  
**LINCOLN NE, 68516**

**TOTAL VIOLATIONS**  
 PRIORITY 0 CORE 1  
 PRIORITY FOUNDATION 0

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

**TEMPERATURE OBSERVATIONS** **STAFFING/RECORDS REQUIREMENTS**

FOOD PRODUCT	° F	LOCATION	Food Handler Permits	IN COMPLIANCE
Ham	4	Freezer	Permit Records	IN COMPLIANCE

**VIOLATION DETAIL**

Code	Critical	Repeat	Violation Description	Remarks	Corrected	Correct By
Priority Level	Risk Factor	Food Code Citation				
4-903.11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use cups stored on the floor of the storage. Relocated and corrected on site.		<input checked="" type="checkbox"/>	CORRECTED
	RF 42	Except as specified in ¶ (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.				

**Remarks:**

3614600906132022100145  Follow-up

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*[Signature]*  
**Environmental Health Specialist**  
 NY LE, EHS 62  
 nle@lincoln.ne.gov (402) 441-8038

*[Signature]*  
**Received by Person-In Charge**  
 BOSLAND JANICE LYNN  
 EMPLOYEE

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