



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

Time In 11:30 AM	Purpose Regular	Inspection Date 04/22/2024
Time Out 12:45 PM	Facility Codes 20X	

FIRM SAINT JOSEPHS SCHOOL OWNER SAINT JOSEPH'S C SCHOOL
 ADDRESS 1940 S 77TH ST LINCOLN NE, 68506

TOTAL VIOLATIONS
 PRIORITY 0 CORE 1
 PRIORITY FOUNDATION 0

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	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	IN 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	IN 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	IN 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	NOT OBSERVED	Proper cooking time and temperatures	Utensils, Equipment, and Vending		
17	IN COMPLIANCE	Proper reheating procedures for hot holding	45	IN COMPLIANCE	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
18	NOT OBSERVED	Proper cooling time and temperatures	46	IN COMPLIANCE	Warewashing facilities, installed, maintained, used, test strips
19	IN COMPLIANCE	Proper hot holding temperatures	47	IN COMPLIANCE	Non-food-contact surfaces clean
20	IN 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	NOT APPLICABLE	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			



HF21033256

SAINT JOSEPHS SCHOOL 1940 S 77TH ST

TEMPERATURE OBSERVATIONS	STAFFING/RECORDS REQUIREMENTS
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FOOD PRODUCT	° F	LOCATION	Food Handler Permits
fiestada pizzas/cheese & sau	4	walk-in freezer	IN COMPLIANCE
strawberries	0	freezer/storage	Permit Records IN COMPLIANCE
sliced turkey	42	cooler/storage	
ham/diced	45	salad prep cooler	
chocolate milk	41	milk cooler	
baked beans	178	steam table	
chicken tenders	183	oven/cooking	
chicken tenders	141	oven/hot holdi	

VIOLATION DETAIL					
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Code	Critical	Repeat	Violation Description	Remarks	Corrected	Correct By
Priority Level	Risk Factor		Food Code Citation			
6-501.11	<input type="checkbox"/>	<input type="checkbox"/>	One ceiling tile in back storage room was damaged. Please replace it.		<input type="checkbox"/>	05/22/2024
RF 53 The physical facilities shall be maintained in good repair.						

Remarks: Concentration of residual "multi quats" sanitizer in buckets holding wiping towels was high (300 ppm). Please check/calibrate sanitizer dispenser. Recommended concentration is 200 ppm.

3534693704222024122719 Follow-up

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Environmental Health Specialist

MARITZA LEON, MS, REHS 60
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Received by Person-In Charge

WALKER KATE
SHIFT-MANAGER

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