DOUGLAS COUNTY Health Department
Healthy. Vibrant. Everyone. Everywhere.

FIRM/ADDR : Assembly of the Saints
4224 N 24th St
Omaha, NE, 68110

| Time In: 01:30 PM | Firm ID: 62236 | Inspector Territory 80 |
|---|---|---|
| Time Out: 02:15 PM | Facility Codes 01A, 16A | Inspection Date 04/03/2026 |

# BRICK & MORTAR ESTABLISHMENT INSPECTION REPORT

**Purpose**
Routine

**Rating:**
A

Unless otherwise stated, violations cited in this report shall be corrected within a period not to exceed 3 days for Priority Items, 10 days for Priority Foundation Items (8-405.11), and 90 days for Core Items (8-406.11).

| TOTAL P: | 0 | TOTAL PF: | 1 | TOTAL C: | 0 |
|---|---|---|---|---|---|

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

| | | Compliance Status | | | Compliance Status |
|---|---|---|---|---|---|
| Circle designated compliance status (IN,OUT,N/O,N/A) for each numbered item **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable | | | Mark "X" in appropriate box for C and/or R **C**=corrected on-site during inspection **R**=repeat violation | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties | 16 | OUT | Food-contact surfaces; cleaned & sanitized |
| 2 | IN | Certified Food Protection Manager | 17 | IN | Proper disposition of returned, previously served, reconditioned, & unsafe food |
| 3 | IN | Management and employee knowledge, responsibilities, and reporting | 18 | NO | Proper cooking time & temperature |
| 4 | IN | Proper use of restriction & exclusion | 19 | NO | Proper reheating procedures for hot holding |
| 5 | IN | Clean-up of Vomiting and Diarrheal Events | 20 | NO | Proper cooling time & temperature |
| 6 | IN | Proper eating, tasting, drinking or tobacco use | 21 | NO | Proper hot holding temperatures |
| 7 | IN | No discharge from eyes, nose, and mouth | 22 | NO | Proper cold holding temperatures |
| 8 | IN | Hands clean & properly washed | 23 | NO | Proper date marking & disposition |
| 9 | N/A | No bare hand contact with RTE foods or approved alternate method properly followed | 24 | NO | Time as a public health control; procedures & record |
| 10 | IN | Adequate handwashing facilities supplied & accessible | 25 | N/A | Consumer advisory provided for raw or undercooked foods |
| 11 | IN | Food obtained from approved source | 26 | N/A | Pasteurized foods used; prohibited foods not offered |
| 12 | NO | Food received at proper temperature | 27 | N/A | Food additives: approved & properly used |
| 13 | IN | Food in good condition, safe, & unadulterated | 28 | IN | Toxic substances properly identified, stored, & used |
| 14 | N/A | Required records available; shellstock tags, parasite destruction | 29 | N/A | Compliance with variance, specialized process. & HACCP plan |
| 15 | IN | Food separated & protected | Risk Factors are practices or procedures identified as the most prevalentcontributing factors of foodborne illness or injury. Public Health Interventions arecontrol measures to prevent foodborne illness or injury. | | |

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods

| | | | | | |
|---|---|---|---|---|---|
| 30 | | Pasteurized eggs used where required | 44 | | Utensils, equipment & linens; properly stored, dried, & handled |
| 31 | | Water & ice from approved source | 45 | | Single-use & single-service articles; properly stored & used |
| 32 | | Variance obtained for specialized processing methods | 46 | | Gloves used properly |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | 47 | | Food & non-food contact surfaces cleanable, properly designed, constructed & used |
| 34 | | Plant food properly cooked for hot holding | 48 | | Warewashing facilities; installed, maintained, & used; test strips |
| 35 | | Approved thawing methods used | 49 | | Non-food contact surfaces clean |
| 36 | | Thermometers provided & accurate | 50 | | Hot & cold water available; adequate pressure |
| 37 | | Food properly labeled; original container | 51 | | Plumbing installed; proper backflow devices |
| 38 | | Insect, rodents & animals not present; no unauthorized person | 52 | | Sewage & waste water properly disposed |
| 39 | | Contamination prevented during food preparation, storage and display | 53 | | Toilet facilities; properly constructed, supplied, & cleaned |
| 40 | | Personal cleanliness | 54 | | Garbage & refuse properly disposed; facilities maintained |
| 41 | | Wiping cloths; properly used & stored | 55 | | Physical facilities installed, maintained, and clean |
| 42 | | Washing fruits & vegetables | 56 | | Adequate ventilation and lighting; designated areas used |
| 43 | | In-use utensils; properly stored | | | |