Page 1 of 1

|                               |                           |  |        |                             |                 | _       |                          |      | Page 1 of 1                     |
|-------------------------------|---------------------------|--|--------|-----------------------------|-----------------|---------|--------------------------|------|---------------------------------|
|                               |                           | nvironmental Health Department<br>625 13TH ST, SUITE 105 | N      | lo. of Violations           | 0               |         | Priority:                | 0    |                                 |
| Lubbo                         | ock (8                    | ubbock, TX 79401<br>06) 775-2902                         |        | lo. of Repeat<br>/iolations | 0               | Fo      | Priority oundation:      | 0    |                                 |
|                               | TEXAS                     |  |        | Time In                     | 10:30 am        |         | Core:                    | 0    |                                 |
| Activity Date 02/04/2020      | Purpose of Ins            | •  |        | Time Out                    | 11:15 am        | Tot. M  | inutes:                  | 45   |                                 |
| Establishment<br>ARBY'S #7356 |                           | Address<br>5052 FRANKFORD AVE                            |        | City/State<br>LUBBOCK, TX   |                 |         | <b>Zip Code</b><br>79424 |      | <b>Telephone</b> (806) 795-2729 |
| Record ID #<br>PR0002954      |                           | Permit Holder<br>MIRACLE RESTAURANT GROUP LL             | _C     | Est. Type<br>RESTAURANT     |                 |         | Risk Cate<br>FR02        | gory |                                 |
|                               |                           | OE   | SER'   | VATIONS                     |                 |         |                          |      |                                 |
| 37 Environmental contam       | nination                  |  |        |                             |                 |         |                          |      | 5/4/20                          |
| 45 Physical facilities insta  | alled/maintained          | l/clean  |        |                             |                 |         |                          |      | 5/4/20                          |
|                               |                           | Measi  | ured C | bservations                 |                 |         |                          |      |                                 |
|                               |                           |  |        |                             |                 |         |                          |      |                                 |
| No Temperature Observ         | ations                    |  |        |                             |                 |         |                          |      |                                 |
|                               |                           | Overall li   | nspec  | tion Comments               |                 |         |                          |      |                                 |
| No Overall Inspection Co      | omments<br>esult: COMPLIE | D - OWNER  |        | Requ                        | ired Action: NO | OT APPL | LICABLE                  |      |                                 |
|                               |                           |  | Signa  | atures                      |                 |         |                          |      |                                 |
| lessie Mon                    | rejam                     |  |        | tains                       | EID             | -0      |                          |      |                                 |
| LESLIE MORGAN                 | EHS II R                  | REHS/RS CPO  |        | Kim Gifford                 |                 |         |                          |      |                                 |

|          | Luk                 | bc    | y of<br>OCk | 10<br>Lu |                      |           | •              |                | f Violations<br>f Repeat<br>tions        | 0           |            | Priority: Priority ndation: | 0    | Sco          | re |
|----------|---------------------|-------|-------------|----------|----------------------|-----------|----------------|----------------|--|-------------|------------|-----------------------------|------|--------------|----|
| Y,       | 244                 |       | TEXA        | \$       | ,00,1102             | .002      |                |                | Time In                                  | 10:25 am    |            | Core:                       | 0    | <b>1</b>     | 1  |
|          | rity Date<br>8/2020 |       |             |          | spection<br>SPECTION | N         |                |                | Time Out                                 | 10:50 am    | Tot. Mini  | utes:                       | 25   | U            | ,  |
|          | olishment           | NUAG  |             |          | Addres               | -         |                | 1 -            | y/State                                  |             |            | Zip Code                    |      | Telephone    |    |
|          | TA DE NARA          | INJAS |             |          | 301 E 6              |           |                |                | LESHOE, TX                               |             |            | 9347<br>Risk Cate           |      |              | —  |
|          | 13744               |       |             |          |                      | TO DURAZO | )              |                | ASONAL                                   |             |            | FR01                        | gory |              |    |
|          | OUT                 | = OUT | OF COM      | PLIANCE  | IN = IN C            | OMPLIANCE | NO = NOT OBSER | RVED NA =      | NOT APPLICABLE                           | COS = CORRE | CTED ON SI | TE REP =                    | REPE | AT VIOLATION |    |
|          |                     |       |             |          |                      |           |                | PRIORI         | TV                                       |             |            |                             |      |              |    |
| 1        | □оит                | □ IN  | ■ NO        | □ NA     | ПCOS                 | □ REP     | 01 Proper co   |                | and temperature                          |             |            |                             |      |              |    |
| 2        | □ OUT               | □ IN  | ■ NO        | □NA      | □ COS                | □ REP     | •              |                | emperature (41 F /                       | 45 F)       |            |                             |      |              |    |
| 3        | □ OUT               | □IN   | ■ NO        | □NA      | □ cos                | □REP      | 03 Proper ho   | ot holding te  | mperature (135 F)                        |             |            |                             |      |              |    |
| 4        | □ OUT               | □IN   | ■ NO        | □NA      | □ COS                | □ REP     | 04 Proper co   | ooking time    | and temperature                          |             |            |                             |      |              |    |
| 5        | □ OUT               | □IN   | ■ NO        | □NA      | □ cos                | □ REP     | 05 Proper rel  | heating for    | hot holding 165 F i                      | n 2 hr.     |            |                             |      |              |    |
| 6        | □ OUT               | □IN   | ■ NO        | □NA      | □ cos                | □ REP     |                |                | cedures/records                          |             |            |                             |      |              |    |
| 7        | □ OUT               |       |             |          | □ cos                | □ REP     |                |                | ondition/parasite de                     | estruction  |            |                             |      |              |    |
| 8        | □ OUT               |       |             |          | □ COS                | □ REP     |                |                | per temperature                          |             |            |                             |      |              |    |
| 9        | □ OUT               |       |             |          | □ cos                | □ REP     | ·              |                | ed; contamination p                      |             |            |                             |      |              |    |
| 10       | □ OUT               |       |             |          | □ COS                | □ REP     |                |                | urnables; clean & s                      |             |            |                             |      |              |    |
| 11       | □ OUT               |       | □NO         | □NA      | □ COS                | □ REP     | •              | •              | eturned/served/rec                       |             |            |                             |      |              |    |
| 12       | □ OUT               |       |             |          |                      | □ REP     |                |                | yees; knowledge 8                        | reporting   |            |                             |      |              |    |
| 13<br>14 | OUT                 |       |             |          | □ COS                | □ REP     | <u> </u>       |                | tion and exclusion                       | Clove use   |            |                             |      |              |    |
| 15       |                     |       | □NO         | □NA      | □ cos                | □ REP     |                |                | oroperly washed / (<br>t w/RTE or approv |             |            |                             |      |              |    |
| 16       | □ OUT               | ■ IN  | ПИО         | □ NA     | □ COS                | □ REP     |                |                | sed; prohibited not                      |             |            |                             |      |              | —  |
| 17       | □ OUT               | ■ IN  |             |          | □ cos                |           |                |                | sed Washing fruit                        |             |            |                             |      |              |    |
| 18       | □ OUT               | ■ IN  |             |          | □ cos                | □ REP     |                | • •            | entified/stored/use                      |             |            |                             |      |              |    |
| 19       | □ OUT               | ■ IN  |             |          | □ cos                | □ REP     | 19 Water; ap   | proved sou     | rce; plumbing, bac                       | kflow       |            |                             |      |              |    |
| 20       | □ OUT               | ■ IN  |             |          | □ cos                | □ REP     | 20 Approved    | Sewage / \     | Wastewater dispos                        | al          |            |                             |      |              |    |
|          |                     |       |             |          |                      |           | PRIOR          | RITY FOLL      | NDATION                                  |             |            |                             |      |              |    |
| 21       | □ OUT               | ■ IN  |             | П NA     | □ cos                | ПRFP      |                |                | stration / duties / C                    | FM          |            |                             |      | T            |    |
| 22       | OUT                 |       |             | □ NA     | □ cos                |           |                |                | authorized persons                       |             |            |                             |      |              |    |
| 23       | □ OUT               |       |             | □NA      | □ cos                |           |                |                | vailable; adequate                       | ·           |            |                             |      |              |    |
| 24       | □ OUT               |       |             | □NA      | □ cos                |           | 24 Records a   | available sh   | ellstock/destruction                     | n/labels    |            |                             |      |              |    |
| 25       | □ OUT               |       |             | □NA      | □ cos                | □ REP     | 25 Complian    | ice with vari  | ance, specialized /                      | HACCP       |            |                             |      |              |    |
| 26       | □ OUT               | ■ IN  |             | □NA      | □ cos                | □ REP     | 26 Posting of  | f consumer     | advisories, Allerge                      | en label    |            |                             |      |              |    |
| 27       | □ OUT               | ■ IN  |             | □NA      | □ cos                | □ REP     | 27 Proper co   | ooling metho   | od used; equipmen                        | t adequate  |            |                             |      |              |    |
| 28       | □ OUT               | ■ IN  | □NO         | □NA      | □ cos                | □ REP     | 28 Proper da   | ate marking    | and disposition                          |             |            |                             |      |              |    |
| 29       | □ OUT               | ■ IN  |             | □ NA     | □ cos                | □ REP     |                |                | strips provided, ac                      |             |            |                             |      |              |    |
| 30       | □ OUT               | ■ IN  |             | □ NA     | □ cos                | □ REP     |                |                | Permit (Current & \                      | ,           |            |                             |      |              |    |
| 31       | □ OUT               |       |             |          | □ COS                | □ REP     |                |                | accessible/supplie                       |             |            |                             |      |              |    |
| 32       | □ OUT               |       |             | □ NA     |                      | □ REP     |                |                | tact surfaces clear                      |             |            |                             |      |              |    |
| 33       | □ OUT               | ■ IN  | □NO         | □NA      | □ cos                | □ REP     | 33 Warewas     | hing facilitie | es & Service sink p                      | rovided     |            |                             |      |              |    |
|          |                     |       |             |          |                      |           |                | CORE           |  |             |            |                             |      |              |    |
| 34       | □ OUT               |       |             |          | □ cos                |           |                |                | nation; insect/rode                      |             |            |                             |      |              |    |
| 35       | □ OUT               |       |             |          | □ COS                |           |                |                | s; eating/drinking/to                    |             |            |                             |      |              |    |
| 36       | □ OUT               |       |             |          | □ cos                |           |                |                | erly used and store                      | ed          |            |                             |      |              |    |
| 37       | □ OUT               | ■ IN  | □ NO        | □ NA     | □ cos                | □ REP     | 37 Environm    | ental conta    | mination                                 |             |            |                             |      |              |    |



**Activity Date** 

Purpose of Inspection

|      |               | Ci       | ty of     |         | 02/08/202 |              | ROUTINE INSPECTION  |    |
|------|---------------|----------|-----------|---------|-----------|--------------|---|----|
| -    | Lul           | ηĥ       | ŏčk       |         | Establish | nment        | Record ID #   |    |
|      | 24            | ,,,,     | TEXA      | 15      | BENTA D   | E NARANJAS   | PR0013744   |    |
|      | OUT           | = OUT    | OF COM    | PLIANCE | IN = IN C | OMPLIANCE NO | D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | ON |
| 38   | □ OUT         | ■ IN     | □NO       | □NA     | □ cos     | □REP         | 38 Approved thawing method  |    |
| 39   | □ OUT         | ■ IN     |           |         | □ cos     | □ REP        | 39 Utensils/equipment/linens; used/stored/handled                                   |    |
| 40   | □ OUT         | ■ IN     |           |         | □ cos     | □ REP        | 40 Single-service/use; properly stored, and used                                    |    |
| 41   | □ OUT         | ■ IN     | □NO       | □NA     | □ cos     | □ REP        | 41 Original container labeling (Bulk Food)  |    |
| 42   | □ OUT         | ■ IN     | □ NO      |         | □ cos     | □ REP        | 42 Non-food contact surfaces clean  |    |
| 43   | □ OUT         | ■ IN     | □NO       |         | □ cos     | □ REP        | 43 Adequate ventilation, lighting; designated area                                  |    |
| 44   | □ OUT         | ■ IN     | □ NO      |         | □ cos     | □ REP        | 44 Garbage & refuse properly disposed/maintained                                    |    |
| 45   | □ OUT         | ■ IN     | □ NO      |         | □ cos     | □ REP        | 45 Physical facilities installed/maintained/clean                                   |    |
| 46   | □ OUT         | ■ IN     | □ NO      |         | □ cos     | □ REP        | 46 Toilet facilities; constructed/supplied/clean                                    |    |
| 47   | □ OUT         | ■ IN     | □NO       | □NA     | □ cos     | □ REP        | 47 Other violations   |    |
|      |               |          |           |         |           |              | Measured Observations   |    |
|      |               |          |           |         |           |              |   |    |
| No · | Temperature   | e Obse   | rvations  |         |           |              |   |    |
|      |               |          |           |         |           |              | Overall Inspection Comments   |    |
|      |               |          |           |         |           |              |   |    |
| No ( | Overall Inspe | ection ( | Commen    | ts      |           |              |   |    |
|      |               |          |           |         |           |              |   |    |
|      | Insp          | ection   | Result: N | IO VIOL | ATION     |              | Required Action: NOT APPLICABLE   |    |
|      |               |          |           |         |           |              |   |    |
|      |               |          |           |         |           |              | Signatures  |    |
|      | Jac           | .06      | K         | mme     | _         |              | $\mathcal{S} \mathcal{E}$   |    |
| JACC | DB KEMMER     | ₹        |           | EHS II  | RS CPO    |              |   |    |
| '    |               |          |           |         |           |              |   |    |
| 1    |               |          |           |         |           |              |   |    |

|  |  |  |  |   | ental Health De<br>H ST, SUITE 1   | •  | N  | o. of Violations   | 7  |                           | Priority:             | 2    |                              |       |
|--|--|--|--|---|--|--|--|--|--|---------------------------|-----------------------|------|------------------------------|-------|
|  | Lul  | $b_0^{cit}$  | $\operatorname{cck}$                                       | Lubbock,<br>(806) 775   |  |  |  | o. of Repeat<br>iolations  | 1  | Fo                        | Priority undation:    | 2    | Sc                           | ore   |
| *  |  |  | TEXAS  |   |  |  |  | Time In  | 1:30 pm  |                           | Core:                 | 3    | 1                            | 3     |
|  | vity Date<br>5/2020  |  |  | f Inspection  |  |  |  | Time Out   | 2:30 pm  | Tot. Mi                   | nutes:                | 60   |                              |       |
|  | <b>olishment</b><br>RLEY'S PHIL  | LY STE   | EAKS   | Addre<br>6002 S   | <b>ss</b><br>SLIDE #F-01 R   | D  |  | City/State<br>LUBBOCK, TX  |  |                           | <b>Zip Code</b> 79414 |      | <b>Telephone</b> (806) 584-7 | 429   |
|  | rd ID #<br>010299  |  |  |   | Holder<br>HI ENTERPR   | ISES LLC   |  | Est. Type<br>RESTAURANT  |  |                           | Risk Cates<br>FR02    | gory | _                            |       |
|  | TUO  | Γ = OUT (  | OF COMPLIA   | ICE IN = IN   | COMPLIANCE   | NO = NOT OBSER   | RVED N   | A = NOT APPLICABLE (   | COS = CORRE  | CTED ON S                 | SITE REP =            | REPE | AT VIOLATION                 | N     |
|  |  |  |  |   |  |  | PRIO   | RITY   |  |                           |                       |      |                              |       |
| 1  | □ OUT<br>REP   | ■ IN   |  | NA 🗆 COS  | S 🗆  | 01 Proper co   | ooling tin   | me and temperature   |  |                           |                       |      |                              |       |
| 2  |  | ■ IN   | □NO □  | NA 🗆 COS  | S 🗆  | 02 Proper co   | old holdii   | ng temperature (41 F /   | 45 F)  |                           |                       |      |                              |       |
| 3  | □ OUT<br>REP   | ■ IN   | □NO □  | NA 🗆 COS  | 3 🗆  | 03 Proper ho   | ot holdin  | ng temperature (135 F)   |  |                           |                       |      |                              |       |
| 4  | □ OUT<br>REP   | ■ IN   | □NO □  | NA 🗆 COS  | 3 🗆  | 04 Proper co   | ooking tii   | me and temperature   |  |                           |                       |      |                              |       |
| 5  | □ OUT<br>REP   | ■ IN   |  | NA 🗆 COS  | 3 🗆  | 05 Proper rel  | heating  | for hot holding 165 F i  | n 2 hr.  |                           |                       |      |                              |       |
| 6  | □ OUT<br>REP   | ■ IN   | □NO □  | NA 🗆 COS  | S 🗆  | 06 Time as C   | Control;   | procedures/records   |  |                           |                       |      |                              |       |
|  |  |  |  | □ cos   |  |  |  |  |  |                           |                       |      |                              |       |
| 7  | □ OUT  | ■ IN   |  | L C03   | □ REP  | 07 Approved  | source   | ; Condition/parasite de  | struction  |                           |                       |      |                              |       |
| 8<br>9<br><b>Viola</b><br>OBS  | □ OUT ■ OUT  ation Comme   | ■ IN □ IN ents:  |  | □ COS ■ COS   | □ REP □ REP N COOLER RA  | 08 Food rece 09 Separated  | eived at d & prot  | c; Condition/parasite de proper temperature tected; contamination parasite de READY TO EAT LETTURY PROPER COOK TE  | orevented  |                           |                       |      | IP                           | 2/9/2 |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.6   | OUT  OUT  OUT  OUT  OUT  OUT  OUT  OUT   | ■ IN □ IN ents: ( OF RA IICKEN Food p  | WAS REAR   | □ COS ■ COS I IN WALK I RANGED TO s contamina   | REP REP  N COOLER RAD BOTTOM SH  | 08 Food rece 09 Separated ACK STORED AR BELF TO BE STO   | eived at d & prote BOVE R DRED B nimal foc   | proper temperature tected; contamination p   | JCE. NO CO<br>MPERATURE  | E. DISCUS                 |                       |      | IP                           | 2/9/2 |
| 8 9 Viola OBS OBS 228.6 10 Viola OBS DISC WAS  | OUT  | ■ IN □ IN ents: ( OF RA IICKEN Food pi □ IN ents: EAN UTE  | WAS REAR<br>rotected cros                                  | □ COS ■ COS I IN WALK I RANGED TO s contamina ■ COS  ORYING WA ACT SURFA  | □ REP □ REP  N COOLER RAD BOTTOM SHation separating □ REP  REWASH RAG                  | 08 Food rece 09 Separated ACK STORED ABJELF TO BE STO g types of raw an 10 Contact sto   | BOVE FORED Booking focus faces   | proper temperature tected; contamination proper temperature tected; contamination proper tected; contamination proper temperature tected tected temperature temper | JCE. NO CO<br>MPERATURE<br>I, holding, disp<br>anitized  | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8 9 Viola OBS OBS 228.6 10 Viola OBS DISC WAS  | OUT OUT OUT OUT  Ation Comme ERVED. CH 66(a)(1)(B)(i) OUT  OUT CHION COMME ERVED CLE CUSSED KEE CHING. COS 113(1) Food-  | ■ IN □ IN ents: ( OF RA IICKEN Food p □ IN ents: EAN UTE EPING F contact                                   | WAS REAR<br>rotected cros                                  | □ COS ■ COS I IN WALK I RANGED TO s contamina ■ COS  ORYING WA ACT SURFA  | □ REP □ REP  N COOLER RAD BOTTOM SHation separating □ REP  REWASH RAG                  | 08 Food rece 09 Separated  ACK STORED ABJELF TO BE STO g types of raw an 10 Contact so  CK STORED IN SAND CLEANING   | BOVE FOR DRED Book Bourfaces   | proper temperature lected; contamination proper temperature lected; contamination proper temperature lected; contamination proper temperature lected storage, preparation freturnables; clean & second container.  | JCE. NO CO<br>MPERATURE<br>I, holding, disp<br>anitized<br>SILS WERE S<br>G CONTAINE   | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8 9 Wiola OBS OBS 228.6 10 OBS DISC WAS 228.7  | OUT OUT OUT  Totion Comme  ERVED BOX  ERVED. CH  66(a)(1)(B)(i) OUT  Totion Comme  ERVED CLE  CUSSED KEE  CHING. COS  113(1) Food- OUT  REP                    | ■ IN □ IN ents: ( OF RA IIICKEN   Food pi □ IN ents: EAN UTE EPING F   contact ■ IN                        | WAS REAR<br>rotected cros                                  | □ COS ■ COS I IN WALK I RANGED TO S contamina ■ COS  ORYING WA ACT SURF. an to sight a  | □ REP □ REP  N COOLER RAD BOTTOM SHation separating □ REP  REWASH RAG                  | 08 Food rece 09 Separated  ACK STORED ABJELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S  AND CLEANING   | BOVE R DRED B nimal focurraces, SOILED PROC  | proper temperature proper temperature tected; contamination proper tected; contamination properties and tected; contamination properties are properties and tected  | JCE. NO CO MPERATURE  1, holding, disp anitized  SILS WERE S G CONTAINE  | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 9 Viola OBS OBS 228.6 10 Viola OBS DISC WAS 228.1  | OUT OUT OUT OUT  Ation Comme ERVED. CH 66(a)(1)(B)(i) OUT  OUT CHION COMME ERVED CLE CUSSED KEE CHING. COS 113(1) Food-  | ■ IN □ IN ents: ( OF RA IIICKEN □ Food p □ IN ents: AN UTE EPING F □ Contact ■ IN                          | WAS REAR<br>rotected cros                                  | □ COS ■ COS I IN WALK I RANGED TO S contamina ■ COS  ORYING WA ACT SURFA an to sight a  | REP REP N COOLER RAD BOTTOM SHation separating REP REWASH RAG ACES CLEAN               | 08 Food rece 09 Separated ACK STORED AB BELF TO BE STO g types of raw an 10 Contact si CK STORED IN S AND CLEANING   | BOVE R DRED B DIMMAL SOILED SOILED SPROCE SPOSITION  | proper temperature proper temperature sected; contamination proper temperature properties and the properties of storage, preparation properties of storage properties of | JCE. NO CO MPERATURE  1, holding, disp anitized  SILS WERE S G CONTAINE  | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8 9 Viola OBS OBS 228.6 10 Viola OBS DISC WAS 228.7 11   | OUT  | ■ IN □ IN ents: ( OF RA IICKEN Food p □ IN ents: EAN UTE EPING F □ IN ■ IN ■ IN                            | WAS REAR<br>rotected cros                                  | COS  COS  I IN WALK I RANGED TO S contamina COS  ORYING WA ACT SURF, an to sight a NA COS  COS  | REP REP REP N COOLER RAD BOTTOM SHation separating REP REWASH RAG ACES CLEAN Ind touch | 08 Food rece 09 Separated ACK STORED ABIELF TO BE STO g types of raw an 10 Contact si CK STORED IN S AND CLEANING  11 Proper dis 12 Managem 13 Proper us   | BOVE R DRED B DIMINATION SOILED SOILED SPROCI  | proper temperature lected; contamination proper temperature lected; contamination properties and the second storage, preparation freturnables; clean & second container. UTEN JEDURE OF CLEANING.  In; returned/served/reconsployees; knowledge & second container.  | JCE. NO CO MPERATURE I, holding, dispanitized  SILS WERE SIG CONTAINE  CONTAINE  CONTAINE  CONTAINE  CONTAINE  | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Wiola<br>OBS<br>228.6<br>10<br>Wiola<br>OBS<br>DISC<br>WAS<br>228.1<br>11  | OUT OUT OUT OUT  Stion Comme ERVED BOX ERVED. CH 66(a)(1)(B)(i) OUT Stion Comme ERVED CLE CUSSED KEE SHING. COS 113(1) Food- OUT REP OUT OUT OUT COUT REP      | IN   | ENSILS ON I  | □ COS □ COS □ COS □ IN WALK I RANGED TO S contamina □ COS □ COS □ COS □ COS □ COS   | REP REP REP REP REP REWASH RACACES CLEAN REP REP REP REP REP REP                       | 08 Food rece 09 Separated ACK STORED AB BELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis 12 Managem 13 Proper us 14 Hands cle  | BOVE R<br>DRED B<br>DRED B<br>DR | proper temperature lected; contamination proper temperature lected; contamination properties and the second storage, preparation freturnables; clean & second container. UTEN lected of CLEANING in; returned/served/reconsployees; knowledge & striction and exclusion  | JCE. NO CO MPERATURE I, holding, dispanitized  SILS WERE SIG CONTAINE  Condition  reporting  Glove use   | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.1<br>11<br>12<br>13<br>14<br>15                                      | OUT OUT OUT  Totion Comme ERVED BOX ERVED. CH 66(a)(1)(B)(i) OUT Comme ERVED CLE CUSSED KEE CUSSED KEE CHING. COS 113(1) Food- OUT REP OUT OUT OUT OUT REP OUT | IN I   | ENSILS ON I FOOD CONT Surfaces cle                         | □ COS ■ COS ■ COS ■ IN WALK I RANGED TO S contamina ■ COS □ COS   | REP REP REWASH RAG ACES CLEAN REP REP REP REP REP REP REP REP REP                      | 08 Food rece 09 Separated ACK STORED ABJELF TO BE STO g types of raw an 10 Contact si CK STORED IN S AND CLEANING 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h  | BOVE R DRED B DRED B DRIMAL FOR SENT SOILED B PROC Sposition DRED B SPROC Sposition DRED B SPROC   | proper temperature proper temperature sected; contamination proper temperature proper temperature property proper temperature property washed / Contact w/RTE or approve sused; prohibited not contact with the property pr | JCE. NO CO MPERATURE I, holding, disp anitized  SILS WERE S G CONTAINE  pondition reporting  Glove use ed method   | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.7<br>11<br>12<br>13<br>14<br>15                               | OUT OUT OUT OUT  Totion Comme Off(a)(1)(B)(i) OUT  | IN I   | ENSILS ON I  | □ COS ■ COS ■ COS I IN WALK I RANGED TO S CONTAMINA ■ COS □ COS IIA □ COS IIA □ COS   | REP REP REWASH RAG ACES CLEAN REP                  | 08 Food rece 09 Separated ACK STORED ABJELF TO BE STO g types of raw an 10 Contact si CK STORED IN S AND CLEANING 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives   | BOVE R DRED B DRED B DRIMAL FOR THE BOOK S SOILED SPROCE S   | proper temperature proper temperature dected; contamination proper temperature properties and the properties of the prop | orevented  JCE. NO CO MPERATURE  I, holding, disp anitized  SILS WERE S G CONTAINE  Condition  reporting  Glove use ed method  offered  s/veg  | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.<br>10<br>Viola<br>OBS<br>DISC<br>228.<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18                      | OUT  | ■ IN □ IN ents: ( OF RA IICKEN Food p □ IN ents: AN UTE EPING F contact ■ IN | ENSILS ON I FOOD CONT Surfaces cle                         | □ COS                                   | REP REP REP REWASH RACES CLEAN REP                 | 08 Food rece 09 Separated ACK STORED ABJELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub  | BOVE R DRED B DIMED B  | proper temperature proper temper | orevented  JCE. NO CO MPERATURE  In, holding, displanitized  SILS WERE SIG CONTAINE  C | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>2228.1<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19           | OUT  | IN IN PARTY IN   | ENSILS ON I FOOD CONT Surfaces cle                         | □ COS □ COS □ COS □ IN WALK I RANGED TO S contamina □ COS       | REP REP REWASH RACES CLEAN REP                     | 08 Food rece 09 Separated ACK STORED AB BELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis  12 Managem 13 Proper us 14 Hands cle 15 No bare h  16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap  | BOVE R DRED B DIMED B  | proper temperature proper temperature proper temperature sected; contamination property PROPER COOK TEMPEROPER COOK TEMPEROPER COOK TEMPEROPEROPEROPEROPEROPEROPEROPEROPEROPERO  | orevented  JCE. NO CO MPERATURE I, holding, dispanitized  SILS WERE SIG CONTAINE  CONT | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.1<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18                  | OUT  | IN IN PARTY IN   | ENSILS ON I FOOD CONT Surfaces cle                         | □ COS □ COS □ COS □ IN WALK I RANGED TO S contamina □ COS       | REP REP REP REWASH RACES CLEAN REP                 | 08 Food rece 09 Separated ACK STORED ABJELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved   | BOVE R DRED B DIMED B  | proper temperature dected; contamination proper temperature dected; contamination proper temperature dected; contamination proper temperature dected; contamination proper temperature decemple decided and properly washed of the decided decided washing fruits; identified/stored/used source; plumbing, bacted wastewater disposed.  | orevented  JCE. NO CO MPERATURE I, holding, dispanitized  SILS WERE SIG CONTAINE  CONT | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.7<br>11<br>15<br>16<br>17<br>18<br>19<br>20                   | OUT  | IN IN ents:  ( OF RA IICKEN Food points:  EAN UTE EPING FOOD IN        | WAS REAR rotected cross ENSILS ON I FOOD CONT Surfaces cle | □ COS ■ COS ■ COS ■ IN WALK I RANGED TO S contamina ■ COS □ COS                         | REP REP REP REWASH RACACES CLEAN REP               | 08 Food rece 09 Separated ACK STORED AB BELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved  | BOVE R DRED B DIMED B  | proper temperature dected; contamination proper temperature dected; contamination proper temperature dected; contamination proper temperature dected; contamination proper temperature decomplement decided and properly washed / Contact w/RTE or approve sused; prohibited not decided washing fruits; identified/stored/used source; plumbing, bacted / Wastewater disposition of the decided washing fruits; identified/stored/used source; plumbing, bacted / Wastewater disposition of the decided wastewater disposition.   | orevented  JCE. NO CO MPERATURE  In, holding, displanitized  SILS WERE SIG CONTAINE  C | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.1<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20 | OUT  | IN IN PARTY IN   | WAS REAR rotected cross ENSILS ON I FOOD CONT Surfaces cle | □ COS □ COS □ COS □ IN WALK I RANGED TO S contamina □ COS   | REP REP REP REWASH RACACES CLEAN REP               | 08 Food rece 09 Separated ACK STORED AB BELF TO BE STO G types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis  12 Managem 13 Proper us 14 Hands cle 15 No bare h  16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved  PRIOR 21 PIC prese                        | BOVE R DRED B DIMED B  | proper temperature proper temperature proper temperature proper temperature proper temperature properties and the sected; contamination property PROPER COOK TEMPEROPER COOK TEMPEROPEROPEROPEROPEROPEROPEROPEROPEROPERO   | orevented  JCE. NO CO MPERATURE I, holding, dispanitized  SILS WERE SIG CONTAINE  CONT | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.1<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20 | OUT  | IN IN PARTY IN   | WAS REAR rotected cross surfaces cle                       | □ COS □ COS □ COS □ COS □ IN WALK I RANGED TO SE CONTAMINA □ COS                              | REP REP REP REP REP REWASH RACACES CLEAN REP       | 08 Food rece 09 Separated ACK STORED AB BELF TO BE STO G types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis  12 Managem 13 Proper us 14 Hands cle 15 No bare h  16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved  PRIOR 21 PIC prese 22 Food Han            | BOVE RORED Baimal foo surfaces.  SOILED BAIMAL FOO SPROCE  SPROCE  SPOSITION  SEE OF research and contact and contact and contact and contact approved a Sewage  RITY FOO SERVICES SPROCE  RITY FOO SERV   | proper temperature proper temperature dected; contamination proper temperature dected; contamination proper temperature dected; contamination proper temperature dected; contamination decomplements of the contamination decided with the contamination | JCE. NO CO MPERATURE I, holding, dispanitized  SILS WERE SIG CONTAINE  CONTA | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |
| 8<br>9<br>Viola<br>OBS<br>OBS<br>228.6<br>10<br>Viola<br>OBS<br>DISC<br>WAS<br>228.1<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20 | OUT  | IN IN PARTY IN   | WAS REAR rotected cross ENSILS ON I FOOD CONT Surfaces cle | □ COS □ COS □ COS □ COS □ IN WALK I RANGED TO S contamina □ COS | REP REP REP REWASH RACACES CLEAN REP               | 08 Food rece 09 Separated ACK STORED ABIELF TO BE STO g types of raw an 10 Contact si  CK STORED IN S AND CLEANING  11 Proper dis  12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved  PRIOR 21 PIC prese 22 Food Han 23 Hot and C | BOVE ROPER BONE BONE BONE BONE BONE BONE BONE BONE   | proper temperature proper temperature proper temperature proper temperature proper temperature properties and the sected; contamination property PROPER COOK TEMPEROPER COOK TEMPEROPEROPEROPEROPEROPEROPEROPEROPEROPERO   | JCE. NO CO MPERATURE In, holding, dispanitized  SILS WERE SIG CONTAINE  CONT | E. DISCUS  blay  BENT BAC | SSED. COS             | REWA | ASH.                         |       |



Activity Date

Purpose of Inspection

|   |   | Ci   | tv of  |  | 02/06/202  | 0   | ROUTINE INSPECTION  |          |
|---|---|--|--|--|--|---|---|----------|
|   | Lul   | ηħί  | ččk  |  | Establish  | nment   | Record ID #   |          |
| ×.  | Lui   |  | TEXA   | 5  | CHARLE   | Y'S PHILLY STI  | EAKS PR0010299  |          |
|   | OU <sup>-</sup>   | Γ = OUT  | OF COMF  | PLIANCE  | IN = IN C  | OMPLIANCE NO  | D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION   | ON       |
| 26  | ООТ   | ■ IN   |  | □ NA   | □ cos  | □ REP   | 26 Posting of consumer advisories, Allergen label   |          |
| 27  | □ OUT   |  |  |  | □ cos  |   | 27 Proper cooling method used; equipment adequate   |          |
| 28  | □ OUT   | ■ IN   | □ NO   | □NA  | □ cos  |   | 28 Proper date marking and disposition  |          |
|   | REP   |  |  |  |  |   |   |          |
| 29  | □ OUT   |  |  |  | □ cos  |   | 29 Thermometers / test strips provided, accurate  |          |
| 30  | □ OUT   |  |  | □ NA   | □ cos  |   | 30 Food Establishment Permit (Current & Valid)  | 0// 0/00 |
| 31  | ■ OUT   |  |  |  | ■ COS  | □ REP   | 31 Handwash facilities; accessible/supplied/used  | 2/16/20  |
| Viola   | ation Comm  | ents:  |  |  |  |   |   |          |
| IMPO  |   | F HANI   | DWASHII  | NG BEF   |  |   | UNTER WHERE FOOD IS PREPARED. PAPER TOWELS WERE SUPPLIED. DISCUSSED S FOR READY TO EAT FOODS, ALL RAW FOOD ITEMS TOUCHED WITH UTENILS. COS.   |          |
| 32  | ■ OUT   |  |  |  | □ cos  | □ REP   | 32 Food & non-food contact surfaces cleanable/use   | 2/16/20  |
| Viola   | ation Comm  | ents:  |  |  |  |   |   |          |
| DISC  | CUSSED.NR   | I  |  |  |  |   | L UTENSILS MUST BE SMOOTH, NON POROUS AND EASILY CLEANABLE.  nsils and food-contact surfaces of equipment may not allow the migration of deleterious  |          |
| weig  |   | ess to v   | withstand  | l repeate  | ed ware w  |   | mal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing,   |          |
| 33  |   |  |  |  | □ COS  |   | 33 Warewashing facilities & Service sink provided   |          |
|   | <u> </u>  |  |  |  |  |   | CORE  |          |
|   |   |  |  |  |  |   |   |          |
| 34  | □ OUT   | ■ IN   |  |  | □ cos  | □ REP   | 34 Evidence of contamination; insect/rodent/other   |          |
| 34  | □ OUT   |  |  |  | □ COS  |   |   | 5/6/20   |
| 35  |   | □IN  |  |  |  |   | 34 Evidence of contamination; insect/rodent/other   | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO  | ■ OUT  ation Common  ERVE UNLII  DRTANCE C  | □ IN<br>ents:<br>DDED E<br>DF LIDS   | AND ST   | RAWS I   | COS<br>NK STORE  | ■ REP<br>ED ON RACK A<br>IKS. DRINK RE  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS  | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO  | ■ OUT  ation Common  ERVE UNLII  DRTANCE C  | □ IN ents:  DDED E F LIDS ng food  | AND ST   | RAWS I   | COS<br>NK STORE  | ■ REP  ED ON RACK A  IKS. DRINK RE  verages, or usir  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS  | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO<br>228.4   | ■ OUT  Ation Comme  ERVE UNLII  DRTANCE C  42(a)(1) Eati  | □ IN ents:  DDED E  F LIDS  ng food ■ IN   | AND ST<br>, chewing  | RAWS I   | □ COS  NK STORI FOR DRIN Irinking be   | ■ REP  ED ON RACK A  IKS. DRINK RE  verages, or usin  □ REP   | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS ng tobacco   | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO<br>228.4<br>36<br>37   | ■ OUT  ation Common  ERVE UNLII  DRTANCE C  42(a)(1) Eati  OUT  OUT  REP  | □ IN ents:  DDED E F LIDS ng food ■ IN ■ IN  | AND ST<br>, chewing<br>□ NO  | RAWS I   | COS  NK STORE FOR DRIN Irinking be COS COS                                     | ■ REP  ED ON RACK A  IKS. DRINK RE  verages, or usir  □ REP  □  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS ng tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination  | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO<br>228.4<br>36<br>37   | ■ OUT  ation Common  ERVE UNLII  DRTANCE C  42(a)(1) Eati  OUT  OUT  REP  | □ IN ents:  DDED E F LIDS ng food ■ IN ■ IN  | AND ST<br>, chewing<br>□ NO  | RAWS I   | □ COS  NK STORI FOR DRIN Irinking be □ COS                                     | ■ REP  ED ON RACK A  IKS. DRINK RE  verages, or usir  □ REP  □  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS ng tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method   | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO<br>228.4<br>36<br>37   | OUT ation Common ERVE UNLII DRTANCE C 42(a)(1) Eati OUT OUT REP OUT   | □ IN ents: DDED E F LIDS ng food ■ IN ■ IN   | AND ST<br>, chewing<br>□ NO  | RAWS I   | COS  NK STORE FOR DRIN Irinking be COS COS                                     | ■ REP  ED ON RACK A  IKS. DRINK RE  verages, or usir  □ REP  □  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS ng tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination  | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPO<br>228.4<br>36<br>37<br>38<br>39<br>Viola<br>OBS<br>SAN<br>228.7                       | ■ OUT  ation Comm  ERVE UNLII  DRTANCE C  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  REP  OUT  Ation Comm  ERVED CLE  ITIZED. STA  | DDED E F LIDS IN IN IN IN IN CHASS   | AND STI, chewing   | GRAWS IF GRA | COS  NK STORE FOR DRIN Irinking be COS COS COS COS                             | ■ REP  ED ON RACK A  IKS. DRINK RE  EVERAGES, OF USIT  □ REP  □ REP  REP  NG RACK STAL  LY AIR DRY. D | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED EMOVED. COS ng tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method   |          |
| 35  Viola  OBS IMPO 228.4  36  37  38  39  Viola OBS SAN 228.4  | ■ OUT  ation Comme  ERVE UNLII  DRTANCE C  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  REP  OUT  Ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  | DDED E F LIDS IN IN IN IN IN CHASS AGGER Clean e   | AND STI, chewing   | GRAWS IF GRA | COS  NK STORE FOR DRIN Irinking be COS COS COS COS                             | ED ON RACK A IKS. DRINK RE EVERAGES, OR USIN REP REP REP REP REP NG RACK STAL LY AIR DRY. D           | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ing tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI.  |          |
| 35 Viola OBS IMPO 228. 36 37 38 39 Viola OBS SAN 228. that a  | ation Comme ERVE UNLII DRTANCE C 42(a)(1) Eati OUT REP OUT REP OUT REP OUT Ation Comme ERVED CLE ITIZED. ST/ 124(a)(2)(A) allows air dry  | DIN ents: DDED E F LIDS ng food IN IN IN IN CHASCE HAN, WE AGGER Clean eving   | AND STI, chewing   | RAWS I   | COS  NK STORE FOR DRIN Irinking be COS COS COS SIN DRYI PROPERI PENSILS Sha    | ■ REP  ED ON RACK A  IKS. DRINK RE  EVERAGES, or usin  □ REP  □  □  □  □  □  □  □  □  □  □  □  □  □   | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ing tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position   |          |
| 35<br>Viola<br>OBS<br>IMPC<br>228.4<br>36<br>37<br>38<br>39<br>Viola<br>OBS<br>SAN<br>228.1<br>40                 | ■ OUT  ation Comme  ERVE UNLII  DRTANCE C  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  Ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  OUT  OUT   | DDED E F LIDS IN IN IN IN IN CHASCE AGGER Clean c ving IN IN   | AND STI, chewing   | RAWS I   | COS  NK STORE FOR DRIN Irinking be COS COS COS COS SIN DRYI PROPERI ensils sha | ■ REP  ED ON RACK A  IKS. DRINK RE  EVERAGES, or usin  □ REP  □  □  □  □  □  □  □  □  □  □  □  □  □   | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ing tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used   |          |
| 35<br>Viola<br>OBS<br>IMPC<br>228.4<br>36<br>37<br>38<br>39<br>Viola<br>58N<br>228.4<br>40<br>41                  | ■ OUT  ation Comme  ERVE UNLII  DRTANCE CI  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  OUT  Ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  REP  OUT  COUT  CO | DDED E OF LIDS IN IN IN IN IN IN OH OF   | AND STI, chewing   | RAWS I   | COS  NK STORE FOR DRIN Irinking be COS COS COS COS SIN DRYI PROPERI ensils sha | ■ REP  ED ON RACK A  IKS. DRINK RE  EVERAGES, or usin  REP  REP  REP  REP  REP  REP  REP  RE          | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ing tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination  38 Approved thawing method  39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)  | 5/6/20   |
| 35<br>Viola<br>OBS<br>IMPC<br>228.4<br>36<br>37<br>38<br>39<br>Viola<br>CBS<br>SAN<br>228.1<br>that a<br>40<br>41 | ■ OUT  ation Comme  ERVE UNLII  DRTANCE CI  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  Ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  REP  OUT  OUT  REP  | DDED E F LIDS IN IN IN IN IN IN AGGER Clean e ring IN IN IN  | AND STI, chewing   | RAWS I   | COS  NK STORE FOR DRIN Irinking be COS     | ■ REP  ED ON RACK A  IKS. DRINK RE  IVERAGES, or usin  REP  REP  REP  REP  REP  REP  REP  RE          | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ing tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination  38 Approved thawing method  39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)  | 5/6/20   |
| 35 Viola OBS IMPO 228.4 36 37 38 39 Viola OBS SAN 228. that a 40 41 42 Viola OBS NRI 228.                         | ■ OUT  ation Comme  ERVE UNLII  DRTANCE CI  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  REP  OUT  Ation Comme   | DDED E OF LIDS IN IN IN IN IN IN OH AGGER Clean e ring IN IN IN OH   | AND STI, chewing NO NO NO NO NO NO NO NO TO REAC                     | RAWS IF G gum, d   | COS  NK STORE FOR DRIN Irinking be COS     | ED ON RACK A  IKS. DRINK RE  IVERAGE, or usin  REP  REP  REP  REP  REP  REP  REP  RE                  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ng tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)  42 Non-food contact surfaces clean   | 5/6/20   |
| 35 Viola OBS IMPO 228.4 36 37 38 39 Viola OBS SAN 228. that a 40 41 42 Viola OBS NRI 228.                         | ■ OUT  ation Comme  ERVE UNLII  DRTANCE CI  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  REP  OUT  Ation Comme   | DDED E OF LIDS IN IN IN IN IN IN OH AGGER Clean e ring IN IN IN OH OH CONTROL | AND STI, chewing NO NO NO NO NO NO NO TO REAC act surface icted of a | RAWS IF G gum, d   | COS  NK STORE FOR DRIN Irinking be COS     | ED ON RACK A  IKS. DRINK RE  IVERAGE, or usin  REP  REP  REP  REP  REP  REP  REP  RE                  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS 19 tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)  42 Non-food contact surfaces clean  OOLER SOILED. MAINTAIN ALL NON FOOD CONTACT SURFACES CLEAN. DISCUSSED. equipment that are exposed to splash, spillage, or other food soiling or that require frequent  | 5/6/20   |
| 35 Viola OBS IMPO 228.4 36 37 38 39 Viola 40 41 42 Viola OBS NRI 228. Clear                                       | ■ OUT  ation Comme  ERVE UNLII  DRTANCE CI  42(a)(1) Eati  OUT  REP  ■ OUT  ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  REP  ■ OUT  REP  ■ OUT  Ation Comme  ERVED GAS  101(i) Nonforming shall be  | DDED E  F LIDS  IN  IN  IN  IN  IN  IN  AGGER  Clean e  /ing  IN  IN  IN  IN  IN  IN  IN  IN  IN  I  | AND STI, chewing NO NO NO NO NO TO REAC act surface NO NO            | RAWS IF G gum, d   | COS  NK STORE FOR DRIN Irinking be COS     | ED ON RACK A  IKS. DRINK RE  IVERAGE, or usin  REP  REP  REP  REP  REP  REP  REP  RE                  | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS ag tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean  OOLER SOILED. MAINTAIN ALL NON FOOD CONTACT SURFACES CLEAN. DISCUSSED. equipment that are exposed to splash, spillage, or other food soiling or that require frequent it, and smooth material   | 5/6/20   |
| 35 Viola OBS IMPC 228.4 36 37 38 39 Viola OBS SAN 228.1 40 41 42 Viola OBS NRI 228.1 Clear 43                     | ■ OUT  ation Comme  ERVE UNLII  DRTANCE CI  42(a)(1) Eati  OUT  REP  OUT  REP  OUT  Ation Comme  ERVED CLE  ITIZED. ST/  124(a)(2)(A)  allows air dry  OUT  REP  OUT  REP  OUT  Comme  REP  OUT  REP  OUT  OUT  REP  OUT  OUT  REP  OUT  OUT  OUT  REP  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU   | DIN ents: DDED E F LIDS ng food IN IN IN IN Ents: EAN, WE AGGER Clean eving IN IN IN IN IN IN IN IN IN Ents: EXECUTE IN IN IN IN Ents: EXECUTE IN  | AND STI, chewing NO NO NO NO NO TO REAC act surface NO NO            | RAWS IF G gum, d   | COS  NK STORE FOR DRIN Irinking be COS     | ED ON RACK A  IKS. DRINK RE  IVERAGES, OR USIN REP                | 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco  BOVE FOOD CONTAINERS. FACILITY HAS AREA FOR EMPLOYEE DRINKS, DISCUSSED MOVED. COS 19 tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled  CKED TOGETHER. CONTAINERS NOT PROPERLY ALLOWED TO AIR DRY AFTER BEING DISCUSSED. NRI. specified under paragraph (1) of this subsection and shall be stored in a self-draining position  40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)  42 Non-food contact surfaces clean  OOLER SOILED. MAINTAIN ALL NON FOOD CONTACT SURFACES CLEAN. DISCUSSED. equipment that are exposed to splash, spillage, or other food soiling or that require frequent it, and smooth material 43 Adequate ventilation, lighting; designated area | 5/6/20   |

|     |                                 |                             | Page  | 3 of |
|-----|---------------------------------|-----------------------------|---|------|
|     | City of                         | Activity Date<br>02/06/2020 | Purpose of Inspection ROUTINE INSPECTION  |      |
|     | Luhhock                         | Establishment               | Record ID #   |      |
| V   | TEXAS                           | CHARLEY'S PHILLY STE        | EAKS PR0010299  |      |
|     | OUT = OUT OF COMPLIAN           | CE IN = IN COMPLIANCE NO    | ) = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION |      |
| 46  | □ OUT ■ IN □ NO                 | □ COS □ REP                 | 46 Toilet facilities; constructed/supplied/clean                                    |      |
| 47  | □OUT ■IN □NO □N<br>REP          | A COS C                     | 47 Other violations   |      |
|     |                                 |                             | Measured Observations   |      |
| СН  | ICKEN RAW RIC 33.00 Degrees I   | Fahrenheit                  |   |      |
| TO  | MATOES RIC 39.00 Degrees Fah    | renheit                     |   |      |
| СН  | EESE RIC 40.00 Degrees Fahren   | heit                        |   |      |
| BEI | EF RIC 31.00 Degrees Fahrenheit | t                           |   |      |
| СН  | ICKEN WIC 37.00 Degrees Fahre   | nheit                       |   |      |
| EG  | GS WIC 40.00 Degrees Fahrenhe   | eit                         |   |      |
|     |                                 |                             | Overall Inspection Comments   |      |
|     |                                 |                             |   |      |
| No  | Overall Inspection Comments     |                             |   |      |
|     | Inspection Result: VIOLA        | TION                        | Required Action: NEXT REGULAR INSPECTION  |      |
|     |                                 |                             |   |      |
|     |                                 |                             | Signatures  |      |
|     | Massa                           | <i>,</i>                    | Justine   |      |
| MAT | THEW ELIZONDO EHS               | II RS CPO                   | JUAN GOMES GM   |      |

Follow up : Yes Followup Date: 02/16/2020

|               |                        |                      |   |          |                         |                                |                                       |           |   |               |            |                        |        |                           | Page 1 of 3    |
|---------------|------------------------|----------------------|---|----------|-------------------------|--------------------------------|---------------------------------------|-----------|---|---------------|------------|------------------------|--------|---------------------------|----------------|
|               | My                     |                      |   |          |                         | ntal Health De<br>ST, SUITE 10 | •                                     | N         | o. of Violations  | 11            |            | Priority:              | 3      |                           |                |
|               | Lul                    | $\mathbf{b}^{c_{i}}$ | $\operatorname{\overset{	ext{iv of}}{o}} k$ | L        | ubbock, T<br>306) 775-2 | X 79401                        |                                       |           | o. of Repeat<br>iolations   | 0             | Fo         | Priority<br>oundation: | 2      | S                         | core           |
| **            |                        |                      | TEXA  | 5        |                         |                                |                                       |           | Time In   | 1:15 pm       |            | Core:                  | 6      |                           | 19             |
| l .           | ity Date<br>//2020     |                      |   |          | spection<br>PECTION     | I                              |                                       |           | Time Out  | 3:45 pm       | Tot. Mi    | inutes:                | 150    |                           | . •            |
|               | olishment<br>KETS DRAF | THOU                 | SE OF                                       |          | Address<br>2412 BF      | s<br>Roadway                   |                                       |           | City/State<br>LUBBOCK, TX   |               |            | <b>Zip Code</b> 79401  |        | <b>Telephon</b> (806) 744 |                |
| l .           | rd ID #<br>00259       |                      |   |          | Permit I                | Holder<br>ETS OF LUBB          | OCK, LLC                              |           | Est. Type<br>RESTAURANT   |               |            | Risk Cate<br>FR02      | gory   |                           |                |
|               | OU                     | Γ = OUT              | OF COMP                                     | PLIANCE  | IN = IN C               | OMPLIANCE N                    | NO = NOT OBSER                        | VED N     | A = NOT APPLICABLE  | COS = CORRE   | CTED ON    | SITE REP               | = REPE | AT VIOLATI                | ON             |
|               |                        |                      |   |          |                         |                                |                                       | PRIC      | RITY  |               |            |                        |        |                           |                |
| 1             | □ OUT                  | □ IN                 | □ NO  | ■ NA     | □ cos                   | □REP                           | 01 Proper co                          |           | me and temperature  |               |            |                        |        |                           | 1              |
| 2             | □ OUT                  | ■ IN                 | □NO   | □NA      | □ cos                   | □ REP                          | 02 Proper co                          | ld holdi  | ng temperature (41 F /  | 45 F)         |            |                        |        |                           |                |
| 3             | □ OUT                  | ■ IN                 | □NO   | □NA      | □ cos                   | □ REP                          | 03 Proper ho                          | t holdir  | ig temperature (135 F)  |               |            |                        |        |                           |                |
| 4             | □ OUT                  | □IN                  | □NO   | ■ NA     | □ cos                   | □ REP                          | 04 Proper co                          | oking ti  | me and temperature  |               |            |                        |        |                           |                |
| 5             | □ OUT                  | □IN                  | □NO   | ■ NA     | □ cos                   | □ REP                          | 05 Proper reh                         | heating   | for hot holding 165 F i   | in 2 hr.      |            |                        |        |                           |                |
| 6             | □ OUT                  | ■ IN                 | □NO   | □NA      | □ cos                   | □ REP                          | 06 Time as C                          | Control;  | procedures/records  |               |            |                        |        |                           |                |
| 7             | □ OUT                  | ■ IN                 |   |          | □ cos                   | □ REP                          | 07 Approved                           | source    | ; Condition/parasite de   | estruction    |            |                        |        |                           |                |
| 8             | □ OUT                  | ■ IN                 |   |          | □ cos                   | □ REP                          | 08 Food rece                          | eived at  | proper temperature  |               |            |                        |        |                           |                |
| 9             | ■ OUT                  | □IN                  |   |          | ■ COS                   | □ REP                          | 09 Separated                          | d & prot  | tected; contamination p   | orevented     |            |                        |        |                           | 2/7/20         |
|               |                        | deflecto             |   |          | or of ice m             |                                | oluntarily discard                    | ded, an   | ation, holding, and disp<br>d ice machine washed<br>/returnables; clean & s | , rinsed, and | sanitized. | Discussed              | l      |                           | Ι              |
| 11            | ■ OUT                  | □IN                  | □ NO  | □NA      | ■ COS                   | □ REP                          | 11 Proper dis                         | spositio  | n; returned/served/reco   | ondition      |            |                        |        |                           | 2/7/20         |
| 228.8<br>Obse | .,                     | jed food<br>I cans c | of tomato                                   | es and c | ut red per              |                                | e heavily rim or s                    | sharply   | facturer's complete lab   | orage but not | segregat   | ed to be ret           | urned  | or                        |                |
| 12            | □ OUT                  |                      |   |          | □ cos                   |                                |                                       |           | nployees; knowledge &   | reporting     |            |                        |        |                           |                |
| 13            | □ OUT                  | ■ IN                 |   |          | □ cos                   | □ REP                          | · · · · · · · · · · · · · · · · · · · |           | striction and exclusion   |               |            |                        |        |                           |                |
| 14            | □ OUT                  |                      |   |          | □ cos                   |                                |                                       |           | nd properly washed / 0  |               |            |                        |        |                           |                |
| 15            | □ OUT                  |                      |   |          | □ cos                   |                                |                                       |           | ntact w/RTE or approv   |               |            |                        |        |                           |                |
| 16            | □ OUT                  |                      |   |          |                         |                                |                                       |           | s used; prohibited not  |               |            |                        |        |                           |                |
| 17            | OUT                    |                      |   | ⊔NA      | □ cos                   |                                |                                       |           | ed/used Washing fruit   |               |            |                        |        |                           | 0.17.100       |
| 18            | ■ OUT                  | ⊔IN                  |   |          | □ COS                   | LI REP                         | 18 Toxic subs                         | stances   | s; identified/stored/used   | d .           |            |                        |        |                           | 2/7/20         |
| 228.2<br>Obse | rved toxic cl          | us/toxic             |   |          | ngle servi              |                                |                                       |           | nged. Discussed. Cor  |               | <b>e</b> . |                        |        |                           |                |
| 19            | OUT                    |                      |   |          | □ COS                   |                                | , , ,                                 |           | source; plumbing, bac   |               |            |                        |        |                           |                |
| 20            | □ OUT                  | ■ IN                 |   |          | □ cos                   | ⊔ REP                          | 20 Approved                           | Sewag     | je / Wastewater dispos  | al            |            |                        |        |                           |                |
|               |                        |                      |   |          |                         |                                | PRIOR                                 | ITY F     | OUNDATION   |               |            |                        |        |                           |                |
| 21            | □ OUT                  | ■ IN                 |   | □ NA     | □ cos                   | □ REP                          | 21 PIC prese                          | ent / der | monstration / duties / C  | FM            |            |                        |        |                           |                |
| 22            | □ OUT                  | ■ IN                 |   | □ NA     | □ cos                   | □ REP                          | 22 Food Han                           | ıdler/no  | unauthorized persons  | /personnel    |            |                        |        |                           |                |
| 23            | □ OUT                  | ■ IN                 |   | □ NA     | □ cos                   | □ REP                          | 23 Hot and C                          | Cold wa   | ter available; adequate   | pressure      |            |                        |        |                           |                |
| 24            | □ OUT                  | ■ IN                 |   | □NA      | □ cos                   | □ REP                          | 24 Records a                          | availabl  | e shellstock/destruction  | n/labels      |            |                        |        |                           |                |
| 25            | □ OUT                  | ■ IN                 |   | □NA      | □ cos                   | □ REP                          | 25 Compliano                          | ce with   | variance, specialized /   | HACCP         |            |                        |        |                           | İ              |
| 26            | □ OUT                  | ■ IN                 |   | □ NA     | □ cos                   | □ REP                          | 26 Posting of                         | f consu   | mer advisories, Allerge   | en label      |            |                        |        |                           |                |
| 27            | □ OUT                  | ■ IN                 |   | □ NA     | □ cos                   | □ REP                          | 27 Proper co                          | oling m   | ethod used; equipmen  | t adequate    |            |                        |        |                           |                |
|               |                        |                      |   |          |                         |                                |                                       |           |   |               | Го         | II                     |        | llaurun Dat               | te: 02/07/2020 |

Page 2 of 3



Activity Date 02/04/2020

Purpose of Inspection ROUTINE INSPECTION

| 7              | Lul                                      | ob                          | ŏck                                  | X<br>A S                            | Establish<br>CRICKE                   |                            | HOUSE OF LUBBOCK   | <b>Record ID #</b><br>PR0000259  |                 |
|----------------|--|-----------------------------|--------------------------------------|-------------------------------------|---------------------------------------|----------------------------|--|--|-----------------|
|                | OU                                       | T = OUT                     | OF COM                               | PLIANCE                             | IN = IN C                             | OMPLIANCE                  | NO = NOT OBSERVED NA = NO                                  | OT APPLICABLE COS = CORRECTED ON SITE REP = R  | EPEAT VIOLATION |
| 28             | ■ OUT                                    | □IN                         | □NO                                  | □ NA                                | ■ COS                                 | □ REP                      | 28 Proper date marking a                                   | nd disposition   | 2/14/20         |
| Viola          | tion Comm                                | ents:                       |                                      |                                     |                                       |                            |  |  | •               |
|                | 75(g)(1) Date                            |                             |                                      |                                     |                                       |                            |  |  |                 |
| Obse<br>29     | rved no dat                              |                             | s on seve                            |                                     | foods incl                            |                            | d beans and cut tomatoes. Pro<br>29 Thermometers / test st |  |                 |
| 30             | □ OUT                                    |                             |                                      |                                     | □ COS                                 |                            | 30 Food Establishment Pe                                   | 1 1 7  |                 |
| 31             | □ OUT                                    |                             |                                      |                                     |                                       | □ REP                      | 31 Handwash facilities; ac                                 | · ,  |                 |
| 32             | ■ OUT                                    |                             |                                      | □ NA                                | □ cos                                 |                            | <u> </u>   | act surfaces cleanable/use   | 2/14/20         |
| Viola          | tion Comm                                | ents:                       |                                      |                                     |                                       |                            |  |  |                 |
| A) O mate      | tructed to all                           | ow eas<br>e tape<br>ssed. I | y cleanin<br>on the int<br>Next regu | ng and to<br>terior su<br>ılar insp | facilitate<br>rface of the<br>ection. | maintenanc<br>e walk-in co | e<br>oler door. Remove. All surface                        | ledges, projections, and crevices, and designed and es must be made of smooth, non-porous, easily cleans |                 |
| Discu          | ıssed. Next                              | regula                      | r inspecti                           | ion.                                |                                       |                            | ·  | us, easily cleanable materials. Provide seal or replace  | ·               |
| 33             |  | ■ IN                        |                                      | □ NA                                | □ cos                                 | □ REP                      | 33 Warewashing facilities                                  | & Service sink provided  |                 |
|                |  |                             |                                      |                                     |                                       |                            | CORE   |  |                 |
| 34             | □ OUT                                    | ■ IN                        |                                      |                                     | □ cos                                 | □ REP                      | 34 Evidence of contamina                                   | ation; insect/rodent/other   |                 |
| 228.1          | tion Comm<br>174(e)(1) Ou<br>erved damag | iter ope                    |                                      |                                     | n exits to a                          |                            | ovide replacement. Discussed.<br>35 Personal Cleanliness;  |  | ļ               |
| 36             | D OUT                                    |                             |                                      |                                     |                                       | □ REP                      | 36 Wiping clothes; proper                                  |  |                 |
| 37             | ■ OUT                                    |                             | ПИО                                  | ΠΝΔ                                 | □ cos                                 |                            | 37 Environmental contam                                    |  | 5/4/20          |
|                | tion Comm                                |                             | LINO                                 | LINA                                | <u> </u>                              |                            | 37 Environmental contam                                    | mation   | 3/4/20          |
| 228.7          | 70(e) Prever                             | nting co                    |                                      |                                     |                                       |                            | Ilaneous sources of Contaminat                             |  |                 |
| 38             | □ OUT                                    | ■ IN                        | □NO                                  | □NA                                 | □ cos                                 | □ REP                      | 38 Approved thawing met                                    | thod   |                 |
| 39             | ■ OUT                                    | □IN                         |                                      |                                     | ■ COS                                 | □ REP                      | 39 Utensils/equipment/line                                 | ens; used/stored/handled   | 5/4/20          |
| Viola          | tion Comm                                | ents:                       |                                      |                                     |                                       |                            |  |  |                 |
| 228.1          | I11(a) Good                              | repair                      | and prop                             | er adjus                            | tment.                                |                            |  |  |                 |
| Obse           | rved damag                               | jed foo                     | d contain                            | ers. Dis                            | carded. D                             | Discussed.                 |  |  |                 |
| 40             | □ OUT                                    | ■ IN                        |                                      |                                     | □ cos                                 | □ REP                      | 40 Single-service/use; pro                                 | operly stored, and used  |                 |
| 41             | □ OUT                                    | ■ IN                        | □ NO                                 | □ NA                                | □ cos                                 | □ REP                      | 41 Original container labe                                 | eling (Bulk Food)  |                 |
| 42             | ■ OUT                                    | □IN                         | □ NO                                 |                                     | □ cos                                 | □ REP                      | 42 Non-food contact surfa                                  | aces clean   | 5/4/20          |
| 228.1<br>frequ | ent cleaning                             | od-con<br>g shall b         | e constru                            | ucted of                            | a corrosio                            | n-resistant,               | nonabsorbent, and smooth mat                               | d to splash, spillage, or other food soiling or that requirerial   | е               |
|                |  |                             |                                      |                                     |                                       |                            |  |  |                 |

Follow up : Yes Followup Date: 02/07/2020



Activity Date 02/04/2020

Purpose of Inspection ROUTINE INSPECTION

| Lubbock                                 | Establishment<br>CRICKETS DRAFTHO   | Record ID # USE OF LUBBOCK PR0000259  |           |
|---|-------------------------------------|---|-----------|
| OUT = OUT OF COMPLIAN                   | CE IN = IN COMPLIANCE I             | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION        |           |
| 43 ■ OUT □ IN □ NO                      | □ COS □ REP                         | 43 Adequate ventilation, lighting; designated area  | 5/4/20    |
| Violation Comments:                     |                                     |   |           |
| A) 228.174(a)(1) Light bulbs shall be s | shielded, coated, or otherw         | ise shatter-resistant   |           |
| Observed bare light bulbs in dry storag | je area. Provide covers. [          | Discussed. Next regular inspection.   |           |
| B) 228.177(1) The light intensity shall | be at least 108 lux (10 foo         | t candles)  |           |
| Observed one light fixture unplugged/n  | ıot working in dry storage <i>ເ</i> | area over ice machine. Provide repair. Discussed. Next regular inspection.                  |           |
| 44 □ OUT ■ IN □ NO                      | □ COS □ REP                         | 44 Garbage & refuse properly disposed/maintained  |           |
| 45 ■ OUT □ IN □ NO                      | □ COS □ REP                         | 45 Physical facilities installed/maintained/clean   | 5/4/20    |
| Violation Comments:                     |                                     |   |           |
| A) 228.186(a) Repairing. The physical   | facilities shall be maintain        | ed in good repair   |           |
| Observed damaged gaskets on reach-      | in freezer across from grills       | s. Replace and maintain clean and sanitized. Discussed. Next regular inspection.            |           |
| B) 228.173(a) Cleanability. Floor, wall | ceiling constructed installe        | ed are smooth and easily cleanable  |           |
| Observed damaged floors in kitchen ar   | nd ware wash area. Provid           | de seal. Discussed. 1 year  |           |
| C) 228.186(f) Drying mops               |                                     |   |           |
| Observed mop, not in use, stored in me  | op bucket. Mops must be             | stored either head up or hung to allow for proper air drying. Discussed. Corrected on site. |           |
| 46 ■ OUT □ IN □ NO                      | □ COS □ REP                         | 46 Toilet facilities; constructed/supplied/clean  | 5/4/20    |
| Violation Comments:                     |                                     |   |           |
| A) 228.152(h) Toilet room receptacle,   | covered                             |   |           |
| Observed no covered trash can in emp    | oloyee restroom. Provide.           | Discussed. Next regular inspection.   |           |
| B) 228.147(b) Toilets and urinals       |                                     |   |           |
| Observed missing toilet lid. Provide. [ | Discussed Next regular in           | spection  |           |
| 47 □ OUT ■ IN □ NO □ N                  |                                     | 47 Other violations   |           |
|   |                                     | Measured Observations   |           |
| raw hamburger patties WIC 37.00 De      | grees Fahrenheit                    |   |           |
| refried beans WIC 37.00 Degrees Fa      | hrenheit                            |   |           |
| ranch dressing WIC 38.00 Degrees F      |                                     |   |           |
| sliced tomatoes WIC 38.00 Degrees       |                                     |   |           |
| salsa WIC 39.00 Degrees Fahrenheit      | t .                                 |   |           |
|   |                                     | Overall Inspection Comments   |           |
| Note: Facility was not in operation a   | at time of inspection.              |   |           |
|   |                                     |   |           |
| Inspection Result: VIOLA                | TION                                | Required Action: NEXT REGULAR   |           |
|   |                                     | INSPECTION  |           |
|   |                                     | Signatures  |           |
| Sairin Dicasor                          |                                     | Can to the  |           |
| l <del></del>                           | I RSIT CPO                          | Chance Brundrett Assistant manager  |           |
|   |                                     | Follow up : Yes Followup Date: 0  | 2/07/2020 |

|                  | Lul                 | obe     | ock     | L      | 625 13TH<br>ubbock, TX<br>806) 775-2 |                       | 05             | No          | of Violations of Repeat   | 0           | Fo      | Priority<br>oundation:   | 2    | Score                           |
|------------------|---------------------|---------|---------|--------|--------------------------------------|-----------------------|----------------|-------------|---------------------------|-------------|---------|--------------------------|------|---------------------------------|
|                  |                     |         | TEXAS   | S      |                                      |                       |                |             | Time In                   | 1:15 pm     |         | Core:                    | 1    | 5                               |
| Activi<br>02/04/ | ty Date<br>2020     |         |         |        | spection<br>SPECTION                 |                       |                |             | Time Out                  | 3:45 pm     | Tot. Mi | inutes:                  | 150  | <b>J</b>                        |
|                  | ishment<br>ŒTS DRAF | THOU    | SE OF   |        | Address<br>2412 BF                   | s<br>Roadway          |                |             | City/State<br>LUBBOCK, TX |             | •       | <b>Zip Code</b><br>79401 |      | <b>Telephone</b> (806) 744-4677 |
| Record           |                     |         |         |        | Permit H                             | Holder<br>ETS OF LUBB | BOCK, LLC      |             | est. Type<br>BAR          |             |         | Risk Cate<br>FR01        | gory |                                 |
|                  | OUT                 | T = OUT | OF COMP | LIANCE | IN = IN C                            | OMPLIANCE I           | NO = NOT OBSER | RVED NA     | = NOT APPLICABLE          | COS = CORRE | CTED ON | SITE REP                 | REPE | AT VIOLATION                    |
|                  |                     |         |         |        |                                      |                       |                | PRIOF       | RITY                      |             |         |                          |      |                                 |
| 1                | □ OUT               | □IN     | □ NO    | ■ NA   | □ cos                                | □ REP                 | 01 Proper co   | oling tim   | e and temperature         |             |         |                          |      | I                               |
| 2                | □ OUT               | ■ IN    | □NO     | □NA    | □ cos                                | □ REP                 | 02 Proper co   | old holdin  | g temperature (41 F /     | 45 F)       |         |                          |      |                                 |
| 3                | □ OUT               | □IN     | □ NO    | ■ NA   | □ cos                                | □ REP                 | 03 Proper ho   | t holding   | temperature (135 F)       |             |         |                          |      |                                 |
| 4                | □ OUT               | □IN     | □ NO    | ■ NA   | □ cos                                | □ REP                 | 04 Proper co   | oking tim   | ne and temperature        |             |         |                          |      |                                 |
| 5                | □ OUT               | □IN     | □ NO    | ■ NA   | □ cos                                | □ REP                 | 05 Proper rel  | heating f   | or hot holding 165 F i    | n 2 hr.     |         |                          |      |                                 |
| 6                | □ OUT               | □IN     | □NO     | ■ NA   | □ cos                                | □ REP                 | 06 Time as C   | Control; p  | rocedures/records         |             |         |                          |      |                                 |
| 7                | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 07 Approved    | source;     | Condition/parasite de     | estruction  |         |                          |      |                                 |
| 8                | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 08 Food rece   | eived at p  | roper temperature         |             |         |                          |      |                                 |
| 9                | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 09 Separated   | d & prote   | cted; contamination p     | revented    |         |                          |      |                                 |
| 10               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 10 Contact s   | urfaces/r   | eturnables; clean & s     | anitized    |         |                          |      |                                 |
| 11               | □ OUT               | ■ IN    | □ NO    | □NA    | □ cos                                | □ REP                 | 11 Proper dis  | sposition   | returned/served/reco      | ondition    |         |                          |      |                                 |
| 12               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 12 Managem     | nent, emp   | oloyees; knowledge &      | reporting   |         |                          |      |                                 |
| 13               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 13 Proper us   | se of resti | riction and exclusion     |             |         |                          |      |                                 |
| 14               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 14 Hands cle   | eaned an    | d properly washed / 0     | Glove use   |         |                          |      |                                 |
| 15               | □ OUT               | ■ IN    | □ NO    | □ NA   | □ cos                                | □ REP                 | 15 No bare h   | nand cont   | act w/RTE or approv       | ed method   |         |                          |      |                                 |
| 16               | □ OUT               | ■ IN    |         | □ NA   | □ cos                                | □ REP                 | 16 Pasteuriz   | ed foods    | used; prohibited not      | offered     |         |                          |      |                                 |
| 17               | □ OUT               | ■ IN    |         | □ NA   | □ cos                                | □ REP                 | 17 Additives   | approve     | d/used Washing fruit      | s/veg       |         |                          |      |                                 |
| 18               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 18 Toxic sub   | stances;    | identified/stored/used    | d           |         |                          |      |                                 |
| 19               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 19 Water; ap   | proved s    | ource; plumbing, bac      | kflow       |         |                          |      |                                 |
| 20               | □ OUT               | ■ IN    |         |        | □ cos                                | □ REP                 | 20 Approved    | l Sewage    | / Wastewater dispos       | al          |         |                          |      |                                 |
| - I              |                     |         |         |        |                                      |                       |                |             | UNDATION                  |             |         |                          |      |                                 |
| 21               | OUT                 |         |         |        | □ cos                                |                       |                |             | onstration / duties / C   |             |         |                          |      |                                 |
| 22               | OUT                 |         |         |        | □ cos                                |                       |                |             | nauthorized persons       | ·           |         |                          |      |                                 |
| 23               | OUT                 |         |         | □ NA   | □ COS                                |                       |                |             | r available; adequate     | ·           |         |                          |      |                                 |
| 24               | OUT                 |         |         |        | □ COS                                |                       |                |             | shellstock/destruction    |             |         |                          |      |                                 |
| 25               | □ OUT               |         |         |        | □ COS                                |                       |                |             | ariance, specialized /    |             |         |                          |      |                                 |
| 26               |                     |         |         |        | □ COS                                |                       |                |             | er advisories, Allerge    |             |         |                          |      |                                 |
| 27               | □ OUT               |         |         |        |                                      |                       | ·-             |             | thod used; equipmen       | ı aucyuale  |         |                          |      | 2/14                            |
| 27<br>28         | ■ OUT               | ⊔ IIV   | L INO   | ⊔ IVA  | ■ COS                                |                       | Zo Froper da   | ate markii  | ng and disposition        |             |         |                          |      | 2/14                            |

Follow up : Yes Followup Date: 05/04/2020



Activity Date

Purpose of Inspection
ROUTINE INSPECTION

|           | T             | ■ Ci     | ty of 🖥     |           | 02/04/202  | :0           | NOUTINE INSPECTION   |               |
|-----------|---------------|----------|-------------|-----------|------------|--------------|--|---------------|
|           | Lul           | าท       | ock         | 7         | Establish  | nment        | Record ID #  |               |
|           | Lui           |          | TEX         | 4.5       | CRICKE     | TS DRAFTH    | HOUSE OF LUBBOCK PR0003998   |               |
|           |               |          |             |           |            |              |  |               |
|           | TUO           | = OUT    | OF COM      | PLIANCE   | IN = IN C  | OMPLIANCE    | E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO  | NC            |
| 31        | ■ OUT         | ПІМ      |             |           | ■ COS      | ПRFP         | 31 Handwash facilities; accessible/supplied/used   | 2/14/20       |
|           | tion Comme    |          |             |           | - 000      |              | 0 / / напалами должом, асобородно акрупов, асобородно в напалами должно в напалами д | 27 . 1720     |
|           |               |          |             |           |            |              |  |               |
| 228.1     | 75(c) Hand    | drying   | provisior   | ١.        |            |              |  |               |
| Obse      | rved no pap   | er towe  | els at only | v hand s  | ink in bar | Provided     | . Discussed.   |               |
| 32        | □ OUT         |          |             |           |            | □ REP        | 32 Food & non-food contact surfaces cleanable/use  |               |
| 33        | □ OUT         | ■ IN     | □NO         | □NA       | □ cos      | □ REP        | 33 Warewashing facilities & Service sink provided  |               |
|           |               |          |             |           |            |              | CORE   |               |
| 34        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 34 Evidence of contamination; insect/rodent/other  |               |
| 35        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 35 Personal Cleanliness; eating/drinking/tobacco   |               |
| 36        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 36 Wiping clothes; properly used and stored  |               |
| 37        | □ OUT         | ■ IN     | □ NO        | □NA       | □ cos      | □ REP        | 37 Environmental contamination   |               |
| 38        | □ OUT         | ■ IN     | □ NO        | □NA       | □ cos      | □ REP        | 38 Approved thawing method   |               |
| 39        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 39 Utensils/equipment/linens; used/stored/handled  |               |
| 40        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 40 Single-service/use; properly stored, and used   |               |
| 41        | □ OUT         | ■ IN     | □NO         | □NA       | □ cos      | □ REP        | 41 Original container labeling (Bulk Food)   |               |
| 42        | ■ OUT         | □IN      | □NO         |           | □ cos      | □ REP        | 42 Non-food contact surfaces clean   | 5/4/20        |
| Viola     | tion Comme    | ents:    |             |           |            |              |  |               |
| 228 1     | 14(c) Nonfo   | od-con   | tact curf   | aces of s | auinment   | shall he cle | eaned at a frequency necessary to preclude accumulation of soil residues   |               |
| 220.1     | 14(0)1101110  | 00-0011  | taot sant   | 1003 01 0 | quipinent  | Shall be ole | earned at a frequency hosessary to presided desarrandien of soft residues  |               |
| Obse      | rved soiled \ | valls ur | nder bar    | area. M   |            |              | nitized. Discussed. Next regular inspection.   |               |
| 43        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 43 Adequate ventilation, lighting; designated area   |               |
| 44        | □ OUT         | ■ IN     |             |           | □ cos      | □ REP        | 44 Garbage & refuse properly disposed/maintained   |               |
| 45        | □ OUT         |          |             |           |            | □ REP        | 45 Physical facilities installed/maintained/clean  |               |
| 46        | □ OUT         |          |             |           |            | □ REP        | 46 Toilet facilities; constructed/supplied/clean   |               |
| 47        | □ OUT         | ■ IN     |             | □ NA      | □ cos      | □ REP        | 47 Other violations  |               |
|           |               |          |             |           |            |              | Measured Observations  |               |
| milk      | reach-in co   | oler 38  | .00 Degr    | ees Fah   | renheit    |              |  |               |
|           |               |          |             |           |            |              | Overall Inspection Comments  |               |
|           |               |          |             |           |            |              |  |               |
| No (      | Overall Inspe | ection ( | Commen      | ts        |            |              |  |               |
|           |               |          |             | -         |            |              |  |               |
|           | Insp          | ection   | Result: V   | /IOLATIC  | NC         |              | Required Action: NEXT REGULAR  |               |
|           |               |          |             |           |            |              | INSPECTION   |               |
|           |               |          |             |           |            |              | Signatures   |               |
|           |               |          |             |           |            |              | duffeet  |               |
| <u>\$</u> | urin K        | )ic      | 1000        | _         |            |              | Composition of the composition o |               |
| <u> </u>  |               |          |             |           | OUT ODG    |              | Oleman Parada III  |               |
| JACK      | IE DICKSO     | N        |             | EH2 I F   | RSIT CPO   |              | Chance Brundrett Assistant manager   |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              |  |               |
|           |               |          |             |           |            |              | Follow up : Yes Followup Date  | e: 05/04/2020 |

|  |  |   |                |  | ntal Health Departm<br>ST, SUITE 105  | ment N   | No. of Violations  | 1  |            | Priority:              | 1       |            |        |
|--|--|---|----------------|--|---|--|--|--|------------|------------------------|---------|------------|--------|
|  | Lubb   | $\overset{	ext{ity of }}{\operatorname{ock}}$ | L              | ubbock, T.<br>306) 775-2                         | X 79401   |  | lo. of Repeat<br>/iolations  | 0  | Fo         | Priority<br>oundation: | 0       | S          | core   |
| Y  |  | TEXA  | \$             |  |   |  | Time In  | 11:38 am   |            | Core:                  | 0       |            | 3      |
|  | rity Date<br>7/2020  |   |                | spection<br>SPECTION                             | I   |  | Time Out   | 12:10 pm   | Tot. Mi    | nutes:                 | 32      |            |        |
|  | olishment  |   |                | Address  |   |  | City/State   |  |            | Zip Code               |         | Telephon   |        |
| _  | AR GENERAL #1  | 375   |                |  | DE RD 20  |  | LUBBOCK, TX  |  |            | 79416                  |         | (806) 793  | -2824  |
|  | rd ID #<br>03060   |   |                | Permit I<br>DOLGE                                | ncorp of Texas  | S, INC   | Est. Type<br>GROCERY   |  |            | Risk Cated<br>FR01     | gory    |            |        |
|  | OUT = OU   | F OF COMP                                     | PLIANCE        | IN = IN C  | OMPLIANCE NO = N  | NOT OBSERVED N   | NA = NOT APPLICABLE (  | COS = CORREC   | CTED ON    | SITE REP =             | REPE    | AT VIOLATI | ON     |
|  |  |   |                |  |   | PRIC   | DRITY  |  |            |                        |         |            |        |
| 1  |  | □ NO  | ■ NA           | □ cos  |   |  | ime and temperature  |  |            |                        |         |            |        |
| 2  | □ OUT ■ IN   |   | □ NA           | □ cos  |   | •  | ling temperature (41 F /   | ,  |            |                        |         |            |        |
| 3  | OUT DIN  |   | ■ NA           | □ cos  |   | •  | ng temperature (135 F)   |  |            |                        |         |            |        |
| 4  | OUT DIN  |   | ■ NA           | □ cos  |   |  | time and temperature   |  |            |                        |         |            |        |
| 5  | OUT OIN  |   |                | □ cos  |   | •  | g for hot holding 165 F i  | n 2 hr.  |            |                        |         |            |        |
| 6  | OUT OIN  |   | ■ NA           | □ cos  |   |  | ; procedures/records   |  |            |                        |         |            |        |
| 7  | □ OUT ■ IN   |   |                | □ COS  |   |  | e; Condition/parasite de   | estruction   |            |                        |         |            |        |
| 8  | □ OUT ■ IN   |   |                | □ COS  |   |  | t proper temperature   |  |            |                        |         |            |        |
| 9  | □ OUT ■ IN   |   |                | □ COS  |   | <u> </u>   | tected; contamination p  |  |            |                        |         |            |        |
| 10   | □ OUT ■ IN   |   |                | □ cos  |   |  | s/returnables; clean & s   |  |            |                        |         |            |        |
| 11   | ■ OUT □ IN   | □ NO  | □NA            | ■ COS  | □ REP 11  | 1 Proper disposition   | on; returned/served/reco   | ondition   |            |                        |         |            | 2/10/2 |
| 228.8  |  | ds. Heavil                                    |                |  | d canned foods, or  | without the manu   | egetables, soup, conder<br>facturer's complete laboration<br>mployees; knowledge &   | eling  | nt to back | for return c           | redit.  |            | ı      |
| 228.8<br>12<br>13  | 33(e) Damaged foo ☐ OUT ■ IN ☐ OUT ■ IN  | ds. Heavil                                    |                | eam-dente<br>□ COS<br>□ COS                      | d canned foods, or  REP 12  | without the manu<br>2 Management, er<br>3 Proper use of re   | facturer's complete lab<br>mployees; knowledge &<br>striction and exclusion  | eling<br>reporting   | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14  | 33(e) Damaged foc<br>□ OUT ■ IN<br>□ OUT ■ IN  | ds. Heavil                                    | y rim/se       | am-dente   | d canned foods, or ☐ REP 13 ☐ REP 14  | without the manu<br>2 Management, er<br>3 Proper use of re<br>4 Hands cleaned a  | ifacturer's complete lab<br>imployees; knowledge &<br>striction and exclusion<br>and properly washed / 0   | eling<br>reporting<br>Glove use  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14  | 33(e) Damaged foc<br>□ OUT ■ IN<br>□ OUT ■ IN<br>□ OUT ■ IN  | ds. Heavil                                    | y rim/se       | am-dente   | d canned foods, or  REP 12  REP 13  REP 14  | without the manu<br>2 Management, er<br>3 Proper use of re<br>4 Hands cleaned a<br>5 No bare hand co   | nfacturer's complete laboration property in the structurer's complete laboration and exclusion and properly washed / Contact w/RTE or approve  | eling<br>reporting<br>Glove use  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15  | 33(e) Damaged foc<br>□ OUT ■ IN<br>□ OUT ■ IN<br>□ OUT ■ IN<br>□ OUT ■ IN<br>□ OUT ■ IN  | ds. Heavil                                    | y rim/se       | eam-dente  | d canned foods, or REP 12 REP 14 REP 15 REP 16 REP 16   | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food  | facturer's complete laboration and exclusion and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not of  | eling reporting  Glove use ed method offered   | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16  | 33(e) Damaged foo  □ OUT ■ IN  | ds. Heavil                                    | y rim/se       | am-dente   | d canned foods, or  REP 13  REP 14  REP 15  REP 16  REP 16  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve  | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not detected.  | eling reporting  Glove use ed method offered s/veg   | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17  | 33(e) Damaged foc  | ds. Heavil                                    | y rim/se       | am-dente COS COS COS COS COS COS                 | d canned foods, or  ☐ REP 13  ☐ REP 14  ☐ REP 15  ☐ REP 16  ☐ REP 17  ☐ REP 18  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approv 8 Toxic substance   | ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not eved/used Washing fruits; identified/stored/used   | eling reporting Glove use ed method offered s/veg  | nt to back | for return c           | redit.  |            |        |
| 12<br>13<br>14<br>15<br>16<br>17<br>18   | 33(e) Damaged foo  □ OUT ■ IN  | ds. Heavil                                    | y rim/se       | am-dente   | d canned foods, or  REP 13  REP 14  REP 15  REP 16  REP 16  REP 17  REP 18  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved  | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not detected.  | eling reporting  Glove use ed method offered s/veg d   | nt to back | for return c           | eredit. |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18  | B3(e) Damaged foo  | ds. Heavil                                    | y rim/se       | am-dente   | d canned foods, or  REP 13  REP 14  REP 15  REP 16  REP 16  REP 17  REP 18  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage  | ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approvids used; prohibited not overly washing fruits; identified/stored/used disource; plumbing, bac  | eling reporting  Glove use ed method offered s/veg d   | nt to back | for return c           | redit.  |            |        |
| 112<br>113<br>114<br>115<br>116<br>117<br>118<br>119<br>20   | B3(e) Damaged foo  | ds. Heavil                                    | y rim/se       | am-dente   | d canned foods, or  REP 13  REP 14  REP 15  REP 16  REP 16  REP 17  REP 18  REP 18  REP 19  REP 20  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewagement of the | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not eved/used Washing fruits; identified/stored/used source; plumbing, bactige / Wastewater dispose  | eling reporting  Glove use ed method offered s/veg d kflow al  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>113<br>114<br>115<br>116<br>117<br>118<br>119<br>220  | B3(e) Damaged foc  | ds. Heavil                                    | □ NA □ NA      | am-dente   | Canned foods, or     REP  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewat PRIORITY F  | ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not exclused Washing fruits; identified/stored/used disource; plumbing, bacing / Wastewater dispos   | eling reporting  Glove use ed method offered s/veg d kflow al  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20  | 33(e) Damaged foc  □ OUT ■ IN  | ds. Heavil                                    | □ NA □ NA □ NA | am-dente COS COS COS COS COS COS COS COS COS     | Canned foods, or     REP  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand cc 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no  | ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approvides used; prohibited not overly washed washing fruits; identified/stored/used a source; plumbing, bacage / Wastewater disposerons  | eling reporting  Glove use ed method offered s/veg d kflow al  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24  | 33(e) Damaged foc  | ds. Heavil                                    | y rim/se       | am-dente COS | Canned foods, or     REP  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold was   | ufacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approvides used; prohibited not of ed/used Washing fruits; identified/stored/used source; plumbing, bacting for washing fruits; identified/stored/used source; plumbing, bacting / Wastewater disposition / duties / Coundatton / duties / Coundattonics  | eling reporting  Glove use ed method offered s/veg d kflow al  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24  | 33(e) Damaged foc  | ds. Heavil                                    | y rim/se       | am-dente COS | REP   15   REP   16   REP   17   REP   18   REP   19   REP   19   REP   19   REP   19   REP   19   REP   20   REP   20 | without the manual 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold ward 4 Records availab 5 Compliance with  | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approved used; prohibited not over a washing fruits as; identified/stored/used documents of source; plumbing, bacting from the washing fruits and properly washed from the washing fruits and the washing fruits and the washing fruits as; identified/stored/used documents of washing fruits and the washing fruits and washing fruits and the washing fruits and washing fruits a | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP   | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26  | 33(e) Damaged foc  | ds. Heavil                                    | y rim/se       | am-dente COS | REP   15   REP   16   REP   17   REP   18   REP   19   REP   19   REP   19   REP   19   REP   20   REP   20 | without the manual 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold ward 4 Records availab 5 Compliance with 6 Posting of consultations of the same properties of the | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approved used; prohibited not of yed/used Washing fruits; identified/stored/used dounce; plumbing, bacting / Wastewater disposition / duties / Coundation / duties / dutie | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP en label  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27  | OUT   IN  | ds. Heavil                                    | y rim/se       | am-dente COS | Canned foods, or     REP  | without the manu 2 Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand cc 6 Pasteurized food 7 Additives approve 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/nd 3 Hot and Cold wa 4 Records availab 5 Compliance with 6 Posting of consult 7 Proper cooling n  | ifacturer's complete laboraployees; knowledge & striction and exclusion and properly washed / Contact w/RTE or approvides used; prohibited not of ved/used Washing fruits; identified/stored/used disource; plumbing, bacting / Wastewater disposition / duties / Coundation / duties / duties | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP en label  | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27  | OUT   IN  | ds. Heavil                                    | y rim/se       | COS  | Canned foods, or     REP  | without the manual Management, er 3 Proper use of re 4 Hands cleaned at 5 No bare hand co 6 Pasteurized food 7 Additives approved 9 Water; approved 0 Approved Seware PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold water 4 Records availab 5 Compliance with 6 Posting of consult 7 Proper cooling in 8 Proper date man  | ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approveds used; prohibited not eved/used Washing fruits; identified/stored/used disource; plumbing, bacting from the properly washed from the properly washed to source; plumbing, bacting of washed to source; plumbing of washed to source; plumbing and disposition washed to source; plumbing and disposition   | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP en label t adequate   | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27<br>28  | OUT   IN  | ds. Heavil                                    | y rim/se       | COS  | REP   25   REP   26   REP   27   REP   28   REP   28 | without the manual Management, er 3 Proper use of re 4 Hands cleaned at 5 No bare hand co 6 Pasteurized food 7 Additives approved 8 Toxic substance 9 Water; approved 0 Approved Seware PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold water 4 Records availab 5 Compliance with 6 Posting of consultation of the proper cooling in 8 Proper date man 9 Thermometers /   | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approved used; prohibited not eved/used Washing fruits; identified/stored/used disource; plumbing, bacting et / Wastewater disposition / duties / Counce and the councilation of the  | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP en label t adequate   | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27<br>28<br>29<br>30                                  | OUT   IN   OUT   O | ds. Heavil                                    | y rim/se       | COS  | REP   25   REP   26   REP   27   REP   28   REP   29   REP   30   REP   30 | without the manual Management, er 3 Proper use of re 4 Hands cleaned at 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold ward 4 Records availab 5 Compliance with 6 Posting of consulting 7 Proper cooling in 8 Proper date man 9 Thermometers / 0 Food Establishm  | Ifacturer's complete laboration and exclusion and properly washed / Contact w/RTE or approved used; prohibited not object with the contact w/RTE or approved used; prohibited not object with the contact w/RTE or approved used; prohibited not object washing fruits as; identified/stored/used doorce; plumbing, bacting of wastewater disposition of the contact with the contact waste wastewater available; adequated le shellstock/destruction of variance, specialized / umer advisories, Allergemethod used; equipmenting and disposition test strips provided, account Permit (Current & Vernander variance).  | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP en label t adequate  Curate                                 | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27<br>28<br>29<br>30                                  | OUT   IN   OUT   O | ds. Heavil                                    | y rim/se       | COS  | Canned foods, or     REP  | without the manual Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold was 4 Records availab 5 Compliance with 6 Posting of consulty 7 Proper cooling in 8 Proper date manual 9 Thermometers / 0 Food Establishm 1 Handwash facilit  | Ifacturer's complete laborapioyees; knowledge & striction and exclusion and properly washed / Contact w/RTE or approved used; prohibited not overly washing fruits; identified/stored/used disource; plumbing, bacting / Wastewater disposition of the shellstock/destruction of variance, specialized / Jumer advisories, Allergemethod used; equipment wing and disposition test strips provided, actinent Permit (Current & Vities; accessible/supplied   | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel e pressure n/labels HACCP en label t adequate  curate /alid) d/used                 | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27<br>28<br>29<br>30<br>31<br>32                      | OUT   IN   OUT   OUT   IN   OUT   OU | ds. Heavil                                    | y rim/se       | COS  | REP   24   REP   25   REP   26   REP   26   REP   27   REP   26   REP   26   REP   26   REP   26   REP   26   REP   26   REP   27   REP   26   REP   27   REP   28   REP   26   REP   26   REP   27   REP   26   REP   27   REP   28   REP   29   REP   30   REP   31   REP   31   REP   32   REP   33   REP   33   REP   33   REP   34   REP   34 | without the manual Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water, approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold wa 4 Records availab 5 Compliance with 6 Posting of consulty 7 Proper cooling in 8 Proper date mar 9 Thermometers / 0 Food Establishm 1 Handwash facilit 2 Food & non-food  | Ifacturer's complete laboraployees; knowledge & striction and exclusion and properly washed / Contact w/RTE or approved used; prohibited not eved/used Washing fruits; identified/stored/used source; plumbing, bacting / Wastewater disposition / duties / Councet of variance, specialized / umer advisories, Allergemethod used; equipmenthing and disposition test strips provided, actinent Permit (Current & Valies; accessible/supplied disposition contact surfaces clear  | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel repressure n/labels HACCP en label t adequate  curate //alid) d/used nable/use      | nt to back | for return c           | redit.  |            |        |
| 228.8<br>112<br>113<br>114<br>115<br>116<br>117<br>118<br>119<br>220<br>221<br>222<br>223<br>224<br>225<br>226<br>227<br>228<br>229<br>330<br>331<br>332 | OUT   IN   OUT   O | ds. Heavil                                    | y rim/se       | COS  | REP   24   REP   25   REP   26   REP   26   REP   27   REP   26   REP   26   REP   26   REP   26   REP   26   REP   26   REP   27   REP   26   REP   27   REP   28   REP   26   REP   26   REP   27   REP   26   REP   27   REP   28   REP   29   REP   30   REP   31   REP   31   REP   32   REP   33   REP   33   REP   33   REP   34   REP   34 | without the manual Management, er and Management, er and Proper use of re 4 Hands cleaned at 5 No bare hand co 6 Pasteurized food 7 Additives approved 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold ward 4 Records availab 5 Compliance with 6 Posting of consulting 7 Proper cooling in 8 Proper date manual 9 Thermometers / 0 Food Establishm 1 Handwash facilit 2 Food & non-food 3 Warewashing fa   | Ifacturer's complete laboraployees; knowledge & striction and exclusion and properly washed / Contact w/RTE or approved used; prohibited not object with the strict washing fruit from the strict washing and disposition from the strict washing from the | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel repressure n/labels HACCP en label t adequate  curate //alid) d/used nable/use      | nt to back | for return c           | redit.  |            |        |
| 228.8<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20<br>21<br>22<br>23<br>24<br>25<br>26<br>27<br>28<br>29<br>30                                  | OUT   IN   OUT   OUT   IN   OUT   OU | ds. Heavil                                    | y rim/se       | COS  | REP   25   REP   26   REP   26   REP   27   REP   26   REP   27   REP   27   REP   28   REP   26   REP   26   REP   27   REP   28   REP   28   REP   26   REP   27   REP   28   REP   28   REP   28   REP   26   REP   27   REP   28   REP   30   REP   31   REP   32   REP   33   REP   34   REP   35   REP   35 | without the manual Management, er 3 Proper use of re 4 Hands cleaned a 5 No bare hand co 6 Pasteurized food 7 Additives approve 8 Toxic substance 9 Water; approved 0 Approved Sewage PRIORITY F 1 PIC present / de 2 Food Handler/no 3 Hot and Cold was 4 Records availab 5 Compliance with 6 Posting of consulty 7 Proper cooling in 8 Proper date manual 9 Thermometers / 0 Food Establishm 1 Handwash facilit 2 Food & non-food 3 Warewashing fa   | Ifacturer's complete laboraployees; knowledge & striction and exclusion and properly washed / Contact w/RTE or approved used; prohibited not eved/used Washing fruits; identified/stored/used source; plumbing, bacting / Wastewater disposition / duties / Councet of variance, specialized / umer advisories, Allergemethod used; equipmenthing and disposition test strips provided, actinent Permit (Current & Valies; accessible/supplied disposition contact surfaces clear  | eling reporting  Glove use ed method offered s/veg d kflow al  FM /personnel pressure n/labels HACCP en label t adequate  curate /alid) d/used nable/use rovided | nt to back | for return c           | redit.  |            |        |



Activity Date 02/07/2020

Purpose of Inspection
ROUTINE INSPECTION

|      |                           | - CI           | tv of _                   |               | 02/07/202 |           | ROUTINE INSPECTION  |           |
|------|---------------------------|----------------|---------------------------|---------------|-----------|-----------|---|-----------|
|      | Lul                       | h              | ččk                       | -             | Establish | nment     | Record ID #   |           |
| 7    | Lui                       | יטו            | OCK                       |               |           | GENERAL   |   |           |
| •    |                           |                | 1644                      | ()            |           |           |   |           |
|      | ТИО                       | = OUT          | OF COMI                   | PLIANCE       | IN = IN C | OMPLIANCE | E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT      | VIOLATION |
| 5    | □ OUT                     | ■ IN           |                           |               | □ cos     | □ REP     | 35 Personal Cleanliness; eating/drinking/tobacco                                  |           |
| 6    | □ OUT                     | ■ IN           |                           |               | □ cos     | □ REP     | 36 Wiping clothes; properly used and stored                                       |           |
| 7    | □ OUT                     | ■ IN           | □ NO                      | □ NA          | □ cos     | □ REP     | 37 Environmental contamination  |           |
| 88   | □ OUT                     | ■ IN           | □ NO                      | □NA           | □ cos     | □ REP     | 38 Approved thawing method  |           |
| 39   | □ OUT                     | ■ IN           |                           |               | □ COS     | □ REP     | 39 Utensils/equipment/linens; used/stored/handled                                 |           |
| 10   | □ OUT                     | ■ IN           |                           |               | □ cos     | □ REP     | 40 Single-service/use; properly stored, and used                                  |           |
| 11   | □ OUT                     | ■ IN           | □NO                       | □NA           | □ cos     | □ REP     | 41 Original container labeling (Bulk Food)  |           |
| 12   | □ OUT                     | ■ IN           | □NO                       |               | □ cos     | □ REP     | 42 Non-food contact surfaces clean  |           |
| 13   | □ OUT                     | ■ IN           | □NO                       |               | □ cos     | □ REP     | 43 Adequate ventilation, lighting; designated area                                |           |
| 14   | □ OUT                     | ■ IN           | □NO                       |               | □ cos     | □ REP     | 44 Garbage & refuse properly disposed/maintained                                  |           |
| 15   | □ OUT                     | ■ IN           | □NO                       |               | □ cos     | □ REP     | 45 Physical facilities installed/maintained/clean                                 |           |
| 46   | □ OUT                     | ■ IN           | □NO                       |               | □ cos     | □ REP     | 46 Toilet facilities; constructed/supplied/clean                                  |           |
| 17   | □ OUT                     | ■ IN           | □NO                       | □NA           | □ cos     | □ REP     | 47 Other violations   |           |
|      |                           |                |                           |               |           |           |   |           |
|      |                           |                |                           |               |           |           | Measured Observations   |           |
|      |                           |                |                           |               |           |           | Measured Observations   |           |
|      | K RIC 39.00               | _              |                           |               | .;4       |           | Measured Observations   |           |
|      | K RIC 39.00<br>EESE RIC 4 | _              |                           |               | eit       |           |   |           |
|      |                           | _              |                           |               | eit       |           | Measured Observations  Overall Inspection Comments                                |           |
| CHE  | EESE RIC 4                | 0.00 De        | egrees F                  | ahrenhe       | eit       |           |   |           |
| CHE  |                           | 0.00 De        | egrees F                  | ahrenhe       | it        |           |   |           |
| CHE  | Dverall Inspe             | 0.00 Dection ( | egrees F                  | ahrenhe       |           |           | Overall Inspection Comments   |           |
| CHE  | Dverall Inspe             | 0.00 Dection ( | egrees F                  | ahrenhe       |           |           |   |           |
| CHE  | Dverall Inspe             | 0.00 Dection ( | egrees F                  | ahrenhe       |           |           | Overall Inspection Comments  Required Action: NEXT REGULAR INSPECTION             |           |
| CHE  | Dverall Inspe             | 0.00 Dection ( | egrees F                  | ahrenhe       |           |           | Overall Inspection Comments  Required Action: NEXT REGULAR INSPECTION  Signatures |           |
| CHE  | Dverall Inspe             | ection         | egrees F Commen Result: V | ahrenhe<br>ts |           |           | Overall Inspection Comments  Required Action: NEXT REGULAR INSPECTION             |           |
| No C | Overall Inspo             | ection (       | egrees F Commen Result: V | ahrenhe<br>ts |           |           | Overall Inspection Comments  Required Action: NEXT REGULAR INSPECTION  Signatures | -         |

Page 1 of 1

|  |  | nvironmental Health Department<br>625 13TH ST, SUITE 105   | No. of Violations   | 0              | Prior               | ty:     | 0                               |
|--|--|--|---|----------------|---------------------|---------|---------------------------------|
| Lubbo  | ck (8  | ubbock, TX 79401<br>06) 775-2902   | No. of Repeat<br>Violations   | 0              | Prio<br>Foundati    | - I     | 0                               |
|  | TEXAS  |  | Time In   | 2:40 pm        | Co                  | re:     | 0                               |
|  | Purpose of Ins   | spection<br>INSPECTION   | Time Out  | 3:15 pm        | Tot. Minutes:       | 3       | 35                              |
| Establishment<br>DUNKIN DONUTS/BASKIN  | ROBBINS  | Address<br>4328 50TH   | City/State<br>LUBBOCK, TX   |                | <b>Zip Co</b> 79413 | de      | <b>Telephone</b> (806) 686-0825 |
| Record ID #<br>PR0009750   |  | Permit Holder<br>BRANDT STRAVLO  | Est. Type<br>RESTAURANT   |                | Risk 0<br>FR01      | ategory | ,                               |
|  |  | 0  | BSERVATIONS   |                |                     |         | -                               |
| 0 Contact surfaces/returna   | ables; clean &   |  |   |                |                     |         | 2/7/20                          |
| Violation Comments:  |  |  |   |                |                     |         |                                 |
| Reach-in cooler and freezer  | s observed cle   | ean. Waffle table observed in complian   | nce. All complied.  |                |                     |         |                                 |
| 32 Food & non-food contac  | t surfaces cle   | anable/use   |   |                |                     |         | 2/14/20                         |
| Violation Comments:  |  |  |   |                |                     |         |                                 |
| Reach-in cooler gasket is so   | heduled for re   | placement. NRI.  |   |                |                     |         |                                 |
| 37 Environmental contamin  | ation  |  |   |                |                     |         | 5/4/20                          |
| Violation Comments:  |  |  |   |                |                     |         |                                 |
|  | freezer were   | covered, and rack of donuts were cove  | ared Complied   |                |                     |         |                                 |
| ce cream cakes in reach-in   |  |  | sieu. Complieu.   |                |                     |         |                                 |
|  |  |  | srea. Complied.   |                |                     |         | 5/4/20                          |
| 11 Original container labeli   |  |  | sred. Complied.   |                |                     |         | 5/4/20                          |
| 11 Original container labeli<br>Violation Comments:  | ng (Bulk Food  | <b>(</b> )   | see. Complete.  |                |                     |         | 5/4/20                          |
| I1 Original container labelin Violation Comments: Toppings racks and bins we   | n <b>g (Bulk Food</b><br>re observed la                            | <b>(</b> )   | see. Complee.   |                |                     |         |                                 |
| 11 Original container labelin<br>Violation Comments:<br>Toppings racks and bins we<br>12 Non-food contact surfac   | n <b>g (Bulk Food</b><br>re observed la                            | <b>(</b> )   | red. Compled.   |                |                     |         |                                 |
| I1 Original container labeling Violation Comments: Toppings racks and bins we is Non-food contact surfact Violation Comments:  | ng (Bulk Food<br>re observed la<br>es clean                        | l)<br>abeled. Complied.  |   |                |                     |         |                                 |
| 11 Original container labeling Violation Comments: Toppings racks and bins were self-toppings racks and bins | ng (Bulk Food<br>re observed la<br>es clean                        | <b>(</b> )   |   |                |                     |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins were self-self-self-self-self-self-self-self-   | ng (Bulk Food<br>re observed la<br>es clean                        | l)<br>abeled. Complied.  |   |                |                     |         | 5/4/20<br>5/4/20<br>5/4/20      |
| 11 Original container labeling Violation Comments: Toppings racks and bins we see the Non-food contact surfact Violation Comments: All complied. Clean the blue see the Violation Comments: Violation Comments:  | ng (Bulk Food<br>re observed la<br>es clean<br>fan above the       | beled. Complied.  rosting table more frequently. Discus  | ssed with PIC.  | um freezers (  | Complied            |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins we see the Non-food contact surfact Violation Comments: All complied. Clean the blue see the Violation Comments: Violation Comments:  | ng (Bulk Food<br>re observed la<br>es clean<br>fan above the       | abeled. Complied.  Frosting table more frequently. Discuss  Manager Certificate were observed po   | ssed with PIC.  | um freezers. ( | Complied.           |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins were served to Non-food contact surfact Violation Comments: All complied. Clean the blue served to Comments: Tother violations Violation Comments: City of Lubbock Permit and   | re observed la es clean fan above the                              | abeled. Complied.  Frosting table more frequently. Discuss  Manager Certificate were observed po   | esed with PIC.<br>osted on South wall by ice crea                                       | um freezers. ( | Complied.           |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins we see the Non-food contact surfact Violation Comments: All complied. Clean the blue see the Violation Comments: Violation Comments:  | re observed la es clean fan above the                              | abeled. Complied.  e frosting table more frequently. Discus  Manager Certificate were observed po  | esed with PIC.<br>osted on South wall by ice crea                                       | ım freezers. ( | Complied.           |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins were seen as a contact surfact Violation Comments: All complied. Clean the blue strong violations Violation Comments: City of Lubbock Permit and  | re observed la es clean fan above the Certified Food               | abeled. Complied.  e frosting table more frequently. Discus  Manager Certificate were observed po  | esed with PIC.  osted on South wall by ice creasured Observations                       | ım freezers. ( | Complied.           |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins were served to Non-food contact surfact Violation Comments: All complied. Clean the blue served to Comments: Tother violations Violation Comments: City of Lubbock Permit and   | re observed la es clean fan above the Certified Food               | abeled. Complied.  e frosting table more frequently. Discus  Manager Certificate were observed po  | esed with PIC.  osted on South wall by ice creasured Observations                       | ım freezers. ( | Complied.           |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins were seen as a contact surfact Violation Comments: All complied. Clean the blue strong violations Violation Comments: City of Lubbock Permit and  | re observed la es clean fan above the Certified Food               | abeled. Complied.  e frosting table more frequently. Discus  Manager Certificate were observed po  | esed with PIC.  osted on South wall by ice creasured Observations                       | ım freezers. ( | Complied.           |         | 5/4/20                          |
| 11 Original container labeling Violation Comments: Toppings racks and bins were seen as a contact surfact Violation Comments: All complied. Clean the blue strong violations Violation Comments: City of Lubbock Permit and  | re observed la es clean fan above the Certified Food ions          | beled. Complied.  frosting table more frequently. Discus  Manager Certificate were observed presented to the complete of the c | osted with PIC.  osted on South wall by ice creasured Observations  Inspection Comments |                | Complied.           | NSPEC   | 5/4/20                          |
| 11 Original container labelin Violation Comments: Toppings racks and bins we 12 Non-food contact surfact Violation Comments: All complied. Clean the blue 17 Other violations Violation Comments: City of Lubbock Permit and  No Temperature Observat  | re observed la es clean fan above the Certified Food ions          | beled. Complied.  frosting table more frequently. Discus  Manager Certificate were observed presented to the complete of the c | osted with PIC.  osted on South wall by ice creasured Observations  Inspection Comments |                |                     | NSPEC   | 5/4/20                          |
| 11 Original container labelin Violation Comments: Toppings racks and bins we 12 Non-food contact surfact Violation Comments: All complied. Clean the blue 17 Other violations Violation Comments: City of Lubbock Permit and  No Temperature Observat  | re observed la es clean fan above the Certified Food ions          | beled. Complied.  frosting table more frequently. Discus  Manager Certificate were observed presented to the complete of the c | osted with PIC.  osted on South wall by ice creasured Observations  Inspection Comments |                |                     | NSPEC   | 5/4/20                          |
| 11 Original container labelin Violation Comments: Toppings racks and bins we 12 Non-food contact surfact Violation Comments: All complied. Clean the blue 17 Other violations Violation Comments: City of Lubbock Permit and  No Temperature Observat  | re observed la es clean fan above the Certified Food ions omplied. | beled. Complied.  frosting table more frequently. Discus  Manager Certificate were observed presented by Meas  Overall   | osted on South wall by ice createured Observations  Inspection Comments  Requ           |                | NEXT REGULAR        | NSPEC   | 5/4/20                          |
| 11 Original container labelin Violation Comments: Toppings racks and bins we 12 Non-food contact surfact Violation Comments: All complied. Clean the blue 17 Other violations Violation Comments: City of Lubbock Permit and  No Temperature Observat  All prior violations were contained in the prior violation were contained.  | re observed la es clean fan above the Certified Food ions omplied. | beled. Complied.  frosting table more frequently. Discuss  Manager Certificate were observed properties.  Overall  D - OWNER   | osted on South wall by ice createured Observations  Inspection Comments  Requ           | ired Action: N | NEXT REGULAR        | NSPEC   | 5/4/20                          |

Follow up: Yes Followup Date: 02/14/2020

Page 1 of 1

|   |                |  |              |                             |                 |   |         | Page 1 of 1                     |
|---|----------------|--|--------------|-----------------------------|-----------------|---|---------|---------------------------------|
|   | N              | Environmental Health Department<br>1625 13TH ST, SUITE 105 | '            | No. of Violations           | 0               | Prior   | ity:    | 0                               |
| Lubb  | ock            | Lubbock, TX 79401<br>(806) 775-2902                        |              | No. of Repeat<br>Violations | 0               | Prio<br>Foundati                                    | - I (   |                                 |
|   | TEXAS          |  |              | Time In                     | 1:46 pm         | Co  | re:     |                                 |
| Activity Date 02/06/2020  |                | of Inspection<br>E INSPECTION                              |              | Time Out                    | 1:55 pm         | Tot. Minutes:                                       |         | 9                               |
| Establishment<br>EDDIE'S BARBEQUE                                 |                | Address<br>1324 E 50TH ST                                  | ,<br>,       | City/State<br>LUBBOCK, TX   |                 | <b>Zip Co</b><br>79404                              |         | <b>Telephone</b> (806) 747-3736 |
| <b>Record ID #</b><br>PR0003619                                   |                | Permit Holder<br>EDWIN DELEVAN                             |              | Est. Type<br>RESTAURANT     |                 | Risk 0<br>FR02                                      | ategory |                                 |
|   |                |  | OBSER        | VATIONS                     |                 |   |         |                                 |
| 32 Food & non-food co  Violation Comments:  Observed all unsealed |                |  |              |                             |                 |   |         | 2/16/20                         |
| 34 Evidence of contam   |                |  |              |                             |                 |   |         | 5/6/20                          |
| Violation Comments:   |                |  |              |                             |                 |   |         |                                 |
| Observed the following A) holes on the wall an                    |                | paired.  |              |                             |                 |   |         |                                 |
| B) weather seal for bac   |                |  |              |                             |                 |   |         | 5/6/20                          |
| 36 Wiping clothes; pro<br>42 Non-food contact so                  |                |  |              |                             |                 |   |         | 5/6/20                          |
| Violation Comments:   | arradoo ordari |  |              |                             |                 |   |         | 0/0/20                          |
| Observed fan cover in   | walk-in-cooler | cleaned and sanitized.                                     |              |                             |                 |   |         |                                 |
|   |                |  | Maasurad (   | Observations                |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
| No Temperature Obs  | ervations      |  |              |                             |                 |   |         |                                 |
|   |                | Ove  | erall Inspec | tion Comments               |                 |   |         |                                 |
| No Overall Inspection   | Comments       |  |              |                             |                 |   |         |                                 |
| Inspection  | n Result: COM  | IPLIED - OWNER   |              | Dogu                        | irod Astion, N  | EVT DECLUAD   | INCDEC  | TION                            |
| тэреспог  | r result. COM  | II LILD - OWNLIN   |              | Requ                        | iired Action: N | EXT REGULAR   | INSPEC  | TION                            |
|   |                |  | Sign         | atures                      |                 |   |         |                                 |
| greg  | stack          | <del>P</del>   |              | 2                           | =               | <b>&gt; 1</b> • • • • • • • • • • • • • • • • • • • |         |                                 |
| NIRAJAN SHRESTHA  | EH             | S I RSIT CPO   |              | Eddie DeLavan               |                 | Owner   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |
|   |                |  |              |                             |                 |   |         |                                 |

Follow up : Yes Followup Date: 02/16/2020

|    | Lul  | ah <sup>Cit</sup> | y of 1.      | 10<br>Lu | 625 13TH<br>ubbock, T                        |           | •              | No.          | of Violations of Repeat      | 4           | Pri               | ority:         | 2    | _                            | ore  |
|----|--|-------------------|--------------|----------|--|-----------|----------------|--------------|------------------------------|-------------|-------------------|----------------|------|------------------------------|------|
| 7  | Lui  | אטנ               | JCK<br>TEXAS | (8       | 306) 775-2                                   | 902       |                | VIOI         | Violations  Time In 10:00 am |             |                   | tion:<br>Core: | 2    |                              |      |
|    | vity Date<br>0/2020                                      |                   |              |          | Inspection VSPECTION                         |           |                |              | Time Out                     | 11:00 am    | Tot. Minutes      |                | 60   | . (                          | 0    |
|    | Stablishment Address GRIFFITH CENTER 5219 CITY BANK PKWY |                   |              |          |  |           |                |              | ty/State<br>JBBOCK, TX       |             | <b>Zip (</b> 7940 | Code<br>08     |      | <b>Telephone</b> (806) 771-3 | 3356 |
|    | ord ID #<br>003149                                       |                   |              |          | Permit Holder Est. Type CITY BANK RESTAURANT |           |                |              |                              |             | Risk<br>FR0       | Cate           | gory |                              |      |
|    | ТИО  | Γ = OUT           | OF COMPL     | IANCE    | IN = IN C                                    | OMPLIANCE | NO = NOT OBSER | RVED NA=     | NOT APPLICABLE               | COS = CORRE | CTED ON SITE      | REP =          | REPE | AT VIOLATIO                  | N    |
|    |  |                   |              |          |  |           |                | PRIOR        | ITY                          |             |                   |                |      |                              |      |
| 1  | REP  |                   |              |          | □ COS  |           |                |              | and temperature              |             |                   |                |      |                              |      |
| 2  | REP OUT  | ■ IN              | □ NO         | □NA      | □ cos  |           | 02 Proper co   | old holding  | temperature (41 F /          | / 45 F)     |                   |                |      |                              |      |
| 3  | □ OUT<br>REP   | ■ IN              | □NO          | □ NA     | □ cos  |           | 03 Proper ho   | ot holding t | emperature (135 F)           |             |                   |                |      |                              |      |
| 4  | □ OUT<br>REP   | ■ IN              | □NO          | □NA      | □ cos  |           | 04 Proper co   | ooking time  | and temperature              |             |                   |                |      |                              |      |
| 5  | □ OUT<br>REP   | ■ IN              | □NO          | □ NA     | □ cos  |           | 05 Proper rel  | heating for  | r hot holding 165 F i        | in 2 hr.    |                   |                |      |                              |      |
| 6  | □ OUT<br>REP   | ■ IN              | □NO          | □ NA     | □ cos  |           | 06 Time as 0   | Control; pro | ocedures/records             |             |                   |                |      |                              |      |
| 7  | □ OUT  |                   |              |          |  | □ REP     |                |              | ondition/parasite de         | estruction  |                   |                |      |                              |      |
| 8  | □ OUT  |                   |              |          | □ cos  | □ REP     |                |              | oper temperature             |             |                   |                |      |                              |      |
| 9  | □ OUT  |                   |              |          | □ cos  | □ REP     | <u> </u>       |              | ted; contamination բ         |             |                   |                |      |                              |      |
| 10 | □ OUT  | ■ IN              |              |          | □ cos  | □ REP     | 10 Contact s   | surfaces/re  | turnables; clean & s         | anitized    |                   |                |      |                              |      |
| 11 | □ OUT<br>REP   | ■ IN              | □ NO         | □NA      | □ cos  |           | 11 Proper dis  | sposition; ı | returned/served/rec          | ondition    |                   |                |      |                              |      |
| 12 | □ OUT  |                   |              |          | □ cos  | □ REP     |                |              | oyees; knowledge 8           | reporting   |                   |                |      |                              |      |
| 13 | □ OUT  |                   |              |          | □ cos  | □ REP     |                |              | ction and exclusion          |             |                   |                |      |                              |      |
| 14 | □ OUT  |                   |              |          | □ cos  | □ REP     |                |              | properly washed / 0          |             |                   |                |      |                              |      |
| 15 | REP  |                   | □NO          |          | □ cos  |           |                |              | ct w/RTE or approv           |             |                   |                |      |                              |      |
| 16 | □ OUT  |                   |              |          | □ cos  |           |                |              | ised; prohibited not         |             |                   |                |      |                              |      |
| 17 | □ OUT  |                   | I            | ⊔NA      | □ cos  |           |                |              | used Washing fruit           |             |                   |                |      |                              |      |
| 18 | □ OUT  |                   |              |          |  | □ REP     |                | ,            | dentified/stored/use         |             |                   |                |      |                              |      |
| 19 | □ OUT  |                   |              |          | □ cos  |           |                | •            | urce; plumbing, bac          |             |                   |                |      |                              |      |
| 20 | □ OUT  | ■ IN              |              |          | □ cos  | LI KEY    | ∠∪ Approved    | ı Sewage /   | Wastewater dispos            | ial         |                   |                |      |                              |      |
|    |  |                   |              |          |  |           |                |              | JNDATION                     |             |                   |                |      |                              |      |
| 21 | □ OUT  | ■ IN              |              | □ NA     | □ cos  |           |                |              | nstration / duties / C       |             |                   |                |      |                              |      |
| 22 | □ OUT  |                   | 1            | □ NA     |  | □ REP     |                |              | authorized persons           | •           |                   |                |      |                              |      |
| 23 | □ OUT  |                   |              |          | □ cos  |           |                |              | available; adequate          | •           |                   |                |      |                              |      |
| 24 | □ OUT  |                   |              |          | □ cos  |           |                |              | hellstock/destruction        |             |                   |                |      |                              |      |
| 25 | □ OUT  |                   |              |          | □ cos  |           | <u> </u>       |              | riance, specialized /        |             |                   |                |      |                              |      |
| 26 | □ OUT  |                   |              |          | □ cos  |           |                |              | r advisories, Allerge        |             |                   |                |      |                              |      |
| 27 | □ OUT  | ■ IN              |              | □ NA     | □ cos  | □ REP     |                |              | nod used; equipmen           | t adequate  |                   |                |      |                              |      |
| 28 | □ OUT<br>REP   |                   |              |          | □ COS  |           | •              |              | g and disposition            |             |                   |                |      |                              |      |
| 29 | □ OUT  |                   |              |          | □ cos  |           |                |              | t strips provided, ac        |             |                   |                |      |                              |      |
| 30 | □ OUT  | ■ IN              |              | □NA      | □ cos  | □ REP     | 30 Food Esta   | ablishment   | t Permit (Current & \        | Valid)      |                   |                |      |                              |      |

Follow up : Yes Followup Date: 02/13/2020



**Activity Date** 

Purpose of Inspection

|              |                             | _ Ci                             | ty of 🖫                              |                                     | 01/30/202                                  | 0                            | ROUTINE INSPECTION  |          |
|--------------|-----------------------------|----------------------------------|--------------------------------------|-------------------------------------|--|------------------------------|---|----------|
| V            | Lul                         | obo                              | ock                                  | L S                                 | <b>Establish</b><br>GRIFFITH               | ment<br>H CENTER             | <b>Record ID #</b> PR0003149  |          |
|              | ОИТ                         | Γ = OUT                          | OF COM                               | PLIANCE                             | IN = IN C                                  | OMPLIANCE                    | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION  | ON       |
| 31           | ■ OUT                       | □IN                              |                                      |                                     | □ cos                                      | □ REP                        | 31 Handwash facilities; accessible/supplied/used  | 2/13/20  |
| Viol         | ation Comme                 | ents:                            |                                      |                                     |  |                              |   | •        |
| l            | SERVED NO I<br>.175(b) Hand |                                  |                                      |                                     |  | SCUSSED. F                   | REPLACED. COS   |          |
| 32           | ■ OUT                       |                                  | <u> </u>                             |                                     | □ cos                                      | □ REP                        | 32 Food & non-food contact surfaces cleanable/use   | 2/13/20  |
| Viol         | ation Comme                 | ents:                            |                                      |                                     |  |                              |   |          |
| 228.<br>subs | stances or imp              | ) Materi<br>part col<br>ess to v | ials that a<br>ors, odo<br>withstand | are used<br>rs, or tas<br>d repeate | d in the cor<br>stes to food<br>ed ware wa | nstruction of<br>d and under | utensils and food-contact surfaces of equipment may not allow the migration of deleterious normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in ned to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, |          |
| 33           | □ OUT<br>REP                | ■ IN                             | □ NO                                 | □ NA                                | □ cos                                      |                              | 33 Warewashing facilities & Service sink provided   |          |
|              | INLF                        |                                  |                                      |                                     |  |                              | 0005  |          |
| 34           | П п оит                     | ■ INI                            |                                      |                                     | □ COS                                      | □ RED                        | CORE  34 Evidence of contamination; insect/rodent/other   | <u> </u> |
| 35           | OUT                         |                                  |                                      |                                     | □ cos                                      |                              | 35 Personal Cleanliness; eating/drinking/tobacco  |          |
| 36           |                             |                                  |                                      |                                     | □ COS                                      |                              | 36 Wiping clothes; properly used and stored   |          |
| 37           | □ OUT<br>REP                | ■ IN                             | □NO                                  | □NA                                 | □ cos                                      |                              | 37 Environmental contamination  |          |
| 38           |                             | ■ IN                             | □NO                                  | □NA                                 | □ cos                                      |                              | 38 Approved thawing method  |          |
| 39           | □ OUT                       | ■ IN                             |                                      |                                     | □ cos                                      | □ REP                        | 39 Utensils/equipment/linens; used/stored/handled   |          |
| 40           | ■ OUT                       | □IN                              |                                      |                                     | □ cos                                      | □ REP                        | 40 Single-service/use; properly stored, and used  | 5/3/20   |
| OBS<br>228.  | .124(a)(3) Sin              | GLE SE                           | vice/ sin                            | gle-use a                           | articles kep                               | ot in the origi              | REARRANGED. DISCUSSED. COS inal protective package or other means of protection   |          |
| 41           | REP                         | ■ IN                             | ⊔NO                                  | ⊔NA                                 | □ cos                                      | Ц                            | 41 Original container labeling (Bulk Food)  |          |
| 42           | ■ OUT                       | □IN                              | □NO                                  |                                     | □ cos                                      | □ REP                        | 42 Non-food contact surfaces clean  | 5/3/20   |
| Viol         | ation Comme                 | ents:                            |                                      |                                     |  |                              |   |          |
| OBS          | SERVED OUT                  | SIDE (                           | OF REAC                              | сн соо                              | LER AND                                    | GASKETS 1                    | TO REACH IN COOLER SOILED. MAINTIAN CLEAN AND SANITIZED. DISCUSSED. NRI.  |          |
|              |                             |                                  |                                      | aces of e                           |  |                              | t free of an accumulation of dust, dirt, food residue, and other debris   | 1        |
| 43           | OUT                         |                                  |                                      |                                     | □ cos                                      |                              | 43 Adequate ventilation, lighting; designated area  |          |
| 44<br>45     | OUT                         |                                  |                                      |                                     | □ cos                                      |                              | 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean  |          |
| 46           | OUT                         | ■ IN                             |                                      |                                     | □ cos                                      |                              | 46 Toilet facilities; constructed/supplied/clean  |          |
| 47           | OUT                         |                                  |                                      | □ NA                                |  |                              | 47 Other violations   | -        |
|              | REP                         |                                  |                                      |                                     |  | _                            |   |          |
|              |                             |                                  |                                      |                                     |  |                              | Measured Observations   |          |
| MI           | LK WIC 36.00                | 0 Degre                          | es Fahr                              | enheit                              |  |                              |   |          |
| sc           | OUP HH 38.00                | 0 Degre                          | es Fahr                              | enheit                              |  |                              |   |          |
| HA           | AM RIC 38.00                | Degre                            | es Fahre                             | enheit                              |  |                              |   |          |
| C⊦           | HICKEN GRIL                 | L 209.0                          | 00 Degre                             | es Fahr                             | enheit                                     |                              |   |          |
|              | MATOES RI                   |                                  | _                                    |                                     | nheit                                      |                              |   |          |
| l            | GGS WIC 39.0                | _                                |                                      |                                     |  |                              |   |          |
| TU           | JRKEY RIC 4                 | 0.00 De                          | egrees F                             | ahrenhe                             | it   |                              |   |          |
|              |                             |                                  |                                      |                                     |  |                              | Overall Inspection Comments   |          |
|              |                             |                                  |                                      |                                     |  |                              |   |          |

Follow up : Yes Followup Date: 02/13/2020

Page 3 of 3



Activity Date 01/30/2020

Establishment
GRIFFITH CENTER

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0003149

| TEXAS GRIFFIIN CENTER  |            | F10003149                 |                       |                    |
|--|------------|---------------------------|-----------------------|--------------------|
| No Overall Inspection Comments  Inspection Result: VIOLATION |            | Required Action: NEXT REC | ZI II AR INSPECTION   |                    |
|  |            | Required Action. NEXT NEC | JOLAN INGI EGITON     |                    |
|  | Signatures |                           |                       |                    |
| gho Sid  | 6          | asa                       | ~                     |                    |
| MATTHEW ELIZONDO EHS II RS CPO                               | PETER      | CHEF                      |                       |                    |
|  |            |                           |                       |                    |
|  |            |                           |                       |                    |
|  |            |                           |                       |                    |
|  |            |                           |                       |                    |
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|  |            |                           |                       |                    |
|  |            | Fo                        | llow up : Yes Followu | p Date: 02/13/2020 |

|          | Tul                 | abe     | y of k       | 162<br>Lub    |            |             | •                        | N                     | lo. of Violations                                    | 0           | Fo        | Priority: Priority undation: | 0    | Scor           |
|----------|---------------------|---------|--------------|---------------|------------|-------------|--------------------------|-----------------------|--|-------------|-----------|------------------------------|------|----------------|
| V        | Lui                 |         | TEXAS        | ,550          | ., 2       |             |                          |                       | Time In  | 3:00 pm     | + .,      | Core:                        | 0    | $\wedge$       |
|          | vity Date<br>7/2020 |         | Purpose o    |               |            |             |                          |                       | Time Out   | 4:30 pm     | Tot. Mi   | nutes:                       | 90   | U              |
|          | blishment           |         | 1011 0 1 011 |               | Address    |             |                          | City/State            |  |             |           | Zip Code                     |      | Telephone      |
|          | S FIELD CON         | NCESS   | ION @ LCU    | -             | Permit H   | 19TH ST     |                          |                       | LUBBOCK, TX  |             |           | 79407203                     |      | (806) 720-7981 |
|          | 004227              |         |              |               |            | RK CORP     |                          |                       | Est. Type<br>CONCESSION                              |             |           | Risk Cate<br>FR01            | gory |                |
|          | OUT                 | Γ = OUT | OF COMPLIAN  | ICE II        | N = IN C   | OMPLIANCE I | NO = NOT OBSER           | RVED N                | IA = NOT APPLICABLE                                  | COS = CORRE | CTED ON S | SITE REP =                   | REPE | EAT VIOLATION  |
|          |                     |         |              |               |            |             |                          | PRIC                  | DRITY  |             |           |                              |      |                |
| 1        | □ OUT               | ■ IN    |              | NA [          | □cos       |             | 01 Proper co             | _                     | me and temperature                                   |             |           |                              |      | T              |
|          | REP                 | - 151   | ENO EN       |               | 7.000      |             | 00 D                     | .   .   .   .   .   . | :  | / 45 E)     |           |                              |      |                |
| 2        | REP                 | ■ IN    |              | NA [          | _ COS      | П           | U2 Proper co             | oia noidi             | ing temperature (41 F /                              | 45 F)       |           |                              |      |                |
| 3        | □ OUT               | ■ IN    |              | NA E          | ⊐ cos      |             | 03 Proper ho             | t holdir              | ng temperature (135 F)                               |             |           |                              |      |                |
| 4        | REP                 | ■ INI   |              | JA F          | 7.009      |             | 04 Proper co             | okina ti              | ime and temperature                                  |             |           |                              |      |                |
| 7        | REP                 | ■ IN    | пио Пі       | vırı L        | _ 008      | П           | o <del>n</del> Froper co | oking li              | ime and temperature                                  |             |           |                              |      |                |
| 5        | □ OUT               | ■ IN    |              | NA [          | □cos       |             | 05 Proper re             | heating               | for hot holding 165 F i                              | n 2 hr.     |           |                              |      |                |
| 6        | REP DOUT            | ■ INI   |              | ЛД Г          | 7 008      | П           | 06 Time as 0             | Control:              | procedures/records                                   |             |           |                              |      |                |
| Ü        | REP                 |         |              | <b>V</b> /\ L | _ 000      | _           | 00 111110 00 0           | Jona 01,              | proceduros/recerus                                   |             |           |                              |      |                |
| 7        | □ OUT               | ■ IN    |              |               | COS        | □ REP       | 07 Approved              | source                | e; Condition/parasite de                             | estruction  |           |                              |      |                |
| 8        | □ OUT               |         |              |               | COS        | □ REP       |                          |                       | proper temperature                                   |             |           |                              |      |                |
| 9        | OUT                 |         |              |               | cos        | □ REP       | <u> </u>                 |                       | tected; contamination p                              |             |           |                              |      |                |
| 10<br>11 | □ OUT               |         |              |               | cos<br>cos | □ REP       |                          |                       | s/returnables; clean & s<br>on; returned/served/reco |             |           |                              |      |                |
|          | REP                 | - 111   |              | √/\ L         | _ 003      | J           | i Toper dis              |                       | , 10.011100/301760/1600                              | 5. IGIGOTI  |           |                              |      |                |
| 12       | □ OUT               | ■ IN    |              |               | cos        | □ REP       | 12 Managem               | nent, en              | nployees; knowledge &                                | reporting   |           |                              |      |                |
| 13       | □ OUT               |         |              |               |            | □ REP       | •                        |                       | striction and exclusion                              |             |           |                              |      |                |
| 14       | □ OUT               |         |              |               |            | □ REP       |                          |                       | and properly washed / (                              |             |           |                              |      |                |
| 15       | REP OUT             | ■ IN    |              | NA [          | ⊐ cos      |             | 15 No bare h             | nand co               | ntact w/RTE or approv                                | ed method   |           |                              |      |                |
| 16       | □ OUT               | ■ IN    |              | IA C          | COS        | □ REP       | 16 Pasteuriz             | ed food               | ls used; prohibited not                              | offered     |           |                              |      |                |
| 17       | □ OUT               | ■ IN    |              | IA C          | cos        | □ REP       | 17 Additives             | approv                | ed/used Washing fruit                                | s/veg       |           |                              |      |                |
| 18       | □ OUT               | ■ IN    |              |               | COS        | □ REP       | 18 Toxic sub             | stances               | s; identified/stored/use                             | d           |           |                              |      |                |
| 19       | □ OUT               | ■ IN    |              |               | COS        | □ REP       |                          |                       | source; plumbing, bac                                |             |           |                              |      |                |
| 20       | □ OUT               | ■ IN    |              |               | COS        | □ REP       | 20 Approved              | Sewag                 | ge / Wastewater dispos                               | al          |           |                              |      |                |
|          |                     |         |              |               |            |             |                          |                       | OUNDATION  |             |           |                              |      |                |
| 21       | □ OUT               |         |              |               |            | □ REP       |                          |                       | monstration / duties / C                             |             |           |                              |      |                |
| 22       | OUT                 |         |              |               |            | □ REP       |                          |                       | unauthorized persons                                 | ·           |           |                              |      |                |
| 23       | □ OUT               |         |              |               |            | □ REP       |                          |                       | ter available; adequate e shellstock/destruction     | •           |           |                              |      |                |
| 24<br>25 | □ OUT               |         | 10           |               |            | □ REP       |                          |                       | variance, specialized /                              |             |           |                              |      |                |
| 25<br>26 | □ OUT               |         |              |               |            | □ REP       | •                        |                       | mer advisories, Allerge                              |             |           |                              |      |                |
| 27       | □ OUT               |         |              |               |            | □ REP       |                          |                       | nethod used; equipmen                                |             |           |                              |      |                |
| 28       | □ OUT               |         |              |               | ⊐ cos      |             | •                        |                       | king and disposition                                 |             |           |                              |      |                |
| 29       | REP DUT             | ■ IN    | ПИ           | JA F          | 1 COS      | □ REP       | 29 Thermom               | eters /               | test strips provided, ac                             | curate      |           |                              |      |                |
| 30       | □ OUT               |         |              |               |            | □ REP       |                          |                       | ent Permit (Current & \                              |             |           |                              |      |                |
| 31       | □ OUT               |         |              |               |            | □ REP       |                          |                       | ies; accessible/supplied                             |             |           |                              |      |                |
| 32       | □ OUT               |         |              |               |            | □ REP       |                          |                       | contact surfaces clear                               |             |           |                              |      |                |

Page 2 of 2



**Activity Date** 

Purpose of Inspection

| 41 □ OUT ■ IN □ NO □ NA □ COS □ 41 Original container labeling (Bulk Food)  REP  |      |               | - Ci    | ity of 🚤  |         | 02/07/202 | 20        | ROUTINE INSPECTION   |          |
|--|------|---------------|---------|-----------|---------|-----------|-----------|--|----------|
| OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION  33  |      | 1111          | าh      | ock       |         | Establis  | nment     | Record ID #  |          |
| CORE   | V,   | Lux           |         | TEXA      | 15      | HAYS FI   | ELD CONCE | ESSION @ LCU PR0004227   |          |
| CORE    4  |      |               |         |           |         |           |           |  |          |
| CORE   |      | OUT           | T = OUT | OF COM    | PLIANCE | in = in c | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA | TION     |
| CORE   | 33   |               | ■ IN    | □NO       | □ NA    | □ cos     |           | 33 Warewashing facilities & Service sink provided                                |          |
|  |      | REP           |         |           |         |           |           |  | <u> </u> |
| S  |      |               |         |           |         |           |           |  |          |
| OUT   IN   NO   NA   COS   REP   36 Wiping clothes; properly used and stored   | 34   | □ OUT         | ■ IN    |           |         | □ cos     | □ REP     | ·  |          |
| OUT     IN   NO   NA   COS     37 Environmental contamination   REP  |      | □ OUT         | ■ IN    |           |         | □ cos     | □ REP     |  |          |
| REP    B   |      | □ OUT         | ■ IN    |           |         | □ cos     | □ REP     |  |          |
| REP  | 7    |               | ■ IN    | □ NO      | □ NA    | □ cos     |           | 37 Environmental contamination   |          |
| OUT   IN   NO   NO   REP   40 Single-service/use; properly stored, and used   OUT   IN   NO   NA   COS   REP   41 Original container labeling (Bulk Food)   REP   42 Non-food contact surfaces clean   OUT   IN   NO   COS   REP   44 Non-food contact surfaces clean   OUT   IN   NO   COS   REP   43 Adequate ventilation, lighting; designated area   OUT   IN   NO   COS   REP   44 Garbage & refuse properly disposed/maintained   OUT   IN   NO   COS   REP   45 Physical facilities installed/maintained/clean   OUT   IN   NO   COS   REP   46 Toilet facilities; constructed/supplied/clean   OUT   IN   NO   NA   COS   REP   46 Toilet facilities; constructed/supplied/clean   OUT   IN   NO   NA   COS   AFP   AFF   Observations   Overall Inspection Comments      Measured Observations   Overall Inspection Comments   Overall Inspection Result: NO VIOLATION   Required Action: NEXT REGULAR INSPECTION   Signatures   Owerall Inspection Comments   Owerall Inspection Comments   Owerall Inspection Comments   Owerall Inspection Comments   Owerall Cow   |      | REP           |         | □ NO      | □NA     | □ cos     |           | 38 Approved thawing method   |          |
| 1  | 39   | □ OUT         | ■ IN    |           |         | □ cos     | □ REP     | • •  |          |
| REP    REP   | 40   |               |         |           |         |           |           |  |          |
| A3   | 41   |               | ■ IN    | □ NO      | □NA     | □ cos     |           | 41 Original container labeling (Bulk Food)                                       |          |
| 44   | 42   | □ OUT         | ■ IN    | □ NO      |         | □ cos     | □ REP     | 42 Non-food contact surfaces clean   |          |
| Signatures   A5   OUT   IN   NO   COS   REP   A5 Physical facilities installed/maintained/clean   A6   OUT   IN   NO   COS   REP   A6 Toilet facilities; constructed/supplied/clean   A7   Other violations   A7   Other vio   | 13   | □ OUT         | ■ IN    | □ NO      |         | □ cos     | □ REP     | 1 , 5 5, 5   |          |
| Action: NEXT REGULAR INSPECTION   Company      | 14   | □ OUT         | ■ IN    | □ NO      |         | □ cos     | □ REP     |  |          |
| Measured Observations  No Temperature Observations  Overall Inspection Comments  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Additional Cos   | 15   | □ OUT         | ■ IN    | □ NO      |         | □ cos     | □ REP     | 45 Physical facilities installed/maintained/clean                                |          |
| Measured Observations  No Temperature Observations  Overall Inspection Comments  no violations observed  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Additionary Authority Au | 16   | □ OUT         | ■ IN    | □ NO      |         | □ cos     | □ REP     | 46 Toilet facilities; constructed/supplied/clean                                 |          |
| No Temperature Observations  Overall Inspection Comments  no violations observed  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address  Addre | 17   |               | ■ IN    | □ NO      | □ NA    | □ cos     |           | 47 Other violations  |          |
| No Temperature Observations  Overall Inspection Comments  no violations observed  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address  Marketian Address  Addr |      | REP           |         |           |         |           |           |  |          |
| No violations observed  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address   |      |               |         |           |         |           |           | Measured Observations  |          |
| No violations observed  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address   |      |               |         |           |         |           |           |  |          |
| no violations observed  Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address   | No   | Temperature   | e Obse  | rvations  |         |           |           |  |          |
| Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address  Addres |      |               |         |           |         |           |           | Overall Inspection Comments  |          |
| Inspection Result: NO VIOLATION  Required Action: NEXT REGULAR INSPECTION  Signatures  Address  Addres |      |               |         |           |         |           |           |  |          |
| Signatures  Harabare   | no   | violations of | bserve  | u         |         |           |           |  |          |
| Signatures  Harabare   |      |               |         |           |         |           |           |  |          |
| Mos of   |      | Insp          | ection  | Result: N | IO VIOL | ATION     |           | Required Action: NEXT REGULAR INSPECTION   |          |
| mos of the one   |      |               |         |           |         |           |           |  |          |
| MATTHEW ELIZONDO EHS II RS CPO  Jennifer Aguirre Employee  |      |               |         |           |         |           |           | Signatures   |          |
| MATTHEW ELIZONDO EHS II RS CPO Jennifer Aguirre Employee   | g    | Mes           |         | 2         | 1       |           |           | J. Come  |          |
| MATTHEW ELIZONDO EHS II RS CPO Jennifer Aguirre Employee   |      |               |         |           |         |           |           |  |          |
|  | 1A I | HEW ELIZO     | ONDO    |           | EHS II  | RS CPO    |           | Jennifer Aguirre Employee  |          |
|  |      |               |         |           |         |           |           |  |          |
|  |      |               |         |           |         |           |           |  |          |
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|  |      |               |         |           |         |           |           |  |          |
|  |      |               |         |           |         |           |           |  |          |

| Priority Priority Foundation Core Tot. Minutes:  Zip Codd 79401 Risk Cat TF15 Zip Cod Serial I DA20V | y 0 1: 0 15 e tegory de | Score 0 Telephone Event Telephone |  |  |  |  |
|--|-------------------------|-----------------------------------|--|--|--|--|
| Foundation Core Tot. Minutes: Zip Cod. 79401 Risk Cat. TF15 Zip Cod. Serial I                        | e 15                    | Telephone  Event Telephone        |  |  |  |  |
| Tot. Minutes:  Zip Cod. 79401  Risk Cat. TF15  Zip Cod. Serial I                                     | e 15 e tegory de        | Telephone  Event Telephone        |  |  |  |  |
| Zip Code<br>79401<br>Risk Cat<br>TF15<br>Zip Code  | e<br>tegory<br>de       | Telephone  Event Telephone        |  |  |  |  |
| 79401 Risk Cat TF15 Zip Cod Serial I   | tegory<br>de<br>Numbe   | Event Telephone                   |  |  |  |  |
| TF15 Zip Co  | de<br>Numbe             | Event Telephone                   |  |  |  |  |
| Serial I   | Numbe                   |                                   |  |  |  |  |
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|  |                         |                                   |  |  |  |  |
| COS 08 Food received at proper temperature   |                         |                                   |  |  |  |  |
| COS 09 Separated & protected; contamination prevented  |                         |                                   |  |  |  |  |
|  |                         |                                   |  |  |  |  |
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|  |                         |                                   |  |  |  |  |

CORE ITEMS



Activity Date 02/07/2020

Establishment 2020 HIPPIE DIPPIE DONUTS Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0013737

|       |      |   |  |   | OUT = IN = NA = NO = COS = REPT =   |   |
|-------|------|---|--|---|---|---|
| □ OUT | ■ IN |   |  | □ cos   | 34 Evidence of contamination; insect/rodent/other   |   |
| □ OUT | ■ IN |   |  | □ cos   | 35 Personal Cleanliness; eating/drinking/tobacco  |   |
| □ OUT | ■ IN |   |  | □ COS   | 36 Wiping clothes; properly used and stored   |   |
| □ OUT | ■ IN | □ NA □  | I NO   | □ cos   | 37 Environmental contamination  |   |
| □ OUT | ■ IN |   | I NO   | □ COS   | 38 Approved thawing method  |   |
| □ OUT | ■ IN |   |  | □ cos   | 39 Utensils/equipment/linens; used/stored/handled   |   |
| □ OUT | ■ IN |   |  | □ cos   | 40 Single-service/use; properly stored, and used  |   |
| □ OUT | ■ IN |   | I NO   | □ COS   | 41 Original container labeling (Bulk Food)  |   |
| □ OUT | ■ IN |   | NO   | □ cos   | 42 Non-food contact surfaces clean  |   |
| □ OUT | ■ IN |   | NO   | □ COS   | 43 Adequate ventilation, lighting; designated area  |   |
| □ OUT | ■ IN |   | NO   | □ cos   | 44 Garbage & refuse properly disposed/maintained  |   |
| □ OUT | ■ IN |   | NO   | □ cos   | 45 Physical facilities installed/maintained/clean   |   |
| □ OUT | ■ IN |   | NO   | □ cos   | 46 Toilet facilities; constructed/supplied/clean  |   |
| □ OUT | ■ IN | □ NA □  | I NO   | □ COS   | 47 Other violations   |   |
|       | OUT  | OUT IN | OUT IN OUT | □ OUT ■ IN □ NA □ NO □ OUT ■ IN □ NA □ NO □ NO □ OUT ■ IN □ NA □ NO □ NO □ OUT ■ IN □ NA □ NO □ OUT ■ IN □ NO | □ OUT ■ IN □ COS □ OUT ■ IN □ COS □ OUT ■ IN □ NA □ NO □ COS □ OUT ■ IN □ NA □ NO □ COS □ OUT ■ IN □ COS □ OUT ■ IN □ NA □ NO □ COS □ OUT ■ IN □ NA □ NO □ COS □ OUT ■ IN □ NA □ NO □ COS □ OUT ■ IN □ NO □ COS | □ OUT         ■ IN         □ COS         34 Evidence of contamination; insect/rodent/other           □ OUT         ■ IN         □ COS         35 Personal Cleanliness; eating/drinking/tobacco           □ OUT         ■ IN         □ NA         □ NO         □ COS         36 Wiping clothes; properly used and stored           □ OUT         ■ IN         □ NA         □ NO         □ COS         37 Environmental contamination           □ OUT         ■ IN         □ NA         □ NO         □ COS         38 Approved thawing method           □ OUT         ■ IN         □ COS         39 Utensils/equipment/linens; used/stored/handled           □ OUT         ■ IN         □ COS         40 Single-service/use; properly stored, and used           □ OUT         ■ IN         □ NA         □ NO         □ COS         41 Original container labeling (Bulk Food)           □ OUT         ■ IN         □ NO         □ COS         42 Non-food contact surfaces clean           □ OUT         ■ IN         □ NO         □ COS         43 Adequate ventilation, lighting; designated area           □ OUT         ■ IN         □ NO         □ COS         44 Garbage & refuse properly disposed/maintained           □ OUT         ■ IN         □ NO         □ COS         45 Physical facilities; constructed/supplied/clean </td |

#### **Measured Observations**

No Temperature Observations

#### **Overall Inspection Comments**

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Jacob Kemmer

Required Action: NOT APPLICABLE

Harm wilson

Signatures

JACOB KEMMER

EHS II RS CPO

| Score          | 0     | Priority:<br>Priority<br>oundation: | Fo      | 1            |                | No. of Violations   |                |           |                     | 16<br>Lu  | ock     | bc       | Lul                      |          |
|----------------|-------|-------------------------------------|---------|--------------|----------------|---------------------|----------------|-----------|---------------------|-----------|---------|----------|--------------------------|----------|
| 4              | 1     | Core:                               |         | 12:30 pm     | Time In        |                     |                |           |                     | s         | TEXA    |          |                          | Y.       |
| •              | 30    | inutes:                             | Tot. Mi | 1:00 pm      | Time Out       |                     |                | I         | spection<br>PECTION | se of Ins |         |          | ity Date<br>3/2020       |          |
| Telephone      |       | Zip Code                            |         |              |                | City/Stat           |                |           | Address             |           |         | N.T.E.D. | olishment                |          |
| (806) 796-8800 |       | 79407203                            |         |              | -              | LUBBOC              |                | 19TH ST   |                     |           |         | NIER     | GRIFFIN CE               |          |
|                | jory  | Risk Cate<br>FR01                   |         |              |                | Est. Type<br>CONCES |                | RK CORP   | Permit I<br>ARAMA   |           |         |          | r <b>d ID #</b><br>00986 |          |
| AT VIOLATION   | REPEA | SITE REP =                          | CTED ON | COS = CORREC | PPLICABLE (    | ED NA = NOT A       | NO = NOT OBSER | OMPLIANCE | IN = IN C           | PLIANCE   | OF COMP | r = OUT  | TUO                      |          |
|                |       |                                     |         |              |                | PRIORITY            |                |           |                     |           |         |          |                          |          |
|                |       |                                     |         |              | mperature      | ing time and te     | 01 Proper co   |           | □ cos               | □ NA      | □NO     | ■ IN     |                          | 1        |
|                |       |                                     |         | 45 F)        | ature (41 F /  | holding tempe       | 02 Proper co   |           | □ COS               | □NA       | □NO     | ■ IN     | REP DUT                  | 2        |
|                |       |                                     |         |              | ature (135 F)  | nolding tempera     | 03 Proper ho   |           | □ cos               | □NA       | □NO     | ■ IN     | □ OUT                    | 3        |
|                |       |                                     |         |              | mperature      | king time and te    | 04 Proper co   |           | □ COS               | □NA       | □NO     | ■ IN     | □ OUT<br>REP             | 4        |
|                |       |                                     |         | n 2 hr.      | lding 165 F ir | eating for hot ho   | 05 Proper rel  |           | □ cos               | □NA       | □NO     | ■ IN     | □ OUT<br>REP             | 5        |
|                |       |                                     |         |              | es/records     | ntrol; procedure    | 06 Time as C   |           | □ COS               | □NA       | □NO     | ■ IN     | □ OUT<br>REP             | 6        |
|                |       |                                     |         | struction    | n/parasite de  | ource; Conditio     | 07 Approved    | □ REP     | □ cos               |           |         | ■ IN     | □ OUT                    | 7        |
|                |       |                                     |         |              | mperature      | ed at proper te     | 08 Food rece   | □ REP     | □ cos               |           |         | ■ IN     | □ OUT                    | 8        |
|                |       |                                     |         |              |                | & protected; co     |                |           | □ cos               |           |         |          | □ OUT                    | 9        |
|                |       |                                     |         |              |                | faces/returnabl     |                | □ REP     |                     |           |         |          | □ OUT                    | 10       |
|                |       |                                     |         | endition     | d/served/reco  | osition; returne    | 11 Proper dis  |           | □ cos               | □NA       | □NO     | ■ IN     | REP                      | 11       |
|                |       |                                     |         | reporting    | knowledge &    | nt, employees;      | 12 Managem     | □ REP     | □ cos               |           |         | ■ IN     | □ OUT                    | 12       |
|                |       |                                     |         |              |                | of restriction ar   | •              | □ REP     | □ cos               |           |         | ■ IN     | □ OUT                    | 13       |
|                |       |                                     |         | love use     | ly washed / G  | ned and proper      | 14 Hands cle   | □ REP     |                     |           |         |          | □ OUT                    | 14       |
|                |       |                                     |         | ed method    | E or approve   | nd contact w/R      | 15 No bare h   |           | □ cos               | □NA       | □ NO    | ■ IN     | □ OUT<br>REP             | 15       |
|                |       |                                     |         | offered      | ohibited not o | l foods used; pr    | 16 Pasteurize  | □ REP     | □ cos               | □NA       |         | ■ IN     | □ OUT                    | 16       |
|                |       |                                     |         | s/veg        | Vashing fruits | oproved/used \      | 17 Additives   | □ REP     | □ cos               | □ NA      |         | ■ IN     | □ OUT                    | 17       |
|                |       |                                     |         |              |                | ances; identifie    |                | □ REP     | □ cos               |           |         | ■ IN     | □ OUT                    | 18       |
|                |       |                                     |         |              |                | oved source; p      |                |           | □ cos               |           |         |          | □ OUT                    | 19       |
|                |       |                                     |         | al           | water dispos   | ewage / Waste       | 20 Approved    | □ REP     | □ COS               |           |         | ■ IN     | □ OUT                    | 20       |
|                |       |                                     |         | - A          |                | Y FOUNDA            |                |           |                     |           |         |          |                          | 0.1      |
|                |       |                                     |         |              |                | t / demonstratio    |                |           | □ COS               |           |         |          | □ OUT                    | 21       |
|                |       |                                     |         |              | •              | er/no unauthor      |                | □ REP     | □ cos               |           |         |          | OUT                      | 22       |
|                |       |                                     |         | •            |                | ld water availat    |                |           | □ cos               |           |         |          | OUT                      | 23       |
|                |       |                                     |         |              |                | ailable shellsto    |                |           | □ COS               |           |         |          | OUT                      | 24       |
|                |       |                                     |         |              | •              | with variance,      | •              | □ REP     | □ COS               |           |         |          | OUT                      | 25       |
|                |       |                                     |         |              |                | onsumer advis       |                | □ REP     | □ cos               |           |         |          |                          | 26<br>27 |
|                |       |                                     |         | . aucyuale   |                | marking and d       | •              |           | □ COS               |           | □NO     |          | □ OUT<br>REP             | 28       |
|                |       |                                     |         | curate       | provided. acc  | ers / test strips   | 29 Thermom     | □ REP     | □ cos               | □NA       |         | ■ IN     | OUT                      | 29       |
| +              |       |                                     |         |              | -              | lishment Permi      |                |           | □ cos               |           |         |          | □ OUT                    | 30       |
|                |       |                                     |         |              | •              | facilities; acces   |                |           | □ cos               |           |         |          | □ OUT                    | 31       |
|                |       |                                     |         |              |                |                     | 32 Food & no   |           | □ cos               |           |         |          | □ OUT                    | 32       |

Page 2 of 2



Activity Date

Purpose of Inspection

|          |                | – Ci    | tv of _   |                 | 02/08/202            |                      | ROUTINE INSPECTION  |        |
|----------|----------------|---------|-----------|-----------------|----------------------|----------------------|---|--------|
| V        | Lul            | obo     | ock       | Z<br>A S        | Establish<br>LCU GRI | nment<br>FFIN CENTER | Record ID #<br>PR0000986  |        |
|          | OUT            | Γ = OUT | OF COM    | PLIANCE         | E IN = IN C          | OMPLIANCE NO         | D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC                  | )N     |
| 33       | □ OUT<br>REP   | ■ IN    | □NO       | □NA             | □ cos                |                      | 33 Warewashing facilities & Service sink provided   |        |
|          | 1              |         |           |                 |                      |                      | CORE  |        |
| 34       | □ О∪Т          | ■ IN    |           |                 | □ cos                | □ REP                | 34 Evidence of contamination; insect/rodent/other   |        |
| 35       | ■ OUT          | □IN     |           |                 | □ cos                | ■ REP                | 35 Personal Cleanliness; eating/drinking/tobacco  | 5/8/20 |
| Viola    | ation Comme    | ents:   |           |                 |                      |                      |   |        |
|          | -              |         |           | -               | -                    | items. Remove        |   |        |
| 36       | □ OUT          |         | ,         | <del>J J,</del> | □ cos                |                      | 36 Wiping clothes; properly used and stored   |        |
| 37       | □ OUT<br>REP   | ■ IN    | □NO       | □ NA            | □ cos                |                      | 37 Environmental contamination  |        |
| 38       | □ OUT<br>REP   | ■ IN    | □NO       | □ NA            | □ cos                |                      | 38 Approved thawing method  |        |
| 39       | □ OUT          | ■ IN    |           |                 | □ cos                | □ REP                | 39 Utensils/equipment/linens; used/stored/handled   |        |
| 40       | □ OUT          |         |           |                 | □ cos                |                      | 40 Single-service/use; properly stored, and used  |        |
| 41       | □ OUT<br>REP   | ■ IN    | □NO       | □ NA            | □ cos                |                      | 41 Original container labeling (Bulk Food)  |        |
| 42       | □ OUT          |         |           |                 |                      | □ REP                | 42 Non-food contact surfaces clean  |        |
| 43       | OUT            |         |           |                 |                      | □ REP                | 43 Adequate ventilation, lighting; designated area  |        |
| 44<br>45 |                | ■ IN    |           |                 | □ COS                | □ REP                | 44 Garbage & refuse properly disposed/maintained  45 Physical facilities installed/maintained/clean |        |
| 46       | □ OUT          |         |           |                 |                      | □ REP                | 46 Toilet facilities; constructed/supplied/clean  |        |
| 47       | <u> </u>       |         |           | □NA             | □ COS                |                      | 47 Other violations   |        |
|          | IXEI           |         |           |                 |                      |                      | Measured Observations   |        |
| bril     | kset hh 145.0  | 00 Degr | ees Fah   | renheit         |                      |                      |   |        |
|          | dog hh 164.    | _       |           |                 |                      |                      |   |        |
| chi      | li hh 139.00 l | Degree  | s Fahrer  | nheit           |                      |                      |   |        |
| SOL      | ur cram ric 35 | 5.00 De | grees Fa  | ahrenhe         | it                   |                      |   |        |
|          |                |         |           |                 |                      |                      | Overall Inspection Comments   |        |
| No       | o violation ob | served  |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      |   |        |
|          | Insp           | ection  | Result: N | NO VIOL         | ATION                |                      | Required Action: NEXT REGULAR INSPECTION  |        |
|          |                |         |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      | Signatures  |        |
| 4        | Me             |         | 3-        | 1               |                      |                      |   |        |
| MAT      | THEW ELIZO     | ODO     |           | EHS II          | RS CPO               |                      | Salvador Aguirre Food Services Director   |        |
|          |                |         |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      |   |        |
|          |                |         |           |                 |                      |                      |   |        |

Follow up : Yes Followup Date: 05/08/2020

Page 1 of 1

|                                  |                    |  |        |                             |                 |        |                        |       | Page 1 of 1                     |
|----------------------------------|--------------------|--|--------|-----------------------------|-----------------|--------|------------------------|-------|---------------------------------|
|                                  |                    | nvironmental Health Department<br>625 13TH ST, SUITE 105 | N      | lo. of Violations           | 0               |        | Priority:              | 0     |                                 |
| Lubb                             | ock (8             | ubbock, TX 79401<br>106) 775-2902                        |        | lo. of Repeat<br>/iolations | 0               | Fo     | Priority<br>oundation: | 0     |                                 |
|                                  | TEXAS              |  |        | Time In                     | 11:20 am        |        | Core:                  | 0     |                                 |
| Activity Date 02/04/2020         | Purpose of Ins     | spection<br>EINSPECTION                                  |        | Time Out                    | 12:00 pm        | Tot. M | inutes:                | 40    |                                 |
| Establishment MAIN EVENT ENTERTA | AINMENT #8         | Address<br>6010 MARSHA SHARP FWY                         |        | City/State<br>LUBBOCK, TX   |                 |        | <b>Zip Code</b> 79423  |       | <b>Telephone</b> (806) 792-3333 |
| <b>Record ID #</b><br>PR0004645  |                    | Permit Holder MAIN EVENT ENTERTAINMENT                   |        | Est. Type<br>RESTAURANT     |                 |        | Risk Cate<br>FR03      | gory  |                                 |
|                                  |                    | OE   | SER    | VATIONS                     |                 |        |                        |       |                                 |
| 39 Utensils/equipment/l          | linens; used/store | d/handled  |        |                             |                 |        |                        |       | 5/4/20                          |
| 47 Other violations              |                    |  |        |                             |                 |        |                        |       | 5/4/20                          |
|                                  |                    | Meası  | ured C | bservations                 |                 |        |                        |       |                                 |
|                                  |                    |  |        |                             |                 |        |                        |       |                                 |
| No Temperature Obse              | ervations          |  |        |                             |                 |        |                        |       |                                 |
|                                  |                    | Overall I  | nspec  | tion Comments               |                 |        |                        |       |                                 |
|                                  |                    |  |        |                             |                 |        |                        |       |                                 |
| No Overall Inspection            | Comments           |  |        |                             |                 |        |                        |       |                                 |
| Inspection                       | Result: COMPLIE    | D OWNER  |        | <b>D</b>                    | in a Anton Ale  | VT DE  |                        | DEOT  | ON                              |
| mspection                        | Result. COMP LIL   | D - OWNER  |        | Requ                        | ired Action: NE | XI REC | JULAR INS              | PECII | ON                              |
|                                  |                    |  | Signa  | atures                      |                 |        |                        |       |                                 |
| besti Me                         | orejan             |  |        | Can                         | ul              | 4      |                        | 2     |                                 |
| LESLIE MORGAN                    | EHS II F           | REHS/RS CPO  |        | Ericson Caldwell            |                 |        |                        |       | <del></del>                     |
|                                  |                    |  |        |                             |                 |        |                        |       |                                 |
|                                  |                    |  |        |                             |                 |        |                        |       |                                 |

|  | Tul  | b  | y of              | 1<br>L  | 625 13TH<br>ubbock, T   |  |  | No. of Violations  No. of Repeat   | 0  | Priority:            | 0      | Score          |
|--|--|--|-------------------|---|---|--|--|--|--|----------------------|--------|----------------|
| 8  | Lul  | יטנ  | JCK               | \$ (8   | 806) 775-2  | 2902   | ŀ  | Violations  Time In  | 1:30 pm  | Foundation:<br>Core: | 0      | 2              |
|  | ity Date   |  |                   |   | spection  | l  |  | Time Out   | 2:30 pm  | Tot. Minutes:        | 60     | <b>.</b>       |
| stab   | lishment   |  |                   |   | Address   |  |  | City/State   |  | Zip Code             |        | Telephone      |
| /ICAL  | ISTER'S DE   | LI #10   | 1078              |   | 6810 MI   | LWAUKEE A  | VE STE 1300  | LUBBOCK, TX  |  | 79424                |        | (806) 577-4349 |
|  | rd ID#   |  |                   |   | Permit I  |  |  | Est. Type  |  | Risk Cate            | gory   |                |
| 'R00   | 12217  |  |                   |   |   |  | GROUP, INC.  | RESTAURANT   |  | FR02                 |        |                |
|  | OUT  | = OUT  | OF COMF           | PLIANCE   | IN = IN C   | OMPLIANCE I  | NO = NOT OBSER   | VED NA = NOT APPLICABLE (  | COS = CORRE  | CTED ON SITE REP     | = REPE | EAT VIOLATION  |
|  |  |  |                   |   |   |  |  | PRIORITY   |  |                      |        |                |
| 1  | □ OUT  | □IN  | ■ NO              | □NA   | □ cos   | □REP   | 01 Proper cod  | oling time and temperature   |  |                      |        |                |
| 2  | □ OUT  | ■ IN   | □NO               | □NA   | □ cos   | □ REP  | 02 Proper col  | ld holding temperature (41 F /   | 45 F)  |                      |        |                |
| 3  | □ OUT  | ■ IN   | □NO               | □NA   | □ cos   | □ REP  | 03 Proper ho   | t holding temperature (135 F)  |  |                      |        |                |
| 4  | □ OUT  | □ IN   | ■ NO              | □NA   | □ cos   | □ REP  | 04 Proper co   | oking time and temperature   |  |                      |        |                |
| 5  | □ OUT  | □IN  | ■ NO              | □NA   | □ cos   | □ REP  |  | neating for hot holding 165 F i  | n 2 hr.  |                      |        |                |
| 6  | □ OUT  | ■ IN   | □NO               | □NA   | □ COS   | □ REP  |  | control; procedures/records  |  |                      |        |                |
| 7  | □ OUT  | ■ IN   |                   |   | □ cos   | □ REP  |  | source; Condition/parasite de  | struction  |                      |        |                |
| 8  | □ OUT  |  |                   |   | □ cos   | □ REP  |  | ived at proper temperature   |  |                      |        |                |
| 9  | □ OUT  |  |                   |   | □ cos   | □ REP  | <u> </u>   | I & protected; contamination p   | revented   |                      |        |                |
| 10 l   |  | I I INI  |                   |   |   |  | 10 Contact su  | irfaces/returnables: clean & s   | anitized   |                      |        | 2/10/          |
|  | ■ OUT  tion Comme  rved dish ma  | ents:  | at 0 ppm          | bleach.   |   | Company calle  |  | urfaces/returnables; clean & s   |  |                      |        | 2/10/:         |
| <b>Violat</b> Obser  | tion Comme<br>rved dish ma<br>18(3)(A) Afte<br>□ OUT   | ents:<br>achine a<br>er being<br>■ IN                          | ı cleanec         | l food-c  | Service of surfact surful COS                                     | company calle<br>faces shall be  | ed and 3 comp sir<br>e sanitized an exp<br>11 Proper dis   | nk will be used until repairs ar<br>posure time of at least 10 seco<br>position; returned/served/reco  | e made.<br>onds for a CH<br>ondition   | LORINE SOLUTION      | l      | 2/10/:         |
| 228.1<br>11  | tion Commerced dish materials 18(3)(A) After DOUT  | ents: achine a er being IN                                     | ı cleanec         | l food-c  | Service of contact surful COS                                     | company calle  | ed and 3 comp sir<br>e sanitized an exp<br>11 Proper dis<br>12 Managem   | nk will be used until repairs an<br>posure time of at least 10 sects<br>sposition; returned/served/reco  | e made.<br>onds for a CH<br>ondition   | LORINE SOLUTION      | l      | 2/10/          |
| 228.1<br>11<br>12  | tion Commerce rved dish material (a)(A) After OUT OUT  | ents:  achine a  er being IN IN                                | ı cleanec         | l food-c  | Service of contact surf   | company calle faces shall be ☐ REP ☐ REP ☐ REP   | ed and 3 comp sir<br>e sanitized an exp<br>11 Proper dis<br>12 Managem<br>13 Proper use  | nk will be used until repairs ar<br>cosure time of at least 10 seco<br>sposition; returned/served/reco<br>ent, employees; knowledge &<br>e of restriction and exclusion  | e made.<br>onds for a CH<br>ondition<br>reporting  | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11<br>12<br>13  | tion Comme rved dish ma  18(3)(A) Afte OUT OUT OUT OUT   | ents:  er being IN IN IN                                       | g cleaned<br>□ NO | i food-ca<br>□ NA                                 | Service of contact surful COS                                     | faces shall be REP REP REP   | ed and 3 comp sires sanitized an exp<br>11 Proper dis<br>12 Managem<br>13 Proper use<br>14 Hands cle   | nk will be used until repairs and prosure time of at least 10 secons position; returned/served/reconsent, employees; knowledge & e of restriction and exclusion aned and properly washed / 0   | e made.  onds for a CH ondition reporting Glove use  | LORINE SOLUTION      | l      | 2/10/          |
| 228.1<br>11<br>12<br>13<br>14  | tion Comme rved dish ma  18(3)(A) Afte OUT OUT OUT OUT OUT OUT   | ents: achine a er being IN IN IN IN IN                         | g cleaned<br>□ NO | i food-ce<br>□ NA<br>□ NA                         | Service of contact surfices of cos                                | aces shall be REP REP REP REP  | ed and 3 comp sires sanitized an exp<br>11 Proper dis<br>12 Managem<br>13 Proper use<br>14 Hands cle<br>15 No bare h   | nk will be used until repairs and soure time of at least 10 sectors of the sector | e made.  onds for a CH ondition reporting Glove use ed method  | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11<br>12<br>13<br>14<br>15                                    | tion Commerce Type dish materials (3)(A) After OUT OUT OUT OUT OUT   | ents: achine a er being IN IN IN IN IN IN                      | g cleaned<br>□ NO | I food-ce   | Service of contact surful COS                                     | company called a cess shall be REP REP REP REP REP   | ed and 3 comp sir<br>e sanitized an exp<br>11 Proper dis<br>12 Managem<br>13 Proper use<br>14 Hands cle<br>15 No bare ha   | oosure time of at least 10 seconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/ | e made.  onds for a CH condition reporting  Glove use ed method offered  | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11<br>12<br>13<br>14<br>15<br>16                              | tion Commerce rved dish material state of the control of the contr | ents: achine a er being IN IN IN IN IN IN IN IN                | g cleaned<br>□ NO | I food-ce   | Service of COS                | aces shall be REP REP REP REP REP REP REP REP  | ed and 3 comp sires sanitized an expension 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare his 16 Pasteurizes 17 Additives a  | oosure time of at least 10 secceposition; returned/served/recoent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit   | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg   | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11<br>12<br>13<br>14<br>15<br>16                              | tion Comme rved dish ma  18(3)(A) Afte  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN IN IN IN IN IN IN IN IN             | g cleaned<br>□ NO | I food-ce   | Service of contact surful COS COS COS COS COS COS COS             | aces shall be REP REP REP REP REP REP REP REP  | ed and 3 comp sires sanitized an expense sanitized and sanitized an expense sanitized and sanitized  | oosure time of at least 10 seconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/reconsposition; returned/served/ | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg   | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11 12 13 14 15 16 17 18                                       | tion Commerce rved dish material state of the control of the contr | ents: achine a er being IN       | g cleaned<br>□ NO | I food-ce   | Service of contact surful COS | aces shall be REP REP REP REP REP REP REP REP REP  | ed and 3 comp sires sanitized an expense sanitized and sanitized and sanitized sanitizatizatizatizatizatizatizatizatizatiz  | nk will be used until repairs and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used  | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d   | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11 12 13 14 15 16 17 18 19                                    | tion Comme rved dish ma  18(3)(A) Afte OUT   | ents: achine a er being IN       | g cleaned<br>□ NO | I food-ce   | Service of contact surful COS COS COS COS COS COS COS             | aces shall be REP REP REP REP REP REP REP REP REP  | ed and 3 comp sires sanitized an expense sanitized and sanitized saniti | oosure time of at least 10 seconosure time of at least 10 seco | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d   | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11 12 13 14 15 16 17 18 19 20                                 | tion Comme rved dish ma  18(3)(A) Afta  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | g cleaned<br>□ NO | □ NA □ NA □ NA                                    | Service of contact surful COS | aces shall be REP  | ed and 3 comp sires sanitized an expense sanitized and sanitized sanitizatizatizatizatizatizatizatizatizatiz   | nk will be used until repairs and consure time of at least 10 secons position; returned/served/reconsent, employees; knowledge & e of restriction and exclusion aned and properly washed / Consumer of the con | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11 12 13 14 15 16 17 18 19 20 21                              | tion Comme rved dish ma  18(3)(A) Afte  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | g cleaned<br>□ NO | I food-c:  NA  NA  NA                             | Service of contact surful cos | acces shall be REP   | ed and 3 comp sires sanitized an experimental sanitized and saniti | posure time of at least 10 seconoscretime of at least 10 seconoscretime; returned/served/reconoscretion; returned/served/reconoscretion; returned/served/reconoscretion; returned/served/reconoscretion; returned/served/reconoscretion; knowledge & e of restriction and exclusion and and properly washed / Control of the cont | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22                              | tion Comme rved dish ma  18(3)(A) Afte  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | g cleaned<br>□ NO | I food-c:  NA  NA  NA  NA                         | Service of cost cost cost cost cost cost cost cost                | aces shall be REP  | ed and 3 comp sires sanitized an expense sanitized and san | nk will be used until repairs and consure time of at least 10 secons position; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Consumer of foods used; prohibited not comproved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater dispositive for the consumer of the consumer | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11<br>12<br>13<br>14<br>15<br>16<br>17<br>18<br>19<br>20      | tion Comme rved dish ma  18(3)(A) Afta  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | g cleaned<br>□ NO | I food-co   | Service of COS  COS COS COS COS COS COS COS COS COS               | acces shall be REP   | ed and 3 comp sires sanitized an expense sanitized an architecture sanitized and sanitized s | nk will be used until repairs and consure time of at least 10 secons position; returned/served/recent, employees; knowledge & e of restriction and exclusion and and properly washed / Consumer of the consume | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24                        | tion Comme rved dish ma  18(3)(A) Afte OUT   | ents: achine a er being IN | g cleaned<br>□ NO | I food-ci I NA | Service of COS  COS COS COS COS COS COS COS COS COS               | company called access shall be REP   | ed and 3 comp sine sanitized an exp 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a  | nk will be used until repairs and consure time of at least 10 sectors position; returned/served/rece ent, employees; knowledge & e of restriction and exclusion aned and properly washed / Coand contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposition of the composition of the | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels  | LORINE SOLUTION      |        | 2/10/          |
| Violati Observation 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 | tion Comme rved dish ma  18(3)(A) Afte  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | g cleaned<br>□ NO | I food-c:  NA  NA  NA  NA  NA  NA  NA             | Service of Cos  Cos Cos Cos Cos Cos Cos Cos Cos Cos               | aces shall be REP  | ed and 3 comp sine sanitized an exp 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance  | nk will be used until repairs and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposition unauthorized persons, and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposition of the waste of the wast | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP  | LORINE SOLUTION      |        | 2/10/          |
| 228.1<br>11 12 13 14 15 16 17 18 19                                    | tion Comme rved dish ma  18(3)(A) Afta  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | g cleaned<br>□ NO | I food-c:  NA  NA  NA  NA  NA  NA  NA  NA         | Service of COS  COS COS COS COS COS COS COS COS COS               | aces shall be REP  | ed and 3 comp sine sanitized an exp 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had 16 Pasteurized 17 Additives and 18 Toxic subsequence 19 Water; app 20 Approved PRIOR 21 PIC presed 22 Food Hand 23 Hot and C 24 Records and 25 Compliance 26 Posting of   | posure time of at least 10 seconoscient, employees; knowledge & e of restriction and exclusion aned and properly washed / Cand contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispose ITY FOUNDATION and / demonstration / duties / Coller/no unauthorized persons, fold water available; adequate available shellstock/destruction ce with variance, specialized / consumer advisories, Allerge   | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP en label                                   | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27               | tion Comme rved dish ma  18(3)(A) Afte  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | J cleaned □ NO    | NA  | COS   | acces shall be REP   | ed and 3 comp sine sanitized an exp 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had the sanitized an exp 16 Pasteurized an exp 17 Additives and an exp 18 Toxic subsection and an exp 20 Approved  PRIOR 21 PIC prese 22 Food Hand and Company and and Company and and Company and and Company  | posure time of at least 10 secces position; returned/served/rece ent, employees; knowledge & e of restriction and exclusion aned and properly washed / Cand contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposed foods used; prohibited not approved/used washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposed for unauthorized persons, and water available; adequate available shellstock/destruction ce with variance, specialized / from summer advisories, Allerge oling method used; equipmen   | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP en label                                   | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28            | tion Comme rved dish ma  18(3)(A) Afte  OUT  OUT  OUT  OUT  OUT  OUT  OUT  OU  | ents: achine a er being IN | J cleaned □ NO    | NA  | Service of COS  COS COS COS COS COS COS COS COS COS               | aces shall be REP  | ed and 3 comp sires sanitized an expense sanitized and sanitized sanitized and sanitized sanitized and sanitized sanitized sanitized and sanitized sanitizatized sanitized sanitized sanitized sanitizatizatized sanitized sanitizatizatizatizat | nk will be used until repairs and consure time of at least 10 secons position; returned/served/reconstruction, returned/served/reconstruction, returned/served/reconstruction, returned/served/reconstruction, returned/served/reconstruction, returned/served/reconstruction, returned/served/served/washed / Consumer advisories, and contact w/RTE or approved foods used; prohibited not consumer approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back served source; plumbing, back serve | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP en label t adequate                        | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27               | tion Comme rved dish ma  18(3)(A) Afte OUT   | ents: achine a er being IN | J cleaned □ NO    | NA  | Service of Cos  Cos Cos Cos Cos Cos Cos Cos Cos Cos               | acces shall be REP   | ed and 3 comp sires sanitized an expense sanitized and sanitized and sanitized sanitizatizatizatizatizatizatizatizatizatiz  | nk will be used until repairs and cosure time of at least 10 secon position; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Cosument and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition unauthorized persons, fold water available; adequate available shellstock/destruction be with variance, specialized / foonsumer advisories, Allerge oling method used; equipmente marking and disposition eters / test strips provided, accepted in the cosumer advisories and the consumer advisories, and the consumer advisories and  | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP en label t adequate                        | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29         | 18(3)(A) After   | ents: achine a er being IN | J cleaned □ NO    | NA  | Service of COS  COS COS COS COS COS COS COS COS COS               | company called access shall be a REP access shall be access sh | ed and 3 comp sine sanitized an exp 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper code 28 Proper date 30 Food Esta   | nk will be used until repairs and cosure time of at least 10 sectors position; returned/served/rece ent, employees; knowledge & e of restriction and exclusion aned and properly washed / Coand contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposition unauthorized persons, fold water available; adequate available shellstock/destruction ce with variance, specialized / consumer advisories, Allerge oling method used; equipmente marking and disposition eters / test strips provided, actablishment Permit (Current & Vablishment Permit (Current & Vablis | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP en label t adequate  curate //alid)        | LORINE SOLUTION      |        | 2/10/          |
| 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30      | tion Comme rved dish ma  18(3)(A) Afte OUT   | ents: achine a er being IN | J cleaned □ NO    | NA  | Service of Cos  Cos Cos Cos Cos Cos Cos Cos Cos Cos               | company called  Caces shall be  CREP   | ed and 3 comp sine sanitized an exp 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had 16 Pasteurized 17 Additives and 18 Toxic subsequence 19 Water; app 20 Approved PRIOR 21 PIC presed 22 Food Hand 23 Hot and C 24 Records and 25 Compliance 26 Posting of 27 Proper cool 28 Proper data 29 Thermome 30 Food Esta 31 Handwash  | nk will be used until repairs and cosure time of at least 10 secon position; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Cosument and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition unauthorized persons, fold water available; adequate available shellstock/destruction be with variance, specialized / foonsumer advisories, Allerge oling method used; equipmente marking and disposition eters / test strips provided, accepted in the cosumer advisories and the consumer advisories, and the consumer advisories and  | e made.  onds for a CH ondition reporting  Glove use ed method offered s/veg d kflow al  FM //personnel pressure n/labels HACCP en label t adequate  curate //alid) d/used | LORINE SOLUTION      |        | 2/10/          |



Activity Date 02/07/2020

Establishment
MCALISTER'S DELL#101078

Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0012217

|     |       |       | TEXA   | 15      | MCALIST   | TER'S DELI# | ELI #101078 PR0012217   |  |
|-----|-------|-------|--------|---------|-----------|-------------|---|--|
|     | OUT   | = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE   | CE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION |  |
| 34  | □ OUT | ■ IN  |        |         | □ cos     | □ REP       | 34 Evidence of contamination; insect/rodent/other                                       |  |
| 35  | □ OUT | ■ IN  |        |         | □ cos     | □ REP       | 35 Personal Cleanliness; eating/drinking/tobacco  |  |
| 36  | □ OUT | ■ IN  |        |         | □ cos     | □ REP       | 36 Wiping clothes; properly used and stored   |  |
| 37  | □ OUT | ■ IN  | □NO    | □NA     | □ cos     | □ REP       | 37 Environmental contamination  |  |
| 38  | □ OUT | ■ IN  | □NO    | □NA     | □ cos     | □ REP       | 38 Approved thawing method  |  |
| 39  | □ OUT | ■ IN  |        |         | □ cos     | □ REP       | 39 Utensils/equipment/linens; used/stored/handled                                       |  |
| 40  | □ OUT | ■ IN  |        |         | □ cos     | □ REP       | 40 Single-service/use; properly stored, and used  |  |
| 41  | □ OUT | ■ IN  | □NO    | □NA     | □ cos     | □ REP       | 41 Original container labeling (Bulk Food)  |  |
| 42  | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP       | 42 Non-food contact surfaces clean  |  |
| 43  | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP       | 43 Adequate ventilation, lighting; designated area                                      |  |
| 44  | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP       | 44 Garbage & refuse properly disposed/maintained  |  |
| 45  | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP       | 45 Physical facilities installed/maintained/clean                                       |  |
| 46  | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP       | 46 Toilet facilities; constructed/supplied/clean  |  |
| 47  | □ OUT | ■ IN  | □NO    | □NA     | □ cos     | □ REP       | 47 Other violations   |  |
|     |       |       |        |         |           |             | Measured Observations   |  |
| 1 - |       |       |        | _       |           |             |   |  |

Cut tomato Cold Prep 40.00 Degrees Fahrenheit

French onion soup H H 140.00 Degrees Fahrenheit

Turkey Cold prep 40.00 Degrees Fahrenheit

Bleach Dish Machine 0.00 Parts Per Million - Comments: service called

Potato Salad Cold prep 40.00 Degrees Fahrenheit

Turkey walk in Cooler 38.00 Degrees Fahrenheit

Corn relish Cold prep 37.00 Degrees Fahrenheit

Quat Sani Bucket 300.00 Degrees Fahrenheit

#### **Overall Inspection Comments**

No Overall Inspection Comments

Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION

|               |                    | Signatures    |
|---------------|--------------------|---------------|
| belli         | Moreyan            | S.S.          |
| LESLIE MORGAN | EHS II REHS/RS CPO | Sandy Salinas |

| Score          | 0     | Priority:<br>Priority<br>oundation: | Fo        | 0            | of Violations<br>of Repeat<br>ations     | No                    | •              |           |                     | 16<br>Lu | ock     | bc       | Luk                    |          |
|----------------|-------|-------------------------------------|-----------|--------------|--|-----------------------|----------------|-----------|---------------------|----------|---------|----------|------------------------|----------|
| 1              | 1     | Core:                               |           | 9:50 am      | Time In                                  |                       |                |           |                     | \$       | TEXA    |          |                        | *        |
| ı              | 40    | inutes:                             | Tot. Mi   | 10:30 am     | Time Out                                 |                       |                | I         | spection<br>PECTION |          |         |          | ity Date<br>s/2020     |          |
| Telephone      |       | Zip Code                            |           |              | ity/State                                |                       |                |           | Address             | -        | IC CDOT | - 4 DAUA | olishment<br>WOOD'S LE |          |
| (806) 993-7768 | 1051  | 79410<br>Risk Cate                  |           |              | JBBOCK, TX<br>st. Type                   |                       |                |           | 4539 34<br>Permit I | l        | IG SPUT | EARININ  | rd ID#                 |          |
|                | y     | FR02                                |           |              | AYCARE                                   |                       |                |           | TAMMY               |          |         |          | 11177                  |          |
| AT VIOLATION   | REPEA | SITE REP =                          | CTED ON S | COS = CORREC | NOT APPLICABLE (                         | RVED NA               | NO = NOT OBSEF | OMPLIANCE | IN = IN C           | PLIANCE  | OF COMP | = OUT    | OUT                    |          |
|                |       |                                     |           |              | ITY                                      | PRIO                  |                |           |                     |          |         |          |                        |          |
|                |       |                                     |           |              | and temperature                          | ooling tin            | 01 Proper co   |           | □ cos               | □ NA     | □NO     | ■ IN     |                        | 1        |
|                |       |                                     |           | 45 F)        | temperature (41 F /                      | old holdir            | 02 Proper co   |           | □ COS               | □NA      | □NO     | ■ IN     | REP DUT                | 2        |
|                |       |                                     |           |              | temperature (135 F)                      | ot holdin             | 03 Proper ho   |           | □ cos               | □NA      | □NO     | ■ IN     | □ OUT                  | 3        |
|                |       |                                     |           |              | e and temperature                        | ooking tir            | 04 Proper co   |           | □ COS               | □NA      | □NO     | ■ IN     | □ OUT<br>REP           | 4        |
|                |       |                                     |           | n 2 hr.      | r hot holding 165 F ir                   | heating               | 05 Proper re   |           | □ cos               | □NA      | □NO     | ■ IN     | □ OUT<br>REP           | 5        |
|                |       |                                     |           |              | ocedures/records                         | Control; <sub> </sub> | 06 Time as 0   |           | □ COS               | □NA      | □NO     | ■ IN     | □ OUT<br>REP           | 6        |
|                |       |                                     |           | struction    | Condition/parasite de                    | l source;             | 07 Approved    | □ REP     | □ cos               |          |         | ■ IN     | □ OUT                  | 7        |
|                |       |                                     |           |              | oper temperature                         | eived at              | 08 Food rec    | □ REP     | □ cos               |          |         | ■ IN     | □ OUT                  | 8        |
|                |       |                                     |           |              | ted; contamination p                     |                       |                |           | □ cos               |          |         |          | □ OUT                  | 9        |
|                |       |                                     |           |              | turnables; clean & sa                    |                       |                |           | □ cos               |          |         |          | □ OUT                  | 10       |
|                |       |                                     |           | endition     | returned/served/reco                     | spositior             | 11 Proper di   |           | □ cos               | □NA      | □NO     | ■ IN     | □ OUT<br>REP           | 11       |
|                |       |                                     |           | reporting    | oyees; knowledge &                       |                       |                | □ REP     | □ cos               |          |         | ■ IN     | □ OUT                  | 12       |
|                |       |                                     |           |              | ction and exclusion                      |                       | •              | □ REP     |                     |          |         |          | □ OUT                  | 13       |
|                |       |                                     |           |              | properly washed / G                      |                       |                | □ REP     |                     |          |         |          | □ OUT                  | 14       |
|                |       |                                     |           | ed method    | act w/RTE or approve                     | nand cor              | 15 No bare l   |           | □ cos               | □NA      | □ NO    | ■ IN     | □ OUT<br>REP           | 15       |
|                |       |                                     |           | offered      | used; prohibited not o                   | ed foods              | 16 Pasteuriz   | □ REP     | □ cos               | □ NA     |         | ■ IN     | □ OUT                  | 16       |
|                |       |                                     |           | s/veg        | /used Washing fruits                     | approve               | 17 Additives   | □ REP     | □ cos               | □ NA     |         | ■ IN     | □ OUT                  | 17       |
|                |       |                                     |           |              | dentified/stored/used                    |                       |                | □ REP     | □ cos               |          |         | ■ IN     | □ OUT                  | 18       |
|                |       |                                     |           |              | ource; plumbing, bacl                    |                       |                |           | □ cos               |          |         |          | □ OUT                  | 19       |
|                |       |                                     |           | al           | / Wastewater disposa                     | l Sewag               | 20 Approved    | □ REP     | □ COS               |          |         | ■ IN     | □ OUT                  | 20       |
|                |       |                                     |           | - A          | UNDATION                                 |                       |                |           |                     |          |         |          |                        | 0.1      |
|                |       |                                     |           |              | nstration / duties / C                   |                       |                |           | □ COS               |          |         |          | □ OUT                  | 21       |
|                |       |                                     |           |              | nauthorized persons/                     |                       |                | □ REP     | □ cos               |          |         |          | □ OUT                  | 22       |
|                |       |                                     |           | •            | available; adequate                      |                       |                |           | □ cos               |          |         |          | OUT                    | 23       |
|                |       |                                     |           |              | shellstock/destruction                   |                       |                |           | □ COS               |          |         |          | □ OUT                  | 24       |
|                |       |                                     |           |              | riance, specialized /                    |                       | •              | □ REP     | □ COS               |          |         |          | OUT                    | 25       |
|                |       |                                     |           |              | er advisories, Allerge                   |                       |                | □ REP     | □ COS               |          |         |          | □ OUT                  | 26<br>27 |
|                |       |                                     |           | auequate     | nod used; equipment<br>g and disposition |                       |                | □ REP     | □ cos               |          |         |          | □ OUT<br>□ OUT<br>REP  | 28       |
|                |       |                                     |           | curate       | t strips provided, acc                   | neters / to           | 29 Thermon     | □ REP     | □ cos               | □NA      |         | ■ IN     | OUT                    | 29       |
|                |       |                                     |           |              | t Permit (Current & V                    |                       |                | □ REP     | □ cos               |          |         |          | □ OUT                  | 30       |
|                |       |                                     |           |              | ; accessible/supplied                    |                       |                |           | □ cos               |          |         |          | □ OUT                  | 31       |
|                |       |                                     |           |              | ontact surfaces clean                    |                       |                |           | □ cos               |          |         |          | □ OUT                  | 32       |

Page 2 of 2



**Activity Date** 

Purpose of Inspection

|       |               | ⊸ Ci     | ty of 🖫    |            | 02/03/202  | 0              | ROUTINE INSPECTION   |        |
|-------|---------------|----------|------------|------------|------------|----------------|--|--------|
|       | Lul           | ٦h       | ÒCk        | 7          | Establish  | ment           | Record ID #  |        |
| V     | Lui           |          | TEX        | 4.5        |            | OOD'S LEAR     | NING SPOT PR0011177  |        |
| •     |               |          | 1607       |            |            |                |  |        |
|       | OUT           | Γ = OUT  | OF COM     | PLIANCE    | IN = IN C  | OMPLIANCE      | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC          | N      |
| 33    | □ OUT<br>REP  | ■ IN     | □ NO       | □ NA       | □ cos      |                | 33 Warewashing facilities & Service sink provided  |        |
|       |               |          |            |            |            |                | CORE   |        |
| 34    | T OUT         | = 151    |            |            | ПСОС       |                | CORE  34 Evidence of contamination; insect/rodent/other                                      |        |
| 35    | OUT           |          |            |            | □ COS      |                | · · · · · · · · · · · · · · · · · · ·  |        |
| 36    | OUT           |          |            |            | □ COS      |                | 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored |        |
|       | OUT           |          | ENO        | - NIA      | □ COS      |                | 37 Environmental contamination   |        |
| 37    | REP           |          |            |            |            |                | ·  |        |
| 38    | □ OUT<br>REP  | ■ IN     | □ NO       | □ NA       | □ COS      |                | 38 Approved thawing method   |        |
| 39    | □ OUT         | ■ IN     |            |            | □ COS      | □ REP          | 39 Utensils/equipment/linens; used/stored/handled  |        |
| 40    | □ OUT         | ■ IN     |            |            | □ cos      | □ REP          | 40 Single-service/use; properly stored, and used   |        |
| 41    | □ OUT         | ■ IN     | □ NO       | □NA        | □ cos      |                | 41 Original container labeling (Bulk Food)   |        |
|       | REP           |          |            |            |            |                |  |        |
| 42    | ■ OUT         | □IN      |            |            | □ cos      | □ REP          | 42 Non-food contact surfaces clean   | 5/3/20 |
| Viola | tion Comme    | ents:    |            |            |            |                |  |        |
| Outsi | de of reach i | in coole | er and ga  | asket to r | each in co | oler soiled. N | Maintain clean and sanitized. Discussed. NRI   |        |
| 228.1 | 113(3) Nonfo  | od-con   | tact surfa | aces of e  | equipment  | shall be kept  | free of an accumulation of dust, dirt, food residue, and other debris                        |        |
| 43    | □ OUT         | ■ IN     |            |            | □ cos      | □ REP          | 43 Adequate ventilation, lighting; designated area   |        |
| 44    | □ OUT         | ■ IN     | □ NO       |            | □ cos      | □ REP          | 44 Garbage & refuse properly disposed/maintained   |        |
| 45    | □ OUT         | ■ IN     | □ NO       |            | □ cos      | □ REP          | 45 Physical facilities installed/maintained/clean  |        |
| 46    | □ OUT         | ■ IN     | □ NO       |            | □ cos      | □ REP          | 46 Toilet facilities; constructed/supplied/clean   |        |
| 47    | □ OUT<br>REP  | ■ IN     | □ NO       | □ NA       | □ COS      |                | 47 Other violations  |        |
|       |               |          |            |            |            |                | Measured Observations  |        |
| gro   | und beef sto  | ve 178   | .00 Degr   | ees Fah    | renheit    |                |  |        |
| milk  | k ric 41.00 D | egrees   | Fahrenh    | neit       |            |                |  |        |
| han   | n ric 40.00 D | egrees   | Fahrenl    | neit       |            |                |  |        |
| egg   | s ric 41.00 E | Degree   | s Fahren   | heit       |            |                |  |        |
|       |               |          |            |            |            |                | Overall Inspection Comments  |        |
|       |               |          |            |            |            |                |  |        |
| No    | Overall Inspe | ection ( | Commen     | ts         |            |                |  |        |
|       | Insn          | ection   | Result: N  | IOT APE    | PLICABLE   |                | Required Action: NEXT REGULAR INSPECTION   |        |
|       |               |          |            |            | 2.07.222   |                | Required Action. NEXT RESIDENT INSPECTION  |        |
|       |               |          |            |            |            |                | Signatures   |        |
|       | na            |          |            | 2          |            |                | $\sim$ $\sim$ $\sim$ $\sim$ $\sim$   |        |
| "     |               |          | 3          |            |            |                | O Joe of   |        |
| MAT   | THEW ELIZO    | ODNC     |            | EHS II     | RS CPO     |                | Tammy Wood Owner   |        |
|       |               |          |            |            |            |                |  |        |
|       |               |          |            |            |            |                |  |        |
|       |               |          |            |            |            |                |  |        |
|       |               |          |            |            |            |                |  |        |
|       |               |          |            |            |            |                |  |        |
|       |               |          |            |            |            |                |  |        |
| I     |               |          |            |            |            |                |  |        |

Follow up : Yes Followup Date: 05/03/2020

| Score                           | 0      | Priority:<br>Priority |           | 0          | No. of Violations                 | No          | •             |                 | 325 13TH<br>ubbock, T | 16<br>Lu | ty of       | L <sup>Cit</sup> | II.                       |          |
|---------------------------------|--------|-----------------------|-----------|------------|-----------------------------------|-------------|---------------|-----------------|-----------------------|----------|-------------|------------------|---------------------------|----------|
|                                 | _      | undation:             | Fo        | 4.45       | /iolations                        | VI          |               | 902             | 806) 775-2            | 8)       | JCK         | )()(             | Lul                       | 1        |
| 3                               | 3      | Core:                 |           | 1:15 pm    | Time In                           |             |               |                 |                       |          | 1           |                  |                           |          |
|                                 | 30     | nutes:                | Tot. Mi   | 1:45 pm    | Time Out                          |             |               | I               | spection<br>PECTION   |          |             |                  | rity Date<br>1/2020       |          |
| <b>Telephone</b> (806) 797-7272 |        | Zip Code<br>79416     | •         |            | City/State<br>LUBBOCK, TX         |             |               | S<br>DE #108 RD | Address               |          | •           | 77 N             | olishment<br>A JOHN'S PIZ |          |
| (800) 191-1212                  | gory   | Risk Cate             |           |            | Est. Type                         |             |               | Holder          | Permit I              |          |             | LZA              | rd ID#                    | Reco     |
| AT VIOLATION                    | DEDE   | FR01                  | OTED ON S | 00 - COPPE | RESTAURANT  NA = NOT APPLICABLE O |             |               | ASSAFUIME       |                       | ILIANICE | OF COME     | - OUT            | 09754                     | PR00     |
| - VIOLATION                     | INLF L | SIIL INLF -           | STED ON C | - CONNE    | NA - NOT AFFEIGABLE C             | (VLD IV     | NO = NOT OBSE | JIVII LIANCE IN | 114 - 114 C           | LIANCL   | OI COMI     | - 001            |                           |          |
| <u> </u>                        |        |                       |           |            | ORITY                             |             | 01 Proper o   |                 | П.СОС                 |          | <b>=</b> NO |                  | ПОПТ                      | 1        |
|                                 |        |                       |           |            | ime and temperature               | oling tin   | o i Proper d  | П               | □ cos                 | ⊔NA      | ■ NO        | ⊔ IN             | REP                       | '        |
|                                 |        |                       |           | 45 F)      | ling temperature (41 F /          | old holdir  | 02 Proper c   |                 | □ cos                 | □NA      | □NO         | ■ IN             | □ OUT<br>REP              | 2        |
|                                 |        |                       |           |            | ng temperature (135 F)            | t holdin    | 03 Proper h   |                 | □ cos                 | □NA      | □NO         | ■ IN             | □ OUT<br>REP              | 3        |
|                                 |        |                       |           |            | time and temperature              | oking tir   | 04 Proper c   |                 | □ cos                 | □NA      | □NO         | ■ IN             | □ OUT<br>REP              | 4        |
|                                 |        |                       |           | n 2 hr.    | g for hot holding 165 F ir        | heating     | 05 Proper re  |                 | □ COS                 | □NA      | ■ NO        | □IN              | □ OUT                     | 5        |
|                                 |        |                       |           |            | ; procedures/records              | Control;    | 06 Time as    |                 | □ COS                 | □NA      | □NO         | ■ IN             | □ OUT                     | 6        |
|                                 |        |                       |           | struction  | e; Condition/parasite des         | source      | 07 Approve    | □ REP           | □ COS                 |          |             | ■ IN             | □ OUT                     | 7        |
|                                 |        |                       |           |            | t proper temperature              | eived at    | 08 Food rec   | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 8        |
|                                 |        |                       |           | revented   | tected; contamination p           | d & prote   | 09 Separate   | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 9        |
|                                 |        |                       |           | anitized   | s/returnables; clean & sa         | urfaces/    | 10 Contact :  | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 10       |
|                                 |        |                       |           | ndition    | on; returned/served/reco          | spositior   | 11 Proper d   |                 | □ cos                 | □NA      | □NO         | ■ IN             | □ OUT<br>REP              | 11       |
|                                 |        |                       |           | reporting  | mployees; knowledge &             | nent, em    | 12 Manager    | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 12       |
|                                 |        |                       |           |            | striction and exclusion           | se of res   | 13 Proper u   | □ REP           | □ COS                 |          |             | ■ IN             | □ OUT                     | 13       |
|                                 |        |                       |           | love use   | and properly washed / G           | eaned ar    | 14 Hands cl   | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 14       |
|                                 |        |                       |           | ed method  | ontact w/RTE or approve           | nand cor    | 15 No bare    |                 | □ cos                 | □NA      | □NO         | ■ IN             | □ OUT<br>REP              | 15       |
|                                 |        |                       |           | offered    | ds used; prohibited not o         | ed foods    | 16 Pasteuriz  | □ REP           | □ cos                 | □ NA     |             | ■ IN             | □ OUT                     | 16       |
|                                 |        |                       |           | •          | ved/used Washing fruits           |             |               | □ REP           | □ cos                 | □ NA     |             | ■ IN             | □ OUT                     | 17       |
|                                 |        |                       |           |            | s; identified/stored/used         |             |               | □ REP           |                       |          |             |                  | □ OUT                     | 18       |
|                                 |        |                       |           |            | d source; plumbing, back          |             | * 1           | □ REP           |                       |          |             |                  | □ OUT                     | 19       |
|                                 |        |                       |           | al         | ge / Wastewater disposa           | Sewag       | 20 Approve    | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 20       |
| ı                               |        |                       |           | ENA        | OUNDATION                         |             |               | EL DED          | П 000                 | E NA     |             | <b>-</b> 11.1    | E OUT                     | 24       |
|                                 |        |                       |           |            | monstration / duties / CF         |             |               |                 | □ cos                 |          |             |                  | □ OUT                     | 21       |
|                                 |        |                       |           |            | o unauthorized persons/           |             |               | □ REP           |                       |          |             |                  | □ OUT                     | 22       |
|                                 |        |                       |           | •          | ater available; adequate          |             |               |                 | □ cos                 |          |             |                  | □ OUT                     | 23       |
|                                 |        |                       |           |            | le shellstock/destruction         |             |               | □ REP           |                       |          |             |                  | □ OUT                     | 24       |
|                                 |        |                       |           |            | variance, specialized /           |             |               | □ REP           |                       |          |             |                  | □ OUT                     | 25<br>26 |
|                                 |        |                       |           |            | ımer advisories, Allerger         |             |               |                 | □ COS                 |          |             |                  | □ OUT                     | 26       |
|                                 |        |                       |           | auequate   | nethod used; equipment            |             |               |                 | □ cos                 |          |             |                  | □ OUT                     | 27       |
|                                 |        |                       |           |            | king and disposition              | ite inark   | Zo Proper d   | <u> </u>        | □ cos                 | ⊔ NA     |             | ■ IN             | □ OUT<br>REP              | 28       |
|                                 |        |                       |           |            | test strips provided, acc         |             |               |                 | □ COS                 |          |             |                  | □ OUT                     | 29       |
|                                 |        |                       |           | /alid)     | nent Permit (Current & V          | ablishme    | 30 Food Est   | □ REP           | □ cos                 | □ NA     |             | ■ IN             | □ OUT                     | 30       |
|                                 |        |                       |           | /used      | ties; accessible/supplied         | h facilitie | 31 Handwas    | □ REP           | □ cos                 |          |             | ■ IN             | □ OUT                     | 31       |
|                                 |        |                       |           | able/use   | d contact surfaces clean          | on-food     | 32 Food & r   | □ REP           | □ cos                 | □ NA     |             | ■ IN             | □ OUT                     | 32       |

Page 2 of 3



**Activity Date** 

Purpose of Inspection

|       |                               | _ Ci              | ty of 🖫   |            | 02/04/202            | 0                   | ROUTINE INSPECTION  |        |
|-------|-------------------------------|-------------------|-----------|------------|----------------------|---------------------|---|--------|
|       | Lul                           | obo               | ock       | L S        | Establish<br>PAPA JO | iment<br>HN'S PIZZA | <b>Record ID #</b> PR0009754  |        |
|       | OU'                           | T = OUT           | OF COMI   | PLIANCE    | IN = IN C            | OMPLIANCE N         | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION                                      | NC     |
| 33    | □ OUT<br>REP                  | ■ IN              | □NO       | □NA        | □ COS                |                     | 33 Warewashing facilities & Service sink provided   |        |
|       |                               |                   |           |            |                      |                     | CORE  |        |
| 34    | □ OUT                         | ■ IN              |           |            | □ cos                | □ REP               | 34 Evidence of contamination; insect/rodent/other   |        |
| 35    | □ OUT                         | ■ IN              |           |            | □ cos                | □ REP               | 35 Personal Cleanliness; eating/drinking/tobacco  |        |
| 36    | □ OUT                         | ■ IN              |           |            | □ cos                | □ REP               | 36 Wiping clothes; properly used and stored   |        |
| 37    | □ OUT<br>REP                  | ■ IN              | □NO       | □NA        | □ cos                |                     | 37 Environmental contamination  |        |
| 38    | □ OUT<br>REP                  | ■ IN              | □ NO      | □NA        | □ cos                |                     | 38 Approved thawing method  |        |
| 39    | ■ OUT                         | □IN               |           |            | □ cos                | □ REP               | 39 Utensils/equipment/linens; used/stored/handled   | 5/4/20 |
| Obse  |                               | oartmer<br>Equipn | nent that |            |                      | y sealed to wa      | novable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is                      |        |
| 40    | □ OUT                         |                   |           |            | □ cos                | □ REP               | 40 Single-service/use; properly stored, and used  |        |
| 41    | □ OUT<br>REP                  | ■ IN              | □NO       | □NA        | □ COS                |                     | 41 Original container labeling (Bulk Food)  |        |
| 42    | ■ OUT                         | □IN               | □ NO      |            | □ cos                | □ REP               | 42 Non-food contact surfaces clean  | 5/4/20 |
| Obse  | erved fan shr                 | ouds in           |           |            |                      |                     |   |        |
| 43    | 113(3) Nonto                  |                   |           | aces of e  | equipment<br>☐ COS   |                     | free of an accumulation of dust, dirt, food residue, and other debris  43 Adequate ventilation, lighting; designated area |        |
| 44    | □ OUT                         |                   |           |            | □ cos                |                     | 44 Garbage & refuse properly disposed/maintained  |        |
| 45    | ■ OUT                         | □IN               | □NO       |            | □ cos                | □ REP               | 45 Physical facilities installed/maintained/clean   | 5/4/20 |
| Viola | ation Comm                    | ents:             |           |            |                      |                     |   |        |
|       | erved cove b<br>erved fan shr |                   |           |            | -                    |                     |   |        |
|       |                               |                   |           | al facilit |                      | e maintained i      |   |        |
| 46    | □ OUT                         |                   |           |            | □ cos                |                     | 46 Toilet facilities; constructed/supplied/clean  |        |
| 47    | REP                           | ■ IN              | □ NO      | □NA        | □ cos                |                     | 47 Other violations   |        |
|       |                               |                   |           |            |                      |                     | Measured Observations   |        |
|       | IAT 3-COMF                    |                   |           |            |                      |                     |   |        |
|       | IICKEN WIC<br>IEESE RIC 4     |                   | -         |            |                      |                     |   |        |
|       |                               |                   |           |            |                      |                     | Overall Inspection Comments   |        |
| No    | Overall Insp                  | ection (          | Commen    | ts         |                      |                     |   |        |
|       |                               |                   |           |            |                      |                     |   |        |

Follow up: Yes Followup Date: 05/04/2020

Page 3 of 3



Activity Date 02/04/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID#

| 140000          | PAPA JOHN'S PIZZA | PR0009754    |                                 |
|-----------------|-------------------|--------------|---------------------------------|
| Inspection Resu | ilt: VIOLATION    | Required A   | Action: NEXT REGULAR INSPECTION |
|                 |                   | Signatures   |                                 |
| Mal Taylor      |                   |              |                                 |
| ES SEIFERT      | EHS II RS CPO     | DIANE DEZARN | SHIFT MANAGER                   |
|                 |                   |              |                                 |
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Follow up : Yes Followup Date: 05/04/2020

|          | Lul                 |              | ock        | 162<br>Luk |           |           | •                         | No          | o. of Violations o. of Repeat olations           | 0           | Fo      | Priority:<br>Priority<br>undation: | 0    | Score                       |
|----------|---------------------|--------------|------------|------------|-----------|-----------|---------------------------|-------------|--|-------------|---------|------------------------------------|------|-----------------------------|
| ×        |                     |              | TEXAS      |            |           |           |                           |             | Time In  | 2:40 pm     |         | Core:                              | 0    | lacksquare                  |
|          | vity Date<br>7/2020 |              | Purpose o  |            |           | 1         |                           |             | Time Out   | 3:00 pm     | Tot. Mi | nutes:                             | 20   |                             |
|          | blishment           | DADK         |            |            | Address   | 19TH ST   |                           |             | City/State<br>LUBBOCK, TX                        |             |         | <b>Zip Code</b> 79407              |      | Telephone<br>(806) 720-7980 |
|          | ord ID#             | - FAIN       |            | -          | Permit H  |           |                           |             | Est. Type  |             |         | Risk Cate                          | aorv | (000) 120-1900              |
|          | 012848              |              |            |            |           | RK CORP   |                           |             | CONCESSION                                       | _           |         | FR01                               |      |                             |
|          | OUT                 | r = out      | OF COMPLIA | NCE        | IN = IN C | OMPLIANCE | NO = NOT OBSER            | RVED NA     | A = NOT APPLICABLE                               | COS = CORRE | CTED ON | SITE REP =                         | REPE | AT VIOLATION                |
|          |                     |              |            |            |           |           |                           | PRIO        | RITY   |             |         |                                    |      |                             |
| 1        |                     | ■ IN         | □ NO □     | NA         | □ cos     |           | 01 Proper co              |             | ne and temperature                               |             |         |                                    |      |                             |
|          | REP                 | - INI        |            | NIA        | T 000     |           | 02 Proper of              | ld holdir   | ng tomporatura (41 E                             | / 45 E)     |         |                                    |      |                             |
| 2        | REP                 | ■ IIN        |            | NA         | ⊔ COS     | П         | uz Proper co              | na noidir   | ng temperature (41 F /                           | 45 F)       |         |                                    |      |                             |
| 3        |                     | ■ IN         |            | NA         | □ cos     |           | 03 Proper ho              | t holding   | g temperature (135 F)                            |             |         |                                    |      |                             |
| 4        | REP                 | ■ INI        |            | NΔ         | U CO8     | П         | 04 Proper co              | okina tir   | ne and temperature                               |             |         |                                    |      |                             |
| 7        | REP                 | <b>=</b> IIN |            | IN/A       | ⊔ ∪03     | П         | o <del>u</del> i topet co | oning til   | no and temperature                               |             |         |                                    |      |                             |
| 5        | □ OUT               | ■ IN         | □NO □      | NA         | □ cos     |           | 05 Proper re              | heating     | for hot holding 165 F i                          | n 2 hr.     |         |                                    |      |                             |
| 6        | REP                 | ■ INI        |            | NA         |           | П         | 06 Time as 0              | Control: 1  | procedures/records                               |             |         |                                    |      |                             |
| Ü        | REP                 | - "          |            | IN/A       | Ц 000     | _         | 00 11110 00 0             | Jona 01, 1  | 5100044100/1000140                               |             |         |                                    |      |                             |
| 7        | □ OUT               | ■ IN         |            |            | ⊐ cos     | □ REP     | 07 Approved               | source;     | Condition/parasite de                            | estruction  |         |                                    |      |                             |
| 8        | □ OUT               |              |            |            | ⊒ cos     | □ REP     |                           |             | proper temperature                               |             |         |                                    |      |                             |
| 9        | OUT                 |              |            |            | cos       | □ REP     | <u> </u>                  |             | ected; contamination p                           |             |         |                                    |      |                             |
| 10<br>11 | OUT                 |              |            |            | COS       | □ REP     |                           |             | returnables; clean & s                           |             |         |                                    |      |                             |
|          | REP                 | ■ IIN        | по п       | NA         | □ cos     |           | i i Fiopei di             | spositioi   | i, returried/served/reco                         | onanion     |         |                                    |      |                             |
| 12       | □ OUT               | ■ IN         |            |            | COS       | □ REP     | 12 Managem                | nent, em    | ployees; knowledge &                             | reporting   |         |                                    |      |                             |
| 13       | □ OUT               | ■ IN         |            |            | ⊐ cos     | □ REP     | 13 Proper us              | se of rest  | triction and exclusion                           |             |         |                                    |      |                             |
| 14       | □ OUT               |              |            |            |           | □ REP     |                           |             | nd properly washed / (                           |             |         |                                    |      |                             |
| 15       | REP OUT             | ■ IN         |            | NA         | □ cos     |           | 15 No bare h              | nand con    | ntact w/RTE or approv                            | ed method   |         |                                    |      |                             |
| 16       | OUT                 | ■ IN         | 1 0        | NA [       | □ cos     | □ REP     | 16 Pasteuriz              | ed foods    | s used; prohibited not                           | offered     |         |                                    |      |                             |
| 17       | □ OUT               | ■ IN         | 1 🗆        | NA [       | □ cos     | □ REP     | 17 Additives              | approve     | ed/used Washing fruit                            | s/veg       |         |                                    |      |                             |
| 18       | □ OUT               | ■ IN         |            |            | ⊐ cos     | □ REP     | 18 Toxic sub              | stances     | ; identified/stored/used                         | d           |         |                                    |      |                             |
| 19       | □ OUT               |              |            |            | ⊐ cos     |           |                           |             | source; plumbing, bac                            |             |         |                                    |      |                             |
| 20       | □ OUT               | ■ IN         |            |            | □ cos     | □ REP     | 20 Approved               | l Sewage    | e / Wastewater dispos                            | al          |         |                                    |      |                             |
|          |                     |              |            |            |           |           |                           |             | DUNDATION  |             |         |                                    |      |                             |
| 21       | □ OUT               |              | 1 🗆        |            | □ cos     |           |                           |             | nonstration / duties / C                         |             |         |                                    |      |                             |
| 22       | □ OUT               |              | 10         |            |           | □ REP     |                           |             | unauthorized persons                             | ·           |         |                                    |      |                             |
| 23<br>24 | □ OUT               |              | 10         |            | □ cos     | □ REP     |                           |             | er available; adequate<br>shellstock/destruction | •           |         |                                    |      |                             |
| 25       |                     |              | 10         |            |           | □ REP     |                           |             | variance, specialized /                          |             |         |                                    |      |                             |
| 26       | OUT                 |              |            |            |           | □ REP     | •                         |             | ner advisories, Allerge                          |             |         |                                    |      |                             |
| 27       | OUT                 |              |            |            |           | □ REP     |                           |             | ethod used; equipmen                             |             |         |                                    |      |                             |
| 28       | □ OUT<br>REP        | ■ IN         | □NO □      | NA         | □ COS     |           | 28 Proper da              | ate mark    | ing and disposition                              |             |         |                                    |      |                             |
| 29       | OUT                 | ■ IN         | 1 0        | NA [       | □ cos     | □ REP     | 29 Thermom                | eters / te  | est strips provided, ac                          | curate      |         |                                    |      |                             |
| 30       | □ OUT               | ■ IN         | 1 🗆        | NA [       | □ cos     | □ REP     | 30 Food Esta              | ablishme    | ent Permit (Current & \                          | Valid)      |         |                                    |      |                             |
| 31       | □ OUT               | ■ IN         |            |            | ⊐ cos     |           | 31 Handwas                | h facilitie | es; accessible/supplied                          | d/used      |         |                                    |      |                             |
| 32       | □ OUT               | ■ IN         |            | NA [       | □ cos     | □ REP     | 32 Food & no              | on-food     | contact surfaces clear                           | nable/use   |         |                                    |      |                             |

Page 2 of 2



Activity Date 02/07/2020

Purpose of Inspection
ROUTINE INSPECTION

|               | T 1   |                     |                             |                 |                       |           |   |
|---------------|---|---------------------|-----------------------------|-----------------|-----------------------|-----------|---|
| 1             | Lul   | ob                  | OCK                         | is.             | Establish<br>PLAINS ( |           | Record ID #  ARK CONCESSION @ LCU PR0012848   |
|               | OUT   | T = OUT             | OF COM                      | PLIANCE         | IN = IN C             | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION                              |
| 3             | □ OUT<br>REP                                | ■ IN                | □NO                         | □NA             | □ COS                 |           | 33 Warewashing facilities & Service sink provided   |
|               |   |                     |                             |                 |                       |           | CORE  |
| 4             | □ OUT                                       | ■ IN                |                             |                 | □ cos                 | □ REP     | 34 Evidence of contamination; insect/rodent/other   |
| 5             | □ OUT                                       | ■ IN                |                             |                 | □ cos                 | □ REP     | 35 Personal Cleanliness; eating/drinking/tobacco  |
| 6             | □ OUT                                       | ■ IN                |                             |                 | □ cos                 | □ REP     | 36 Wiping clothes; properly used and stored   |
| 7             | □ OUT<br>REP                                | ■ IN                | □NO                         | □NA             | □ COS                 |           | 37 Environmental contamination  |
| 8             | □ OUT<br>REP                                | ■ IN                | □NO                         | □NA             | □ cos                 |           | 38 Approved thawing method  |
| 9             | □ OUT                                       | ■ IN                |                             |                 | □ cos                 | □ REP     | 39 Utensils/equipment/linens; used/stored/handled   |
| 0             | □ OUT                                       |                     |                             |                 | □ COS                 | □ REP     | 40 Single-service/use; properly stored, and used  |
| 1             | □ OUT<br>REP                                | ■IN                 | □NO                         | □NA             | □ COS                 |           | 41 Original container labeling (Bulk Food)  |
| 2             | □ OUT                                       | ■ IN                | □ NO                        |                 | □ cos                 | □ REP     | 42 Non-food contact surfaces clean  |
| 3             | □ OUT                                       | ■ IN                | □ NO                        |                 | □ cos                 | ☐ REP     | 43 Adequate ventilation, lighting; designated area  |
| 4             | □ OUT                                       | ■ IN                | □ NO                        |                 | □ cos                 | □ REP     | 44 Garbage & refuse properly disposed/maintained  |
|               |   | ■ IN                |                             |                 | □ cos                 | □ REP     | 45 Physical facilities installed/maintained/clean   |
|               |   |                     |                             |                 | □ cos                 | □ REP     | 46 Toilet facilities; constructed/supplied/clean  |
|               | □ OUT                                       |                     |                             |                 |                       |           | 7   |
| 6             |   |                     | □NO                         | □NA             |                       |           | 47 Other violations   |
| 6             | □ OUT                                       |                     |                             | □NA             |                       |           | • •   |
| lf<br>dice    | □ OUT<br>REP                                | ■ IN                | □ NO                        | es Fahre        | □ cos                 |           | 47 Other violations   |
| dice          | □ OUT<br>REP                                | ■ IN                | □ NO                        | es Fahre        | □ cos                 |           | 47 Other violations   |
| bris          | □ OUT<br>REP<br>ed tomaotes<br>ket hh 159.0 | ■ IN<br>ric 40.     | □ NO  00 Degre rees Fahr    | es Fahre        | □ cos                 |           | 47 Other violations  Measured Observations  |
| dice          | □ OUT<br>REP                                | ■ IN<br>ric 40.     | □ NO  00 Degre rees Fahr    | es Fahre        | □ cos                 |           | 47 Other violations  Measured Observations  |
| 6 7 dice      | □ OUT<br>REP<br>ed tomaotes<br>ket hh 159.0 | ric 40.00 Degi      | □ NO  00 Degre rees Fahr    | es Fahre        | □ COS                 |           | 47 Other violations  Measured Observations  |
| dice          | □ OUT<br>REP<br>ed tomaotes<br>ket hh 159.0 | ric 40.00 Degi      | □ NO  00 Degre rees Fahr    | es Fahre        | □ COS                 |           | Measured Observations  Overall Inspection Comments  |
| dice          | □ OUT<br>REP<br>ed tomaotes<br>ket hh 159.0 | ric 40.00 Degi      | □ NO  00 Degre rees Fahr    | es Fahre        | □ COS                 |           | 47 Other violations  Measured Observations  Overall Inspection Comments  Required Action: NEXT REGULAR INSPECTION |
| dice<br>brisi | □ OUT<br>REP<br>ed tomaotes<br>ket hh 159.0 | ■ IN ric 40.00 Degl | □ NO  00 Degre rees Fahr  d | es Fahrerenheit | □ COS                 |           | 47 Other violations  Measured Observations  Overall Inspection Comments  Required Action: NEXT REGULAR INSPECTION |

|  | ub   | bc   | ock                        | 16<br>Lu                                    |  |   | •  | No. of Violations<br>No. of Repeat<br>Violations   | 0                                    | Fou         | Priority:<br>Priority<br>undation: | 2      | Score        |
|--|--|--|----------------------------|---|--|---|--|--|--------------------------------------|-------------|------------------------------------|--------|--------------|
| Activity D   | ate  |  | Purpose                    | of Ins                                      | spection   |   |  | Time In  | 10:23 am<br>12:01 pm                 | Tot. Mir    | Core:                              | 98     | 8            |
| 02/04/202  | 0  |  | ROUTIN                     | E INS                                       | PECTION  | I   |  |  | 12.01 pili                           | <u> </u>    |                                    | 98     |              |
| <b>Establish</b> r<br>POLLY'S                            | ment   |  |                            |   | Address<br>1815 A\   |   |  | City/State<br>LUBBOCK, TX  |                                      |             | <b>Zip Code</b><br>79401           |        | Telephone    |
| Record ID  | ) #  |  |                            |   | Permit I   |   |  | Est. Type  |                                      |             | Risk Cated                         | norv   |              |
| FA000679   |  |  |                            |   |  | E RANGEL  |  | 200. 1990  |                                      |             | FR02                               | go. y  |              |
|  | OUT :  | OUT (  | OF COMPLIA                 | ANCE  | IN = IN C  | OMPLIANCE I   | NO = NOT OBSER   | VED NA = NOT APPLICABLE (  | COS = CORRE                          | CTED ON S   | SITE REP =                         | REPE   | AT VIOLATION |
|  |  |  |                            |   |  |   |  | PRIORITY   |                                      |             |                                    |        |              |
| 1 [  | ⊐ OUT  | ■ IN   |                            | l NA  | □ cos  | □ REP   | 01 Proper co   | oling time and temperature   |                                      |             |                                    |        | 1            |
|  | ⊒ OUT  |  |                            |   | □ cos  |   | •  | ld holding temperature (41 F /   | 45 F)                                |             |                                    |        |              |
|  | ⊒ OUT  |  |                            | l NA  | □ cos  |   | •  | t holding temperature (135 F)  | ,                                    |             |                                    |        |              |
|  | ⊐ OUT  |  |                            | l NA  | □ COS  | □ REP   |  | oking time and temperature   |                                      |             |                                    |        |              |
|  |  |  |                            | l NA  | □ cos  | □ REP   | <u> </u>   | neating for hot holding 165 F i  | n 2 hr.                              |             |                                    |        |              |
| 6 E  |  |  |                            | l NA  | □ cos  | □ REP   |  | Control; procedures/records  |                                      |             |                                    |        |              |
| 7 [  | ⊐ OUT  |  |                            |   | □ cos  | □ REP   |  | source; Condition/parasite de  | estruction                           |             |                                    |        |              |
| 8 [  | ⊒ OUT  | ■ IN   |                            |   | □ cos  | □ REP   | 08 Food rece   | ived at proper temperature   |                                      |             |                                    |        |              |
| 9 [  | ⊒ OUT  | ■ IN   |                            |   | □ cos  | □ REP   | 09 Separated   | & protected; contamination p   | revented                             |             |                                    |        |              |
| 10 E   | ⊒ OUT  | ■ IN   |                            |   | □ cos  | □ REP   | 10 Contact su  | urfaces/returnables; clean & s   | anitized                             |             |                                    |        |              |
| 11 [   | J OUT  | ■ IN   |                            | l NA  | □ cos  | □ REP   | 11 Proper dis  | sposition; returned/served/reco  | ondition                             |             |                                    |        |              |
| 12 E   | ⊒ OUT  | ■ IN   |                            |   | □ cos  | □ REP   | 12 Managem   | ent, employees; knowledge &  |                                      |             |                                    |        |              |
|  |  |  |                            |   |  |   |  | ent, employees, knowledge &  | reporting                            |             |                                    |        |              |
|  | ⊐ OUT  | ■ IN   |                            |   | □ cos  | □ REP   |  | e of restriction and exclusion   | reporting                            |             |                                    |        |              |
| 13 □ 14 ■ <i>Violation</i>                               | OUT Commer                                       | □ IN<br>nts:   | orubbing b                 |   | ■ COS  | □ REP   | 13 Proper use<br>14 Hands cle  | e of restriction and exclusion<br>aned and properly washed / 0   | Glove use                            | I porgon in | obargo ob                          | out pr | 2/7,         |
| 13 E 14 • Violation Dbserved washing te                  | Commer employe echnique                          | □ IN  nts: e not s Comp                                    | _                          | and for<br>e-wash                           | ■ COS  or atleast and hands                                    | □ REP  20 seconds d s before wear                                     | 13 Proper use<br>14 Hands cle<br>uring hand washing gloves.  | e of restriction and exclusion   | Glove use<br>employee and            | d person-in | -charge ab                         | out pr |              |
| 13 C 14 III Wiolation Observed washing te 228.38(b)(15 C | Commer employe echnique                          | □ IN  its: e not s Compling pro IN                         | olied and re<br>oceduresto | and fo<br>e-wash<br>eps<br>I NA             | ■ COS  or atleast and hands                                    | □ REP  20 seconds d s before wear                                     | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare ha   | e of restriction and exclusion<br>aned and properly washed / C   | Glove use employee and               | l person-in | -charge ab                         | out pr |              |
| 13   | Commer employe echnique (2) Clean                | □ IN  nts: e not s . Compling pro ■ IN                     | ocedurest                  | and fo<br>e-wash<br>eps<br>I NA<br>NA       | ■ COS  or atleast and hands                                    | □ REP  20 seconds d s before wear                                     | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare had the properties of the properties | e of restriction and exclusion aned and properly washed / C ing steps. Discussed with an o   | Glove use employee and ed method     | l person-in | -charge ab                         | out pr |              |
| 13   | Commer employeechnique (2) Clean OUT             | □ IN  nts: e not s . Compling pro ■ IN ■ IN                | ocedurest                  | and fo<br>e-wash<br>eps<br>I NA<br>NA       | or atleast ned hands   | □ REP  20 seconds d s before weari  □ REP □ REP □ REP                 | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare hi 16 Pasteurize   | e of restriction and exclusion aned and properly washed / C ing steps. Discussed with an o and contact w/RTE or approve ed foods used; prohibited not o  | employee and ed method offered s/veg | d person-in | -charge ab                         | out pr |              |
| 13   | Commer employeechnique  (2) Clean OUT OUT OUT    | □ IN  nts: e not s . Compling pro ■ IN ■ IN                | ocedurest                  | and fo<br>e-wash<br>eps<br>I NA<br>NA       | □ COS □ COS □ COS □ COS  | □ REP  20 seconds d s before weari  □ REP □ REP □ REP                 | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare had had been been been been been been been bee   | e of restriction and exclusion aned and properly washed / C ing steps. Discussed with an o and contact w/RTE or approve ed foods used; prohibited not approved/used Washing fruit  | employee and ed method offered s/veg | d person-in | -charge ab                         | out pr |              |
| 13   | Commer employeechnique  (2) Clean OUT OUT OUT    | □ IN  nts: ee not s . Compling pro ■ IN ■ IN ■ IN ■ IN     | ocedurest                  | and for<br>e-wash<br>eps<br>I NA<br>NA      | ■ COS  or atleast ned hands  □ COS  □ COS  □ COS  □ COS  □ COS | □ REP  20 seconds d s before weari  □ REP  □ REP  □ REP  □ REP  □ REP | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare had the properties of the properties | e of restriction and exclusion aned and properly washed / C ing steps. Discussed with an c and contact w/RTE or approve ed foods used; prohibited not approved/used Washing fruits stances; identified/stored/used   | employee and ed method offered s/veg | I person-in | -charge ab                         | out pr |              |
| 13   | Commer employeechnique (2) Clean OUT OUT OUT OUT | □ IN  nts: ee not s . Compling pro ■ IN ■ IN ■ IN ■ IN     | ocedurest                  | and for<br>e-wash<br>eps<br>I NA<br>NA      | ■ COS  or atleast ned hands  □ COS  □ COS  □ COS  □ COS  □ COS | □ REP  20 seconds d s before weari  □ REP  □ REP  □ REP  □ REP  □ REP | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare hand hand hand hand hand hand hand hand  | e of restriction and exclusion aned and properly washed / Carlon and steps. Discussed with an and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos  | employee and ed method offered s/veg | I person-in | -charge ab                         | out pr |              |
| 13   | Commer employeechnique (2) Clean OUT OUT OUT OUT | □ IN  nts: e not s . Comp ing pro ■ IN ■ IN ■ IN ■ IN ■ IN | ocedureste                 | and fo<br>e-wash<br>eps<br>I NA<br>NA<br>NA | ■ COS  or atleast ned hands  □ COS  □ COS  □ COS  □ COS  □ COS | 20 seconds des before wearing REP  REP REP REP REP REP REP            | 13 Proper use 14 Hands cle uring hand washing gloves.  15 No bare had  | e of restriction and exclusion and and properly washed / Country of the country o | ed method offered s/veg d kflow      | d person-in | -charge ab                         | out pr |              |

Page 2 of 3



| CT   |                |           |           |            | 02/04/202            |               | ROUTINE INSPECTION   |         |  |
|--|----------------|-----------|-----------|------------|----------------------|---------------|--|---------|--|
|  | I ,,1          | $\lambda$ | ty of     | ,          | Fatablish            |               | Record ID #  |         |  |
| 1  | Lui            | טנ        | OCF       |            | Establish<br>POLLY'S |               | FA0006793  |         |  |
| •  |                |           | IEX       | A 3        | . 022. 0             |               |  |         |  |
| OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION                                |                |           |           |            |                      |               |  |         |  |
| 31   | ■ OUT          | □IN       |           |            | ■ COS                | □REP          | 31 Handwash facilities; accessible/supplied/used   | 2/14/20 |  |
| Viola  | tion Comme     | ents:     |           |            |                      |               |  |         |  |
| Observed hand washing sink being blocked with a cart. Hand washing sink shall be available to wash hand at all times. Discussed with person-in-charge. Removed |                |           |           |            |                      |               |  |         |  |
| the cart.  |                |           |           |            |                      |               |  |         |  |
| 220 /  | 140(a) Hoing   | o hone    | d woohin  | a facility | , aaaaaaihl          | o at all time | a for ampleyed use; not be used for purposes other than hand washing   |         |  |
| 32   |                |           | J Wasiiii |            | □ COS                |               | ss for employee use; not be used for purposes other than hand washing  32 Food & non-food contact surfaces cleanable/use |         |  |
| 33   | □ OUT          | ■ IN      | □NO       | □NA        | □ COS                | □ REP         | 33 Warewashing facilities & Service sink provided  |         |  |
| CORE   |                |           |           |            |                      |               |  |         |  |
| 34   | □ OUT          | ■ IN      |           |            | □ cos                | □ REP         | 34 Evidence of contamination; insect/rodent/other  |         |  |
| 35   | □ OUT          | ■ IN      |           |            | □ cos                | □ REP         | 35 Personal Cleanliness; eating/drinking/tobacco   |         |  |
| 36   | □ OUT          | ■ IN      |           |            | □ cos                | □ REP         | 36 Wiping clothes; properly used and stored  |         |  |
| 37   | □ OUT          | ■ IN      | □ NO      | □NA        | □ cos                | □ REP         | 37 Environmental contamination   |         |  |
| 38   | □ OUT          | ■ IN      | □ NO      | □NA        | □ cos                | □ REP         | 38 Approved thawing method   |         |  |
| 39   | □ OUT          | ■ IN      |           |            | □ cos                | □ REP         | 39 Utensils/equipment/linens; used/stored/handled  |         |  |
| 40   | □ OUT          | ■ IN      |           |            | □ cos                | □ REP         | 40 Single-service/use; properly stored, and used   |         |  |
| 41   | □ OUT          | ■ IN      | □ NO      | □ NA       | □ cos                | □ REP         | 41 Original container labeling (Bulk Food)   |         |  |
| 42   | ■ OUT          | □IN       |           |            | □ cos                | □ REP         | 42 Non-food contact surfaces clean   | 5/4/20  |  |
| Violation Comments:  |                |           |           |            |                      |               |  |         |  |
| Observed a/c vents above food preparation area in front in the kitchen and in the back soiled. Facility shall clean and sanitize. NRI.                         |                |           |           |            |                      |               |  |         |  |
| 228.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris                           |                |           |           |            |                      |               |  |         |  |
| 43   | OUT            |           |           | 4003 01    | □ COS                |               | 43 Adequate ventilation, lighting; designated area   |         |  |
| 44   | □ OUT          | ■ IN      | □NO       |            | □ cos                | □ REP         | 44 Garbage & refuse properly disposed/maintained   |         |  |
| 45   | □ OUT          | ■ IN      | □NO       |            | □ cos                | □ REP         | 45 Physical facilities installed/maintained/clean  |         |  |
| 46   | □ OUT          | ■ IN      | □NO       |            | □ cos                | □ REP         | 46 Toilet facilities; constructed/supplied/clean   |         |  |
| 47   | □ OUT          | ■ IN      | □ NO      | □ NA       | □ cos                | □ REP         | 47 Other violations  |         |  |
| Measured Observations  |                |           |           |            |                      |               |  |         |  |
| beans cooking 206.00 Degrees Fahrenheit  |                |           |           |            |                      |               |  |         |  |
| cooked ground beef cooling for an hour 63.00 Degrees Fahrenheit  |                |           |           |            |                      |               |  |         |  |
| tomatoes chopped cold hold 39.00 Degrees Fahrenheit  |                |           |           |            |                      |               |  |         |  |
| raw ground beef cold hold 36.00 Degrees Fahrenheit   |                |           |           |            |                      |               |  |         |  |
| sanitizing solution 3 comp sink 200.00 Parts Per Million   |                |           |           |            |                      |               |  |         |  |
| potatoes (boiled) cooling for an hour 67.00 Degrees Fahrenheit   |                |           |           |            |                      |               |  |         |  |
| carne de sada cold hold 37.00 Degrees Fahrenheit   |                |           |           |            |                      |               |  |         |  |
| carne de sada hot hold 202.00 Degrees Fahrenheit   |                |           |           |            |                      |               |  |         |  |
| rice   | e cold hold 38 | 3.00 De   | egrees F  | ahrenhe    | eit                  |               |  |         |  |
| Overall Inspection Comments  |                |           |           |            |                      |               |  |         |  |
| No Overall Inspection Comments   |                |           |           |            |                      |               |  |         |  |
| No   | Overall Insp   | ection    | Commen    | its        |                      |               |  |         |  |
|  |                |           |           |            |                      |               |  |         |  |
|  |                |           |           |            |                      |               |  |         |  |
|  |                |           |           |            |                      |               |  |         |  |
|  |                |           |           |            |                      |               |  |         |  |
|  |                |           |           |            |                      |               |  |         |  |

Follow up : Yes Followup Date: 03/06/2020

Page 3 of 3



Activity Date 02/04/2020

Purpose of Inspection ROUTINE INSPECTION

| LUDDOCK Establishment POLLY'S   | Record ID #<br>FA0006793       |
|---------------------------------|--------------------------------|
| Inspection Result: VIOLATION    | Required Action: RE-INSPECTION |
|                                 | Signatures                     |
| greathax                        | K 655                          |
| NIRAJAN SHRESTHA EHS I RSIT CPO | Rachael Barboza Cook           |
|                                 |                                |
|                                 |                                |
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Follow up : Yes Followup Date: 03/06/2020

|    |                         |       |        |          |   |                                       |   |           |          |                          |     | Page 1   |
|----|-------------------------|-------|--------|----------|---|---------------------------------------|---|-----------|----------|--------------------------|-----|--|
|    |                         | _ Cit | y of 🖫 |          | nvironmental Hea<br>325 13TH ST, SU           |                                       | No. of Violations                                   | 0         |          | Priority:                | 0   | Saara  |
| 6  | Lul                     | bo    | ock    | LI<br>(8 | ubbock, TX 7940 <sup>.</sup><br>306) 775-2902 | 1                                     | No. of Repeat<br>Violations                         | 0         | Fou      | Priority undation:       | 0   | Score  |
| •  |                         |       | TEXA   | 15       | 700) 770 2002                                 |                                       | Time In   |           |          | Core:                    | 0   | O  |
|    | vity Date<br>8/2020     |       |        |          | spection<br>PECTION                           |                                       | Time Out  |           | Tot. Min | utes:                    | 0   | • •  |
|    | olishment<br>PORKY'S BI | BQ    |        |          | Address                                       |                                       | City/State<br>LUBBOCK, TX                           |           |          | <b>Zip Code</b><br>79401 |     | Telephone  |
|    | rd ID #<br>13739        |       |        |          | Permit Holder<br>2020 PORKY'S                 | BBQ                                   | Est. Type   |           |          | Risk Categ<br>TF15       | ory |  |
|    | t Name<br>PORKY'S B     | BQ    |        |          | Event Address                                 | <b>;</b>                              | Event City/State                                    |           |          | Zip Code                 |     | Event Telephone                                  |
|    | t Organizer             | HERNA | NDEZ   |          | Event Organi                                  | zer Phone                             | Booth / Space No.                                   |           |          | Serial Nu<br>DA0227X     |     |  |
|    |                         |       |        |          | •   | OUT = IN =                            | NA = NO = COS = REPT =                              |           |          |                          |     |  |
|    |                         |       |        |          |   | PR                                    | RIORITY ITEMS                                       |           |          |                          |     |  |
| 1  | □ OUT                   | □IN   | ■ NA   | □ NO     | □ cos   | 01 Proper co                          | poling time and temperature                         |           |          |                          |     |  |
| 2  | □ OUT                   | ■ IN  | □NA    | □ NO     | □ COS   | 02 Proper co                          | old holding temperature (41 F /                     | 45 F)     |          |                          |     |  |
| 3  | □ OUT                   | ■ IN  | □NA    | □ NO     | □ cos   | 03 Proper ho                          | ot holding temperature (135 F)                      |           |          |                          |     |  |
| 4  | □ OUT                   | ■ IN  | □NA    | □ NO     | □ COS   | 04 Proper co                          | ooking time and temperature                         |           |          |                          |     |  |
| 5  | □ OUT                   | □IN   | ■ NA   | □ NO     | □ cos   | 05 Proper re                          | heating for hot holding 165 F in                    | n 2 hr.   |          |                          |     |  |
| 6  | □ OUT                   | □IN   | ■ NA   | □ NO     | □ cos   | 06 Time as 0                          | Control; procedures/records                         |           |          |                          |     |  |
| 7  | □ OUT                   | ■ IN  |        |          | □ cos   | 07 Approved                           | d source; Condition/parasite de                     | struction |          |                          |     |  |
| 8  | □ OUT                   | ■ IN  |        |          | □ cos   | 08 Food rece                          | eived at proper temperature                         |           |          |                          |     |  |
| 9  | □ OUT                   | ■ IN  |        |          | □ cos   | 09 Separate                           | d & protected; contamination p                      | revented  |          |                          |     |  |
| 10 | □ OUT                   | ■ IN  |        |          | □ cos   | 10 Contact s                          | surfaces/returnables; clean & sa                    | anitized  |          |                          |     |  |
| 11 | □ OUT                   | ■ IN  | □ NA   | □ NO     | □ cos   | 11 Proper di                          | sposition; returned/served/reco                     | ndition   |          |                          |     |  |
| 12 | □ OUT                   | ■ IN  |        |          | □ cos   | 12 Managen                            | nent, employees; knowledge &                        | reporting |          |                          |     |  |
| 13 | □ OUT                   | ■ IN  |        |          | □ cos   | 13 Proper us                          | se of restriction and exclusion                     |           |          |                          |     |  |
| 14 | □ OUT                   | ■ IN  |        |          | □ cos   |                                       | eaned and properly washed / G                       |           |          |                          |     |  |
| 15 | □ OUT                   | ■ IN  | □ NA   | □ NO     | □ cos   | 15 No bare h                          | nand contact w/RTE or approve                       | ed method |          |                          |     |  |
| 16 | □ OUT                   | ■ IN  | □ NA   |          | □ cos   | 16 Pasteuriz                          | red foods used; prohibited not o                    | offered   |          |                          |     |  |
| 17 | □ OUT                   | ■ IN  | □ NA   |          | □ COS   |                                       | approved/used Washing fruits                        |           |          |                          |     |  |
| 18 | □ OUT                   |       |        |          | □ cos   |                                       | ostances; identified/stored/usec                    |           |          |                          |     |  |
| 19 | □ OUT                   |       |        |          | □ COS   |                                       | pproved source; plumbing, back                      |           |          |                          |     |  |
| 20 | □ OUT                   | ■ IN  |        |          | □ cos   |                                       | d Sewage / Wastewater disposa                       | al        |          |                          |     |  |
| 21 | □ OUT                   | ■ INI | ПИА    |          | □ cos   |                                       | Y FOUNDATION ITEMS ent / demonstration / duties / C | FM        |          |                          |     |  |
| 22 | □ OUT                   |       |        |          | □ COS   | <u> </u>                              | ndler/no unauthorized persons/                      |           |          |                          |     |  |
| 23 | □ OUT                   |       | □ NA   |          | □ COS   |                                       | Cold water available; adequate                      |           |          |                          |     |  |
| 24 | □ OUT                   |       |        |          | □ COS   |                                       | available shellstock/destruction                    |           |          |                          |     |  |
| 25 | □ OUT                   |       | □ NA   |          | □ cos   |                                       | nce with variance, specialized /                    |           |          |                          |     |  |
| 26 | □ OUT                   |       | □ NA   |          | □ COS   |                                       | f consumer advisories, Allerge                      |           |          |                          |     |  |
| 27 | □ OUT                   |       | □NA    |          | □ cos   |                                       | poling method used; equipment                       |           |          |                          |     |  |
| 28 | □ OUT                   |       | □ NA   | □ NO     | □ COS   | •                                     | ate marking and disposition                         | •         |          |                          |     |  |
| 29 | □ OUT                   |       | □NA    |          | □ COS   | · · · · · · · · · · · · · · · · · · · | neters / test strips provided, acc                  | curate    |          |                          |     | <del>                                     </del> |
| 30 | □ OUT                   |       | □NA    |          | □ COS   |                                       | ablishment Permit (Current & V                      |           |          |                          |     |  |
| 31 | □ OUT                   |       |        |          | □ COS   | 31 Handwas                            | h facilities; accessible/supplied                   | /used     |          |                          |     |  |
| 32 | □ OUT                   |       | □NA    |          | □ COS   | 32 Food & n                           | on-food contact surfaces clean                      | able/use  |          |                          |     |  |
| 33 | □ OUT                   | ■ IN  | □NA    | □ NO     | □ COS   | 33 Warewas                            | shing facilities & Service sink pr                  | ovided    |          |                          |     |  |
|    |                         |       |        |          |   |                                       | CORF ITEMS  |           |          |                          |     |  |

CORE ITEMS



Activity Date 02/08/2020

Establishment 2020 PORKY'S BBQ Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0013739

| •  |       |      | TEX  | AS   | 2020 FORKI 3 BBQ | 110010700  |
|----|-------|------|------|------|------------------|--|
|    |       |      |      |      |                  | OUT = IN = NA = NO = COS = REPT =                  |
| 34 | □ OUT | ■ IN |      |      | □ COS            | 34 Evidence of contamination; insect/rodent/other  |
| 35 | □ OUT | ■ IN |      |      | □ cos            | 35 Personal Cleanliness; eating/drinking/tobacco   |
| 36 | □ OUT | ■ IN |      |      | □ COS            | 36 Wiping clothes; properly used and stored        |
| 37 | □ OUT | ■ IN | □ NA | □ NO | □ COS            | 37 Environmental contamination                     |
| 38 | □ OUT | ■ IN | □ NA | □ NO | □ COS            | 38 Approved thawing method                         |
| 39 | □ OUT | ■ IN |      |      | □cos             | 39 Utensils/equipment/linens; used/stored/handled  |
| 40 | □ OUT | ■ IN |      |      | □ COS            | 40 Single-service/use; properly stored, and used   |
| 41 | □ OUT | ■ IN | □ NA | □ NO | □ COS            | 41 Original container labeling (Bulk Food)         |
| 42 | □ OUT | ■ IN |      | □ NO | □ cos            | 42 Non-food contact surfaces clean                 |
| 43 | □ OUT | ■ IN |      | □ NO | □ cos            | 43 Adequate ventilation, lighting; designated area |
| 44 | □ OUT | ■ IN |      | □ NO | □ COS            | 44 Garbage & refuse properly disposed/maintained   |
| 45 | □ OUT | ■ IN |      | □ NO | □ COS            | 45 Physical facilities installed/maintained/clean  |
| 46 | □ OUT | ■ IN |      | □ NO | □ COS            | 46 Toilet facilities; constructed/supplied/clean   |
| 47 | ПОПТ  | ■ IN | П NA | П NO | ПCOS             | 47 Other violations                                |

#### **Measured Observations**

Brisket HH 159.00 Degrees Fahrenheit Sausage CH 41.00 Degrees Fahrenheit

#### **Overall Inspection Comments**

No Overall Inspection Comments

Jacob

Inspection Result: NO VIOLATION

Required Action: NOT APPLICABLE

ch Homes

Signatures

JACOB KEMMER

EHS II RS CPO

Kenner

|    | Lul                      | L <sup>Cit</sup> | ty of   | 16      |                     | ntal Health D<br>ST, SUITE<br>X 79401 | •              |            | lo. of Violations         | 0           |           | Priority:<br>Priority | 0    | Score          |
|----|--------------------------|------------------|---------|---------|---------------------|---------------------------------------|----------------|------------|---------------------------|-------------|-----------|-----------------------|------|----------------|
| 9  | Lui                      | DDO              | CK      | 8)      | 306) 775-2          | 902                                   |                | v          | iolations                 |             | Fo        | undation:             |      |                |
|    |                          |                  |         | •       |                     |                                       |                |            | Time In                   | 11:30 am    |           | Core:                 | 0    | U              |
|    | rity Date<br>7/2020      |                  |         |         | spection<br>PECTION | I                                     |                |            | Time Out                  | 1:00 pm     | Tot. Mi   | nutes:                | 90   |                |
|    | olishment                |                  |         |         | Address             |                                       |                |            | City/State                |             |           | Zip Code              |      | Telephone      |
|    | ELL'S BBQ                |                  |         |         | 7729 19             |                                       |                |            | LUBBOCK, TX               |             |           | 79407420              |      | (806) 792-7270 |
|    | <b>rd ID #</b><br>100846 |                  |         |         | Permit I<br>SINCLA  | Holder<br>JR POWELL                   |                |            | Est. Type<br>RESTAURANT   |             |           | Risk Cate<br>FR02     | gory |                |
|    | TUO                      | r = OUT          | OF COMP | PLIANCE | IN = IN C           | OMPLIANCE                             | NO = NOT OBSER | RVED N     | IA = NOT APPLICABLE (     | COS = CORRE | CTED ON S | SITE REP =            | REPE | AT VIOLATION   |
|    |                          |                  |         |         |                     |                                       |                | PRIC       | DRITY                     |             |           |                       |      |                |
| 1  | □ OUT                    | □IN              | ■ NO    | □NA     | □ cos               | □ REP                                 | 01 Proper co   | ooling tir | me and temperature        |             |           |                       |      |                |
| 2  | □ OUT                    | ■ IN             | □ NO    | □ NA    | □ cos               | □ REP                                 | •              |            | ing temperature (41 F /   |             |           |                       |      |                |
| 3  | □ OUT                    | ■ IN             | □ NO    | □ NA    | □ cos               | □ REP                                 | 03 Proper ho   | ot holdir  | ng temperature (135 F)    |             |           |                       |      |                |
| 4  | □ OUT                    | ■ IN             | □ NO    | □ NA    | □ cos               | □ REP                                 | 04 Proper co   | ooking ti  | ime and temperature       |             |           |                       |      |                |
| 5  | □ OUT                    | □IN              | ■ NO    | □ NA    | □ cos               | □ REP                                 | 05 Proper re   | heating    | for hot holding 165 F i   | n 2 hr.     |           |                       |      |                |
| 6  | □ OUT                    | ■ IN             | □ NO    | □ NA    | □ cos               | □ REP                                 | 06 Time as 0   | Control;   | procedures/records        |             |           |                       |      |                |
| 7  | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 07 Approved    | source     | e; Condition/parasite de  | struction   |           |                       |      |                |
| 8  | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 08 Food rece   | eived at   | proper temperature        |             |           |                       |      |                |
| 9  | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 09 Separate    | d & prot   | tected; contamination p   | revented    |           |                       |      |                |
| 10 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 10 Contact s   | urfaces    | s/returnables; clean & s  | anitized    |           |                       |      |                |
| 11 | □ OUT                    | ■ IN             | □ NO    | □NA     | □ cos               | □ REP                                 | 11 Proper di   | spositio   | n; returned/served/reco   | ondition    |           |                       |      |                |
| 12 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 12 Managem     | nent, en   | nployees; knowledge &     | reporting   |           |                       |      |                |
| 13 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 13 Proper us   | se of res  | striction and exclusion   |             |           |                       |      |                |
| 14 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 14 Hands cle   | eaned a    | and properly washed / 0   | Glove use   |           |                       |      |                |
| 15 | □ OUT                    | ■ IN             | □ NO    | □ NA    | □ cos               | □ REP                                 | 15 No bare h   | nand co    | ntact w/RTE or approv     | ed method   |           |                       |      |                |
| 16 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 16 Pasteuriz   | ed food    | ls used; prohibited not   | offered     |           |                       |      |                |
| 17 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 17 Additives   | approv     | ed/used Washing fruit     | s/veg       |           |                       |      |                |
| 18 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 18 Toxic sub   | stances    | s; identified/stored/used | d           |           |                       |      |                |
| 19 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 19 Water; ap   | proved     | source; plumbing, bac     | kflow       |           |                       |      |                |
| 20 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 20 Approved    | l Sewag    | ge / Wastewater dispos    | al          |           |                       |      |                |
|    |                          |                  |         |         |                     |                                       | PRIOR          | RITY F     | OUNDATION                 |             |           |                       |      |                |
| 21 | □ OUT                    | ■ IN             |         | □NA     | □ cos               | □ REP                                 | 21 PIC prese   | ent / der  | monstration / duties / C  | FM          |           |                       |      |                |
| 22 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 22 Food Har    | ndler/no   | unauthorized persons      | personnel / |           |                       |      |                |
| 23 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 23 Hot and C   | Cold wa    | ter available; adequate   | pressure    |           |                       |      |                |
| 24 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 24 Records a   | availabl   | e shellstock/destruction  | n/labels    |           |                       |      |                |
| 25 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 25 Complian    | ice with   | variance, specialized /   | HACCP       |           |                       |      |                |
| 26 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 |                |            | mer advisories, Allerge   |             |           |                       |      |                |
| 27 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 27 Proper co   | ooling m   | nethod used; equipmen     | t adequate  |           |                       |      |                |
| 28 | □ OUT                    | ■ IN             | □ NO    | □ NA    | □ cos               | □ REP                                 | 28 Proper da   | ate marl   | king and disposition      |             |           |                       |      |                |
| 29 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 29 Thermom     | eters /    | test strips provided, ac  | curate      |           |                       |      |                |
| 30 | □ OUT                    | ■ IN             |         | □NA     | □ cos               | □ REP                                 | 30 Food Esta   | ablishm    | ent Permit (Current & \   | /alid)      |           |                       |      |                |
| 31 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 31 Handwas     | h faciliti | ies; accessible/supplied  | d/used      |           |                       |      |                |
| 32 | □ OUT                    | ■ IN             |         | □ NA    | □ cos               | □ REP                                 | 32 Food & no   | on-food    | contact surfaces clear    | nable/use   |           |                       |      |                |
| 33 | □ OUT                    | ■ IN             | □ NO    | □NA     | □ cos               | □ REP                                 | 33 Warewas     | hing fac   | cilities & Service sink p | rovided     |           |                       |      |                |
|    |                          |                  |         |         |                     |                                       |                | CC         | RE                        |             |           |                       |      |                |
| 34 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 34 Evidence    | of cont    | amination; insect/roder   | nt/other    |           |                       |      |                |
| 35 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 35 Personal    | Cleanli    | ness; eating/drinking/to  | bacco       |           |                       |      | 1              |
| 36 | □ OUT                    | ■ IN             |         |         | □ cos               | □ REP                                 | 36 Wiping cl   | othes; p   | properly used and store   | ed          |           |                       |      | 1              |
| 37 | □ OUT                    | ■ IN             | □ NO    | □NA     | □ cos               | □ REP                                 | 37 Environm    | ental co   | ontamination              |             |           |                       |      |                |



Activity Date

Purpose of Inspection

|      |               | 0.       | c           |         | Activity D<br>02/07/202 |           | Purpose of Inspection ROUTINE INSPECTION  |   |
|------|---------------|----------|-------------|---------|-------------------------|-----------|---|---|
|      | Lub           | Sh       | م م         | -       |                         | -         | Record ID #   |   |
|      | Lul           | יטי      | UCK         | ,       | <b>Establish</b> POWELL |           | PR0000846   |   |
| •    |               |          | TEXA        | 15      | TOWLLL                  | O DDQ     | 11,0000010  |   |
|      | OUT           | = OUT    | OF COM      | PLIANCE | IN = IN C               | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO | N |
| 38   | □ OUT         | ■ IN     | □NO         | □ NA    | □ cos                   | □ REP     | 38 Approved thawing method  |   |
| 39   | □ OUT         | ■ IN     |             |         | □ cos                   | □ REP     | 39 Utensils/equipment/linens; used/stored/handled                                   |   |
| 40   | □ OUT         | ■ IN     |             |         | □ cos                   | □ REP     | 40 Single-service/use; properly stored, and used                                    |   |
| 41   | □ OUT         | ■ IN     | □ NO        | □ NA    | □ cos                   | □ REP     | 41 Original container labeling (Bulk Food)  |   |
| 42   | □ OUT         | ■ IN     | □ NO        |         | □ cos                   | □ REP     | 42 Non-food contact surfaces clean  |   |
| 43   | □ OUT         | ■ IN     | □NO         |         | □ cos                   | □ REP     | 43 Adequate ventilation, lighting; designated area                                  |   |
| 44   | □ OUT         | ■ IN     | □ NO        |         | □ cos                   | □ REP     | 44 Garbage & refuse properly disposed/maintained                                    |   |
| 45   | □ OUT         | ■ IN     | □ NO        |         | □ cos                   | □ REP     | 45 Physical facilities installed/maintained/clean                                   |   |
| 46   | □ OUT         | ■ IN     | □ NO        |         | □ cos                   | □ REP     | 46 Toilet facilities; constructed/supplied/clean                                    |   |
| 47   | □ OUT         | ■ IN     | □NO         | □ NA    | □ cos                   | □ REP     | 47 Other violations   |   |
|      |               |          |             |         |                         |           | Measured Observations   |   |
| Bris | ket HH 176.0  | 00 Deg   | grees Fah   | renheit |                         |           |   |   |
| Pot  | ato Salad rea | ach in ( | Cooler 41   | 1.00 De | grees Fahr              | enheit    |   |   |
|      |               |          |             |         |                         |           | Overall Inspection Comments   |   |
|      |               |          |             |         |                         |           |   |   |
| No   | Overall Inspe | ction (  | Comment     | ts      |                         |           |   |   |
|      | la a a a      | 4:       | D = = lt. N | 0.7/10/ | ATION                   |           |   |   |
|      | inspe         | ection   | Result: N   | IO VIOL | ATION                   |           | Required Action: NEXT REGULAR INSPECTION  |   |
|      |               |          |             |         |                         |           | Simo-Auro-  |   |
|      |               |          |             |         |                         |           | Signatures  |   |
|      | besti         | Me       | rejan       | 1       |                         |           | Sund free   |   |
| LESL | IE MORGAN     |          |             | EHS II  | REHS/RS                 | СРО       | Sinclair Powell Owner   |   |
|      |               |          |             |         |                         |           |   |   |
|      |               |          |             |         |                         |           |   |   |
|      |               |          |             |         |                         |           |   |   |
| 1    |               |          |             |         |                         |           |   |   |

| Score        | 0    | Priority:                |           | 3                      | lo. of Violations                                    |             | •                                     | ntal Health De<br>ST, SUITE 1 |                     | 16      | ty of 🖫 | _ Cit   | MA                      |          |
|--------------|------|--------------------------|-----------|------------------------|--|-------------|---------------------------------------|-------------------------------|---------------------|---------|---------|---------|-------------------------|----------|
| Score        | 0    | Priority<br>oundation:   | Fo        | 0                      | iolations  |             |                                       |                               | 06) 775-2           | -       | ock     | obo     | Lul                     | 6        |
| 3            | 3    | Core:                    |           | 11:15 am               | Time In  |             |                                       |                               |                     | \$      | TEXA    |         |                         | *        |
|              | 40   | nutes:                   | Tot. Mi   | 11:55 am               | Time Out   |             |                                       | I                             | spection<br>PECTION |         |         |         | rity Date<br>1/2020     |          |
| Telephone    |      | <b>Zip Code</b><br>79416 |           |                        | City/State<br>LUBBOCK, TX                            |             |                                       |                               | Address<br>5702 4T  |         |         | 3 #397  | olishment<br>ING CANE'S |          |
|              | gory | Risk Cate                |           |                        | Est. Type  |             |                                       |                               | Permit I            |         |         |         | rd ID#                  |          |
|              |      | FR01                     |           |                        | RESTAURANT   |             | HICKEN FINGER                         | G CANE'S C                    | RAISING             |         |         |         | 13640                   | PR00     |
| AT VIOLATION | REPE | SITE REP =               | CTED ON S | COS = CORREC           | NA = NOT APPLICABLE C                                | RVED NA     | NO = NOT OBSEF                        | OMPLIANCE                     | IN = IN C           | PLIANCE | OF COMP | T = OUT | OUT                     |          |
|              |      |                          |           |                        | DRITY  | PRIO        |                                       |                               |                     |         |         |         |                         |          |
|              |      |                          |           |                        | me and temperature                                   |             | 01 Proper co                          |                               | □ cos               | □NA     | ■ NO    | □IN     | □ OUT                   | 1        |
|              |      |                          |           | 45 E\                  | ing tomperature (44 F /                              | الما الما   | 00 Dec                                |                               | ПОСС                |         |         | - IN1   | REP                     |          |
|              |      |                          |           | 45 F)                  | ing temperature (41 F /                              | oia noidir  | U2 Proper co                          |                               | □ cos               | ⊔NA     | □NO     | ■ IN    | □ OUT<br>REP            | 2        |
|              |      |                          |           |                        | ng temperature (135 F)                               | t holdin    | 03 Proper ho                          |                               | □ cos               | □NA     | ■ NO    | □IN     | □ OUT                   | 3        |
|              |      |                          |           |                        | ing a good Access of                                 | aldo e      | 04.5                                  |                               | <b>-</b>            |         |         |         | REP                     |          |
|              |      |                          |           |                        | ime and temperature                                  | oking tir   | u4 Proper co                          | П                             | □ cos               | ⊔NA     | ■ NO    | ⊔IN     | □ OUT<br>REP            | 4        |
|              |      |                          |           | n 2 hr.                | for hot holding 165 F ir                             | heating     | 05 Proper re                          |                               | □ cos               | □NA     | ■ NO    | □IN     | □ OUT                   | 5        |
|              |      |                          |           |                        | and a discount of                                    | ) - m f = 1 | 00 T                                  |                               | <b>-</b>            | =       |         |         | REP                     |          |
|              |      |                          |           |                        | procedures/records                                   | ontrol;     | 06 Time as 0                          |                               | □ cos               | □ NA    | □ NO    | ■ IN    | □ OUT<br>REP            | 6        |
|              |      |                          |           | struction              | e; Condition/parasite des                            | source;     | 07 Approved                           | □ REP                         | □ cos               |         |         | ■ IN    | □ OUT                   | 7        |
|              |      |                          |           |                        | t proper temperature                                 | eived at    | 08 Food rec                           | □ REP                         | □ cos               |         |         | ■ IN    | □ OUT                   | 8        |
|              |      |                          |           | revented               | tected; contamination p                              | d & prote   | 09 Separate                           | □ REP                         | □ cos               |         |         | ■ IN    | □ OUT                   | 9        |
|              |      |                          |           | anitized               | s/returnables; clean & sa                            | urfaces/    | 10 Contact s                          | □ REP                         | □ cos               |         |         | ■ IN    | □ OUT                   | 10       |
|              |      |                          |           | ondition               | n; returned/served/reco                              | spositior   | 11 Proper di                          |                               | □ cos               | □NA     | □ NO    | ■ IN    | □ OUT<br>REP            | 11       |
|              |      |                          |           | reporting              | nployees; knowledge &                                | nent, em    | 12 Managen                            | □ REP                         | □ COS               |         |         | ■ IN    | OUT                     | 12       |
|              |      |                          |           |                        | striction and exclusion                              |             |                                       | □ REP                         |                     |         |         |         | □ OUT                   | 13       |
|              |      |                          |           | Slove use              | and properly washed / G                              | eaned ar    | 14 Hands cle                          | □ REP                         | □ cos               |         |         | ■ IN    | □ OUT                   | 14       |
|              |      |                          |           | ed method              | ontact w/RTE or approve                              | nand cor    | 15 No bare h                          |                               | □ cos               | □NA     | □NO     | ■ IN    | □ OUT                   | 15       |
|              |      |                          |           |                        |  |             |                                       |                               |                     |         |         |         | REP                     |          |
|              |      |                          |           |                        | ds used; prohibited not o                            |             |                                       |                               | □ cos               |         |         |         | □ OUT                   | 16       |
|              |      |                          |           | •                      | ved/used Washing fruits                              | • • •       |                                       |                               | □ cos               |         |         |         | □ OUT                   | 17       |
|              |      |                          |           |                        | s; identified/stored/used                            |             |                                       |                               | □ COS               |         |         |         | OUT                     | 18       |
|              |      |                          |           |                        | I source; plumbing, back                             | •           |                                       |                               | □ COS               |         |         |         | □ OUT                   | 19       |
|              |      |                          |           | aı                     | ge / Wastewater disposa                              | oewag       | ∠∪ Approved                           | LI KEY                        | □ cos               |         |         | = IN    | OUT                     | 20       |
|              |      |                          |           | EN4                    | OUNDATION  |             |                                       |                               |                     |         |         |         |                         | 0.1      |
|              |      |                          |           |                        | monstration / duties / Cl                            |             | · · · · · · · · · · · · · · · · · · · | □ REP                         |                     |         |         |         | OUT                     | 21       |
|              |      |                          |           | •                      | unauthorized persons/                                |             |                                       |                               | □ COS               |         |         |         | OUT                     | 22       |
|              |      |                          |           | •                      | iter available; adequate                             |             |                                       |                               | □ cos               |         |         |         | □ OUT                   | 23       |
|              |      |                          |           |                        | le shellstock/destruction                            |             |                                       |                               | □ cos               |         |         |         |                         | 24<br>25 |
|              |      |                          |           |                        | variance, specialized /<br>ımer advisories, Allergei |             | · · · · · · · · · · · · · · · · · · · |                               | □ COS               |         |         |         |                         | 26       |
|              |      |                          |           |                        | nethod used; equipment                               |             |                                       |                               | □ COS               |         |         |         | □ OUT                   | 27       |
|              |      |                          |           | . aacqual <del>c</del> | king and disposition                                 |             | •                                     |                               | □ COS               |         | П №О    |         | □ OUT                   | 28       |
|              |      |                          |           |                        | g a.i.a dioposition                                  | mark        | _5 1 15por ut                         | u                             | _ 000               | □ IV/\  | _ 110   |         | REP                     | _0       |
|              |      |                          |           | curate                 | test strips provided, acc                            | eters / to  | 29 Thermom                            | □ REP                         | □ cos               | □NA     |         | ■ IN    | □ OUT                   | 29       |
|              |      |                          |           | /alid)                 | nent Permit (Current & V                             | ablishme    | 30 Food Est                           | □ REP                         | □ cos               | □NA     |         | ■ IN    | □ OUT                   | 30       |
|              |      |                          |           |                        | ies; accessible/supplied                             |             |                                       | □ REP                         | □ cos               |         |         | ■ IN    | □ OUT                   | 31       |
|              |      |                          |           | able/use               | l contact surfaces clean                             | on-food     | 32 Food & n                           | □ REP                         | □ cos               | □NA     |         | ■ IN    | □ OUT                   | 32       |



Activity Date 02/04/2020

Purpose of Inspection
ROUTINE INSPECTION

|              |                  | ⊸ Ci     | ty of 🖜    |            | 02/04/202  | U              | NOOTINE INOI ECTION  |           |
|--------------|------------------|----------|------------|------------|------------|----------------|--|-----------|
|              | Lul              | าท       | ock        |            | Establish  | ment           | Record ID #  |           |
| $\checkmark$ | Lux              |          | TEXA       | 15         | RAISING    | CANE'S #397    | 7 PR0013640  |           |
|              |                  |          |            |            |            |                |  |           |
|              | TUO              | r = OUT  | OF COMI    | PLIANCE    | IN = IN C  | OMPLIANCE N    | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION   |           |
| 33           | □ OUT<br>REP     | ■ IN     | □NO        | □NA        | □ COS      |                | 33 Warewashing facilities & Service sink provided  |           |
|              | <u>I</u>         |          |            |            |            |                | CORE   |           |
| 34           | □ OUT            | ■ IN     |            |            | □ cos      | ПRFP           | 34 Evidence of contamination; insect/rodent/other  |           |
| 35           | ■ OUT            |          |            |            | ■ COS      |                | 35 Personal Cleanliness; eating/drinking/tobacco   | 5/4/20    |
| Viola        | ı<br>ition Comme | ents:    |            |            |            |                |  |           |
|              |                  |          | k without  | t lid and  | etraw Die  | cussed Volun   | ntarily discarded.   |           |
| Obse         | si ved employ    | ee uiii  | K WILIIOU  | t iiu aiiu | Straw. Dis | cusseu. Volum  | many discarded.  |           |
|              |                  |          | , chewing  | g gum, d   |            | verages, or us |  |           |
| 36           | OUT              |          | = 110      | =          | □ cos      | □ REP          | 36 Wiping clothes; properly used and stored  |           |
| 37           | REP              | ■ IN     | □NO        | ⊔NA        | □ cos      | П              | 37 Environmental contamination   |           |
| 38           | □ OUT<br>REP     | ■ IN     | □ NO       | □ NA       | □ cos      |                | 38 Approved thawing method   |           |
| 39           | OUT              | ■ IN     |            |            | □ cos      | □ REP          | 39 Utensils/equipment/linens; used/stored/handled  |           |
| 40           | □ OUT            | ■ IN     |            |            | □ cos      |                | 40 Single-service/use; properly stored, and used   |           |
| 41           | □ OUT            | ■ IN     | □NO        | □NA        | □ cos      |                | 41 Original container labeling (Bulk Food)   |           |
| 40           | REP              |          |            |            |            |                | 40 N = 6 - 1 = 1 + 1 = 6   |           |
| 42           | OUT              |          |            |            |            | □ REP          | 42 Non-food contact surfaces clean   |           |
| 43           |                  |          |            |            | □ cos      |                | 43 Adequate ventilation, lighting; designated area  44 Garbage & refuse properly disposed/maintained   |           |
| 45           | ■ OUT            |          |            |            | ■ COS      |                | 45 Physical facilities installed/maintained/clean  | 5/4/20    |
|              | tion Comme       |          |            |            | - 000      |                | 10 T Trystoca rassinaec instantocarriocarr | 0/ 1/20   |
|              |                  |          |            |            |            | , 5            |  |           |
| Obse         | erved employ     | ee cell  | phones     | stored o   | ver prep s | urfaces. Remo  | loved.   |           |
| 228.2        | 212 Other Pe     |          |            | ms, Stor   | age        |                |  |           |
| 46           | ■ OUT            |          |            |            | □ cos      | □ REP          | 46 Toilet facilities; constructed/supplied/clean   | 5/4/20    |
| Viola        | tion Comme       | ents:    |            |            |            |                |  |           |
| Obse         | erved small le   | eak und  | ler sink a | cross fro  | om fryers. | Repair.        |  |           |
| 228          | 149(e)(2) A n    | lumbin   | n system   | shall be   | e maintain | ed in good rep | pair   |           |
| 47           |                  |          |            |            | □ cos      |                | 47 Other violations  |           |
|              | REP              |          |            |            |            |                |  |           |
|              |                  |          |            |            |            |                | Measured Observations  |           |
| QU           | AT BUCKET        | 300.0    | ) Parts P  | er Millio  | n          |                |  |           |
|              | LESLAW RI        |          | •          |            |            |                |  |           |
|              | W CHICKEN        |          |            | -          |            |                |  |           |
| RA           | W CHICKEN        | I RIC 3  | 9.00 Deg   | rees Fal   | hrenheit   |                |  |           |
|              |                  |          |            |            |            |                | Overall Inspection Comments  |           |
|              |                  |          |            |            |            |                |  |           |
| No           | Overall Inspe    | ection ( | Commen     | ts         |            |                |  |           |
|              | Insp             | ection   | Result: V  | 'IOLATIC   | NC         |                | Required Action: NEXT REGULAR INSPECTION   |           |
|              |                  |          |            |            |            |                | Regulation NEXT NEODER CHOICE  |           |
|              |                  |          |            |            |            |                | Signatures   |           |
|              |                  | _        |            | _          |            |                | mar_   |           |
|              | Mul              |          |            |            |            |                |  |           |
| CHA          | RLES SEIFE       | RT       |            | EHS II I   | RS CPO     |                | Bryan Flowers General manager  |           |
|              |                  |          |            |            |            |                | Follow up : Yes Followup Date: 0   | 5/04/2020 |

|               |                          |                      |          |            |                         |                               |                   |           |                             | _           |            |                     |         |                       | Page 1 of 3   |
|---------------|--------------------------|----------------------|----------|------------|-------------------------|-------------------------------|-------------------|-----------|-----------------------------|-------------|------------|---------------------|---------|-----------------------|---------------|
|               |                          |                      |          |            |                         | ntal Health De<br>ST, SUITE 1 | •                 | N         | lo. of Violations           | 8           |            | Priority:           | 2       |                       |               |
|               | Lul                      | $\mathbf{b}^{c_{i}}$ | ock      | _ Li       | ubbock, T<br>306) 775-2 | X 79401                       |                   |           | lo. of Repeat<br>/iolations | 0           | Fo         | Priority oundation: | 2       | S                     | core          |
| **            |                          |                      | TEXA     | 15         |                         |                               |                   |           | Time In                     | 1:59 pm     |            | Core:               | 4       | 1                     | 14            |
| I             | ity Date<br>//2020       |                      |          |            | spection<br>PECTION     | I                             |                   |           | Time Out                    | 3:28 pm     | Tot. M     | inutes:             | 89      |                       | •             |
|               | olishment<br>EY'S FISH,  | CHICKE               | =N N MC  | )RF        | Address                 | s<br>BROADWAY                 |                   |           | City/State<br>LUBBOCK, TX   |             |            | Zip Code<br>79403   |         | Telephon<br>(806) 543 |               |
| Reco          | rd ID #                  |                      |          |            | Permit                  |                               |                   |           | Est. Type RESTAURANT        |             |            | Risk Categ          | ory     | (****)                |               |
| 1100          |                          | T = OUT              | OF COMI  | PLIANCE    |                         |                               |                   | RVED N    | NA = NOT APPLICABLE (       | COS = CORRE | CTED ON    |                     | REPE    | AT VIOLATI            | ON            |
|               |                          |                      |          |            |                         |                               |                   | DDI       | DIT!                        |             |            |                     |         |                       |               |
|               | FOUT                     | - 151                | - INO    |            | T 000                   | FIRE                          | 04 D              |           | DRITY                       |             |            |                     |         |                       | ı             |
| 1             | OUT                      |                      |          | □ NA       |                         | □ REP                         | •                 | •         | me and temperature          | / 45 E)     |            |                     |         |                       |               |
| 2             | OUT                      |                      | □NO      | □NA        |                         | □ REP                         |                   |           | ing temperature (41 F /     |             |            |                     |         |                       |               |
| 3             | OUT                      | ■ IN                 | □NO      | □NA        | □ cos                   |                               |                   |           | ng temperature (135 F)      |             |            |                     |         |                       |               |
| 4             | □ OUT                    |                      |          |            |                         |                               | ·                 |           | ime and temperature         |             |            |                     |         |                       |               |
| 5             | □ OUT                    | ■ IN                 | □ NO     | □NA        | □ cos                   |                               | •                 |           | for hot holding 165 F i     | in 2 hr.    |            |                     |         |                       |               |
| 6             | □ OUT                    | ■ IN                 |          | □ NA       | □ cos                   | □ REP                         |                   |           | procedures/records          |             |            |                     |         |                       |               |
| 7             | □ OUT                    | ■ IN                 |          |            |                         | □ REP                         | 07 Approved       | source    | e; Condition/parasite de    | estruction  |            |                     |         |                       |               |
| 8             | □ OUT                    | ■ IN                 |          |            | □ cos                   | □ REP                         | 08 Food rece      | eived a   | t proper temperature        |             |            |                     |         |                       |               |
| 9             | ■ OUT                    | □IN                  |          |            | ■ COS                   | □ REP                         | 09 Separated      | d & pro   | tected; contamination p     | orevented   |            |                     |         |                       | 2/7/20        |
| for ic        | e-scoop.<br>88(a) Food s | hall onl             |          |            | urfaces of              | equipment, li                 | nen, single servi | ce artic  |                             |             | ized and a | a clean conta       | ainer i | s provided            |               |
| 10            | ■ OUT                    |                      |          |            | ■ COS                   | □ REP                         | 10 Contact s      | urfaces   | s/returnables; clean & s    | anitized    |            |                     |         |                       | 2/7/20        |
| Obse<br>228.1 | 13(1) Food-              | d utens<br>-contact  | surfaces | s clean to | o sight an              | d touch                       |                   |           | ensils are sent to ware     |             | awers are  | cleaned and         | d sani  | tized.                |               |
| 11            | □ OUT                    |                      | LI NO    | ⊔NA        | □ COS                   |                               | •                 | •         | on; returned/served/reco    |             |            |                     |         |                       |               |
| 12            | OUT                      |                      |          |            | □ cos                   |                               | •                 |           | nployees; knowledge &       | reporting   |            |                     |         |                       |               |
| 13            | □ OUT                    |                      |          |            |                         | □ REP                         |                   |           | striction and exclusion     |             |            |                     |         |                       |               |
| 14            | □ OUT                    |                      |          |            | □ cos                   |                               |                   |           | and properly washed / 0     |             |            |                     |         |                       |               |
| 15            |                          |                      |          |            | □ cos                   |                               |                   |           | ntact w/RTE or approv       |             |            |                     |         |                       |               |
| 16            | □ OUT                    |                      |          |            | □ cos                   |                               |                   |           | ls used; prohibited not     |             |            |                     |         |                       |               |
| 17            | □ OUT                    |                      |          | □ NA       | □ cos                   |                               |                   |           | red/used Washing fruit      |             |            |                     |         |                       |               |
| 18            |                          |                      |          |            | □ cos                   |                               |                   |           | s; identified/stored/use    |             |            |                     |         |                       |               |
| 19            | □ OUT                    | ■ IN                 |          |            | □ cos                   | □ REP                         | 19 Water; ap      | proved    | source; plumbing, bac       | kflow       |            |                     |         |                       |               |
| 20            | □ OUT                    | ■ IN                 |          |            | □ cos                   | □ REP                         | 20 Approved       | Sewa      | ge / Wastewater dispos      | al          |            |                     |         |                       |               |
|               |                          |                      |          |            |                         |                               | PRIOR             | ITY F     | OUNDATION                   |             |            |                     |         |                       |               |
| 21            | □ OUT                    | ■ IN                 |          | □ NA       | □ cos                   | □ REP                         | 21 PIC prese      | ent / de  | monstration / duties / C    | FM          |            |                     |         |                       |               |
| 22            | ■ OUT                    | □IN                  |          | □ NA       | □ cos                   | □ REP                         | 22 Food Han       | ndler/no  | unauthorized persons        | /personnel  |            |                     |         |                       | 3/6/20        |
| Obse          | tion Commerved expired   | d food h             |          |            | e for empl              | oyees. Facilit                | y shall provide w | vithin 30 | ) days.                     |             |            |                     |         |                       | •             |
| 23            | □ OUT                    |                      |          | □ NA       | □ cos                   | □ REP                         | 23 Hot and C      | Cold wa   | ter available; adequate     | pressure    |            |                     |         |                       |               |
| 24            | □ OUT                    | ■ IN                 |          | □ NA       | □ cos                   | □ REP                         | 24 Records a      | availab   | le shellstock/destruction   | n/labels    |            |                     |         |                       |               |
| 25            | □ OUT                    | ■ IN                 |          | □ NA       | □ cos                   | □ REP                         | 25 Complian       | ce with   | variance, specialized /     | HACCP       |            |                     |         |                       |               |
| 26            | □ OUT                    | ■ IN                 |          | □ NA       | □ cos                   | □ REP                         | 26 Posting of     | f consu   | mer advisories, Allerge     | en label    |            |                     |         |                       |               |
| 27            | □ OUT                    | ■ IN                 |          | □ NA       | □ cos                   | □ REP                         | 27 Proper co      | oling n   | nethod used; equipmen       | it adequate |            |                     |         |                       |               |
|               | I                        |                      |          |            |                         |                               |                   |           |                             |             | F.         | W                   |         | II                    | e: 03/06/2020 |



**Activity Date** 

Purpose of Inspection

|             |                 | , Ci      | ty of 🖫     |            | 02/04/202     | :0            | ROUTINE INSPECTION   |         |
|-------------|-----------------|-----------|-------------|------------|---------------|---------------|--|---------|
|             | 1111            | ■ IN      |             |            |               |               |  |         |
|             | Lu              |           | TEXA        | AS         | SMILEY'S      | S FISH, CH    | IICKEN N MORE PR0010660  |         |
|             |                 |           |             |            |               |               |  |         |
|             | OU <sup>-</sup> | T = OUT   | OF COM      | PLIANCE    | IN = IN C     | OMPLIANCE     | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION               | N       |
| 28          | □ OUT           | ■ IN      | □NO         | □ NA       | □ cos         | □ REP         | 28 Proper date marking and disposition   |         |
| 29          | □ OUT           | ■ IN      |             | □NA        | □ cos         | □ REP         | 29 Thermometers / test strips provided, accurate   |         |
| 30          | □ OUT           | ■ IN      |             | □NA        | □ cos         | □ REP         | 30 Food Establishment Permit (Current & Valid)   |         |
| 31          | □ OUT           | ■ IN      |             |            | □ cos         | □ REP         | 31 Handwash facilities; accessible/supplied/used   |         |
| 32          | ■ OUT           |           |             | □NA        |               |               |  | 2/14/20 |
|             | tion Comm       | onte:     |             |            |               |               |  |         |
|             |                 |           |             |            |               |               |  |         |
| l           |                 |           | -           | -          | -             |               | · · · · · · · · · · · · · · · · · · ·  |         |
| Deing       | naru to ciea    | an Suna   | ace. Rem    | ioved ai   | ia sneii is i | cleaned an    | u Samuzeu.   |         |
| 228.1       | 104(g) Nonfo    | od-cor    | tact surfa  | aces. No   | onfood-con    | ntact surfac  | es shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to |         |
|             |                 |           |             |            |               |               |  |         |
| 33          | □ OUT           | ■ IN      |             | □ NA       | □ cos         | □ REP         | 33 Warewashing facilities & Service sink provided  |         |
|             |                 |           |             |            |               |               | CORE   |         |
| 34          | ■ OUT           | □IN       |             |            | ■ COS         | □ REP         | 34 Evidence of contamination; insect/rodent/other  | 5/4/20  |
| Viola       | tion Comm       | ents:     |             |            |               |               |  |         |
| Ohse        | rved damad      | ed wes    | ther strin  | ns for ha  | ck door F     | acility shall | renair   |         |
|             | i vou damag     | ou wee    | anici suip  | 75 TOT 150 | ion door. I   | aoiity Silaii | Topul.   |         |
| 228.1       | 174(e)(1) Ou    | iter ope  | nings, pr   | otected    |               |               |  |         |
| 35          | ■ OUT           |           |             |            | ■ COS         | □ REP         | 35 Personal Cleanliness; eating/drinking/tobacco   | 5/4/20  |
| Viola       | tion Comm       | ents:     |             |            |               |               |  |         |
| Obse        | rved emplov     | vee drir  | nks on sh   | elf with   | sinale serv   | /ice items. I | Facility shall place all employee items including drinks away from single service items. Discussed |         |
| l .         |                 |           |             |            | -             |               |  |         |
|             |                 |           |             |            |               |               |  |         |
| 228.4<br>36 |                 |           | l, chewin   | g gum, o   |               |               | <del>-</del>   |         |
| 37          |                 |           | ПИО         |            |               |               |  |         |
| 38          |                 |           |             |            |               |               |  |         |
| 39          |                 |           | ПИО         | LINA       |               |               |  |         |
| 40          |                 |           |             |            |               |               |  |         |
|             |                 |           | ENO         |            |               |               | 71 1 2   |         |
| 41          | OUT             |           |             | ⊔NA        |               |               |  | F/4/00  |
| 42          | ■ OUT           | ⊔IN       | LI NO       |            | ■ COS         | LI REP        | 42 Non-food contact surfaces clean   | 5/4/20  |
| Viola       | tion Comm       | ents:     |             |            |               |               |  |         |
| Obse        | rved soiled     | tray wit  | h crockpo   | ot on it,  | and soiled    | outside of    | crockpot with soup inside. Discussed with person-in-charge; tray was sent to ware wash and outside |         |
| of cro      | ockpot is clea  | aned a    | nd sanitiz  | zed.       |               |               |  |         |
| 220 4       | 112/2\ Nlanfa   | ood oon   | tact ourf   | aces of    | aguinmant     | shall balta   | ant free of an accumulation of dust, dirt food residue, and other debris                           |         |
| 43          | _ ` /           |           |             | aces or (  |               |               | ·  |         |
| 44          |                 |           |             |            |               |               |  |         |
| 45          | ■ OUT           |           |             |            |               | □ REP         | 45 Physical facilities installed/maintained/clean  | 5/4/20  |
|             |                 |           |             |            |               |               | 10 T Typical National State (1997)   |         |
|             | tion Comm       |           |             |            |               |               |  |         |
| l .         | rved the foll   | •         |             |            |               |               | 5 P: 1 11 P P P P P P P P P P P P P P P P  |         |
| I ′         | •               |           | t in use. I | -acility s | shall prope   | rly air dry n | nop after use. Discussed with person-in-charge. Complied. COS.                                     |         |
| 220.        | 186(f) Drying   | inops     |             |            |               |               |  |         |
| B) ho       | les on the w    | all, in c | eiling an   | d some     | ceiling tile: | s missing ir  | n ice machine and service sink room. Facility shall repair and/or replace.                         |         |
|             | 73(g)(1) Att    |           |             | lls and o  |               |               |  |         |
| 46          | □ OUT           |           |             |            |               | □ REP         | 46 Toilet facilities; constructed/supplied/clean   |         |
| 47          |                 | ■ IN      |             | □ NA       | □ cos         | □ REP         | 47 Other violations  |         |
|             |                 |           |             |            |               |               | Measured Observations  |         |
|             |                 |           |             |            |               |               |  |         |

Follow up : Yes Followup Date: 03/06/2020

Page 3 of 3



Activity Date 02/04/2020

**Establishment** SMILEY'S FISH, CHICKEN N MORE Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0010660

fish cold hold 35.00 Degrees Fahrenheit
Pork chops WIC 36.00 Degrees Fahrenheit
Bean soup hot hold 171.00 Degrees Fahrenheit
milk RIC 39.00 Degrees Fahrenheit
collard greens soup hot hold 181.00 Degrees Fahrenheit
Cole slaw cold hold 38.00 Degrees Fahrenheit

hamburger patties RIC 40.00 Degrees Fahrenheit

#### **Overall Inspection Comments**

No Overall Inspection Comments

Inspection Result: VIOLATION Required Action: RE-INSPECTION

Signatures

NIRAJAN SHRESTHA EHS I RSIT CPO

Djuana Johnson Manager

Follow up: Yes Followup Date: 03/06/2020

|                             |                  |        |  |         |                             |                |         |                        |      | Page 1 of 1    |
|-----------------------------|------------------|--------|--|---------|-----------------------------|----------------|---------|------------------------|------|----------------|
| AND.                        |                  |        | vironmental Health Department<br>25 13TH ST, SUITE 105 |         | No. of Violations           | 0              |         | Priority:              | 0    |                |
| Lubl                        | City of          | Lu     | bbock, TX 79401<br>06) 775-2902                        |         | No. of Repeat<br>Violations | 0              | F       | Priority<br>oundation: | 0    |                |
| Lubi                        | TEXAS            | (-     | ,  |         | Time In                     | 2:45 pm        |         | Core:                  | 0    |                |
| Activity Date               | Purpose          |        |  |         | Time Out                    | 3:45 pm        | Tot. M  | inutes:                | 60   |                |
| 02/06/2020<br>Establishment | INCIDEN          | T RES  | SPONSE Address   |         | City/State                  |                |         | Zip Code               |      | Telephone      |
| SOMETHING DIFFE             | RENT GRILL       |        | 4317 50TH ST   |         | LUBBOCK, TX                 |                |         | 79413                  |      | (575) 799-6633 |
| Record ID #<br>PR0011597    |                  |        | Permit Holder<br>LEONARD VANDENBERG                    |         | Est. Type<br>RESTAURANT     |                |         | Risk Cate              | gory |                |
|                             |                  |        |  | RSFR    | VATIONS                     |                |         | 1                      |      |                |
| 31 Handwash faciliti        | es; accessible/s | uppli  |  | DOLK    | WATIONS                     |                |         |                        |      | 2/16/20        |
| Violation Comments          | s:               |        |  |         |                             |                |         |                        |      |                |
| Observed no hot wat         | er at hand sink. | Facili | ty is closed until it can repair the hot w             | ater to | meet 110 degrees F for      | food safety.   |         |                        |      |                |
|                             |                  |        | Meas   | ured (  | Observations                |                |         |                        |      |                |
| Hot water 3-comp s          | _                |        |  |         |                             |                |         |                        |      |                |
| Hot water Hand sin          | k 83.00 Degrees  | Fahr   |  |         |                             |                |         |                        |      |                |
|                             |                  |        | Overall i  | iiispec | ction Comments              |                |         |                        |      |                |
| Inspect                     | ion Result: VIOL | ATIO   | N  |         | Requ                        | ired Action: V | OLUNTA  | RY CLOSU               | JRE  |                |
|                             |                  |        |  | Sign    | atures                      |                |         |                        |      |                |
| Jean                        | nne Valor        | 5      |  |         | Ama                         | no se          | 46      | ~                      |      |                |
| JEANNE VALDEZ               | EH               | SIIR   | S CPO  |         | Amanda Graham               |                | General | Manager                |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |
|                             |                  |        |  |         |                             |                |         |                        |      |                |

Follow up : Yes Followup Date: 02/16/2020

Page 1 of 1

|                                  |                    |  |                             | _               |              |                          |        |                                 |
|----------------------------------|--------------------|--|-----------------------------|-----------------|--------------|--------------------------|--------|---------------------------------|
|                                  |                    | Environmental Health Department<br>1625 13TH ST, SUITE 105 | No. of Violations           | 0               |              | Priority:                | 0      |                                 |
| Lubl                             | city of            | Lubbock, TX 79401<br>(806) 775-2902                        | No. of Repeat<br>Violations | 0               | Fo           | Priority<br>oundation:   | 0      |                                 |
|                                  | TEXAS              |  | Time In                     | 12:45 pm        |              | Core:                    | 0      |                                 |
| Activity Date 02/07/2020         |                    | of Inspection<br>NCE INSPECTION                            | Time Out                    | 1:30 pm         | Tot. M       | inutes:                  | 45     |                                 |
| Establishment<br>SOMETHING DIFFE | RENT GRILL         | Address<br>4317 50TH ST                                    | City/State<br>LUBBOCK, TX   |                 |              | <b>Zip Code</b><br>79413 |        | <b>Telephone</b> (575) 799-6633 |
| <b>Record ID #</b><br>PR0011597  |                    | Permit Holder<br>LEONARD VANDENBERG                        | Est. Type<br>RESTAURANT     |                 |              | Risk Cate<br>FR04        | gory   |                                 |
|                                  |                    | Ol   | BSERVATIONS                 |                 |              |                          |        |                                 |
| 31 Handwash facilitie            | es; accessible/s   | upplied/used   |                             |                 |              |                          |        | 2/17/20                         |
| Violation Comments               | 5:                 |  |                             |                 |              |                          |        |                                 |
| Observed hot water a             | at hand sink at 10 | 09 degrees F. Complied.                                    |                             |                 |              |                          |        |                                 |
|                                  |                    | Meas   | ured Observations           |                 |              |                          |        |                                 |
| Hot water 3 comp s               | _                  |  |                             |                 |              |                          |        |                                 |
| Hot water Hand sin               | k 109.00 Degree    |  |                             |                 |              |                          |        |                                 |
|                                  |                    | Overall I  | Inspection Comments         |                 |              |                          |        |                                 |
| Inspecti                         | on Result: COMI    | PLIED - OWNER  | Requ                        | ired Action: NE | EXT REC      | GULAR INS                | SPECTI | ON                              |
|                                  |                    |  | Signatures                  |                 |              |                          |        |                                 |
| Jean                             | rne Valor          |  |                             | HORE            | <b>2</b> , 4 |                          | -      |                                 |
| JEANNE VALDEZ                    | EHS                | S II RS CPO  | Walter Ashcraft             |                 | GM           |                          |        | <del></del>                     |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |
|                                  |                    |  |                             |                 |              |                          |        |                                 |

|          | Luk                 | b     | y of<br>OCk | 1<br>L  |   |           | •              | No. of Violations  No. of Repeat  Violations                  | 0             | Fou        | Priority: Priority Indation: | 1    | Score          |
|----------|---------------------|-------|-------------|---------|---|-----------|----------------|---|---------------|------------|------------------------------|------|----------------|
| Y        | 244                 | ,,,,  | TEXA        | \$      | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | .002      |                | Time In   | 2:05 pm       |            | Core:                        | 0    | 2              |
|          | rity Date<br>8/2020 |       |             |         | spection<br>SPECTION                    | İ         |                | Time Out  | 2:50 pm       | Tot. Min   | utes:                        | 45   |                |
|          | olishment           | ANIEC |             |         | Addres                                  | =         |                | City/State  |               |            | Zip Code                     |      | Telephone      |
|          | TH PLAINS L         | ANES  |             |         | 5150 69<br>Permit                       |           |                | LUBBOCK, TX   |               |            | 79424                        |      | (806) 794-4844 |
|          | 03946               |       |             |         | JIMMY                                   |           |                | Est. Type<br>RESTAURANT                                       |               |            | <b>Risk Cate</b><br>FR02     | gory |                |
|          | ОИТ                 | = OUT | OF COM      | PLIANCE | IN = IN C                               | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APPLICABLE (                                     | COS = CORRE   | ECTED ON S | ITE REP                      | REPE | AT VIOLATION   |
|          |                     |       |             |         |   |           |                | PRIORITY  |               |            |                              |      |                |
| 1        | □ OUT               | □IN   | ■ NO        | □NA     | □ cos                                   | □ REP     | 01 Proper co   | oling time and temperature                                    |               |            |                              |      |                |
| 2        | □ OUT               | ■ IN  | □ NO        | □NA     | □ cos                                   | □ REP     | 02 Proper co   | ld holding temperature (41 F /                                | 45 F)         |            |                              |      |                |
| 3        | □ OUT               |       | ■ NO        | □NA     | □ cos                                   | □ REP     | •              | t holding temperature (135 F)                                 |               |            |                              |      |                |
| 4        | □ OUT               | □IN   | ■ NO        | □ NA    | □ cos                                   | □ REP     | ·              | oking time and temperature                                    |               |            |                              |      |                |
| 5        | □ OUT               | □IN   | ■ NO        | □ NA    | □ COS                                   | □ REP     | •              | heating for hot holding 165 F i                               | n 2 hr.       |            |                              |      |                |
| 6<br>7   | OUT                 |       | □ NO        | □NA     |   | □ REP     |                | Control; procedures/records                                   | otruction     |            |                              |      |                |
| 8        | OUT                 |       |             |         | □ COS                                   | □ REP     |                | source; Condition/parasite de<br>eived at proper temperature  | struction     |            |                              |      |                |
| 9        |                     |       |             |         | □ cos                                   | □ REP     |                | d & protected; contamination p                                | revented      |            |                              |      |                |
| 10       | □ OUT               |       |             |         | □ COS                                   |           | •              | urfaces/returnables; clean & s                                |               |            |                              |      |                |
| 11       | □ OUT               |       | □NO         | ПΝΔ     | □ cos                                   |           |                | sposition; returned/served/reco                               |               |            |                              |      |                |
| 12       | □ OUT               |       |             |         | □ cos                                   | □ REP     | <u> </u>       | nent, employees; knowledge &                                  |               |            |                              |      |                |
| 13       | □ OUT               |       |             |         | □ cos                                   | □ REP     |                | e of restriction and exclusion                                | 1 3           |            |                              |      |                |
| 14       | □ OUT               |       |             |         | □ cos                                   | □ REP     | 14 Hands cle   | eaned and properly washed / 0                                 | Glove use     |            |                              |      |                |
| 15       | □ OUT               | ■ IN  | □NO         | □NA     | □ cos                                   | □ REP     | 15 No bare h   | and contact w/RTE or approve                                  | ed method     |            |                              |      |                |
| 16       | □ OUT               | ■ IN  |             | □ NA    | □ cos                                   | □ REP     | 16 Pasteuriz   | ed foods used; prohibited not                                 | offered       |            |                              |      |                |
| 17       | □ OUT               | ■ IN  |             | □ NA    | □ cos                                   | □ REP     | 17 Additives   | approved/used Washing fruit                                   | s/veg         |            |                              |      |                |
| 18       | □ OUT               | ■ IN  |             |         | □ cos                                   | □ REP     |                | stances; identified/stored/used                               |               |            |                              |      |                |
| 19       | □ OUT               | ■ IN  |             |         | □ cos                                   | □ REP     | •              | proved source; plumbing, bac                                  |               |            |                              |      |                |
| 20       | □ OUT               | ■ IN  |             |         | □ cos                                   | □ REP     | 20 Approved    | Sewage / Wastewater dispos                                    | al            |            |                              |      |                |
|          |                     |       |             |         |   |           | PRIOR          | ITY FOUNDATION  |               |            |                              |      |                |
| 21       | □ OUT               | ■ IN  |             | □ NA    | □ cos                                   | □ REP     | 21 PIC prese   | ent / demonstration / duties / C                              | FM            |            |                              |      |                |
| 22       | □ OUT               | ■ IN  |             | □ NA    | □ cos                                   | □ REP     |                | dler/no unauthorized persons                                  | ·             |            |                              |      |                |
| 23       | □ OUT               |       |             | □ NA    | □ cos                                   |           |                | Cold water available; adequate                                | <u> </u>      |            |                              |      |                |
| 24       | □ OUT               |       |             | □ NA    | □ cos                                   |           |                | available shellstock/destruction                              |               |            |                              |      |                |
| 25       | OUT                 |       |             | □ NA    | □ cos                                   |           | •              | ce with variance, specialized /                               |               |            |                              |      |                |
| 26<br>27 | □ OUT               |       |             | □ NA    | □ cos                                   |           |                | f consumer advisories, Allerge<br>oling method used; equipmen |               |            |                              |      |                |
| 28       | □ OUT               | ■ IN  | □NO         | □ NA    | □ COS                                   |           | <u> </u>       | ite marking and disposition                                   | ı aucyuale    |            |                              |      | 2/13/          |
|          |                     |       | L INO       | LINA    | - 003                                   | L IVE     | _o i Topei ua  |   |               |            |                              |      | 2,13/          |
|          | tion Comme          |       |             | 1       | <b>6</b>                                | t t. t.   |                | 0.0 D   |               |            | .1                           |      | 0              |
|          | 75(g)(1) Date       |       | •           |         |   |           |                | u 2-9. Prep day counts as firs                                | . auy. Discus |            |                              |      | <u> </u>       |
| 29       | OUT                 |       |             |         | □ cos                                   |           | 29 Thermom     | eters / test strips provided, ac                              | curate        |            |                              |      |                |
| 30       | □ OUT               | ■ IN  |             | □ NA    | □ cos                                   | □ REP     | 30 Food Esta   | ablishment Permit (Current & \                                | /alid)        |            |                              |      |                |
| 31       | □ OUT               | ■ IN  |             |         | □ COS                                   | □ REP     |                | h facilities; accessible/supplied                             |               |            |                              |      |                |
| 32       | □ OUT               |       |             | □ NA    | □ cos                                   | □ REP     |                | on-food contact surfaces clear                                |               |            |                              |      |                |
| 33       | □ OUT               | ■ IN  | □NO         | □NA     | □ cos                                   | □ REP     | 33 Warewas     | hing facilities & Service sink p                              | rovided       |            |                              |      |                |
|          |                     |       |             |         |   |           |                | CORE  |               |            |                              |      |                |
| 34       | □ OUT               | ■ IN  |             |         | □ cos                                   | □ REP     | 34 Evidence    | of contamination; insect/roder                                | nt/other      |            |                              |      | T              |



Activity Date 02/03/2020

**Establishment**SOUTH PLAINS LANES

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0003946

|    | OUT   | = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION |  |
|----|-------|-------|--------|---------|-----------|-----------|--|--|
| 35 | □ OUT | ■ IN  |        |         | □ cos     | □ REP     | 35 Personal Cleanliness; eating/drinking/tobacco                                     |  |
| 36 | □ OUT | ■ IN  |        |         | □ cos     | □ REP     | 36 Wiping clothes; properly used and stored  |  |
| 37 | □ OUT | ■ IN  | □NO    | □ NA    | □ cos     | □ REP     | 37 Environmental contamination   |  |
| 38 | □ OUT | ■ IN  | □NO    | □NA     | □ cos     | □ REP     | 38 Approved thawing method   |  |
| 39 | □ OUT | ■ IN  |        |         | □ cos     | □ REP     | 39 Utensils/equipment/linens; used/stored/handled                                    |  |
| 40 | □ OUT | ■ IN  |        |         | □ cos     | □ REP     | 40 Single-service/use; properly stored, and used                                     |  |
| 41 | □ OUT | ■ IN  | □NO    | □ NA    | □ cos     | □ REP     | 41 Original container labeling (Bulk Food)   |  |
| 42 | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP     | 42 Non-food contact surfaces clean   |  |
| 43 | □ OUT | ■ IN  | □NO    |         | □ cos     | □ REP     | 43 Adequate ventilation, lighting; designated area                                   |  |
| 44 | □ OUT | ■ IN  | □ NO   |         | □ cos     | □ REP     | 44 Garbage & refuse properly disposed/maintained                                     |  |
| 45 | □ OUT | ■ IN  | □ NO   |         | □ cos     | □ REP     | 45 Physical facilities installed/maintained/clean                                    |  |
| 46 | □ OUT | ■ IN  | □ NO   |         | □ cos     | □ REP     | 46 Toilet facilities; constructed/supplied/clean                                     |  |
| 47 | □ OUT | ■ IN  | □ NO   | □ NA    | □ cos     | □ REP     | 47 Other violations  |  |
|    |       |       |        |         |           |           | Measured Observations  |  |

Tomato RIC 41.00 Degrees Fahrenheit Sauce CH 41.00 Degrees Fahrenheit Burger RIC 41.00 Degrees Fahrenheit

Cheese RIC 42.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: COMPLIED - OWNER

Required Action: NOT APPLICABLE

Signatures

Jacob Kenner

JACOB KEMMER EHS II RS CPO

|        | Lul             | bc     | ock    | 10<br>L |                      |           |                | No. of Violations  No. of Repeat  Violations                   | 0           | Fou         | Priority: Priority Indation: | 0    | Score          |
|--------|-----------------|--------|--------|---------|----------------------|-----------|----------------|--|-------------|-------------|------------------------------|------|----------------|
|        |                 |        | TEXA   | \$      | ,                    |           |                | Time In  | 2:05 pm     |             | Core:                        | 0    | n              |
|        | ty Date<br>2020 |        |        |         | spection<br>SPECTION | Į.        |                | Time Out   | 2:50 pm     | Tot. Min    | utes:                        | 45   |                |
|        | ishment         | ANEC   |        |         | Addres               | -         |                | City/State   |             |             | Zip Code                     |      | Telephone      |
|        | H PLAINS L      | .AINES |        |         | 5150 69<br>Permit    |           |                | LUBBOCK, TX  Est. Type   |             |             | 79424<br>Risk Cate           |      | (806) 794-4844 |
|        | 4749            |        |        |         | JIMMY                |           |                | BAR  |             |             | FR01                         | gory |                |
|        | OUT             | = OUT  | OF COM | PLIANCE | IN = IN C            | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APPLICABLE (                                      | COS = CORRE | ECTED ON SI | ITE REP                      | REPE | AT VIOLATION   |
|        |                 |        |        |         |                      |           |                | PRIORITY   |             |             |                              |      |                |
| П      | □ OUT           | □ IN   | ■ NO   | □NA     | □ cos                | □ REP     | 01 Proper co   | oling time and temperature                                     |             |             |                              |      |                |
| 2      | □ OUT           | □IN    | ■ NO   | □NA     | □ cos                | □ REP     | 02 Proper co   | ld holding temperature (41 F /                                 | 45 F)       |             |                              |      |                |
| 3      | □ OUT           | □IN    | ■ NO   | □NA     | □ cos                | □ REP     | 03 Proper ho   | t holding temperature (135 F)                                  |             |             |                              |      |                |
| 1      | □ OUT           | □IN    | ■ NO   | □NA     | □ cos                | □ REP     | 04 Proper co   | oking time and temperature                                     |             |             |                              |      |                |
| 5      | □ OUT           | □IN    | ■ NO   | □NA     | □ cos                | □ REP     | 05 Proper rel  | heating for hot holding 165 F i                                | n 2 hr.     |             |                              |      |                |
| 3      | □ OUT           | □IN    | ■ NO   | □NA     | □ cos                | □ REP     | 06 Time as C   | Control; procedures/records                                    |             |             |                              |      |                |
| 7      | □ OUT           | ■ IN   |        |         | □ COS                | □ REP     |                | source; Condition/parasite de                                  | struction   |             |                              |      |                |
| 3      | □ OUT           |        |        |         | □ COS                | □ REP     |                | eived at proper temperature                                    |             |             |                              |      |                |
| 9      | □ OUT           |        |        |         | □ COS                | □ REP     | <u> </u>       | d & protected; contamination p                                 |             |             |                              |      |                |
| 0      | □ OUT           |        | _      |         | □ COS                | □ REP     |                | urfaces/returnables; clean & s                                 |             |             |                              |      |                |
| 1      | OUT             |        | □NO    | □NA     | □ COS                | □ REP     | <u> </u>       | sposition; returned/served/reco                                |             |             |                              |      |                |
| 2      | □ OUT           |        |        |         | □ COS                | □ REP     |                | ent, employees; knowledge &                                    | reporting   |             |                              |      |                |
| 3 4    | OUT             |        |        |         | □ COS                | □ REP     | <u> </u>       | e of restriction and exclusion                                 | Nove use    |             |                              |      |                |
| 5      | OUT             |        | □NO    | □NA     | COS                  | □ REP     |                | eaned and properly washed / 0<br>eand contact w/RTE or approve |             |             |                              |      |                |
| 6      |                 | ■ IN   | LINO   | □ NA    | □ cos                | □ REP     |                | ed foods used; prohibited not                                  |             |             |                              |      |                |
| 7      | □ OUT           | ■ IN   |        | □ NA    | □ COS                |           |                | approved/used Washing fruits                                   |             |             |                              |      |                |
| 8      | □ OUT           | = IN   |        |         | □ cos                | □ REP     |                | stances; identified/stored/used                                |             |             |                              |      |                |
| 9      | □ OUT           | ■ IN   |        |         | □ cos                | □ REP     | 19 Water; ap   | proved source; plumbing, bac                                   | kflow       |             |                              |      |                |
| 0      | □ OUT           | ■ IN   |        |         | □ cos                | □ REP     | 20 Approved    | Sewage / Wastewater dispos                                     | al          |             |                              |      |                |
| _      |                 |        |        |         |                      |           |                | ITY FOUNDATION   |             |             |                              |      |                |
| 1 T    | □ OUT           | ■ IN   |        | □ NA    | □ cos                | □ REP     |                | ent / demonstration / duties / C                               | FM          |             |                              |      | П              |
| 2      | □ OUT           |        |        | □ NA    | □ cos                |           | 22 Food Han    | dler/no unauthorized persons                                   | personnel   |             |                              |      |                |
| 3      | □ OUT           |        |        | □NA     | □ cos                |           | 23 Hot and C   | Cold water available; adequate                                 | pressure    |             |                              |      |                |
| 4      | □ OUT           | ■ IN   |        | □NA     | □ cos                | □ REP     | 24 Records a   | available shellstock/destruction                               | n/labels    |             |                              |      |                |
| 5      | □ OUT           | ■ IN   |        | □ NA    | □ cos                | □ REP     | 25 Complian    | ce with variance, specialized /                                | HACCP       |             |                              |      | <u> </u>       |
| 6      | □ OUT           | ■ IN   |        | □ NA    | □ cos                | □ REP     | 26 Posting of  | f consumer advisories, Allerge                                 | n label     |             |                              |      |                |
| 7      | □ OUT           | ■ IN   |        | □ NA    | □ cos                |           | 27 Proper co   | oling method used; equipmen                                    | t adequate  |             |                              |      |                |
| 8      | □ OUT           | ■ IN   | □NO    | □ NA    |                      | □ REP     | •              | te marking and disposition                                     |             |             |                              |      |                |
| 9      | □ OUT           | ■ IN   |        | □ NA    | □ cos                | □ REP     |                | eters / test strips provided, ac                               |             |             |                              |      |                |
| 0      | □ OUT           |        |        | □ NA    | □ cos                |           |                | ablishment Permit (Current & \                                 | ,           |             |                              |      |                |
| 1      | □ OUT           |        |        |         | □ COS                | □ REP     |                | h facilities; accessible/supplied                              |             |             |                              |      |                |
| 2      | □ OUT           |        | _      | □ NA    |                      | □ REP     |                | on-food contact surfaces clear                                 |             |             |                              |      |                |
| 3      | □ OUT           | ■ IN   |        | □ NA    | □ cos                | □ REP     | 33 Warewas     | hing facilities & Service sink p                               | rovided     |             |                              |      |                |
|        |                 |        |        |         |                      |           |                | CORE   |             |             |                              |      |                |
| 4      | □ OUT           |        |        |         | □ COS                |           |                | of contamination; insect/roder                                 |             |             |                              |      |                |
| 5      | □ OUT           |        |        |         | □ COS                |           |                | Cleanliness; eating/drinking/to                                |             |             |                              |      |                |
| 6<br>7 | □ OUT           |        | □NO    |         | □ cos                |           |                | othes; properly used and store<br>ental contamination          | a           |             |                              |      |                |



**Activity Date** 

Purpose of Inspection

|                 |               | Ci     | ty of               |         | 02/03/202            |                      | ROUTINE INSPECTION   |    |
|-----------------|---------------|--------|---------------------|---------|----------------------|----------------------|--|----|
| 7               | Lul           | b      | öck                 | ıs      | Establish<br>SOUTH F | nment<br>PLAINS LANE | Record ID # PR0004749  |    |
|                 | OUT           | = OUT  | OF COM              | PLIANCE | E IN = IN C          | OMPLIANCE            | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI | ON |
| 38              | □ OUT         | ■ IN   | □NO                 | □NA     | □ cos                | □ REP                | 38 Approved thawing method   |    |
| 39              | □ OUT         | ■ IN   |                     |         | □ cos                | □ REP                | 39 Utensils/equipment/linens; used/stored/handled                                  |    |
| 40              | □ OUT         | ■ IN   |                     |         | □ cos                | □ REP                | 40 Single-service/use; properly stored, and used                                   |    |
| 41              | □ OUT         | ■ IN   | □NO                 | □ NA    | □ cos                | □ REP                | 41 Original container labeling (Bulk Food)   |    |
| 42              | □ OUT         | ■ IN   | □NO                 |         | □ cos                | □ REP                | 42 Non-food contact surfaces clean   |    |
| 43              | □ OUT         | ■ IN   | □NO                 |         | □ cos                | □ REP                | 43 Adequate ventilation, lighting; designated area                                 |    |
| 44              | □ OUT         | ■ IN   | □NO                 |         | □ cos                | □ REP                | 44 Garbage & refuse properly disposed/maintained                                   |    |
| 45              | □ OUT         | ■ IN   | □NO                 |         | □ cos                | □ REP                | 45 Physical facilities installed/maintained/clean                                  |    |
| 46              | □ OUT         | ■ IN   | □ NO                |         | □ cos                | □ REP                | 46 Toilet facilities; constructed/supplied/clean                                   |    |
| 47              | □ OUT         | ■ IN   | □ NO                | □ NA    | □ cos                | □ REP                | 47 Other violations  |    |
|                 |               |        |                     |         |                      |                      | Measured Observations  |    |
| No <sup>-</sup> | Temperature   | e Obse | rvations            |         |                      |                      |  |    |
|                 |               |        |                     |         |                      |                      | Overall Inspection Comments  |    |
| No (            | Overall Inspe |        | Commen<br>Result: N |         | ATION                |                      | Required Action: NOT APPLICABLE  |    |
|                 |               |        |                     |         |                      |                      | Signatures   |    |
|                 | Jac           | .06    | Ke                  | nmc     |                      |                      | TR   |    |
| JACC            | OB KEMMER     | R      |                     | EHS II  | RS CPO               |                      |  |    |

|      |                         |             |         |          |                         |                                 |               |  |   |              |         |                          |      |                           | Page 1 of 2   |
|------|-------------------------|-------------|---------|----------|-------------------------|---------------------------------|---------------|--|---|--------------|---------|--------------------------|------|---------------------------|---------------|
| 7    |                         | 01          |         |          |                         | ntal Health Dep<br>ST, SUITE 10 |               | N  | lo. of Violations                                 | 2            |         | Priority:                | 0    |                           |               |
|      | Lul                     | $b_0^{c_0}$ | ock     | _        | ubbock, T<br>306) 775-2 |                                 |               |  | lo. of Repeat<br>liolations                       | 0            | Fo      | Priority<br>oundation:   | 1    | S                         | core          |
| Y    |                         |             | TEXA    | l S      |                         |                                 |               |  | Time In   | 2:00 pm      |         | Core:                    | 1    |                           | 3             |
|      | rity Date<br>7/2020     |             |         |          | spection<br>PECTION     | N                               |               |  | Time Out  | 2:30 pm      | Tot. M  | inutes:                  | 30   |                           | •             |
|      | olishment<br>RBUCKS #23 | 3119 @      | LCU     |          | Address<br>5601 W       | s<br>19TH ST                    |               |  | City/State<br>LUBBOCK, TX                         |              |         | <b>Zip Code</b> 79407203 | 1    | <b>Telephon</b> (806) 720 |               |
| l    | rd ID #<br>009054       |             |         |          | Permit I                | Holder<br>.RK CORP              |               |  | Est. Type<br>RESTAURANT                           |              |         | Risk Cate                | gory |                           |               |
|      | TUO                     | r = OUT     | OF COM  | PLIANCE  | IN = IN C               | OMPLIANCE N                     | O = NOT OBSER | RVED N   | IA = NOT APPLICABLE(                              | COS = CORREC | CTED ON | SITE REP =               | REPE | AT VIOLATI                | ON            |
|      |                         |             |         |          |                         |                                 |               | DDIC   | DRITY   |              |         |                          |      |                           |               |
| 1    | □ OUT                   | ■ IN        | □NO     | □NA      | □ cos                   |                                 | 01 Proper co  |  | me and temperature                                |              |         |                          |      |                           | <u> </u>      |
|      | REP                     |             |         |          |                         |                                 |               |  | ·   |              |         |                          |      |                           |               |
| 2    | □ OUT<br>REP            | ■ IN        | □NO     | □NA      | □ cos                   |                                 |               |  | ing temperature (41 F /                           | ,            |         |                          |      |                           |               |
| 3    | □ OUT<br>REP            | ■ IN        | □NO     | □ NA     | □ cos                   |                                 | 03 Proper ho  | t holdir                                       | ng temperature (135 F)                            |              |         |                          |      |                           |               |
| 4    | □ OUT<br>REP            | ■ IN        | □ NO    | □ NA     | □ cos                   |                                 | 04 Proper co  | oking t  | ime and temperature                               |              |         |                          |      |                           |               |
| 5    | □ OUT<br>REP            | ■ IN        | □NO     | □NA      | □ cos                   |                                 | 05 Proper rel | heating  | for hot holding 165 F i                           | n 2 hr.      |         |                          |      |                           |               |
| 6    | □ OUT<br>REP            | ■ IN        | □ NO    | □NA      | □ cos                   |                                 | 06 Time as C  | Control;                                       | procedures/records                                |              |         |                          |      |                           |               |
| 7    | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           | 07 Approved   | source   | e; Condition/parasite de                          | struction    |         |                          |      |                           |               |
| 8    | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           |               |  | t proper temperature                              |              |         |                          |      |                           |               |
| 9    | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           |               |  | tected; contamination p                           |              |         |                          |      |                           |               |
| 10   | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           |               |  | s/returnables; clean & s                          |              |         |                          |      |                           |               |
| 11   | □ OUT<br>REP            | ■ IN        | □ NO    | □NA      | □ cos                   |                                 | 11 Proper dis | spositio                                       | on; returned/served/reco                          | ondition     |         |                          |      |                           |               |
| 12   | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           | 12 Managem    | nent, er                                       | nployees; knowledge &                             | reporting    |         |                          |      |                           |               |
| 13   | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           | 13 Proper us  | e of re  | striction and exclusion                           |              |         |                          |      |                           |               |
| 14   | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           |               |  | and properly washed / C                           |              |         |                          |      |                           |               |
| 15   | □ OUT<br>REP            | ■ IN        | □ NO    | □ NA     | □ cos                   |                                 | 15 No bare h  | and co   | ntact w/RTE or approve                            | ed method    |         |                          |      |                           |               |
| 16   | □ OUT                   | ■ IN        |         | □ NA     | □ cos                   | □ REP                           | 16 Pasteuriz  | ed food  | ls used; prohibited not                           | offered      |         |                          |      |                           |               |
| 17   | □ OUT                   | ■ IN        |         | □ NA     | □ cos                   | □ REP                           | 17 Additives  | approv   | ed/used Washing fruit                             | s/veg        |         |                          |      |                           |               |
| 18   | □ OUT                   |             |         |          | □ cos                   |                                 |               |  | s; identified/stored/used                         |              |         |                          |      |                           |               |
| 19   | □ OUT                   |             |         |          | □ cos                   |                                 |               | <u>.                                      </u> | source; plumbing, bac                             |              |         |                          |      |                           |               |
| 20   | □ OUT                   | ■ IN        |         |          | □ cos                   | □ REP                           | 20 Approved   | Sewa   | ge / Wastewater dispos                            | al<br>       |         |                          |      |                           |               |
| 0.1  |                         |             |         |          | <b></b>                 | E 05-                           |               |  | OUNDATION   | EN4          |         |                          |      |                           | 1             |
| 21   | OUT                     | ■ IN        |         | □ NA     | □ cos                   | □ REP                           | '             |  | monstration / duties / C                          |              |         |                          |      |                           |               |
| 22   | □ OUT                   | ■ IN        |         | □ NA     | □ COS                   | □ REP                           |               |  | unauthorized persons,<br>iter available; adequate |              |         |                          |      |                           |               |
| 23   | □ OUT                   | ■ IN        |         | □ NA     |                         | □ REP                           |               |  | ter available; adequate                           | •            |         |                          |      |                           |               |
| 25   | □ OUT                   | ■ IN        |         | □ NA     | □ cos                   |                                 |               |  | variance, specialized /                           |              |         |                          |      |                           | 2/17/20       |
| l    | tion Comme              |             |         | ⊔ IVA    | п соз                   | LI NEF                          | 20 Compilan   | oe with  | variance, specialized /                           | IIAOUF       |         |                          |      |                           | 2/11/20       |
| Obse | erved powder            | r for cof   | package | on the p | rincipal di             | splay panel wi                  |               |  | lates and standard ope<br>does not exceed 30 da   | •            |         | •                        |      | ssed. NRI                 |               |
| 26   | □ OUT                   |             |         | •        | □ cos                   | □ REP                           | 26 Posting of | f consu  | mer advisories, Allerge                           | n label      |         |                          |      |                           |               |
| 27   | □ OUT                   | ■ IN        |         | □ NA     | □ cos                   | □ REP                           | 27 Proper co  | oling n  | nethod used; equipmen                             | t adequate   |         |                          |      |                           |               |
| 28   | □ OUT<br>REP            | ■ IN        | □NO     | □NA      | □ cos                   |                                 | 28 Proper da  | ite mar  | king and disposition                              |              |         |                          |      |                           |               |
| 29   | □ OUT                   | ■ IN        |         | □NA      | □ COS                   | □ REP                           | 29 Thermom    | eters /  | test strips provided, ac                          | curate       |         |                          |      |                           |               |
|      |                         |             |         |          |                         |                                 |               |  |   |              | Fo      | llow up · Ve             | s Ec | Mowup Dat                 | e: 02/17/2020 |



**Activity Date** 

Purpose of Inspection

|                      |   | " Ci    | ty of 🖫        |         | 02/07/202                  | 20                   | ROUTINE INSPECTION  |        |
|----------------------|---|---------|----------------|---------|----------------------------|----------------------|---|--------|
| 7                    | Lul   | obo     | ock            | L S     | <b>Establisl</b><br>STARBU | nment<br>ICKS #23119 | Record ID # 9 @ LCU PR0009054   |        |
|                      | TUO   | Γ = OUT | OF COM         | PLIANCE | IN = IN C                  | OMPLIANCE            | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO   | ON     |
| 30                   | □ OUT   | ■ IN    |                | □NA     | □ cos                      | □ REP                | 30 Food Establishment Permit (Current & Valid)  |        |
| 31                   | □ OUT   | ■ IN    |                |         | □ cos                      | □ REP                | 31 Handwash facilities; accessible/supplied/used  |        |
| 32                   | □ OUT   | ■ IN    |                | □NA     | □ cos                      | □ REP                | 32 Food & non-food contact surfaces cleanable/use   |        |
| 33                   | □ OUT<br>REP                                    | ■ IN    | □NO            | □NA     | □ cos                      |                      | 33 Warewashing facilities & Service sink provided   |        |
|                      |   |         |                |         |                            |                      | CORE  |        |
| 34                   | □ OUT   | ■ IN    |                |         | □ cos                      | □ REP                | 34 Evidence of contamination; insect/rodent/other   |        |
| 35                   | □ OUT   | ■ IN    |                |         | □ cos                      | □ REP                | 35 Personal Cleanliness; eating/drinking/tobacco  |        |
| 36                   | □ OUT   | ■ IN    |                |         | □ cos                      | □ REP                | 36 Wiping clothes; properly used and stored   |        |
| 37                   | □ OUT<br>REP                                    | ■ IN    | □NO            | □NA     | □ cos                      |                      | 37 Environmental contamination  |        |
| 38                   | □ OUT<br>REP                                    | ■ IN    | □NO            | □NA     | □ cos                      |                      | 38 Approved thawing method  |        |
| 39                   | □ OUT   | ■ IN    |                |         | □ cos                      | □ REP                | 39 Utensils/equipment/linens; used/stored/handled   |        |
| 40                   | □ OUT   | ■ IN    |                |         | □ cos                      | □ REP                | 40 Single-service/use; properly stored, and used  |        |
| 41                   | □ OUT<br>REP                                    | ■ IN    | □NO            | □NA     | □ cos                      |                      | 41 Original container labeling (Bulk Food)  |        |
| 42                   | ■ OUT   | □IN     | □ NO           |         | □ cos                      | □ REP                | 42 Non-food contact surfaces clean  | 5/7/20 |
| 43<br>44<br>45<br>46 |   | ■ IN    | □ NO □ NO □ NO |         | □ cos                      | □ REP □ REP □ REP    | 43 Adequate ventilation, lighting; designated area  44 Garbage & refuse properly disposed/maintained  45 Physical facilities installed/maintained/clean  46 Toilet facilities; constructed/supplied/clean |        |
| 47                   | □ OUT<br>REP                                    |         |                | □NA     | □ cos                      |                      | 47 Other violations   |        |
|                      |   |         |                |         |                            |                      | Measured Observations   |        |
| mil                  | k ric 37.00 D<br>k ric 35.00 D<br>ndwich ric 35 | egrees  | Fahrenh        | eit     |                            |                      |   |        |
|                      |   |         |                |         |                            |                      | Overall Inspection Comments   |        |
| No                   | Overall Inspo                                   |         | Comment        |         | ON                         |                      | Required Action: NEXT REGULAR INSPECTION  |        |
|                      |   |         |                |         |                            |                      | Signatures  |        |
| 4                    | Mes   |         | 3              | 1       |                            |                      |   |        |
| MAT                  | TUE\A/ EU 17/                                   |         |                |         |                            |                      |   |        |
|                      | THEW ELIZO                                      | ODNO    |                | EHS II  | RS CPO                     |                      | Quianyka Scott Retail Manager   |        |

Follow up : Yes Followup Date: 02/17/2020

| Score          | 0    | Priority:<br>Priority<br>oundation: | Fo      | 0            | o. of Violations o. of Repeat iolations | ent             |                  |                     | 16<br>Lu  | ock      | obc   | Lul                     |    |
|----------------|------|-------------------------------------|---------|--------------|---|-----------------|------------------|---------------------|-----------|----------|-------|-------------------------|----|
| 2              | 2    | Core:                               |         | 10:35 am     | Time In                                 |                 |                  |                     | S         | TEXAS    |       |                         | Y  |
|                | 35   | inutes:                             | Tot. Mi | 11:10 am     | Time Out                                |                 |                  | pection<br>PECTION  | se of Ins |          |       | ity Date<br>//2020      |    |
| Telephone      |      | Zip Code                            |         |              | City/State                              |                 | LOT              | Address             |           |          |       | olishment               |    |
| (806) 799-4900 |      | 79416                               |         |              | LUBBOCK, TX                             |                 |                  | 5402 4T             |           |          |       | VILLA #49               |    |
|                | gory | Risk Cate<br>FR03                   |         |              | Est. Type<br>RESTAURANT                 | S, LTD.         | TACOS OF         | Permit F<br>TIJUANA |           |          |       | <b>rd ID #</b><br>01077 |    |
| AT VIOLATION   | REPE | SITE REP                            | TED ON  | COS = CORREC | A = NOT APPLICABLE O                    | OT OBSERVED     | MPLIANCE N       | IN = IN CO          | LIANCE    | OF COMPI | = OUT | OUT                     |    |
|                |      |                                     |         |              | RITY                                    | PR              |                  |                     |           |          |       |                         |    |
|                |      |                                     |         |              | me and temperature                      | Proper cooling  |                  | □ cos               | □NA       | ■ NO     | □IN   | □ OUT                   | 1  |
|                |      |                                     |         | 45 F)        | ng temperature (41 F /                  | Proper cold ho  |                  | □ cos               | П NA      | П ИО     | ■ IN  | REP DUT                 | 2  |
|                |      |                                     |         | - /          | . ,                                     | •               | <del>-</del><br> |                     |           |          |       | REP                     |    |
|                |      |                                     |         |              | g temperature (135 F)                   | Proper hot hole |                  | □ cos               | □NA       | □ NO     | ■ IN  | □ OUT<br>REP            | 3  |
|                |      |                                     |         |              | me and temperature                      | Proper cooking  |                  | □ cos               | □NA       | □NO      | ■ IN  | OUT                     | 4  |
|                |      |                                     |         |              |   |                 |                  |                     |           |          |       | REP                     |    |
|                |      |                                     |         | n 2 hr.      | for hot holding 165 F in                | Proper reheati  |                  | □ cos               | □ NA      | ■ NO     | □ IN  | □ OUT<br>REP            | 5  |
|                |      |                                     |         |              | procedures/records                      | Time as Contro  |                  | □ cos               | □NA       | □NO      | ■ IN  | □ OUT                   | 6  |
|                |      |                                     |         | struction    | ; Condition/parasite de                 | Approved sour   | □ REP            | □ cos               | i         |          | ■ IN  | REP DUT                 | 7  |
|                |      |                                     |         |              | proper temperature                      |                 | □ REP            |                     |           |          |       | □ OUT                   | 8  |
|                |      |                                     |         | revented     | ected; contamination p                  | Separated & p   | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 9  |
|                |      |                                     |         | anitized     | /returnables; clean & sa                | Contact surfac  | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 10 |
|                |      |                                     |         | ndition      | n; returned/served/reco                 | Proper disposi  |                  | □ cos               | □NA       | □NO      | ■ IN  | □ OUT<br>REP            | 11 |
|                |      |                                     |         | reporting    | nployees; knowledge &                   | Management,     | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 12 |
|                |      |                                     |         |              | triction and exclusion                  | Proper use of i | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 13 |
|                |      |                                     |         | love use     | nd properly washed / G                  | Hands cleaned   | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 14 |
|                |      |                                     |         | ed method    | ntact w/RTE or approve                  | No bare hand    |                  | □ cos               | □NA       | □NO      | ■ IN  | □ OUT<br>REP            | 15 |
|                |      |                                     |         | offered      | s used; prohibited not o                | Pasteurized fo  | □ REP            | □ cos               | □ NA      |          | ■ IN  | □ OUT                   | 16 |
|                |      |                                     |         | s/veg        | ed/used Washing fruits                  | Additives appr  | □ REP            | □ cos               | □ NA      |          | ■ IN  | □ OUT                   | 17 |
|                |      |                                     |         |              | ; identified/stored/used                | Toxic substand  | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 18 |
|                |      |                                     |         |              | source; plumbing, back                  |                 | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 19 |
|                |      |                                     |         | al           | e / Wastewater disposa                  | Approved Sew    | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 20 |
|                |      |                                     |         |              | OUNDATION                               |                 |                  |                     |           |          |       |                         |    |
|                |      |                                     |         |              | monstration / duties / Cl               | •               |                  | □ cos               |           |          |       | □ OUT                   | 21 |
|                |      |                                     |         |              | unauthorized persons/                   |                 | □ REP            |                     |           |          |       | □ OUT                   | 22 |
|                |      |                                     |         | •            | ter available; adequate                 |                 |                  | □ COS               |           |          |       | □ OUT                   | 23 |
|                |      |                                     |         |              | e shellstock/destruction                |                 |                  | □ COS               |           |          |       | □ OUT                   | 24 |
|                |      |                                     |         |              | variance, specialized /                 | •               | □ REP            |                     |           |          |       | OUT                     | 25 |
|                |      |                                     |         |              | mer advisories, Allerge                 |                 | □ REP            |                     |           |          |       | OUT                     | 26 |
|                |      |                                     |         | adequate     | ethod used; equipment                   |                 | □ REP            |                     |           |          |       | OUT                     | 27 |
|                |      |                                     |         |              | king and disposition                    | roper date m    | Ц                | □ cos               | ⊔NA       | ⊔ NO     | ■ IN  | □ OUT<br>REP            | 28 |
|                |      |                                     |         | curate       | est strips provided, acc                | Thermometers    | □ REP            | □ cos               | □ NA      |          | ■ IN  | □ OUT                   | 29 |
|                |      |                                     |         | /alid)       | ent Permit (Current & V                 | Food Establish  | □ REP            | □ cos               | □ NA      |          | ■ IN  | □ OUT                   | 30 |
| İ              |      |                                     |         | /used        | es; accessible/supplied                 | Handwash fac    | □ REP            | □ cos               |           |          | ■ IN  | □ OUT                   | 31 |
| i              |      |                                     |         | able/use     | contact surfaces clean                  | Food & non-fo   | □ REP            | □ cos               | □NA       |          | ■ IN  | □ OUT                   | 32 |

Page 2 of 3



Activity Date

Purpose of Inspection

|       |                               | Ci        | ty of 🖫   |             | 02/04/202   | 0            | ROUTINE INSPECTION  |                 |
|-------|-------------------------------|-----------|-----------|-------------|-------------|--------------|---|-----------------|
|       | Lul                           | ηĥ        | ččl       | -           | Establish   | ment         | Record ID #   |                 |
| V     | Lui                           | יטע       | TEX       | 15          | TACO VII    |              | PR0001077   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       |                               |           |           |             |             |              | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC                     | N               |
| 33    | REP                           | ■ IN      | □ NO      | □ NA        | □ cos       |              | 33 Warewashing facilities & Service sink provided   |                 |
|       |                               |           |           |             |             |              | CORE  |                 |
| 34    | □ OUT                         | ■ IN      |           |             | □ cos       | □ REP        | 34 Evidence of contamination; insect/rodent/other   |                 |
| 35    | □ OUT                         | ■ IN      |           |             | □ cos       | □ REP        | 35 Personal Cleanliness; eating/drinking/tobacco  |                 |
| 36    | □ OUT                         | ■ IN      |           |             | □ cos       | □ REP        | 36 Wiping clothes; properly used and stored   |                 |
| 37    | □ OUT<br>REP                  | ■ IN      | □NO       | □NA         | □ cos       |              | 37 Environmental contamination  |                 |
| 38    | □ OUT<br>REP                  | ■ IN      | □ NO      | □ NA        | □ cos       |              | 38 Approved thawing method  |                 |
| 39    | ■ OUT                         | □IN       |           |             | □ cos       | □ REP        | 39 Utensils/equipment/linens; used/stored/handled   | 5/4/20          |
| Viola | ation Comme                   | ents:     |           |             |             |              |   |                 |
| Obse  | erved hand s                  | ink not   | properly  | sealed t    | o wall. Sea | al.          |   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       | 110(a)(1)(C)<br>sed to spilla |           |           | is fixed l  | because it  | is not easi  | ly movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is |                 |
| 40    | □ OUT                         |           |           |             | □ cos       | □ REP        | 40 Single-service/use; properly stored, and used  |                 |
| 41    | □ OUT<br>REP                  | ■ IN      | □NO       | □NA         | □ cos       |              | 41 Original container labeling (Bulk Food)  |                 |
| 42    | □ OUT                         | ■ IN      | □ NO      |             | □ cos       | □ REP        | 42 Non-food contact surfaces clean  |                 |
| 43    | □ OUT                         | ■ IN      | □ NO      |             | □ cos       | □ REP        | 43 Adequate ventilation, lighting; designated area  |                 |
| 44    | □ OUT                         | ■ IN      | □ NO      |             | □ cos       | □ REP        | 44 Garbage & refuse properly disposed/maintained  |                 |
| 45    | ■ OUT                         | □IN       |           |             | □ cos       | □ REP        | 45 Physical facilities installed/maintained/clean   | 5/4/20          |
| Viola | ation Comme                   | ents:     |           |             |             |              |   |                 |
|       | erved ceiling                 |           | -         |             |             |              |   |                 |
| Obse  | erved wall se                 | parated   | d from ba | ise cove    | near wate   | er heater. R | epair.  |                 |
| 228.  | 186(a) Repai                  | iring. Tl | ne physic | al faciliti | ies shall b | e maintaine  | ed in good repair   |                 |
| 46    | □ OUT                         |           |           |             | □ cos       |              | 46 Toilet facilities; constructed/supplied/clean  |                 |
| 47    | REP                           | ■ IN      | □ NO      | □ NA        | □ cos       |              | 47 Other violations   |                 |
|       |                               |           |           |             |             |              | Measured Observations   |                 |
| СН    | IHICKEN HH                    | 157.00    | ) Degree  | s Fahrer    | nheit       |              |   |                 |
| SA    | LSA WIC 39                    | .00 De    | grees Fa  | hrenheit    |             |              |   |                 |
| CU    | T TOMATO                      | CH 39.    | 00 Degre  | ees Fahr    | enheit      |              |   |                 |
| TA    | CO MEAT H                     | H 156.0   | 00 Degre  | es Fahre    | enheit      |              |   |                 |
| PIC   | CO SALSA 4                    | 0.00 De   | egrees F  | ahrenhei    | it          |              |   |                 |
|       | IAT 3-COMP                    |           |           |             |             |              |   |                 |
|       | IEESE WIC 3                   |           | -         |             | eit         |              |   |                 |
| OJ    | RIC 41.00 D                   | egrees    | Fahrent   | neit        |             |              |   |                 |
|       |                               |           |           |             |             |              | Overall Inspection Comments   |                 |
|       | 0                             | 4: · · ·  | O         | 4_          |             |              |   |                 |
| No    | Overall Insp                  | ection (  | ommenے    | เร          |             |              |   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       |                               |           |           |             |             |              |   |                 |
|       |                               |           |           |             |             |              | Follow up a Veg - Followup Dete   | . OF IO 4 IO OO |

Page 3 of 3



Activity Date 02/04/2020

Fstablishment

Purpose of Inspection ROUTINE INSPECTION

Record ID#

| Inspection Re | sult: VIOLATION | Required A        | ction: NEXT REGULAR INSPECTION |  |
|---------------|-----------------|-------------------|--------------------------------|--|
|               |                 | Signatures        |                                |  |
| Mul Tayl      | <u>:</u>        |                   |                                |  |
| RLES SEIFERT  | EHS II RS CPO   | Heather Alexander | Rest. Manager                  |  |
|               |                 |                   |                                |  |
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|          |                       |         |         |         |                         |                              |                |           |   |             |           |                        |      |             | Page 1 of 2   |
|----------|-----------------------|---------|---------|---------|-------------------------|------------------------------|----------------|-----------|---|-------------|-----------|------------------------|------|-------------|---------------|
|          | MIZ                   | C.      |         |         |                         | ntal Health De               | •              | N         | lo. of Violations                                   | 3           |           | Priority:              | 0    |             |               |
| 5        | Lul                   | obo     | ock     | ~       | ubbock, T<br>306) 775-2 |                              |                |           | lo. of Repeat<br>/iolations                         | 0           | Fo        | Priority<br>oundation: | 1    | So          | core          |
|          |                       |         | TEXA    | 15      |                         |                              |                |           | Time In   | 2:05 pm     |           | Core:                  | 2    |             | 4             |
|          | rity Date<br>3/2020   |         |         |         | spection<br>SPECTION    | N                            |                |           | Time Out  | 2:51 pm     | Tot. M    | inutes:                | 46   |             | •             |
|          | olishment             |         |         |         | Addres                  |                              |                |           | City/State  |             |           | Zip Code               |      | Telephone   |               |
|          | KITCHEN, L            | LC      |         |         | +                       | EXAS AVE                     |                |           | LUBBOCK, TX   |             |           | 79411                  |      | (806) 577-  | 2736          |
|          | rd ID #<br>109822     |         |         |         | Permit I                | <b>Holder</b><br>SITTHIGARAN | IA             |           | Est. Type<br>RESTAURANT                             |             |           | Risk Cate              | gory |             |               |
|          | OUT                   | r = OUT | OF COMI | PLIANCE | IN = IN C               | OMPLIANCE N                  | IO = NOT OBSER | RVED 1    | NA = NOT APPLICABLE                                 | COS = CORRE | CTED ON   | SITE REP =             | REPE | AT VIOLATIO | ON            |
|          |                       |         |         |         |                         |                              |                | PRIC      | DRITY   |             |           |                        |      |             |               |
| 1        | □ OUT                 | □IN     | ■ NO    | □NA     | □ cos                   | □REP                         | 01 Proper co   | ooling ti | me and temperature                                  |             |           |                        |      |             |               |
| 2        | □ OUT                 | ■ IN    | □NO     | □NA     | □ cos                   | □ REP                        | 02 Proper co   | old hold  | ling temperature (41 F /                            | 45 F)       |           |                        |      |             |               |
| 3        | □ OUT                 | ■ IN    | □ NO    | □ NA    | □ cos                   | □ REP                        | 03 Proper ho   | ot holdi  | ng temperature (135 F)                              |             |           |                        |      |             |               |
| 4        | □ OUT                 | ■ IN    | □ NO    | □ NA    | □ cos                   | □ REP                        | · .            |           | time and temperature                                |             |           |                        |      |             |               |
| 5        | □ OUT                 | ■ IN    | □ NO    | □ NA    | □ cos                   | □ REP                        |                |           | for hot holding 165 F i                             | n 2 hr.     |           |                        |      |             |               |
| 6        | □ OUT                 | ■ IN    | □ NO    | □ NA    | □ cos                   | □ REP                        |                |           | ; procedures/records                                |             |           |                        |      |             |               |
| 7        | □ OUT                 | ■ IN    |         |         | □ cos                   | □ REP                        |                |           | e; Condition/parasite de                            | estruction  |           |                        |      |             |               |
| 8        | OUT                   | ■ IN    |         |         | □ COS                   | □ REP                        |                |           | t proper temperature                                |             |           |                        |      |             |               |
| 9        | OUT                   | ■ IN    |         |         | □ cos                   | □ REP                        | <u>'</u>       |           | tected; contamination p                             |             |           |                        |      |             |               |
| 10       | OUT                   | ■ IN    | = 110   | =       | □ COS                   | □ REP                        |                |           | s/returnables; clean & s                            |             |           |                        |      |             |               |
| 11<br>12 |                       | ■ IN    |         | ⊔NA     | □ COS                   | □ REP                        |                |           | on; returned/served/recomployees; knowledge &       |             |           |                        |      |             |               |
| 13       | □ OUT                 |         |         |         | □ cos                   | □ REP                        |                |           | striction and exclusion                             | reporting   |           |                        |      |             |               |
| 14       | □ OUT                 | ■ IN    |         |         | □ COS                   | □ REP                        |                |           | and properly washed / (                             | Hove use    |           |                        |      |             |               |
| 15       | □ OUT                 | ■ IN    | □NO     | ΠΝΔ     | □ COS                   |                              |                |           | ontact w/RTE or approv                              |             |           |                        |      |             |               |
| 16       | □ OUT                 | ■ IN    |         |         | □ cos                   |                              |                |           | ds used; prohibited not                             |             |           |                        |      |             |               |
| 17       | OUT                   |         |         |         | □ cos                   |                              |                |           | ved/used Washing fruit                              |             |           |                        |      |             |               |
| 18       | □ OUT                 | ■ IN    |         |         | □ cos                   | □ REP                        | 18 Toxic sub   | stance    | s; identified/stored/used                           | d           |           |                        |      |             |               |
| 19       | □ OUT                 | ■ IN    |         |         | □ cos                   | □ REP                        | 19 Water; ap   | proved    | l source; plumbing, bac                             | kflow       |           |                        |      |             |               |
| 20       | □ OUT                 | ■ IN    |         |         | □ cos                   | □ REP                        | 20 Approved    | Sewa      | ge / Wastewater dispos                              | al          |           |                        |      |             |               |
|          |                       |         |         |         |                         |                              | PRIOR          | RITY F    | OUNDATION   |             |           |                        |      |             |               |
| 21       | □ OUT                 | ■ IN    |         | □ NA    | □ cos                   | □ REP                        |                |           | monstration / duties / C                            | FM          |           |                        |      |             |               |
| 22       | □ OUT                 | ■ IN    |         | □NA     | □ cos                   | □ REP                        | 22 Food Han    | ndler/no  | unauthorized persons                                | /personnel  |           |                        |      |             |               |
| 23       | □ OUT                 | ■ IN    |         | □ NA    | □ cos                   | □ REP                        | 23 Hot and C   | Cold wa   | ater available; adequate                            | pressure    |           |                        |      |             |               |
| 24       | □ OUT                 | ■ IN    |         | □ NA    | □ cos                   | □ REP                        | 24 Records a   | availab   | le shellstock/destruction                           | n/labels    |           |                        |      |             |               |
| 25       | □ OUT                 | ■ IN    |         | □ NA    | □ cos                   | □ REP                        |                |           | variance, specialized /                             |             |           |                        |      |             |               |
| 26       | □ OUT                 | ■ IN    |         | □ NA    | □ cos                   | □ REP                        |                |           | ımer advisories, Allerge                            |             |           |                        |      |             |               |
| 27       | □ OUT                 | ■ IN    |         |         | □ cos                   |                              |                |           | nethod used; equipmen                               | t adequate  |           |                        |      |             |               |
| 28       | □ OUT                 | ■ IN    | □ NO    |         | □ COS                   |                              |                |           | king and disposition                                |             |           |                        |      |             |               |
| 29       | OUT                   | ■ IN    |         |         | □ cos                   |                              |                |           | test strips provided, ac                            |             |           |                        |      |             |               |
| 30       | OUT                   |         |         | ⊔NA     | □ cos                   |                              |                |           | nent Permit (Current & \                            | ,           |           |                        |      |             | 2/12/20       |
| 31       | ■ OUT                 |         |         |         | ■ COS                   | LI KEP                       | JI ⊓andwas     | ıı ıacıll | ties; accessible/supplied                           | u/useu      |           |                        |      |             | 2/13/20       |
| Obse     | plied.                | ash sir |         |         |                         |                              |                | -         | hand washing purpose                                |             | •         | _                      |      |             |               |
| 32       | 149(a) Using<br>□ OUT |         | wasning |         | accessibl               |                              |                |           | oe used for purposes ot<br>d contact surfaces clear |             | ı wasnıng |                        |      | 1           |               |
| 33       |                       |         | □NO     |         | □ COS                   |                              |                |           | cilities & Service sink p                           |             |           |                        |      |             |               |
|          |                       | - 114   |         |         | _ 555                   |                              |                | _         |   |             |           |                        |      |             |               |
| 34       | □ OUT                 | ■ INI   |         |         | □ cos                   | ПRFP                         | 34 Evidence    |           | <b>DRE</b><br>tamination; insect/roder              | nt/other    |           |                        |      |             |               |
|          | 1 - 551               | - 114   |         |         | _ 555                   |                              |                |           | ,554.5461   | ·=-         | Fo        | llow up : Ye           | s Fo | llowup Date | e: 05/03/2020 |



|             | Mr.                      |            |             |           | Activity D     |                   | Purpose of Inspection   |        |
|-------------|--------------------------|------------|-------------|-----------|----------------|-------------------|---|--------|
|             | T                        | ¬ Ci       | ty of       |           | 02/03/202      | 20                | ROUTINE INSPECTION  |        |
|             | Lut                      | วb         | ock         | 7         | Establish      | nment             | Record ID #   |        |
|             | Lul                      |            | TEX         | AS        | THAI KIT       | CHEN, LLC         | PR0009822   |        |
|             | OUT                      | T = OUT    | OF COM      | PLIANCE   | IN = IN C      | OMPLIANCE         | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC | DN     |
| 35          | □ OUT                    | ■ IN       |             |           | □ cos          | □ REP             | 35 Personal Cleanliness; eating/drinking/tobacco                                    |        |
| 36          | □ OUT                    | ■ IN       |             |           | □ cos          | □ REP             | 36 Wiping clothes; properly used and stored   |        |
| 37          | □ OUT                    | ■ IN       | □ NO        | □ NA      | □ cos          | □ REP             | 37 Environmental contamination  |        |
| 38          | □ OUT                    | ■ IN       | □NO         | □ NA      | □ cos          | □ REP             | 38 Approved thawing method  |        |
| 39          | □ OUT                    | ■ IN       |             |           | □ cos          | □ REP             | 39 Utensils/equipment/linens; used/stored/handled                                   |        |
| 40          | □ OUT                    | ■ IN       |             |           | □ cos          | □ REP             | 40 Single-service/use; properly stored, and used                                    |        |
| 41          | □ OUT                    | ■ IN       | □NO         | □ NA      | □ cos          | □ REP             | 41 Original container labeling (Bulk Food)  |        |
| 42          | ■ OUT                    | □IN        | □ NO        |           | □ cos          | □ REP             | 42 Non-food contact surfaces clean  | 5/3/20 |
| Violat      | tion Comm                | ents:      |             |           |                |                   |   |        |
| Obsei       | rved the foll            | owing:     |             |           |                |                   |   |        |
|             |                          | •          | frigerator  | and rea   | ach-in-free    | zer dusty. Fa     | cility shall clean and sanitize.  |        |
| 228 1       | 14(c) Nonfo              | od-con     | tact surfa  | aces of e | equipment      | shall be clear    | ned at a frequency necessary to preclude accumulation of soil residues              |        |
|             | (0)                      |            |             |           | - quipinoin    | 5.1a.ii 55 5.5a.i | is a a a moquerity in processed accommission of som toolsade                        |        |
| B)are       | a under frye             | er soiled  | d. Facility | shall cl  | ean and sa     | anitize.          |   |        |
| 228 1       | 13(3) Nonfo              | ood-cor    | tact surf:  | aces of ( | equinment      | shall he kent     | free of an accumulation of dust, dirt, food residue, and other debris               |        |
| 43          | OUT                      |            |             | acc3 01 ( | □ COS          |                   | 43 Adequate ventilation, lighting; designated area                                  |        |
| 44          | □ OUT                    |            |             |           |                | □ REP             | 44 Garbage & refuse properly disposed/maintained                                    |        |
| 45          | □ OUT                    |            |             |           |                | □ REP             | 45 Physical facilities installed/maintained/clean                                   |        |
| 46          | ■ OUT                    |            |             |           |                | □ REP             | 46 Toilet facilities; constructed/supplied/clean                                    | 5/3/20 |
| Violat      | tion Comm                | ents:      |             |           |                |                   |   |        |
| Obsei       | rved womer               | n's toile  | t room re   | eceptacle | e not cove     | red. Facility sl  | nall provide covered receptacles for female toilet room for sanitary napkins.       |        |
| 228.1<br>47 | 52(h) Toilet             |            |             |           | ed □ COS       | ПРЕР              | 47 Other violations   |        |
| - 7/        | <u> </u>                 | = IIN      | LI NO       | LINA      | Ц СОЗ          | LINEF             | Measured Observations   |        |
| 244         | IITIZINO SO              |            | NI MECI     |           | l DISH///      | VEHED EU UU       | Parts Per Million   |        |
|             |                          |            |             |           |                | ASHER 30.00       | raits rei Million   |        |
|             | JP COOKIN                |            | _           |           |                | , b a it          |   |        |
|             | MATOES CO                |            |             | _         | es raniei      | men               |   |        |
|             | GS RIC 43.0<br>EF COLD H | _          |             |           | ronhoit        |                   |   |        |
|             | CKEN COL                 |            | -           |           |                | sit.              |   |        |
| Citi        | CKLIN COL                | D HOL      | D 41.001    | Degrees   | o i ailleillie | ;it               | O   |        |
|             |                          |            |             |           |                |                   | Overall Inspection Comments   |        |
| No (        | Overall Insp             | ection (   | Commen      | ıts       |                |                   |   |        |
|             |                          |            |             |           |                |                   |   |        |
|             | Insp                     | ection     | Result: V   | /IOLATI   | NC             |                   | Required Action: NEXT REGULAR INSPECTION  |        |
|             |                          |            |             |           |                |                   | Signatures  |        |
|             |                          | ~ ~        | 12 ~        | .\//      | <u> </u>       |                   | Vigilatures — — — — — — — — — — — — — — — — — — —                                   |        |
|             |                          | ~ <u>~</u> | 1 12        | 4         | <u></u>        |                   | Harm tollen   |        |
| NIRA        | JAN SHRES                | STHA       |             | EHSIF     | RSIT CPO       |                   | wanna sitthigarana Manager  |        |
|             |                          |            |             |           |                |                   |   |        |
|             |                          |            |             |           |                |                   |   |        |

Follow up : Yes Followup Date: 05/03/2020

|               |                            |       |        |       |                                      |                                       |  |           |         |                       |      | Pa            | age 1 of |
|---------------|----------------------------|-------|--------|-------|--------------------------------------|---------------------------------------|--|-----------|---------|-----------------------|------|---------------|----------|
|               |                            | C     | by cof | 1     | Environmental Hea<br>625 13TH ST, SU | ITE 105                               | No. of Violations  | 0         |         | Priority:             | 0    |               |          |
|               | Lul                        | $b_0$ | öck    |       | ubbock, TX 79401<br>806) 775-2902    |                                       | No. of Repeat<br>Violations                                      | 0         | Fo      | Priority<br>undation: | 0    | Sco           | re       |
|               |                            |       | TEXA   | 1S    |                                      |                                       | Time In  | 11:09 am  |         | Core:                 | 0    | n             |          |
|               | rity Date<br>6/2020        |       |        |       | spection<br>SPECTION                 |                                       | Time Out   | 11:21 am  | Tot. Mi | nutes:                | 12   |               |          |
|               | olishment<br>TIERRAS P     | LANAS | ROAST  | ERS   | Address                              |                                       | City/State<br>LUBBOCK, TX  |           | •       | Zip Code<br>79401     |      | Telephone     |          |
| Recor         | rd ID #                    |       |        |       | Permit Holder                        |                                       | Est. Type  |           |         | Risk Cate             | aorv |               |          |
| PR00          | 13734                      |       |        |       |                                      | PLANAS ROASTERS                       |  |           |         | TF15                  | 3,   |               |          |
|               | <b>t Name</b><br>TIERRAS P | LANAS | 3      |       | Event Address                        |                                       | Event City/State   |           |         | Zip Code              | )    | Event Telepho | one      |
|               | t Organizer<br>RY MAYFIEI  | LD    |        |       | Event Organia                        | zer Phone                             | Booth / Space No.  |           |         | Serial Nu             |      |               |          |
|               |                            |       |        |       | <u>. I</u>                           | OUT = IN = I                          | NA = NO = COS = REPT =   |           |         |                       |      |               |          |
|               |                            |       |        |       |                                      | PRI                                   | ORITY ITEMS  |           |         |                       |      |               |          |
| 1             | □ OUT                      | ■ IN  | □NA    | □ NO  | □ COS                                | •                                     | oling time and temperature                                       |           |         |                       |      |               |          |
| 2             | □ OUT                      | ■ IN  | □ NA   | □ NO  | □ COS                                | •                                     | d holding temperature (41 F /                                    |           |         |                       |      |               |          |
| 3             | □ OUT                      |       |        | □ NO  | □ COS                                | ·                                     | holding temperature (135 F)                                      |           |         |                       |      |               |          |
| 4             | □ OUT                      |       | □ NA   |       | □ COS                                |                                       | oking time and temperature                                       |           |         |                       |      |               |          |
| 5             | □ OUT                      |       | □ NA   |       |                                      | •                                     | eating for hot holding 165 F i                                   | n 2 hr.   |         |                       |      |               |          |
| 6             | □ OUT                      |       | □ NA   |       | □ COS                                |                                       | ontrol; procedures/records                                       |           |         |                       |      |               |          |
| 7             | □ OUT                      |       |        |       | COS                                  |                                       | source; Condition/parasite de                                    | struction |         |                       |      |               |          |
| 8             | □ OUT                      |       |        |       | □ COS                                |                                       | ived at proper temperature                                       |           |         |                       |      |               |          |
| 9             | OUT                        |       |        |       | □ COS                                | <u> </u>                              | & protected; contamination p                                     |           |         |                       |      |               |          |
| 10            |                            |       | □NA    | □NO   | □ COS                                |                                       | urfaces/returnables; clean & s<br>position; returned/served/reco |           |         |                       |      |               |          |
| 12            | OUT                        |       | LINA   | LI NO | □ COS                                | •                                     | ent, employees; knowledge &                                      |           |         |                       |      |               |          |
| 13            | □ OUT                      |       |        |       | □ COS                                |                                       | e of restriction and exclusion                                   | reporting |         |                       |      |               |          |
| 14            | □ OUT                      |       |        |       | COS                                  | •                                     | aned and properly washed / 0                                     | Glove use |         |                       |      |               |          |
| 15            | □ OUT                      |       | □NA    | □NO   | □COS                                 |                                       | and contact w/RTE or approve                                     |           |         |                       |      |               |          |
| 16            | □ OUT                      | ■ IN  | □NA    |       | □ cos                                | 16 Pasteurize                         | ed foods used; prohibited not o                                  | offered   |         |                       |      |               |          |
| 17            | □ OUT                      |       | □NA    |       | □ COS                                | 17 Additives a                        | approved/used Washing fruits                                     | s/veg     |         |                       |      |               |          |
| 18            | □ OUT                      | ■ IN  |        |       | □COS                                 | 18 Toxic subs                         | stances; identified/stored/used                                  | d         |         |                       |      |               |          |
| 19            | □ OUT                      | ■ IN  |        |       | □ COS                                | 19 Water; арр                         | proved source; plumbing, bac                                     | kflow     |         |                       |      |               |          |
| 20            | □ OUT                      | ■ IN  |        |       | □ COS                                | 20 Approved                           | Sewage / Wastewater dispos                                       | al        |         |                       |      |               |          |
| 21            | OUT                        | = INI |        |       | П СОС                                |                                       | FOUNDATION ITEMS   | EM        |         |                       |      |               |          |
| 21            |                            |       | □NA    |       | □ COS                                | •                                     | nt / demonstration / duties / C<br>dler/no unauthorized persons/ |           |         |                       |      |               |          |
| 23            | □ OUT                      |       | □NA    |       | □ COS                                |                                       | old water available; adequate                                    | -         |         |                       |      |               |          |
| 24            | OUT                        |       | □NA    |       | □ COS                                |                                       | vailable shellstock/destruction                                  | •         |         |                       |      |               |          |
| 25            | OUT                        |       |        |       | □ COS                                |                                       | ce with variance, specialized /                                  |           |         |                       |      |               |          |
| 26            | □ OUT                      |       |        |       | □ COS                                | · · · · · · · · · · · · · · · · · · · | consumer advisories, Allerge                                     |           |         |                       |      |               |          |
| 27            | □ OUT                      |       |        |       | □ cos                                |                                       | oling method used; equipmen                                      |           |         |                       |      |               |          |
| 28            | □ OUT                      |       |        | □NO   | □ COS                                |                                       | te marking and disposition                                       | 1         |         |                       |      |               |          |
| 29            | □ OUT                      |       |        | -     | □ COS                                | <u> </u>                              | eters / test strips provided, acc                                | curate    |         |                       |      |               |          |
| 30            | □ OUT                      |       |        |       | □ COS                                |                                       | blishment Permit (Current & \                                    |           |         |                       |      |               |          |
| 31            | □ OUT                      | ■ IN  |        |       | □COS                                 | 31 Handwash                           | facilities; accessible/supplied                                  | d/used    |         |                       |      |               |          |
| $\rightarrow$ | □ OUT                      | ■ IN  | □NA    |       | □ COS                                | 32 Food & no                          | n-food contact surfaces clear                                    | nable/use |         |                       |      |               |          |
| 32            |                            |       |        |       |                                      |                                       |  |           |         |                       |      |               |          |

CORE ITEMS



Activity Date 02/06/2020

**Establishment** 2020 TIERRAS PLANAS ROASTERS

Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0013734

| _  |       |      | 16443   |       |  |  |
|----|-------|------|---------|-------|--|--|
|    |       |      |         |       | OUT = IN = NA = NO = COS = REPT =                  |  |
| 34 | □ OUT | ■ IN |         | □ COS | 34 Evidence of contamination; insect/rodent/other  |  |
| 35 | □ OUT | ■ IN |         | □ cos | 35 Personal Cleanliness; eating/drinking/tobacco   |  |
| 36 | □ OUT | ■ IN |         | □ cos | 36 Wiping clothes; properly used and stored        |  |
| 37 | □ OUT | ■ IN | □NA □NO | □ cos | 37 Environmental contamination                     |  |
| 38 | □ OUT | ■ IN | □NA □NO | □ cos | 38 Approved thawing method                         |  |
| 39 | □ OUT | ■ IN |         | □ cos | 39 Utensils/equipment/linens; used/stored/handled  |  |
| 40 | □ OUT | ■ IN |         | □ cos | 40 Single-service/use; properly stored, and used   |  |
| 41 | □ OUT | ■ IN | □NA □NO | □ cos | 41 Original container labeling (Bulk Food)         |  |
| 42 | □ OUT | ■ IN | □ NO    | □ cos | 42 Non-food contact surfaces clean                 |  |
| 43 | □ OUT | ■ IN | □ NO    | □ cos | 43 Adequate ventilation, lighting; designated area |  |
| 44 | □ OUT | ■ IN | □ NO    | □ cos | 44 Garbage & refuse properly disposed/maintained   |  |
| 45 | □ OUT | ■ IN | □ NO    | □ cos | 45 Physical facilities installed/maintained/clean  |  |
| 46 | □ OUT | ■ IN | □ NO    | □ cos | 46 Toilet facilities; constructed/supplied/clean   |  |
| 47 | □ OUT | ■ IN | □NA □NO | □ cos | 47 Other violations                                |  |
|    |       |      |         |       | Measured Observations                              |  |

| 46   | □ OUT            | ■ IN    |           |              | □ cos    | 46 Toilet facilities; constructed/supplied/clean |  |  |  |  |
|------|------------------|---------|-----------|--------------|----------|--|--|--|--|--|
| 47   | □ OUT            | ■ IN    | □ NA      | □ NO         | □ cos    | 47 Other violations                              |  |  |  |  |
|      |                  |         |           |              |          | Measured Observations                            |  |  |  |  |
| Milk | Cold hold 3      | 39.00 D | egrees F  | -<br>Fahrenh | eit      |  |  |  |  |  |
| half | n half cold l    | hold 36 | .00 Degi  | rees Fah     | ırenheit |  |  |  |  |  |
|      |                  |         |           |              |          | Overall Inspection Comments                      |  |  |  |  |
| No   | violation ob     | served  | at time ( | of inspec    | ction.   |  |  |  |  |  |
|      | Insp             | ection  | Result: N | NO VIOL      | ATION    | Required Action: NEXT REGULAR INSPECTION         |  |  |  |  |
|      |                  |         |           |              |          | Signatures                                       |  |  |  |  |
|      | greetrax? market |         |           |              |          |  |  |  |  |  |
| NIRA | JAN SHRES        | STHA    |           | EHSII        | RSIT CPO | Chyrel Mayfield Owner                            |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |
|      |                  |         |           |              |          |  |  |  |  |  |

| 1        | Mr.                    |             |          |      | nvironmental Hea                                     | •              | No. of Violations   | 0           |           | Priority:         | 0     |              |          |  |
|----------|------------------------|-------------|----------|------|--|----------------|---|-------------|-----------|-------------------|-------|--------------|----------|--|
|          | Lul                    | $b_0^{c_0}$ | ock      | ح L  | 625 13TH ST, SU<br>ubbock, TX 79401<br>306) 775-2902 |                | No. of Repeat<br>Violations                                 | 0           | Four      | Priority          | 0     | Sco          | ore      |  |
|          |                        |             | TEXA     | 15   | 300) 113-2302  |                | Time In   | 5:50 pm     | 1         | Core:             | 0     | (            |          |  |
|          | vity Date<br>7/2020    |             |          |      | spection<br>SPECTION                                 | l III          |   |             | Tot. Minu | utes:             | 20    |              | <b>,</b> |  |
|          | olishment<br>THE TRAVE | EL ING I    | OOG I BI | ĸ    | Address  |                | City/State<br>LUBBOCK, TX                                   |             |           | Zip Code<br>79401 |       | Telephone    |          |  |
|          | rd ID #                | LING        | JOO LDI  |      | Permit Holder  |                | Est. Type   |             |           | Risk Cate         | norv  |              |          |  |
|          | 13741                  |             |          |      |  | /ELING DOG LBK | 2020 TEMPORARY  |             |           | τε 15<br>ΓΕ 15    | go. y |              |          |  |
|          | t Name<br>THE TRAVI    | ELING       | DOG LB   | K    | Event Address  |                | Event City/State  |             |           | Zip Code          | •     | Event Telepi | none     |  |
|          | it Organizer           |             |          |      | Event Organi   | zer Phone      | Booth / Space No.   |             |           | Serial Nu         |       |              |          |  |
|          | 025 110521             |             |          |      | I  | OUT = IN =     | NA = NO = COS = REPT =                                      |             | <u>I</u>  |                   |       |              |          |  |
|          |                        |             |          |      |  | PR             | RIORITY ITEMS   |             |           |                   |       |              |          |  |
| 1        | □ OUT                  | □ IN        | ■ NA     | □NO  | □ cos  | •              | ooling time and temperature                                 |             |           |                   |       |              |          |  |
| 2        | □ OUT                  | ■ IN        | □ NA     | □ NO | □ cos  | •              | old holding temperature (41 F                               |             |           |                   |       |              |          |  |
| 3        | □ OUT                  | ■ IN        | □ NA     | □ NO | □ COS  |                | t holding temperature (135 F                                | )           |           |                   |       |              |          |  |
| 4        | □ OUT                  | ■ IN        | □ NA     | □ NO | □ cos  | •              | ooking time and temperature                                 |             |           |                   |       |              |          |  |
| 5        | □ OUT                  |             | ■ NA     | □ NO | □ cos  | 05 Proper rel  | heating for hot holding 165 F                               | in 2 hr.    |           |                   |       |              |          |  |
| 6        | □ OUT                  | ■ IN        | □ NA     | □ NO | □ cos  |                | Control; procedures/records                                 |             |           |                   |       |              |          |  |
| 7        | □ OUT                  | ■ IN        |          |      | □ COS  |                | source; Condition/parasite d                                | estruction  |           |                   |       |              |          |  |
| 8        | □ OUT                  |             |          |      | □ COS  |                | eived at proper temperature                                 |             |           |                   |       |              |          |  |
| 9        | □ OUT                  |             |          |      | □ COS  |                |   |             |           |                   |       |              |          |  |
| 10       | □ OUT                  |             |          |      | □ COS  |                | urfaces/returnables; clean &                                |             |           |                   |       |              |          |  |
| 11       | □ OUT                  |             | □ NA     |      | COS  | <u> </u>       | sposition; returned/served/red                              |             |           |                   |       |              |          |  |
| 12       | OUT                    |             |          |      | COS  |                | nent, employees; knowledge &                                | k reporting |           |                   |       |              |          |  |
| 13<br>14 | OUT                    |             |          |      | COS  | •              | se of restriction and exclusion eaned and properly washed / | Clava usa   |           |                   |       |              |          |  |
| 15       | OUT                    |             |          |      | □ COS  |                | nand contact w/RTE or approv                                |             |           |                   |       |              |          |  |
| 16       |                        |             | □ NA     | □ NO | □ cos  |                | ed foods used; prohibited not                               |             |           |                   |       |              |          |  |
| 17       | □ OUT                  |             | □ NA     |      | □ COS  |                | approved/used Washing frui                                  |             |           |                   |       |              |          |  |
| 18       | □ OUT                  |             | LINA     |      | □ COS  |                | stances; identified/stored/use                              |             |           |                   |       |              |          |  |
| 19       | □ OUT                  |             |          |      | □ COS  |                | proved source; plumbing, ba                                 |             |           |                   |       |              |          |  |
| 20       | □ OUT                  |             |          |      | □ COS  |                | Sewage / Wastewater dispos                                  |             |           |                   |       |              | -        |  |
|          |                        |             |          |      |  |                | FOUNDATION ITEMS  |             |           |                   |       |              |          |  |
| 21       | □ OUT                  |             |          | _    | □ cos  | ·              | ent / demonstration / duties / 0                            |             |           |                   |       |              | _        |  |
| 22       | □ OUT                  |             | □ NA     |      | □ COS  |                | ndler/no unauthorized persons                               | ·           |           |                   |       |              |          |  |
| 23       | □ OUT                  |             | □NA      |      | □ cos  |                | Cold water available; adequate                              | ·           |           |                   |       |              |          |  |
| 24       | □ OUT                  |             | □ NA     |      | □ COS  |                | available shellstock/destruction                            |             |           |                   |       |              |          |  |
| 25       | □ OUT                  |             | □ NA     |      | COS  | •              | ce with variance, specialized                               |             |           |                   |       |              |          |  |
| 26       | □ OUT                  |             | □NA      |      | COS  |                | f consumer advisories, Allerg                               |             |           |                   |       |              |          |  |
| 27       | □ OUT                  |             | □ NA     |      | □ cos  | <u> </u>       | ooling method used; equipmen                                | nt adequate |           |                   |       |              |          |  |
| 28       | OUT                    |             | □ NA     |      | □ COS  | •              | ate marking and disposition                                 |             |           |                   |       |              |          |  |
| 29       | OUT                    |             | □ NA     |      | □ COS  |                | eters / test strips provided, ac                            |             |           |                   |       |              |          |  |
| 30       | OUT                    |             | ⊔NA      |      | □ COS  |                | ablishment Permit (Current &                                |             |           |                   |       |              |          |  |
| 31       | □ OUT                  |             | □ N:A    |      | □ COS  |                | h facilities; accessible/supplie                            |             |           |                   |       |              |          |  |
| 32       | OUT                    |             |          |      | □ COS  |                | on-food contact surfaces clea                               |             |           |                   |       |              |          |  |
| 33       | □ OUT                  | ■ IN        | ⊔NA      | ⊔ NO | □ COS  | 33 vvarewasi   | hing facilities & Service sink p                            | ovidea      |           |                   |       |              |          |  |



Activity Date 02/07/2020

**Establishment** 2020 THE TRAVELING DOG LBK

Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0013741

| _  |       |      | TEAMS |         |  |
|----|-------|------|-------|---------|--|
|    |       |      |       |         | OUT = IN = NA = NO = COS = REPT =                  |
| 34 | □ OUT | ■ IN |       | □ cos   | 34 Evidence of contamination; insect/rodent/other  |
| 35 | □ OUT | ■ IN |       | □ cos   | 35 Personal Cleanliness; eating/drinking/tobacco   |
| 36 | □ OUT | ■ IN |       | □ COS   | 36 Wiping clothes; properly used and stored        |
| 37 | □ OUT | ■ IN |       | o 🗆 cos | 37 Environmental contamination                     |
| 38 | □ OUT | ■ IN |       | o 🗆 cos | 38 Approved thawing method                         |
| 39 | □ OUT | ■ IN |       | □ cos   | 39 Utensils/equipment/linens; used/stored/handled  |
| 40 | □ OUT | ■ IN |       | □ cos   | 40 Single-service/use; properly stored, and used   |
| 41 | □ OUT | ■ IN |       | o 🗆 cos | 41 Original container labeling (Bulk Food)         |
| 42 | □ OUT | ■ IN |       | D □ COS | 42 Non-food contact surfaces clean                 |
| 43 | □ OUT | ■ IN |       | COS     | 43 Adequate ventilation, lighting; designated area |
| 44 | □ OUT | ■ IN |       | COS     | 44 Garbage & refuse properly disposed/maintained   |
| 45 | □ OUT | ■ IN |       | COS     | 45 Physical facilities installed/maintained/clean  |
| 46 | □ OUT | ■ IN |       | COS     | 46 Toilet facilities; constructed/supplied/clean   |
| 47 | □ OUT | ■ IN |       | o 🗆 cos | 47 Other violations                                |

#### **Measured Observations**

Cheese CH 41.00 Degrees Fahrenheit Hot Dog HH 196.00 Degrees Fahrenheit

#### **Overall Inspection Comments**

Signatures

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NOT APPLICABLE

Jacob Kemmer Bull Rolling

JACOB KEMMER EHS II RS CPO

|            | MIZ                 | -01       |                  |         |                                     | ntal Health D |  | No       | o. of Violations                                   | 0           |             | Priority:         | 0    |                |
|------------|---------------------|-----------|------------------|---------|-------------------------------------|---------------|--|----------|--|-------------|-------------|-------------------|------|----------------|
| Tubbook Lu |                     |           |                  |         | Lubbock, TX 79401<br>(806) 775-2902 |               |  |          | No. of Repeat Violations                           |             | 0 <b>Fo</b> |                   | 0    | Score          |
| •          |                     |           | TEXA             | \$      |                                     |               |  | Time In  |  | 1:25 pm     |             | Core:             | 0    | 0              |
|            | rity Date<br>1/2020 |           |                  |         | spection<br>PECTION                 | l             |  |          | Time Out   | 1:55 pm     | Tot. Mi     | nutes:            | 30   |                |
|            | olishment           |           |                  |         | Address                             |               |  |          | City/State   |             |             | Zip Code          |      | Telephone      |
|            | PICAL SMOO          | ) I HIE ( | CAFE #2          | 4       | 5139 80                             |               |  |          | LUBBOCK, TX  |             |             | 79424             |      | (806) 783-0162 |
|            | rd ID #<br>010716   |           |                  |         | Permit I                            | AL TANGO      | , LLC  |          | Est. Type<br>RESTAURANT                            |             |             | Risk Cate<br>FR02 | gory | _              |
|            | TUO                 | = OUT     | OF COMP          | PLIANCE | IN = IN C                           | OMPLIANCE     | NO = NOT OBSER                                   | RVED N   | A = NOT APPLICABLE (                               | COS = CORRE | ECTED ON S  | SITE REP =        | REPE | AT VIOLATION   |
|            |                     |           |                  |         |                                     |               |  | PRIO     | RITY   |             |             |                   |      |                |
| 1          | □ OUT               | ■ IN      | □ NO             |         |                                     |               | •  |          | ne and temperature                                 |             |             |                   |      |                |
| 2          | □ OUT               | ■ IN      | □ NO             | □ NA    | □ cos                               | □ REP         | •  |          | ng temperature (41 F /                             | ,           |             |                   |      |                |
| 3          | □ OUT               | □IN       | ■ NO             | □ NA    | □ cos                               | □ REP         | <u> </u>   |          | g temperature (135 F)                              |             |             |                   |      |                |
| 4          | □ OUT               | □IN       | ■ NO             | □ NA    | □ cos                               | □ REP         | · · · · · · · · · · · · · · · · · · ·            |          | me and temperature                                 |             |             |                   |      |                |
| 5          | □ OUT               | □IN       | ■ NO             | □ NA    | □ cos                               | □ REP         | · · · · · · · · · · · · · · · · · · ·            |          | for hot holding 165 F i                            | n 2 hr.     |             |                   |      |                |
| 6          | □ OUT               | ■ IN      |                  | □ NA    | □ cos                               | □ REP         |  |          | procedures/records                                 |             |             |                   |      |                |
| 7          | OUT                 | ■ IN      |                  |         | □ COS                               | □ REP         |  |          | ; Condition/parasite de                            | struction   |             |                   |      |                |
| 8          | OUT                 |           |                  |         | □ cos                               | □ REP         |  |          | proper temperature                                 |             |             |                   |      |                |
| 9          | □ OUT               | ■ IN      |                  |         | □ cos                               | □ REP         | <u> </u>   |          | ected; contamination p                             |             |             |                   |      |                |
| 10         | OUT                 |           |                  |         | □ COS                               | □ REP         |  |          | /returnables; clean & s                            |             |             |                   |      |                |
| 11         | OUT                 |           |                  | □ NA    | □ cos                               | □ REP         | <u> </u>   | <u> </u> | n; returned/served/reco                            |             |             |                   |      |                |
| 12         | OUT                 |           |                  |         | □ COS                               | □ REP         |  |          | iployees; knowledge &                              | reporting   |             |                   |      |                |
| 13         | □ OUT               |           |                  |         | □ cos                               | □ REP         | <u> </u>   |          | triction and exclusion                             |             |             |                   |      |                |
| 14         | □ OUT               | ■ IN      |                  |         | □ cos                               | □ REP         | 14 Hands cleaned and properly washed / Glove use |          |  |             |             |                   |      |                |
| 15         | □ OUT               | ■ IN      |                  | □ NA    | □ cos                               | □ REP         |  |          | ntact w/RTE or approve                             |             |             |                   |      |                |
| 16         | □ OUT               | ■ IN      |                  | □ NA    | □ cos                               | □ REP         |  |          | s used; prohibited not                             |             |             |                   |      |                |
| 17         | □ OUT               | ■ IN      |                  | □ NA    | □ cos                               | □ REP         |  | • •      | ed/used Washing fruit                              |             |             |                   |      |                |
| 18         | OUT                 | ■ IN      |                  |         | □ COS                               | □ REP         |  |          | ; identified/stored/used                           |             |             |                   |      |                |
| 19         | OUT                 | ■ IN      |                  |         | □ cos                               | □ REP         | , i  | <u> </u> | source; plumbing, bac                              |             |             |                   |      |                |
| 20         | □ OUT               | ■ IN      |                  |         | □ cos                               | □ REP         | 20 Approved                                      | Sewag    | e / Wastewater dispos                              | aı<br>      |             |                   |      |                |
| 04         |                     |           |                  |         |                                     |               |  |          | OUNDATION  | EN4         |             |                   |      |                |
| 21<br>22   |                     |           |                  |         | □ cos                               |               |  |          | nonstration / duties / C                           |             |             |                   |      |                |
| 23         | □ OUT               |           |                  | □ NA    | COS                                 |               |  |          | unauthorized persons                               | •           |             |                   |      |                |
| 23         | □ OUT               |           |                  | □ NA    | □ COS                               |               |  |          | er available; adequate<br>e shellstock/destruction |             |             |                   |      | <del></del>    |
| 25         | □ OUT               |           |                  |         | □ COS                               |               |  |          | variance, specialized /                            |             |             |                   |      |                |
| 26<br>26   |                     |           |                  |         | □ COS                               |               |  |          | mer advisories, Allerge                            |             |             |                   |      |                |
| 27         |                     |           |                  |         | □ COS                               |               |  |          | ethod used; equipmen                               |             |             |                   |      |                |
| 28         |                     |           | □NO              | □ NA    |                                     |               |  |          | ting and disposition                               | . aucquate  |             |                   |      |                |
| 29         | □ OUT               |           | LINU             |         | □ COS                               |               | · · · · · · · · · · · · · · · · · · ·            |          | est strips provided, ac                            | curate      |             |                   |      |                |
| 30         | □ OUT               |           |                  | □ NA    | □ COS                               |               |  |          | ent Permit (Current & \                            |             |             |                   |      |                |
| 31         | □ OUT               |           |                  | ⊔ INA   | □ COS                               |               |  |          | es; accessible/supplied                            | ,           |             |                   |      |                |
| 32         | □ OUT               |           |                  | □NA     | □ COS                               |               |  |          | contact surfaces clear                             |             |             |                   |      |                |
| 33         | □ OUT               |           | ПИО              |         | □ COS                               |               |  |          | ilities & Service sink p                           |             |             |                   |      |                |
| -          | 1 001               | - 111     | LINU             | LI IVA  | <u>п соз</u>                        | ם תבר         | JJ VVIII EWAS                                    |          |  |             |             |                   |      |                |
| 24         | I                   |           |                  |         |                                     |               | 24 5 3 4 5 5                                     | CO       |  | 4/-41       |             |                   |      | •              |
| 34         | OUT                 |           |                  |         | □ COS                               | □ REP         |  |          | amination; insect/roder                            |             |             |                   |      |                |
| 35         | OUT                 |           |                  |         | □ COS                               | □ REP         |  |          | ness; eating/drinking/to                           |             |             |                   |      |                |
| 36         | OUT                 |           | <b>—</b> · · · - |         | □ cos                               | □ REP         |  |          | roperly used and store                             | a           |             |                   |      |                |
| 37         |                     | ■ IN      | □ NO             | □ NA    | □ cos                               | □ REP         | 37 Environm                                      | ental co | ntamination  |             |             |                   |      |                |



Activity Date 02/04/2020

**Establishment**TROPICAL SMOOTHIE CAFE #24

Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0010716

| OUT = OUT OF COMPLIANCE IN = IN | COMPLIANCE NO = NOT OBSERVED | NA = NOT APPLICABLE C | COS = CORRECTED ON SITE | REP = REPEAT VIOLATION |
|---------------------------------|------------------------------|-----------------------|-------------------------|------------------------|
|---------------------------------|------------------------------|-----------------------|-------------------------|------------------------|

| 38 | □ OUT ■ | ■ IN | □ NO | □ NA             | □ cos | □ REP | 38 Approved thawing method                         |   |
|----|---------|------|------|------------------|-------|-------|--|---|
| 39 | □ OUT ■ | ■ IN |      |                  | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled  |   |
| 40 | □ OUT ■ | ■ IN |      |                  | □ cos | □ REP | 40 Single-service/use; properly stored, and used   |   |
| 41 | □ OUT ■ | ■ IN | □NO  | □ NA             | □ cos | □ REP | 41 Original container labeling (Bulk Food)         |   |
| 42 | □ OUT ■ | ■ IN | □NO  |                  | □ cos | □ REP | 42 Non-food contact surfaces clean                 |   |
| 43 | □ OUT ■ | ■ IN | □NO  |                  | □ cos | □ REP | 43 Adequate ventilation, lighting; designated area |   |
| 44 | □ OUT ■ | ■ IN | □NO  |                  | □ cos | □ REP | 44 Garbage & refuse properly disposed/maintained   |   |
| 45 | □ OUT ■ | ■ IN | □NO  |                  | □ cos | □ REP | 45 Physical facilities installed/maintained/clean  |   |
| 46 | □ OUT ■ | ■IN  | □NO  | , and the second | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean   | · |
| 47 | □ OUT ■ | ■ IN | □ NO | □ NA             | □ cos | □ REP | 47 Other violations                                |   |

#### **Measured Observations**

Chicken RIC 40.00 Degrees Fahrenheit

Quat Bucket 200.00 Parts Per Million

Tomato CH 41.00 Degrees Fahrenheit

Tomato RIC 40.00 Degrees Fahrenheit

Chicken WIC 50.00 Degrees Fahrenheit - Comments: Cooling

#### **Overall Inspection Comments**

No Overall Inspection Comments

Inspection Result: NO VIOLATION Required Action: NOT APPLICABLE

**Signatures** 

JACOB KEMMER

EHS II RS CPO

Kenner