| | | | | | | | | Page 1 of 1 |
|--------------------------------|-----------------------------|--|-----------------------------|-----------------|-------------------------|-----------------------|-------|---------------------------------|
| | 1 | nvironmental Health Department 625 13TH ST, SUITE 105 | No. of Violations | 0 | | Priority: | 0 | |
| Lubbo | ock | ubbock, TX 79401 306) 775-2902 | No. of Repeat Violations | 0 | Priority Foundation: | | 0 | |
| • | TEXAS | | Time In | 2:05 pm | | Core: | | |
| Activity Date 01/30/2020 | Purpose of In COMPLIANCI | spection E INSPECTION | Time Out 2:20 pm To | | | inutes: | 15 | |
| Establishment 7-ELEVEN #409 | | Address 3402 UNIVERSITY AVE | City/State LUBBOCK, TX | | | Zip Code 79413 | | Telephone (806) 799-5900 |
| Record ID # PR0000947 | | Permit Holder SOUTHWEST CONVENIENCE | Est. Type CONVENIENCE | | | Risk Cate FR01 | gory | |
| | | OE | BSERVATIONS | | | | | |
| 22 Food Handler/no unau | uthorized perso | ns/personnel | | | | | | 2/9/20 |
| Violation Comments: | | | | | | | | |
| Observed Food Handler | cards available. | Complied. | | | | | | |
| | | Meas | ured Observations | | | | | |
| | | | | | | | | |
| No Temperature Obser | vations | | | | | | | |
| | | Overall I | nspection Comments | | | | | |
| No Overall Inspection C | comments | | | | | | | |
| Inspection F | Result: COMPLIE | ED - OWNER | Requ | ired Action: NI | EXT REC | GULAR INS | PECTI | ION |
| | | | Signatures | | | | | |
| Jeanne | Valor | - | Let | es Ou | ~~ | • | | |
| JEANNE VALDEZ | EHS II I | RS CPO | Leticia Robledo | | Assistant | t Manager | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |

Follow up : Yes Followup Date: 02/09/2020

| | Lubbock | | | 16 Lu | | | • | No. | of Violations of Repeat lations | 0 | F | riority: Priority dation: | 0 | Score |
|-----|-------------------------|---------|------------|----------|-----------------|--------|---------------------------------------|--------------|---|---------------------|------------|---------------------------------|------|-----------------------------|
| | vity Date | | Purpose | | • | | | | Time In Time Out | 9:40 am 10:10 am | Tot. Minut | Core: | 30 | 0 |
| _ | 9/2020 | | ROUTINE | E INS | PECTION | | | <u> </u> | | | | | | |
| | blishment LESS ELEME | ENTAR | (| | Address 2115 58 | | | | ity/State UBBOCK, TX | | | o Code 4014832 | 2 | Telephone (806) 219-5000 |
| | ord ID # 000080 | | | | Permit I | | | | st. Type CHOOL | | | sk Cateo | gory | <u> </u> |
| | | r = OUT | OF COMPLIA | ANCE | <u> </u> | | NO = NOT OBSER | | = NOT APPLICABLE (| COS = CORRE | | | REPE | AT VIOLATION |
| | | | | | | | | PRIOR | RITY | | | | | |
| 1 | □ OUT | □IN | ■ NO □ | NA | □ cos | | 01 Proper co | | e and temperature | | | | | |
| | REP | | | | | | | | | | | | | |
| 2 | REP OUT | ■ IN | □ NO □ | NA | □ cos | | 02 Proper co | old holding | g temperature (41 F / | 45 F) | | | | |
| 3 | □ OUT | ■ IN | □ NO □ | NA | □ cos | | 03 Proper ho | ot holding | temperature (135 F) | | | | | |
| | REP | F | = No = | | B 000 | | 04 D | akin n 45 | o and terror tree | | | | | |
| 4 | □ OUT REP | ⊔IN | ■ NO □ | NA | □ cos | П | U4 Proper co | oking tim | e and temperature | | | | | |
| 5 | □ OUT | ■ IN | □ NO □ | NA | □ cos | | 05 Proper re | heating fo | or hot holding 165 F i | n 2 hr. | | | | |
| 6 | REP OUT | ■ IN | □ NO □ | NA | □ cos | | 06 Time as 0 | Control; pi | rocedures/records | | | | | |
| _ | REP | | | | | | | | | | | | | |
| 7 | OUT | | | | □ cos | □ REP | | | Condition/parasite de | estruction | | | | |
| 8 | □ OUT | | | | □ cos | □ REP | | | roper temperature cted; contamination p | prevented | | | | |
| 10 | OUT | | | | □ COS | □ REP | <u> </u> | | eturnables; clean & s | | | | | |
| 11 | | | □ NO □ | | □ cos | | | | returned/served/reco | | | | | |
| 12 | OUT | ■ IN | | | □ cos | □ REP | 12 Managem | nent, emp | loyees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | se of restr | iction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | eaned and | d properly washed / 0 | Glove use | | | | |
| 15 | □ OUT REP | ■ IN | □NO □ | NA | □ cos | | 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 | | | | □ cos | | | | l/used Washing fruit | | | | | |
| 18 | □ OUT | | | | □ COS | □ REP | | | identified/stored/used | | | | | |
| 19 | □ OUT | | | | | □ REP | | • | ource; plumbing, bac | | | | | |
| 20 | OUT | ■ IN | | | □ cos | LI KEP | | | / Wastewater dispos | ial | | | | |
| 0.1 | T | | | | | | | | UNDATION | | | | | |
| 21 | OUT | | | | COS | | | | onstration / duties / C | | | | | |
| 22 | □ OUT | | | | □ cos | | | | nauthorized persons, r available; adequate | · | | | | |
| 24 | □ OUT | | | | □ COS | | | | shellstock/destruction | - | | | | |
| 25 | DOUT | | | | □ COS | | | | ariance, specialized / | | | | | |
| 26 | OUT | | | | □ cos | | · · · · · · · · · · · · · · · · · · · | | er advisories, Allerge | | | | | |
| 27 | □ OUT | | | | □ cos | | | | hod used; equipmen | | | | | |
| 28 | □ OUT REP | | | | □ cos | | 28 Proper da | ate markir | ng and disposition | | | | | |
| 29 | OUT | ■ IN | | NA | □ cos | □ REP | 29 Thermom | neters / tes | st strips provided, ac | curate | | | | |
| 30 | □ OUT | | | | □ cos | □ REP | 30 Food Esta | ablishmer | nt Permit (Current & \ | Valid) | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwas | h facilities | s; accessible/supplied | d/used | | | | |
| 32 | □ OUT | ■ IN | | NA | □ cos | □ REP | 32 Food & no | on-food c | ontact surfaces clear | nable/use | _ | | | |



Purpose of Inspection

| | | _ Ci | ty of _ | | 01/29/202 | :0 | ROUTINE INSPECTION | |
|----------|-----------------|------------|-----------|-----------|---------------------|---------------------|--|---|
| 7 | Lul | obo | ock | ıs | Establish BAYLES | nment S ELEMENTA | Record ID # ARY PR0000080 | |
| | OUT | Γ = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | |
| 33 | □ OUT REP | ■ IN | □NO | □NA | □ cos | | 33 Warewashing facilities & Service sink provided | |
| | | | | | | | CORE | |
| 34 | П п оит | ■ 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 REP | ■ IN | □NO | □NA | □ cos | | 37 Environmental contamination | |
| 38 | □ OUT REP | ■ IN | □NO | □NA | □ cos | | 38 Approved thawing method | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled | |
| 40 | □ OUT | | | | | □ REP | 40 Single-service/use; properly stored, and used | |
| 41 | □ OUT 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 | □ OUT | | | | | □ REP | 44 Garbage & refuse properly disposed/maintained | |
| 45 46 | □ OUT | | | | | □ REP | 45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | | ■ NO | □NA | | | 47 Other violations | — |
| "' | REP | □ v | - 110 | шил | В 000 | _ | 47 Street Monations | |
| | | | | | | | Measured Observations | |
| Am | bient WIC 3 | 3.00 De | egrees Fa | ahrenhe | it | | | |
| Qu | at sanitizer E | Bucket | 150.00 Pa | arts Per | Million | | | |
| Am | bient RIC 36 | 6.00 De | grees Fa | hrenhei | t | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| At | time of routing | ne insp | ection, n | o violati | on was ob | served. | | |
| | | | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | |
| _ | | | | | | | • | |
| | | | | | | | Signatures | |
| | Jea | aan | e Val | any | _ | | Jeamintagre | |
| JEAN | NNE VALDE | Z | | EHS II | RS CPO | | Jeannie Soliz Manager | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
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| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |

Page 2 of 3



Activity Date 01/28/2020

Purpose of Inspection ROUTINE INSPECTION

| 7 | Lul | bö | Öck | 5 | Establish BENDER | | Record ID # OF LUBBOCK PR0000084 | |
|---|--|---|--|--|--|---|---|---------|
| | OUT | = OUT | OF COMP | LIANCE | IN = IN CO | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | ON |
| 28 | □ OUT REP | ■ IN | □NO | □NA | □ COS | | 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 | □IN | | □ NA | □ cos | □ REP | 32 Food & non-food contact surfaces cleanable/use | 2/13/20 |
| Obse 228.1 subst weigh scrate | 01(a)(2) -(5) ances or imp nt and thicknoching, scorin | ed cont Materi part col ess to v | als that a ors, odors withstand ortion, and | re used s, or tas repeate l decom | in the contest to food the test of the tes | struction of and under ashing; finish | REmoved. COS. 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 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 | 5/3/20 |
| 37 <i>Viola</i> Obse | 88(d)(2)(A) C ■ OUT REP tion Comme | Ioths in IN | use for v □ NO | viping b | etween us | es stored □ stored 6 incl | zer bucket. Remove. Discussed NIR. 37 Environmental contamination nes off floor. Discussed NRI | 5/3/20 |
| 38 | | | | | □ COS | | the floor 38 Approved thawing method | |
| 39 | REP DUT | ■ IN | | | □ cos | ПRFP | 39 Utensils/equipment/linens; used/stored/handled | |
| 40 | ■ OUT | | | | □ cos | | 40 Single-service/use; properly stored, and used | 5/3/20 |
| Obse | 24(a)(3) Sin | service gle-ser | vice/ sing | le-use a | | t in the origi | 6 inches off floor. Discussed. NRI. nal protective package or other means of protection 41 Original container labeling (Bulk Food) | |
| 42 | ■ OUT | □IN | □NO | | □ cos | □ REP | 42 Non-food contact surfaces clean | 5/3/20 |
| Viola | tion Comme | ents: | | | | | | |
| 228.1 clean | ing shall be | d-conta | act surfact | es. Nor | nfood-cont on-resistar | act surfaces it, nonabsor | of equipment that are exposed to splash, spillage, or other food soiling or that require frequent bent, and smooth material | |
| 43 | OUT | | | | □ cos | | 43 Adequate ventilation, lighting; designated area | |
| 44 | OUT | | | | □ 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 REP | ■ IN | LI NO | □ NA | □ cos | | 47 Other violations | |
| | | | | | | | Measured Observations | |

milk ric 38.00 Degrees Fahrenheit ham ric 40.00 Degrees Fahrenheit

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

Page 3 of 3



Activity Date 01/28/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID #

PR0000084 BENDER TERRACE OF LUBBOCK veggies hh 158.00 Degrees Fahrenheit turkey ric 40.00 Degrees Fahrenheit noodles hh 189.00 Degrees Fahrenheit **Overall Inspection Comments** No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures MATTHEW ELIZONDO EHS II RS CPO Lashonda Manager

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

Page 1 of 1

| | | | | | | | | | rage i oi i |
|------------------------------------|---------------|--|--------|-----------------------------|-----------------|-------------|-----------------------------|--------|---------------------------------|
| | | Environmental Health Department 1625 13TH ST, SUITE 105 | N | No. of Violations | 0 | | Priority: | 0 | |
| Lubbo | ock | Lubbock, TX 79401 (806) 775-2902 | | No. of Repeat /iolations | 0 | Fo | Priority oundation: | () | |
| | TEXAS | | | Time In | 1:20 pm | | Core: | 0 | |
| Activity Date 01/30/2020 | | f Inspection NCE INSPECTION | | Time Out | 1:50 pm | Tot. M | inutes: | 30 | |
| Establishment BURGER KING #5145 | | Address 2002 50TH ST | | City/State LUBBOCK, TX | | | Zip Code 79412270 | | Telephone (806) 762-0960 |
| Record ID # PR0000132 | | Permit Holder FRIES RESTAURANT MANAGEME | NT, | Est. Type RESTAURANT | _ | | Risk Cate FR02 | gory | |
| | | OE | BSER' | VATIONS | | | | | |
| 32 Food & non-food cont | act surfaces | | | | | | | | 2/9/20 |
| Violation Comments: | | | | | | | | | |
| C. Observed floor in the V | Walk-in Coole | er repaired. Complied. | | | | | | | |
| | | Measi | ured C | Observations | | | | | |
| | | | | | | | | | |
| No Temperature Obser | vations | | | | | | | | |
| | | Overall I | nspec | tion Comments | | | | | |
| | | | | | | | | | |
| All prior violations are o | complied. | | | | | | | | |
| | | | | | | | | | |
| Inspection R | Result: COMF | PLIED - OWNER | | Regu | ired Action: NE | EXT REC | GULAR INS | SPECTI | ION |
| | | | | • | | | | | |
| | | | Signa | atures | | | | | |
| | . (- | | | Q =0 / | al | | | | |
| Jeanne | Valor | | | | | > | | | |
| JEANNE VALDEZ | EHS | S II RS CPO | | Justin Owen | | GM | | | |
| | | | | | | | | | |
| | | | | | | | | | |

| | | - Cit | v of | 16 | 625 13TH | ntal Health De ST, SUITE 1 | • | No. of Violations | 0 | | Priority: | 0 | Score |
|--------|-------------------|-------|---------|---------|-------------------------|-------------------------------|----------------|---|-------------|------------|--------------------|------|----------------|
| | Lul | obo | ŏčk | | ubbock, T 306) 775-2 | | | Violations | 0 | Fo | Priority undation: | 0 | Score |
| * | | | TEXA | \$ | | | | Time In | 9:00 am | | Core: | 0 | |
| | ity Date /2020 | | | | spection PECTION | I | | Time Out | 9:20 am | Tot. Mir | nutes: | 20 | |
| | lishment | | -45)/ | | Address | | | City/State | • | | Zip Code | | Telephone |
| | ENNIAL EL | EMENI | ARY | | 1301 N | | | LUBBOCK, TX | | | 79416 | | (806) 766-1992 |
| | 04454 | | | | LUBBO | | | Est. Type SCHOOL | | | Risk Cate FR04 | gory | |
| | OUT | = OUT | OF COME | PLIANCE | IN = IN CO | OMPLIANCE | NO = NOT OBSER | RVED NA = NOT APPLICABLE | COS = CORRE | ECTED ON S | SITE REP | REPE | AT VIOLATION |
| | | | | | | | | PRIORITY | | | | | |
| 1 | □ OUT | | | | □ cos | | • | ooling time and temperature | | | | | |
| 2 | OUT | ■ IN | □NO | | □ cos | | • | old holding temperature (41 F | , | | | | |
| 3 | OUT | ■ IN | □ NO | | □ cos | □ REP | • | ot holding temperature (135 F | | | | | |
| 4 | OUT | | ■ NO | □ NA | □ cos | □ REP | • | ooking time and temperature | in 0 k- | | | | |
| 5 | OUT | □ IN | ■ NO | □ NA | □ COS | □ REP | <u> </u> | heating for hot holding 165 F | III ∠ NF. | | | | |
| 6 7 | OUT | ■ IN | □NO | □NA | □ COS | □ REP | | Control; procedures/records source; Condition/parasite de | etruction | | | | |
| | | | | | □ COS | □ REP | - '' | <u> </u> | รอน นบนบที | | | | |
| 8 | | | | | □ COS | □ REP | | eived at proper temperature d & protected; contamination | orevented | | | | |
| 10 | | | | | □ COS | □ REP | <u> </u> | urfaces/returnables; clean &: | | | | | |
| 11 | OUT | | □NO | □NA | □ COS | □ REP | | sposition; returned/served/red | | | | | |
| 12 | OUT | | טווט | L NA | | | <u> </u> | nent, employees; knowledge & | | | | | |
| 13 | OUT | | | | | □ REP | | se of restriction and exclusion | reporting | | | | |
| 14 | OUT | | | | □ cos | □ REP | | eaned and properly washed / | Glove use | | | | |
| 15 | OUT | | □NO | ПΝΔ | | □ REP | | nand contact w/RTE or approv | | | | | |
| 16 | □ OUT | | | | □ cos | | | ed foods used; prohibited not | | | | | |
| 17 | □ OUT | | | | □ cos | | | approved/used Washing frui | | | | | |
| 18 | □ OUT | | | | | □ REP | | stances; identified/stored/use | | | | | |
| 19 | □ OUT | | | | □ COS | □ REP | | proved source; plumbing, ba | | | | | |
| 20 | □ OUT | | | | □ cos | □ REP | | Sewage / Wastewater dispos | | | | | |
| | | | | | | | | RITY FOUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | П NA | □ cos | ПREP | | ent / demonstration / duties / 0 | CFM | | | | |
| 22 | □ OUT | | | | □ COS | | | ndler/no unauthorized persons | | | | | |
| 23 | □ OUT | | | | □ COS | | | Cold water available; adequate | <u>'</u> | | | | |
| 24 | □ OUT | | | | □ COS | | | available shellstock/destruction | <u>'</u> | | | | |
| 25 | □ OUT | | | | □ COS | | | ce with variance, specialized | | | | | |
| 26 | □ OUT | | | | □ cos | | <u> </u> | f consumer advisories, Allerg | | | | | |
| 27 | □ OUT | | | | □ COS | | | ooling method used; equipmen | | | | | |
| 28 | □ OUT | | □NO | | □ cos | | | ate marking and disposition | , | | | | |
| 29 | □ OUT | | - | | □ cos | | | eters / test strips provided, ac | curate | | | | |
| 30 | □ OUT | | | | □ COS | | | ablishment Permit (Current & | | | | | |
| 31 | □ OUT | | | | □ cos | | | h facilities; accessible/supplie | | | | | |
| 32 | □ OUT | | | □NA | □ cos | | | on-food contact surfaces clea | | | | | |
| 33 | □ OUT | | □NO | | □ cos | | | hing facilities & Service sink p | | | | | |
| = | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/rode | nt/other | | | | |
| 35 | □ OUT | | | | □ COS | | | Cleanliness; eating/drinking/t | | | | | |
| 36 | □ OUT | | | | □ COS | | | othes; properly used and stor | | | | | |
| - 1 | □ OUT | | □NO | ПМА | □ cos | | | ental contamination | | | | | |



Purpose of Inspection

| | | Ci | ty of 🖫 | | 01/30/202 | 0 | ROUTINE INSPECTION | |
|----------|---|----------|-----------|----------|----------------------------|----------------------|--|--|
| 7 | Lul | ob | ock | 5 | Establish CENTEN | iment NIAL ELEMEN | Record ID # ENTARY PR0004454 | |
| • | | | TEXA | 13 | 022 | | | |
| | OUT | r = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE N | NO = NOT OBSERVED NA = NOT APPLICABLE 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 | | | □NA | □ cos | | 41 Original container labeling (Bulk Food) | |
| 42 | □ OUT | | | | □ cos | | 42 Non-food contact surfaces clean | |
| 43 | □ OUT | | | | □ cos | | 43 Adequate ventilation, lighting; designated area | |
| 44 | OUT | | | | □ cos | | 44 Garbage & refuse properly disposed/maintained | |
| 45 | OUT | | | | □ cos | | 45 Physical facilities installed/maintained/clean | |
| 46 | | ■ IN | □ NO | | □ cos | | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations | |
| | 14 DIO 00 00 | | | | | | Measured Observations | |
| | K RIC 38.00 | _ | | | | | | |
| | K RIC 39.00 | • | | | | | | |
| | AT BUCKET | | | | | | | |
| <u> </u> | T CARROTS | S VVIC 3 | 57.00 De | grees Fa | anrenneit | | | |
| | | | | | | | Overall Inspection Comments | |
| No | Overall Insp | ection (| Commen | ts | | | | |
| | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | Signatures | |
| | | | | | | | Signatures | |
| | Marl | - Tay | | _ | | | | |
| CHAI | RLES SEIFE | | | | RS CPO | | | |
| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | fan - | | RS CPO | | - Durch | |
| СНАІ | | | fa - | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
| СНА | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |
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| CHAI | | | | | RS CPO | | - Durch | |
| CHAI | | | | | RS CPO | | - Durch | |

| | | | | | | | | | | | | | | | Page 1 of 2 |
|----------|----------------------|---------|-----------|---------|-------------------------|------------------------------|---------------------------------------|-----------|---|-------------|---------|------------------------|------|------------|----------------|
| | M | C | ty of 🖫 | 1 | 625 13TH | ntal Health [I ST, SUITE | | | No. of Violations | 1 | | Priority: | 0 | _ | 2040 |
| | Lul | obi | ock | _ | ubbock, T 306) 775-2 | | | | No. of Repeat /iolations | 1 | Fo | Priority oundation: | 1 |) 30 | core |
| • | | | TEXA | 15 | | | | | Time In | 10:05 am | | Core: | 0 | | 2 |
| 1 | ity Date /2020 | | | | spection SPECTION | N | | | Time Out | 10:35 am | Tot. M | inutes: | 30 | | |
| | lishment | | 1.00 | | Addres | | | | City/State | l | | Zip Code | | Telephon | e |
| CHILI | DREN'S OR | CHARE | ACADE | EMY | 5007 98 | BTH ST | | | LUBBOCK, TX | | | 79424 | | (806) 776 | -0888 |
| | rd ID # 12258 | | | | Permit CHRIST | | CHOOL CENTERS | 3 | Est. Type FOOD SERVICE | | | Risk Cate | gory | | |
| • | OUT | Γ = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED N | NA = NOT APPLICABLE | COS = CORRE | CTED ON | SITE REP = | REPE | AT VIOLATI | ON |
| | | | | | | | | PRIC | ORITY | | | | | | |
| 1 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | 01 Proper co | oling ti | ime and temperature | | | | | | |
| 2 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 02 Proper co | ld hold | ling temperature (41 F / | 45 F) | | | | | |
| 3 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 03 Proper ho | t holdi | ng temperature (135 F) | | | | | | |
| 4 | □ OUT | □ IN | ■ NO | □NA | □ cos | □ REP | 04 Proper co | oking t | time and temperature | | | | | | |
| 5 | □ OUT | □ IN | ■ NO | □ NA | □ cos | □ REP | 05 Proper rel | heating | g for hot holding 165 F i | n 2 hr. | | | | | |
| 6 | □ OUT | □ IN | ■ NO | □NA | □ cos | □ REP | 06 Time as C | Control | ; procedures/records | | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | source | e; Condition/parasite de | estruction | | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | | | t proper temperature | | | | | | |
| 9 | □ OUT | | | | □ cos | □ REP | <u> </u> | | tected; contamination p | | | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | | | s/returnables; clean & s | | | | | | |
| 11 | □ OUT | ■ IN | □ NO | □NA | □ cos | | <u>-</u> | | on; returned/served/reco | | | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | | | mployees; knowledge & | reporting | | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | - | | striction and exclusion | 21 | | | | | |
| 14 | OUT | ■ IN | | | □ COS | □ REP | | | and properly washed / (| | | | | | |
| 15 16 | OUT | ■ IN | LI NO | □ NA | □ cos | □ REP | | | ontact w/RTE or approv | | | | | | |
| 17 | OUT | ■ IN | | □ NA | □ COS | □ REP | | | ds used; prohibited not ved/used Washing fruit | | | | | | |
| 18 | OUT | ■ IN | | □ NA | □ COS | □ REP | | ••• | s; identified/stored/use | | | | | | |
| 19 | | ■ IN | | | □ COS | | | | s, identified/stored/used | | | | | | |
| 20 | □ OUT | | | | □ COS | | | • | ge / Wastewater dispos | | | | | | |
| | <u> </u> | - 111 | | | <u> </u> | | | | OUNDATION | | | | | | |
| 21 | □ OUT | = INI | | □ NA | □ cos | ПРЕР | | | monstration / duties / C | :FM | | | | | l |
| 22 | □ OUT | | | | | | | | unauthorized persons | | | | | | |
| 23 | □ OUT | ■ IN | | | □ cos | | | | ater available; adequate | <u>'</u> | | | | | |
| 24 | □ OUT | | | □NA | | □ REP | | | le shellstock/destruction | <u> </u> | | | | | |
| 25 | □ OUT | | | □ NA | | □ REP | | | variance, specialized / | | | | | | |
| 26 | □ OUT | | | □NA | | □ REP | · · · · · · · · · · · · · · · · · · · | | ımer advisories, Allerge | | | | | | |
| 27 | □ OUT | | | □NA | □ cos | | 27 Proper co | oling n | nethod used; equipmen | t adequate | | | | | |
| 28 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 28 Proper da | te mar | 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 | nent Permit (Current & \ | √alid) | | | | | |
| 31 | ■ OUT | □IN | | | ■ cos | ■ REP | 31 Handwasł | h facilit | ties; accessible/supplied | d/used | | | | | 2/8/20 |
| Viola | tion Comm | ents: | | | | | | | | | | | | | |
| 1 | | | | | | Removed. C | | | | | | | | | |
| 32 | 49(a) Using □ OUT | | ı wasnınç | - | □ COS | | | | oe used for purposes ot d contact surfaces clear | | wasning | | | | |
| 33 | | | □N∩ | | □ cos | | | | cilities & Service sink p | | | | | | |
| | 1 001 | - 111 | | | _ 000 | | | _ | | | | | | | |
| 24 | ПОИТ | = 1K! | | | ПСОС | | 34 Evidones | | DRE tamination; insect/roder | at/other | | | | | |
| 34 | □ OUT | = IN | | | □ COS | LI KEP | J+ EVIUETICE | OI COIT | tarrillation, insect/roder | IVOUIEI | | | | | |
| | | | | | | | | | | | | | | | Follow up : No |



Activity Date 01/29/2020

Purpose of Inspection
ROUTINE INSPECTION

| | | ⊸ Ci | ty of 💂 | | 01/29/202 | 0 | ROUTINE INSPECTION | |
|------|--------------|----------|-----------|----------|-----------|-----------|---|---|
| | Lul | ٦h | ock | 7 | Establish | ment | Record ID # | |
| 1 | Lui | | TEXA | 15 | CHILDRE | N'S ORCH | IARD ACADEMY PR0012258 | |
| | | | | | | | | |
| | OUT | Γ = OUT | OF COME | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC | N |
| 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 | |
| Cas | serole HH 1 | 35.00 I | Degrees | Fahrenh | neit | | | |
| Che | ese RIC 41 | .00 Deg | grees Fal | hrenheit | | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No (| Overall Insp | ection (| Comment | ts | | | | |
| | مما | ootion | Dogult: C | OMDLI | =D | ED | D | |
| | ınsp | ection | Result: C | OWPLII | ED - OWN | EK | Required Action: NOT APPLICABLE | |
| | | | | | | | Signatures | |
| | Jac | :0b | Ke | mme | | | Jeur FER | |
| | | | | | | | | |

JACOB KEMMER EHS II RS CPO Manager

| | | | | | | | | | | _ | | | | | Page 1 of 3 |
|----------|----------------------------|-------------------|-------------|-----------|----------------------|--|---------------------------------------|-----------|--|-----------------|------------|-------------------|-------|------------|---------------|
| | Lul | a L ^{Ci} | ity of | 1 | | ntal Health [I ST, SUITE TX 79401 | • | N | o. of Violations | 5 | | Priority: | 2 | S | core |
| 7 | Lui | טט | OCK | (8 | 306) 775-2 | 2902 | | <u>v</u> | iolations | 2:00 : | Fo | oundation: | | | |
| ` | | | | • | | | | | Time In | 2:00 pm | | Core: | 2 | | 10 |
| l | ity Date /2020 | | | | spection SPECTION | N | | | Time Out | 3:45 pm | Tot. M | inutes: | 105 | ' | . • |
| | lishment | | | | Addres | | | | City/State | | | Zip Code | | Telephon | |
| | 'S #1305 GI | RILL & | BAR | | | IVERSITY A | VE | | LUBBOCK, TX | | | 79401 | | (806) 744 | -2025 |
| | rd ID # 04120 | | | | Permit BRINKE | Holder ER TEXAS II | NC | | Est. Type RESTAURANT | | | Risk Cate FR04 | gory | _ | |
| | OU ⁻ | T = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED 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 | oling tir | me and temperature | | | | | | |
| 2 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 02 Proper co | old holdi | ng temperature (41 F / | 45 F) | | | | | |
| 3 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | • | | ng temperature (135 F) | | | | | | |
| 4 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | • | | me and temperature | | | | | | |
| 5 | □ OUT | ■ IN | | | □ cos | | · · · · · · · · · · · · · · · · · · · | | for hot holding 165 F i | n 2 hr. | | | | | |
| 6 | □ OUT | ■ IN | | □NA | □ cos | | | | procedures/records | | | | | | |
| 7 | OUT | | | | □ COS | | | | ; Condition/parasite de | estruction | | | | | |
| 8 | OUT | | | | □ COS | | | | proper temperature | arouganto d | | | | | 1/20/20 |
| | ■ OUT tion Comm | | | | ■ COS | LI REP | 09 Separated | u & proi | tected; contamination p | revented | | | | | 1/30/20 |
| I ′ | bserved har | | f scoops t | touching | food. Fo | od discarded | d and scoops mov | ed to w | are wash area. Scoop | handles mus | t not touc | h food. Dis | cusse | d. | |
| 10 | ■ OUT | □IN | | | ■ cos | □ REP | 10 Contact s | urfaces | /returnables; clean & s | anitized | | | | | 1/30/20 |
| | tion Comm | | t surfaces | s clean t | o sight an | d touch | | | | | | | | | |
| | ` , | | | | Ū | | | | | | | | | | |
| l | rved sticker wash area. | | | | | ainers. All fo | ood contact surfac | es mus | t be maintained clean t | to sight and to | uch. Con | tainers mo | ed to | | |
| 11 | □ OUT | | | □NA | | □ REP | 11 Proper dis | 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 | | | nd properly washed / 0 | | | | | | |
| 15 | □ OUT | ■ IN | □ NO | □NA | □ cos | | | | ntact w/RTE or approv | | | | | | |
| 16 | □ OUT | ■ IN | | | □ cos | | | | s used; prohibited not | | | | | | |
| 17 | □ OUT | | | □ NA | □ cos | | | | ed/used Washing fruits | | | | | | |
| 18 19 | OUT | | | | □ COS | | | | s; identified/stored/used source; plumbing, bac | | | | | | |
| 20 | | ■ IN | | | COS | | | • | ge / Wastewater dispos | | | | | | |
| 20 | Ц 001 | ■ IN | | | L COS | □ REP | | | | aı | | | | | |
| | | | | | | | | | OUNDATION | | | | | | 1 |
| 21 | OUT | ■ IN | | □ NA | | □ REP | | | monstration / duties / C | | | | | | 2/6/20 |
| 22 | ■ OUT | | | □NA | □ cos | ⊔ KEP | ZZ FOOD Han | iuier/no | unauthorized persons | personner | | | | | 2/6/20 |
| | tion Comm 33(d) Food H | | Training | criteria | | | | | | | | | | | |
| - | | | er certific | | | scussed. 30 | • | 2.11 | | | | | | | T |
| 23 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 23 Hot and C | old wa | ter available; adequate | pressure | | | | | |
| l | | | | | | | | | | | Fo | llow up : Ye | s Fo | llowup Dat | e: 02/06/2020 |



Purpose of Inspection

| | T | ■ Ci | ty of 🖥 | | 01/27/202 | 0 | ROUTINE INSPECTION | |
|-------|---------------------------|---------|-----------|---------|-------------|--------------|--|---------|
| 0 | Lul | าท | ock | | Establish | nment | Record ID # | |
| V. | | | TEXA | S | CHILI'S # | ‡1305 GRILL | & BAR PR0004120 | |
| | OUT | = OUT | OF COME | PLIANCI | E IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA | TION |
| 24 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 24 Records available shellstock/destruction/labels | Т |
| 25 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 25 Compliance with variance, specialized / HACCP | + |
| 26 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 26 Posting of consumer advisories, Allergen label | 1 |
| 27 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 27 Proper cooling method used; equipment adequate | 1 |
| 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 | 1 |
| 30 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 30 Food Establishment Permit (Current & Valid) | 1 |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwash facilities; accessible/supplied/used | 1 |
| 32 | □ OUT | ■ IN | | □ NA | □ cos | □ 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 | П |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal Cleanliness; eating/drinking/tobacco | 1 |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clothes; properly used and stored | 1 |
| 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 | 4/26/20 |
| 228.1 | | od-cont | | | | | of equipment that are exposed to splash, spillage, or other food soiling or that require nonabsorbent, and smooth material | |
| | rved soiled fanitized. Di | | | | | | wash area, and ceiling vents in between kitchen and ware wash area. Maintain clean | |
| 43 | | | | cguiai | - | □ REP | 43 Adequate ventilation, lighting; designated area | |
| 44 | □ OUT | | | | | □ REP | 44 Garbage & refuse properly disposed/maintained | + |
| 45 | ■ OUT | | | | | ■ REP | 45 Physical facilities installed/maintained/clean | 4/26/20 |
| Viola | tion Comme | ents: | | | | | | |
| 228.2 | 212 Other Pe | rsonal | Care Iter | ns, Sto | rage | | | |
| Ob | m.c.d m = : | al it | o oto ! | nan | ariatal: ir | ludina" | phono on a grap table, personal driple in reach in the state of the st | |
| | - | | | | | - | phone on a prep table, personal drinks in reach-in coolers, and cups without straws. Irfaces. All employee drinks shall have lids and straws. All personal items removed. | |
| | issed. Corre | | | ay IIOI | i iood and | lood prep so | inaces. All employee unins shall have lius and shaws. All personal items removed. | |
| 46 | □ OUT | | | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 47 Other violations | |
| | | | | | | | Measured Observations | |
| raw | beef WIC 3 | 7.00 De | egrees Fa | ahrenhe | eit | | | |
| blea | ach dishwas | her 50. | 00 Parts | Per Mil | lion | | | |
| slic | ed tomatoes | WIC 3 | 6.00 Deg | rees Fa | ahrenheit | | | |
| Ono | | | | | | | | |

soup HH 165.00 Degrees Fahrenheit raw chicken WIC 37.00 Degrees Fahrenheit raw beef CH 38.00 Degrees Fahrenheit salsa CH 40.00 Degrees Fahrenheit raw chicken CH 37.00 Degrees Fahrenheit sliced tomatoes CH 40.00 Degrees Fahrenheit

Page 3 of 3



Activity Date

Purpose of Inspection
ROUTINE INSPECTION

| _ City of _ | 01/2//2020 | NOOTINE IN | or Lotion | |
|-------------------------------------|---------------------------|-------------------|--------------------------------|--|
| Lubbock | Establishment | Record ID # | | |
| TEXAS | CHILI'S #1305 GRILL & BAR | PR0004120 | | |
| hamburger patty grill 167.00 Degree | s Fahrenheit | | | |
| | Overall In: | spection Comments | | |
| No Overall Inspection Comments | | | | |
| Inspection Result: VIOLA | ATION | Required Ad | ction: NEXT REGULAR INSPECTION | |
| | | Signatures | | |
| Sourie Dicasor | | -p-//- | | |
| JACKIE DICKSON EHS | I RSIT CPO | Jonathon Knapp | Kitchen manager | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

Follow up : Yes Followup Date: 02/06/2020

| A | AND. | | | E | nvironmer | ntal Health De | epartment | No. of Violations | 2 | | Priority: | 1 | | |
|--|--|--|-------------------------|---|--|---|--|--|--|-----------|--------------------|----------|-----------|--------|
| | Lul | h Cit | y of k | , L | ubbock, T | | 05 | No. of Repeat Violations | 0 | Fo | Priority undation: | 0 | S | core |
| V | Lui | | TEXA | \$ | 306) 775-2 | 902 | | Time In | 2:00 pm | 10 | Core: | 1 | | 1 |
| | rity Date 7/2020 | | | | spection SPECTION | I | | Time Out | 3:45 pm | Tot. Mi | nutes: | 105 | | _ |
| | olishment | | | | Address | | | City/State | | | Zip Code | | Telephon | |
| | l'S #1305 GF | RILL & E | BAR | | + | VERSITY AV | /E | LUBBOCK, TX | | | 79401 | | (806) 744 | 1-2025 |
| | rd ID # 04121 | | | | Permit I BRINKE | Holder ER TEXAS IN | С | Est. Type BAR | | | Risk Cate FR01 | gory | | |
| | OUT | r = OUT | OF COMF | PLIANCE | | | | VED NA = NOT APPLICABLE | COS = CORRE | CTED ON S | | REPE | AT VIOLAT | ION |
| | | | | | | | | PRIORITY | | | | | | |
| 1 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | 01 Proper co | oling time and temperature | | | | | | П |
| 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) | | | | | | |
| 4 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | 04 Proper co | oking time and temperature | | | | | | |
| 5 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | 05 Proper rel | neating 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 | | | | | | |
| | | | | | ■ COS | ПRED | 09 Separated | d & protected; contamination p | revented | | | | | 1/30/2 |
| /iola 28.6 0bse | ation Comme | ood pro | zzle on s | oda gur | s contamir | nation by sep | arating, storage, | preparation, holding, and dispaintain clean and sanitized. | olay Nozzle shall bo | e washed, | rinsed, sar | nitized | , | |
| 228.6 Obse | officer Comments 66(a)(1)(A) Foreved soiled s | ood pro | zzle on s | oda gur | s contamir | nation by sep | arating, storage, | preparation, holding, and disp | blay | e washed, | rinsed, sar | nitized | , | |
| /iola 28.6 Obse | officer Comments 66(a)(1)(A) Foreved soiled s | ood pro soda no dry da | zzle on s | oda gur | s contamir | nation by sep moved to dis on site. | arating, storage, | preparation, holding, and disp | olay Nozzle shall bo | e washed, | rinsed, sar | nitized, | , | |
| /iola 228.6 Obseund a | tion Comme 66(a)(1)(A) For erved soiled sallowed to air | ood pro soda no dry dai ■ IN | zzle on s | soda gur ussed. (| s contamir n. Nozzle Corrected | nation by sep moved to dis on site. | arating, storage, h wash area. Ma | preparation, holding, and dispaintain clean and sanitized. | olay Nozzle shall bo sanitized | e washed, | rinsed, sar | nitized | , | |
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Follow up : Yes Followup Date: 04/26/2020

Page 2 of 2



Activity Date

Purpose of Inspection

| | | - Ci | ty of _ | | 01/27/202 | :0 | ROUTINE INSPECTION | |
|-----------------|---------------|----------|-------------|-----------|-------------|---------------|--|----------------------|
| | Lul | ٦h | ÒC k | 7 | Establish | nment | Record ID # | |
| | ши | | TEXA | 4.5 | CHILI'S# | #1305 GRILL | & BAR PR0004121 | |
| | OUT | Γ = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE RE | P = REPEAT VIOLATION |
| 34 | □ 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 | ■ IN | □NO | □NA | □ cos | □ REP | 37 Environmental contamination | |
| 8 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 38 Approved thawing method | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled | |
| 0 | □ OUT | ■ IN | | | □ cos | □ REP | 40 Single-service/use; properly stored, and used | |
| 1 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 41 Original container labeling (Bulk Food) | |
| 2 | ■ OUT | □IN | □ NO | | □ cos | □ REP | 42 Non-food contact surfaces clean | 4/26/20 |
| olat | ion Comm | ents: | | | - | | | |
| 2Ω 1 | 13/3) Nonfo | od con | tact curf | aces of a | aguinment | shall be ken | t free of an accumulation of dust, dirt, food residue, and other debris | |
| 10.1 | 13(3) 1401110 | ou-coi | itact suria | aces or e | quipinent | Silali be kep | thee of all accumulation of dust, dift, food residue, and other debris | |
| bser | ved soiled t | floor dr | ain undei | r ice wel | I. Maintair | n clean and s | anitized. Discussed. Next regular inspection. | |
| 3 | □ OUT | | | | | □ REP | 43 Adequate ventilation, lighting; designated area | |
| 4 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 44 Garbage & refuse properly disposed/maintained | |
| 5 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 45 Physical facilities installed/maintained/clean | |
| 6 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 7 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 47 Other violations | |
| | | | | | | | Measured Observations | |
| | | | | | | | | |
| | | ٠. | | | | | | |
| No ⁻ | Temperatur | e Obse | rvations | | | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No (| Overall Insp | ection (| Commen | ts | | | | |
| | Insp | ection | Result: V | /IOLATIO | ON | | Required Action: NEXT REGULAR II | NSPECTION |
| | | | | | | | Required Action. NEXT REGULAR II | NOI ECTION |
| | | | | | | | Signatures | |
| | | | | | | | | |
| Z | urin A |) ic | 1000 | - | | | | |
| ACK | IE DICKSO | N | | FHSIF | RSIT CPO | | Jonathon Knapp Kitchen manager | |
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Follow up : Yes Followup Date: 04/26/2020

| | 17 | | | | | ntal Health De ST, SUITE 1 | • | No. o | of Violations | 0 | | Priority: | 0 | _ | |
|----|------------------------|-------------|---|----------|-------------------------|-------------------------------|----------------|---------------|---------------------------|-------------|---------|-----------------------|------|--------------------------------|----|
| | Lul | b_0^{cit} | $\operatorname{\overset{\scriptscriptstyle{\mathrm{y}}}{\circ}f}{}\mathrm{c}\mathrm{k}$ | Lt (8 | ubbock, T 306) 775-2 | | | 1 | of Repeat ations | 0 | Fo | Priority undation: | 0 | Sco | re |
| ** | | | TEXA | \$ | | | | | Time In | 12:05 pm | | Core: | 0 | 0 | |
| | ity Date /2020 | | 1 . | | spection SPECTION | ı | | | Time Out | 1:05 pm | Tot. Mi | nutes: | 60 | | |
| | lishment NO'S PIZZA | #9349 | | | Address 4525 MI | S LWAUKEE A | VE | | ty/State BBOCK, TX | | | Zip Code 79407 | | Telephone (806) 701-457 | 70 |
| | rd ID # 11641 | | | | Permit I | Holder NCE A. VIGIL | _ | | t. Type STAURANT | | | Risk Cate | gory | , | |
| | OUT | = OUT | OF COMP | PLIANCE | IN = IN C | OMPLIANCE ! | NO = NOT OBSER | RVED NA = | NOT APPLICABLE | COS = CORRE | CTED ON | SITE REP = | REPE | AT VIOLATION | |
| | | | | | | | | PRIORI | TY | | | | | | |
| 1 | □ OUT | □IN | ■ NO | □NA | □ cos | □REP | 01 Proper co | ooling time | and temperature | | | | | | _ |
| 2 | □ OUT | ■ IN | □NO | □ NA | □ cos | □ REP | 02 Proper co | old holding | temperature (41 F | 45 F) | | | | | |
| 3 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | 03 Proper ho | ot holding te | emperature (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 re | heating for | hot holding 165 F i | n 2 hr. | | | | | |
| 6 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 06 Time as 0 | Control; pro | cedures/records | | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | l source; Co | ondition/parasite de | estruction | | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at pro | per temperature | | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separated | d & protect | ed; contamination p | revented | | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/ret | urnables; clean & s | anitized | | | | | |
| 11 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 11 Proper dis | sposition; re | eturned/served/rec | ondition | | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managem | nent, emplo | yees; knowledge 8 | reporting | | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | se of restric | tion and exclusion | | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | eaned and | properly washed / 0 | Glove use | | | | | |
| 15 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 15 No bare h | nand contac | ct w/RTE or approv | ed method | | | | | |
| 16 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 16 Pasteuriz | ed foods us | sed; prohibited not | offered | | | | | |
| 17 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 17 Additives | approved/u | used Washing fruit | s/veg | | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | stances; id | lentified/stored/use | d | | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved sou | urce; plumbing, bac | kflow | | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | l Sewage / | Wastewater dispos | al | | | | | |
| | | | | | | | PRIOR | RITY FOU | INDATION | | | | | | |
| 21 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 21 PIC prese | ent / demor | nstration / duties / C | FM | | | | | _ |
| 22 | □ OUT | ■ IN | | □NA | □ cos | □ REP | | | authorized persons | | | | | | |
| 23 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 23 Hot and C | Cold water | available; adequate | pressure | | | | | |
| 24 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 24 Records a | available sh | nellstock/destruction | n/labels | | | | | |
| 25 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 25 Complian | ice with var | iance, specialized / | HACCP | | | | | |
| 26 | □ OUT | ■ IN | | □ NA | □ COS | □ REP | 26 Posting o | f consumer | r advisories, Allerge | n label | | | | | |
| 27 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 27 Proper co | ooling meth | od used; equipmen | t adequate | | | | | |
| 28 | □ OUT | | □NO | □NA | □ cos | □REP | | | and disposition | | | | | | |
| 29 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 29 Thermom | neters / test | strips provided, ac | curate | | | | | |
| 30 | □ OUT | | | | □ cos | | 30 Food Esta | ablishment | Permit (Current &) | /alid) | | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwas | h facilities; | accessible/supplied | d/used | | | | | |
| 32 | □ OUT | | | □NA | □ cos | | | | ntact surfaces clear | | | | | | |
| 33 | | | □NO | | □ COS | | | | es & Service sink p | | | | | | |
| | | | | | | | | CORE | = | | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | | − ination; insect/rode | nt/other | | | | | |
| 35 | □ OUT | | | | □ COS | | | | s; eating/drinking/to | | | | | | |
| 36 | □ OUT | | | | □ COS | | | | erly used and store | | | | | | |
| 37 | □ OUT | | ПИО | ПИА | □ cos | | 37 Environm | | | | | | | | — |

Follow up : No



Purpose of Inspection

| | | 01 | -6 | 01/29/2020 |) | ROUTINE INSPECTION | |
|------|----------------|-----------|---------------|--|-----------------------|--|---------|
| | Lub | City | ماء | Fatabliab | | Penard ID # | |
| 1 | Lul | DO | CK | Establishi DOMINO'S | ment S PIZZA #9349 | Record ID # PR0011641 | |
| · | | | 16007 | | | | |
| | | | | | | = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIC | DLATION |
| 38 | □ OUT | ■ IN □ | JNO □NA | COS | □ REP | 38 Approved thawing method | |
| 39 | □ OUT | ■ IN | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled | |
| 40 | □ OUT | | | □ cos | □ REP | 40 Single-service/use; properly stored, and used | |
| 41 | □ OUT | | | 41 Original container labeling (Bulk Food) | | | |
| 42 | □ OUT | | | □ cos | | 42 Non-food contact surfaces clean | |
| 43 | □ OUT | | | □ cos | | 43 Adequate ventilation, lighting; designated area | |
| 44 | □ OUT | | | □ cos | | 44 Garbage & refuse properly disposed/maintained | |
| 45 | □ OUT | | | □ cos | | 45 Physical facilities installed/maintained/clean | |
| 46 | □ OUT | | | □ cos | | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN □ | JNO □NA | COS | □ REP | 47 Other violations | |
| | | | | | | Measured Observations | |
| Chic | cken CP 40.0 | 00 Degree | es Fahrenhei | t | | | |
| Can | nadian Bacon | CP 38.0 | 0 Degrees Fa | ahrenheit | | | |
| | | | | | | Overall Inspection Comments | |
| | | | | | | | |
| No (| Overall Inspe | ction Cor | mments | | | | |
| | Inspe | ction Re | sult: NO VIOI | _ATION | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | Required Action. NEXT REGULAR ING. EOTION | |
| | | | | | | Cimatura | |
| | belli | Mari | | | | Signatures | |
| | | | 01-000 | | | Signatures | |
| | and the second | 7.40 | yan | | | | |
| LESL | LIE MORGAN | | | REHS/RS (| | | |
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| | Lul | b | ock | 10 L | | | | No. of Violations No. of Repeat Violations | 0 | + | ority: iority ition: | 0 | Score |
|----------|---------------------|--------|---------|---------|---------------------|-----------|----------------|---|-------------|--------------|----------------------------|------|----------------|
| | | | TEXA | 5 | | | | Time In | 10:26 am | | Core: | 0 | n |
| | rity Date 9/2020 | | | | spection PECTION | I | | Time Out | 10:57 am | Tot. Minutes | s: | 31 | |
| | olishment | 0E DDI | -D 404F | DEMAY | Address | | | City/State | | | Code | | Telephone |
| | BAR COLLE | GE PRI | EP ACAL | JEMY | Permit I | 26TH ST | | LUBBOCK, TX Est. Type | | | 111529 Categ | | (806) 219-3400 |
| | 000310 | | | | LUBBO | | | SCHOOL | | FR0 | _ | jory | |
| | TUO | = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APPLICABLE | COS = CORRE | CTED ON SITE | 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 | ■ 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 | 05 Proper rel | heating for hot holding 165 F | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 06 Time as C | Control; procedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | | source; Condition/parasite de | estruction | | | | |
| 8 | □ OUT | | | | □ COS | □ REP | | eived at proper temperature | | | | | |
| 9 | □ OUT | | | | □ COS | □ REP | <u> </u> | d & protected; contamination p | | | | | |
| 10 | □ OUT | | _ | | □ COS | □ REP | | urfaces/returnables; clean & s | | | | | |
| 11 | □ OUT | | | □NA | | □ REP | • | sposition; returned/served/rec | | | | | |
| 12 | □ OUT | | | | | □ REP | | nent, employees; knowledge 8 | reporting | | | | |
| 13 | OUT | | | | □ cos | □ REP | <u> </u> | e of restriction and exclusion | Claye use | | | | |
| 14 15 | OUT | | □NO | □NA | □ COS | □ REP | | eaned and properly washed / 0 eand contact w/RTE or approv | | | | | |
| 16 | | ■ IN | LI NO | □ NA | □ cos | □ REP | | ed foods used; prohibited not | | | | | |
| 17 | □ OUT | ■ IN | | □ NA | □ COS | | | approved/used Washing fruit | | | | | |
| 18 | □ OUT | = IN | | шил | □ cos | □ REP | | stances; identified/stored/use | | | | | |
| 19 | □ OUT | = IN | | | □ COS | □ REP | | proved source; plumbing, bac | | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | • | Sewage / Wastewater dispos | | | | | |
| | | | | | | | | ITY FOUNDATION | | | | | |
| 21 | □О∪Т | ■ IN | | П NA | □ cos | ПREP | | ent / demonstration / duties / C | EFM | | | | |
| 22 | □ OUT | | | □ NA | □ COS | | | dler/no unauthorized persons | | | | | |
| 23 | □ OUT | | | □ NA | □ cos | | | Cold water available; adequate | • | | | | |
| 24 | □ OUT | | | □ NA | □ cos | | | available shellstock/destruction | • | | | | |
| 25 | □ OUT | | | □ NA | □ cos | | 25 Complian | ce with variance, specialized | HACCP | | | | |
| 26 | □ OUT | | | □ NA | □ cos | □ REP | 26 Posting of | f consumer advisories, Allerge | en label | | | | |
| 27 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 27 Proper co | oling method used; equipmer | t adequate | | | | |
| 28 | □ OUT | ■ IN | □ NO | □NA | | □ REP | 28 Proper da | te marking 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 | ablishment Permit (Current & ' | Valid) | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwas | h facilities; accessible/supplie | 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 | ning facilities & Service sink p | rovided | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | | | of contamination; insect/rode | | | | | |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | | Cleanliness; eating/drinking/to | | | | | |
| 36 | □ OUT | ■ IN | | | □ COS | □ REP | 36 Wiping clo | othes; properly used and store | ed | | | | |
| 37 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 37 Environm | ental contamination | | | | | |

Follow up : No



Activity Date 01/29/2020

Establishment DUNBAR COLLEGE PREP ACADEMY **Purpose of Inspection** ROUTINE INSPECTION

Record ID# PR0000310

| | 01.17 | - 011 | OF COM | DUANCE | IN - IN O | OMBUANCE | NO - NOT ODCEDVED, NA - NOT ADDITIONALE, COC - CODDECTED ON CITE, DED - DEDEAT VIOLATION |
|----|-------|-------|---------|---------|-----------|-----------|--|
| | 001 | = 001 | OF COME | PLIANCE | IN = IN C | UMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE 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 | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations |
| | | | | | | | Maggired Observations |

Measured Observations

Chicken WIF 16.00 Degrees Fahrenheit

Milk WIC 36.00 Degrees Fahrenheit

Quat sanitizer sanitizing bucket 200.00 Parts Per Million ground meat (raw) WIC 36.00 Degrees Fahrenheit

Chicken hot hold 163.00 Degrees Fahrenheit

Quat sanitizer 3 compartment sink 200.00 Parts Per Million

cut fruits cold hold 38.00 Degrees Fahrenheit

Milk cold hold 41.00 Degrees Fahrenheit

Chicken sandwich hot hold 136.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

| | | Signatures | ı |
|------------------|----------------|-----------------------------------|---|
| Jurest | naxp | on Barell | |
| NIRAJAN SHRESTHA | EHS I RSIT CPO | Norma Barrientos Jiemenez Manager | |

Page 1 of 2

| | | | | | | | | r age 1 of 2 |
|---|--|--|-----------------------------|--------------|--------|-----------------------|------|---------------------------------|
| | | Environmental Health Department 1625 13TH ST, SUITE 105 | No. of Violations | 0 | | Priority: | 0 | |
| Lubl | bock | Lubbock, TX 79401 (806) 775-2902 | No. of Repeat Violations | 0 | F | Priority oundation: | 0 | |
| | TEXAS | | Time In | 5:10 pm | | Core: | 0 | |
| Activity Date 01/29/2020 | 1 ' | of Inspection NCE INSPECTION | Time Out | 6:10 pm | Tot. M | linutes: | 60 | |
| Establishment DUNKIN DONUTS/B | ASKIN ROBBINS | Address 4328 50TH | City/State LUBBOCK, TX | | • | Zip Code 79413 | | Telephone (806) 686-0825 |
| Record ID # PR0009750 | | Permit Holder BRANDT STRAVLO | Est. Type RESTAURANT | | | Risk Cate FR01 | gory | |
| | | OI | BSERVATIONS | - | | - | | |
| 10 Contact surfaces | /returnables; clea | an & sanitized | | | | | | 2/1/20 |
| Violation Comments | s: | | | | | | | |
| Reach-in cooler and Waffle table and draw | | nterior surfaces not complied. | | | | | | |
| 14 Hands cleaned ar | nd properly wash | ed / Glove use | | | | | | 2/1/20 |
| Violation Comment | s: | | | | | | | |
| Complied. Discussed | d retraining. | | | | | | | |
| 32 Food & non-food | contact surfaces | s cleanable/use | | | | | | 2/8/20 |
| Violation Comment | s: | | | | | | | |
| • | | storage were discarded. Smoothie blender repaired. Discussed. Repair by Tuesday, Fo | • | carded. Comp | olied. | | | |
| 37 Environmental co | ontamination | | | | | | | 4/28/20 |
| Violation Comment | s: | | | | | | | |
| | ry storage rack we he reach-in freeze | • | • | | | | | |
| 41 Original containe | | | , , , , , | | | | | 4/28/20 |
| Violation Comment | s: | | | | | | | |
| Observed bins with o | donut toppings stil | II had no labels on the bins. Provide. | | | | | | |
| 42 Non-food contact | t surfaces clean | | | | | | | 4/28/20 |
| Violation Comments | s: | | | | | | | |
| lcing table soiled. Reach-in cooler door Mixology book soiled | d. | ed. I table is soiled. Clean. | | | | | | |
| 47 Other violations | TO CARE GEOGRAMING | table is solied. Oleait. | | | | | | 4/28/20 |
| Violation Comment | s: | | | | | | | |
| City of Lubbock Food | d Permit and Cert | ified Food Manager Certificate not posted t | to public. Post. | | | | | |
| | | Meas | ured Observations | | | | | |
| | | | | | | | | |
| No Temperature O | bservations | | | | | | | |
| | | Overall I | Inspection Comments | | | | | |
| | | Overall | mapection comments | | | | | |

All 7 day items not complied today will be complied by Tuesday, February 4, 2020. Failure to comply by that day will result in a reinspection fee.

Follow up : Yes Followup Date: 02/01/2020

Page 2 of 2



Activity Date 01/29/2020

EstablishmentDUNKIN DONUTS/BASKIN ROBBINS #354801

Purpose of Inspection COMPLIANCE INSPECTION

Record ID # PR0009750

Inspection Result: VIOLATION Required Action: RE-INSPECTION Signatures Jeanne Valor JEANNE VALDEZ EHS II RS CPO Dale Remy Shift Lead

Follow up : Yes Followup Date: 02/01/2020

| | | | | | | | | | | | | | | | Page 1 of 2 |
|----------------|-------------------|-----------|------------|----------|-------------------------|-------------------------|-------------------|----------|---|------------------|-----------|------------------------|-------|-------------|---------------|
| | My. | | | | | ntal Health D | • | ı | lo. of Violations | 4 | | Priority: | 0 | | |
| | Lul | b_0^{c} | ock | L | ubbock, T 306) 775-2 | X 79401 | 100 | | lo. of Repeat /iolations | 0 | Fo | Priority oundation: | 1 | S | core |
| V | | | TEXA | l S | | | | | Time In | 11:00 am | | Core: | 3 | | 5 |
| Activ 01/29 | ity Date /2020 | | | | spection SPECTION | N | | | Time Out | 12:20 pm | Tot. M | inutes: | 80 | | O |
| Estab | lishment | | | | Addres | s | | • | City/State | | | Zip Code | | Telephon | e |
| EVAN | S MIDDLE | SCHO | OL | | 4211 58 | BTH ST | | | LUBBOCK, TX | | | 79413 | | (806) 219 | -3600 |
| 1 | rd ID # 00348 | | | | Permit LUBBO | Holder CK ISD | | | Est. Type SCHOOL | | | Risk Categ | gory | | |
| | OUT | T = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED I | NA = NOT APPLICABLE | COS = CORREC | CTED ON | SITE REP = | REPE | AT VIOLATI | ON |
| | | | | | | | | PRIC | DRITY | | | | | | |
| 1 | □ OUT | □ IN | ■ NO | □NA | □ cos | □ REP | 01 Proper co | | me and temperature | | | | | | l |
| 2 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 02 Proper co | ld hold | ling temperature (41 F / | 45 F) | | | | | |
| 3 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 03 Proper ho | t holdi | ng temperature (135 F) | , | | | | | |
| 4 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 04 Proper co | oking | time and temperature | | | | | | |
| 5 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | | | 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 | e; Condition/parasite de | estruction | | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | | | t proper temperature | | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | | | tected; contamination p | prevented | | | | | |
| 10 | □ OUT | | | | | □ REP | <u> </u> | | s/returnables; clean & s | | | | | | |
| 11 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 11 Proper dis | spositio | on; returned/served/rec | ondition | | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managem | nent, ei | nployees; knowledge 8 | reporting | | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | | | striction and exclusion | | | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | <u> </u> | | and properly washed / (| Glove use | | | | | |
| 15 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | | | ontact w/RTE or approv | | | | | | |
| 16 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 16 Pasteuriz | ed food | ds used; prohibited not | offered | | | | | |
| 17 | □ OUT | ■ IN | | | □ cos | | | | ved/used Washing fruit | | | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | stance | s; identified/stored/use | d | | | | | |
| 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 | | | | | |
| | | | | | | | BBIOB | ITV E | OUNDATION | | | | | | |
| 21 | □ OUT | ■ IN | | ПΝΔ | □ cos | ПREP | | | monstration / duties / C | :FM | | | | | ı |
| 22 | □ OUT | | | | □ COS | | • | | unauthorized persons | | | | | | |
| 23 | □ OUT | ■ IN | | □ NA | | □ REP | | | ater available; adequate | | | | | | |
| 24 | OUT | ■ IN | | | □ COS | | | | le shellstock/destruction | ' | | | | | |
| 25 | □ OUT | ■ IN | | □ NA | | □ REP | | | variance, specialized / | | | | | | |
| 26 | □ OUT | ■ IN | | □ NA | | □ REP | • | | ımer advisories, Allerge | | | | | | |
| 27 | □ OUT | ■ IN | | □NA | | □ REP | | | nethod used; equipmen | | | | | | |
| 28 | □ OUT | ■ IN | □ NO | □NA | | □ REP | • | | king and disposition | ' | | | | | |
| 29 | □ OUT | ■ IN | | □ NA | | □ REP | <u>'</u> | | test strips provided, ac | curate | | | | | |
| 30 | □ OUT | | | | □ cos | | | | nent Permit (Current & \ | | | | | | |
| 31 | □ OUT | | | | □ COS | | | | ties; accessible/supplied | | | | | | |
| 32 | ■ OUT | | | □ NA | | □ REP | | | d contact surfaces clear | | | | | | 2/8/20 |
| Viola | tion Comm | | | | | | | | | | | | | | |
| Discu | ssed. COS. | 228.10 |)1(f) Spor | nges, us | e limitatio | n. Sponges r | may not be used i | n conta | (clean side), being used act with cleaned and sa | nitized or in-us | se food-o | ontact surfa | ces | | |
| | | - | | | | | - | | om service.COS. 228.1 | | | limitation. E | xcept | as | |
| speci 33 | | | . , | | | n, cast iron r □ REP | • | | sils or food-contact sur cilities & Service sink p | | ment | | | | |
| | | - 114 | 10 | | _ 000 | _ 1\L1 | JJ Walewasi | y ia | omino a convice sink b | | | | | | <u> </u> |
| 1 | | | | | | | | | | | Fo | llow up : Ye | s Fo | ollowup Dat | e: 04/28/2020 |



Activity Date 01/29/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID#

| V | Lui | יטכ | TEX | | EVANS N | MIDDLE SCH | HOOL | PR00 | 00348 | | |
|-------|----------------------|----------|-----------|------------|-----------|----------------|--|--------------------------|---------------------------------------|---------------------|---------|
| | OU | Γ = OUT | OF COM | IPLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED | NA = NOT APPLICABLE | COS = CORRECTED ON SITE F | EP = REPEAT VIOLATI | ION |
| | | | | | | | С | ORE | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence of cor | tamination; insect/rode | ent/other | | |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal Clean | iness; eating/drinking/t | tobacco | | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clothes; | properly used and stor | red | | |
| 37 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 37 Environmental | contamination | | | |
| 38 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 38 Approved thawi | ng method | | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipm | ent/linens; used/stored | d/handled | | |
| 40 | ■ OUT | □IN | | | ■ cos | □ REP | 40 Single-service/ι | ise; properly stored, an | nd used | | 4/28/20 |
| Viola | tion Comm | ents: | | | | | | | | | |
| | | | | | | | vith paperwork. Provide er means of protection | protection at all times. | Discarded. COS. 228.124(a)(3 |) Single-service/ | |
| 41 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 41 Original contain | er labeling (Bulk Food) |) | | |
| 42 | ■ OUT | □IN | □ NO | | □ cos | □ REP | 42 Non-food conta | ct surfaces clean | | | 4/28/20 |
| Viola | tion Comm | ents: | | | | | | | | | |
| | | | | | | | er tables soiled. Observe of free of an accumulatio | | t in use with dust on top. Mainta | in clean. NRI. | |
| 43 | D OUT | | | 4000 01 0 | | □ REP | | ation, lighting; designa | | | |
| 44 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 44 Garbage & refu | se properly disposed/m | naintained | | |
| 45 | ■ OUT | □IN | □NO | | □ cos | □ REP | 45 Physical facilitie | s installed/maintained/ | /clean | | 4/28/20 |
| Viola | tion Comm | ents: | | | | | | | | | .1 |
| Obse | erved floors | soiled u | nder rac | ks in drv | storage a | rea. and in th | he WIC. Discussed. NR | l. Maintain clean. 228.1 | 186(b) Cleaning, frequency and | restrictions. | |
| 46 | □ OUT | | | | | □ REP | | constructed/supplied/cl | · · · · · · · · · · · · · · · · · · · | | T |
| 47 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | 47 Other violations | | | | |
| | | | | | | | Measured (| Observations | | | |
| Rai | ked potato H | LI 157 (| 00 Dogra | oc Eabr | onhoit | | mododiod | 22001 Valionio | | | |
| | k RIC 35.00 | | _ | | CHICK | | | | | | |
| | t dog WIC 37 | - | | | t | | | | | | |
| | rrots HH 167 | | _ | | | | | | | | |
| | or tots HH 1 | | _ | | | | | | | | |
| Tu | | 00.00 E | og. ccc | - dillolli | | | Overall Inspec | tion Comments | | | |
| | | | | | | | Overall maper | tion comments | | | |
| No | Overall Insp | ection (| Commen | nts | | | | | | | |
| | 0 7 G. G. II. II. GP | | | | | | | | | | |
| | Insp | ection | Result: \ | /IOLATIO | NC | | | Req | uired Action: NEXT REGULAR | INSPECTION | |
| | | | | | | | | | | | |
| | | | | | | | Sign | atures | | | |
| | | | | | | | | O mari | · Ann | | |
| | Je | aan | e Val | any | - | | | | | | |
| JEAN | NNE VALDE | Z | | EHS II | RS CPO | | - | Janet Gaither | Operations Man | ager | |
| | | | | | - | | | | -1 | • | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
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| | | | | | | | | | | | |

Follow up : Yes Followup Date: 04/28/2020

| | | | | | | | | | | | | Page 1 |
|----|--------------------------|-------|--------|------|-------------------------------------|---------------------------------------|--|-----------|----------|---------------------------|-----|--|
| | | Cit | y of ¬ | 10 | nvironmental Hea 625 13TH ST, SU | ITE 105 | No. of Violations | 0 | | Priority: | 0 | |
| 7 | Luk | bö | ock | | ubbock, TX 79401 306) 775-2902 | | No. of Repeat Violations | 0 | Fou | Priority Indation: | 0 | Score |
| • | | | TEXA | 15 | | | Time In | 2:49 pm | | Core: | 0 | 0 |
| | vity Date 1/2020 | | | | spection SPECTION | | Time Out | 2:57 pm | Tot. Min | utes: | 8 | |
| | lishment EVIE MAE'S | BBQ | | | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone |
| | rd ID # 13720 | | | | Permit Holder 2020 EVIE MAE | E'S BBQ | Est. Type 2020 TEMPORARY | | | Risk Categ TF15 | ory | |
| | t Name EVIE MAE'S | S BBQ | | | Event Address | 1 | Event City/State | | | Zip Code | | Event Telephone |
| | t Organizer LORY ROBE | BINS | | | Event Organia | zer Phone | Booth / Space No. | | | Serial Nur DAO067L | | |
| | | | | | | OUT = IN = | NA = NO = COS = REPT = | | I | | | |
| | | | | | | PR | NORITY ITEMS | | | | | |
| 1 | □ OUT | □IN | □NA | ■ NO | □ cos | 01 Proper co | ooling time and temperature | | | | | |
| 2 | □ OUT | ■ IN | □NA | □ NO | □ cos | • | 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 i | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 06 Time as 0 | Control; procedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | □ COS | 07 Approved | source; Condition/parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | 09 Separated | d & protected; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ COS | 10 Contact s | urfaces/returnables; clean & sa | anitized | | | | |
| 11 | □ OUT | | □ NA | | □ cos | · · · · · · · · · · · · · · · · · · · | sposition; returned/served/reco | | | | | |
| 12 | □ OUT | | | | □ COS | | nent, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | | | | □ COS | · · · · · · · · · · · · · · · · · · · | se of restriction and exclusion | | | | | |
| 14 | □ OUT | | | | □ COS | | eaned and properly washed / G | | | | | |
| 15 | □ OUT | | □ NA | | □ cos | | nand contact w/RTE or approve | | | | | |
| 16 | | | □NA | | COS | | ed foods used; prohibited not of | | | | | |
| 17 | | | □NA | | □ COS | | approved/used Washing fruits | | | | | |
| 18 | □ OUT | | | | □ COS | | stances; identified/stored/used | | | | | |
| 19 | □ OUT | | | | □ COS | | proved source; plumbing, back | | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | | Sewage / Wastewater dispose | aı | | | | |
| 21 | □ OUT | ■ IN | □ NA | | □ COS | | FOUNDATION ITEMS ent / demonstration / duties / C | FM | | | | |
| 22 | □ OUT | | | | □ COS | | ndler/no unauthorized persons/ | | | | | + |
| 23 | □ OUT | | | | □ cos | | Cold water available; adequate | - | | | | - |
| 24 | □ OUT | | | | □ COS | | available shellstock/destruction | - | | | | |
| 25 | □ OUT | | | | □ COS | | ce with variance, specialized / | | | | | - |
| 26 | OUT | | | | □ cos | <u> </u> | f consumer advisories, Allerge | | | | | + |
| 27 | □ OUT | | □NA | | □ cos | | ooling method used; equipment | | | | | |
| 28 | □ OUT | | □NA | □ NO | □ cos | | ate marking and disposition | • | | | | <u> </u> |
| 29 | □ OUT | | □NA | | □ cos | <u> </u> | eters / test strips provided, acc | curate | | | | |
| 30 | □ OUT | | □NA | | □ cos | | ablishment Permit (Current & \ | | | | | |
| 31 | □ OUT | ■ IN | | | □ COS | 31 Handwas | h facilities; accessible/supplied | d/used | | | | |
| 32 | □ OUT | ■ IN | □NA | | □ COS | 32 Food & no | on-food contact surfaces clean | able/use | | | | |
| 02 | | | | | □ cos | | | | | | | I |

CORE ITEMS



Activity Date 02/01/2020

Establishment 2020 EVIE MAE'S BBQ

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013720

| | | | | | 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

Brisket cold hold 40.00 Degrees Fahrenheit Brisket hot hold 135.00 Degrees Fahrenheit

| Overall Inspection Comments | | | | | | | | | |
|---------------------------------|--|--|--|--|--|--|--|--|--|
| No Overall Inspection Comments | | | | | | | | | |
| Inspection Result: NO VIOLATION | Required Action: NEXT REGULAR INSPECTION | | | | | | | | |
| | Signatures | | | | | | | | |
| grestraxp | Marie | | | | | | | | |
| NIRAJAN SHRESTHA EHS I RSIT CPO | Arnis Robbins Owner | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |

| | Mr. | | | | | ntal Health De ST, SUITE 10 | • | No. of Violations | 1 | | Priority: | 1 | | |
|--|--|--|---|---|--|--|--|--|---|-------------------------|---------------------|--------|---------------------------|--|
| | Lul | | ock | L | ubbock, T 306) 775-2 | X 79401 | 03 | No. of Repeat Violations | 0 | Priority Foundation: | | 0 | S | core |
| | | | TEXA | S | | | | Time In | 10:30 am | Core: | | 0 | | 3 |
| | ity Date /2020 | | | | spection SPECTION | ١ | | Time Out | 11:55 am Tot. N | | nutes: | 85 | | |
| E stab FAZO | lishment | | | | Address 1902 W LOOP 289 | | | City/State LUBBOCK, TX | <u> </u> | | | | Telephon (806) 791 | |
| Recor | rd ID # 01756 | | | | 1902 W LOOP 289 Permit Holder PASTAQUIK | | | Est. Type RESTAURANT | | | 79407 Risk Categ | gory | (000) 791 | -4400 |
| 1100 | | Γ = OUT | OF COMP | PLIANCE | | | NO = NOT OBSER | RVED NA = NOT APPLICABLE | COS = CORRE | CTED ON S | | REPE | AT VIOLATI | ON |
| | | | | | | | | PRIORITY | | | | | | |
| 1 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 01 Proper co | ooling time and temperature | | | | | | I |
| 2 | □ OUT | ■ IN | □NO | □NA | □ COS | □REP | 02 Proper co | old holding temperature (41 F / | 45 F) | | | | | |
| 3 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 03 Proper ho | ot holding temperature (135 F) | • | | | | | |
| 4 | □ OUT | | | □NA | □ cos | □ REP | • | ooking time and temperature | | | | | | |
| 5 | □ OUT | | | | □ cos | □ REP | • | heating for hot holding 165 F i | n 2 hr. | | | | | |
| 6 | □ OUT | | | | □ cos | □ REP | | Control; procedures/records | | | | | | |
| 7 | □ OUT | | | | □ cos | | | source; Condition/parasite de | struction | | | | | |
| 8 | □ OUT | | | | □ COS | | | eived at proper temperature | | | | | | |
| 9 | ■ OUT | | | | ■ COS | | | d & protected; contamination p | revented | | | | | 2/1/2 |
| | tion Comm | | | | | | | | | | | | | |
| disca | ngle service rd or use a s | contair scoop v | vith a han | ıdle. | | · | | revent contamination from har preparation, holding, and disp | • | ingle servi | ice item on | ce and | d then | |
| A- Sir disca 228.6 3-Ob: | ngle service rd or use a s 66(a)(1)(A) F served soda | contair scoop v ood pro | vith a han otected from soiled. C | idle. om cros Cleaned. | s contami | nation by sepa | arating, storage, | preparation, holding, and disp | olay | ingle servi | ice item on | ce and | d then | |
| A- Sir discal 228.6 3-Ob: 228.6 | ngle service rd or use a s 66(a)(1)(A) F served soda | contair scoop w food pro a nozzle food pro | vith a han otected from soiled. C | idle. om cros Cleaned. | s contami | nation by sepa | arating, storage, | | olay | ingle serv | ice item on | ce and | I then | |
| A- Sir discar 228.6 3-Obs 228.6 | ngle service rd or use a s 66(a)(1)(A) F served soda 66(a)(1)(A) F □ OUT | contair scoop w food pro nozzle food pro IN | vith a han otected from soiled. Cotected from | odle. om cros Cleaned. om cros | s contami | nation by sepa nation by sepa □ REP | arating, storage, arating, storage, 10 Contact s | preparation, holding, and disp | olay olay anitized | ingle servi | ice item on | ce and | d then | |
| A- Sir disca 228.6 3-Ob: 228.6 10 | ngle service rd or use a s 66(a)(1)(A) F served soda 66(a)(1)(A) F □ OUT | contair scoop w food pro a nozzle food pro IN | vith a han otected from soiled. Cotected from | odle. om cros Cleaned. om cros | s contami s contami | nation by sepanation by sepanation by sepanation BEP | arating, storage, arating, storage, 10 Contact s 11 Proper dis | preparation, holding, and disp preparation, holding, and disp urfaces/returnables; clean & s | olay olay anitized ondition | ingle servi | ice item on | ce and | 1 then | |
| A- Sir discal 228.6 3-Obs 228.6 10 | ngle service rd or use a s 66(a)(1)(A) F served soda 66(a)(1)(A) F | contair scoop w food pro a nozzle food pro IN IN | vith a han otected from soiled. Cotected from | odle. om cros Cleaned. om cros | s contami | nation by sepanation by sepanation by sepanation BEP | arating, storage, arating, storage, 10 Contact s 11 Proper dis | preparation, holding, and disp preparation, holding, and disp urfaces/returnables; clean & s sposition; returned/served/reco | olay olay anitized ondition | ingle servi | ice item on | ce and | i then | |
| A- Sir disca 228.6 3-Obs 228.6 10 11 12 | ngle service rd or use a s 66(a)(1)(A) F served soda 66(a)(1)(A) F □ OUT □ OUT | contair scoop w ood pro a nozzle ood pro IN IN IN | vith a han otected from soiled. Cotected from | odle. om cros Cleaned. om cros | s contami | nation by sepa | arating, storage, arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us | preparation, holding, and disp preparation, holding, and disp urfaces/returnables; clean & s sposition; returned/served/reco | olay olay anitized ondition reporting | ingle serv | ice item on | ce and | i then | |
| A- Sir disca 228.6 3-Obs 228.6 10 11 12 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT OUT OUT OUT | contair scoop w food pro a nozzle food pro IN IN IN IN | vith a han otected from e soiled. C otected from □ NO | om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & see of restriction and exclusion paned and properly washed / 0 | olay olay anitized ondition reporting Glove use | ingle serv | ice item on | ce and | i then | |
| A- Sir discal 228.6 B-Ob 228.6 10 11 12 13 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT OUT OUT OUT OUT | contair scoop w food pro a nozzle food pro IN IN IN IN IN | vith a han otected from e soiled. C otected from □ NO | om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/recupent, employees; knowledge & se of restriction and exclusion | olay anitized ondition reporting Glove use ed method | ingle serv | ice item on | ce and | i then | |
| A- Siridiscal 228.6 3-Ob: 11 12 13 14 15 16 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT OUT OUT OUT | contair scoop w food pre a nozzle food pre IN IN IN IN IN | vith a han otected from e soiled. C otected from □ NO | om cros Cleaned. om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Ceivent contact w/RTE or approve | olay anitized ondition reporting Glove use ed method offered | ingle servi | ice item on | ce and | 1 then | |
| A- Siri discal 228.6 3-Ob: 228.6 10 11 12 13 14 15 16 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT OUT OUT OUT OUT OUT OUT OUT | contair scoop w food pro a nozzle food pro IN IN IN IN IN IN IN IN | vith a han otected from e soiled. C otected from □ NO | om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receptent, employees; knowledge & see of restriction and exclusion eaned and properly washed / Ceptend and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit | olay olay anitized ondition reporting Glove use ed method offered s/veg | ingle servi | ice item on | ce and | 1 then | |
| A- Sir A- | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs | vith a han otected from e soiled. C otected from □ NO | om cros Cleaned. om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & see of restriction and exclusion paned and properly washed / Ceivent and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/used | olay anitized ondition reporting Glove use ed method offered s/veg | ingle servi | ice item on | ce and | i then | |
| A- Sir discalar disca | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT OUT OUT OUT OUT OUT OUT OUT | contair scoop w food pro a nozzle food pro IN | vith a han otected from e soiled. C otected from □ NO | om cros Cleaned. om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receptent, employees; knowledge & see of restriction and exclusion eaned and properly washed / Ceptend and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit | olay anitized ondition reporting Glove use ed method offered s/veg | ingle serv | ice item on | ce and | d then | |
| A- Sir discalar disca | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contair scoop w food pro a nozzle food pro IN | vith a han otected from e soiled. C otected from □ NO | om cros Cleaned. om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receptent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Ceptend foods used; prohibited not approved/used Washing fruit estances; identified/stored/used/proved source; plumbing, back Sewage / Wastewater dispose | olay anitized ondition reporting Glove use ed method offered s/veg | ingle servi | ice item on | ce and | i then | |
| A- Sir ddiscal 228.6 B-Obe 228.6 10 11 12 13 14 15 16 17 18 19 20 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs | vith a han otected from e soiled. C otected from □ NO | om cros Cleaned. om cros | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion paned and properly washed / Chand contact w/RTE or approved foods used; prohibited not approved/used Washing fruit istances; identified/stored/used/proved source; plumbing, background in the property of the proved source; plumbing, background source; plumbing, backgrou | olay olay anitized ondition reporting Glove use ed method offered s/veg d kflow al | ingle servi | ice item on | ce and | i then | |
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| A- Siring A- Sir | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contair scoop w food pro a nozzle food pro IN | vith a han otected from e soiled. C otected from □ NO | om cros Cleaned. Om cros NA NA NA | s contami | nation by sepa | arating, storage, 10 Contact s 11 Proper dis 12 Manager 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 | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion paned and properly washed / Contact w/RTE or approved foods used; prohibited not approved/used Washing fruit estances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Contact of the proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Contact of the proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Contact of the proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Contact of the proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Contact of the proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Contact of the proved source; plumbing / Contact of the proved source; proved source; plumbing / Contact of the proved source; proved source; plumbing / Contact of the proved source; proved source; plumbing / Contact of the | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al | ingle serv | ice item on | ce and | d then | |
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| A- Siriscal 228.6 (10 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs scoop w food pro a nozzle food pro a nozzle food pro in | vith a han otected from e soiled. C otected from □ NO | on cros Cleaned. om cros NA NA NA NA NA | s contami s contami COS COS COS COS COS COS COS CO | nation by separation by separa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a | preparation, holding, and dispurparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Coland contact w/RTE or approved foods used; prohibited not approved/used Washing fruit estances; identified/stored/used/proved source; plumbing, backstances; identified/stored/used/proved/sources; plumbing, backstances; identified/stored/used/proved/sources. | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure | ingle servi | ice item on | ce and | i then | |
| A- Sirical | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs scoop w food pro a nozzle food pro a no | vith a han otected from e soiled. Cotected from □ NO | odle. om cros Cleaned. om cros NA NA NA NA NA NA NA | s contami s contami COS COS COS COS COS COS COS COS COS CO | nation by separation by separa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a | preparation, holding, and dispurparation, holding, and dispurparation; clean & sposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, back sewage / Wastewater disposition / demonstration / duties / Condition / demonstration / duties / Condition / duties / Con | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP | ingle servi | ice item on | ce and | i then | |
| A- Sirical | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs scoop w food pro a nozzle food pro a nozzle food pro in | vith a han otected from e soiled. Cotected from □ NO | dle. om cros Cleaned. om cros NA NA NA NA NA NA NA | s contami s contami cos cos cos cos cos cos cos cos cos co | nation by separation by separa | arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of | preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater dispose the foods used; provided foods used; prohibited not approved/used washing fruit stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater dispose the foods unauthorized persons. Cold water available; adequate available shellstock/destruction ce with variance, specialized / f consumer advisories, Allerge | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label | ingle servi | ice item on | ce and | i then | |
| A- Siri 228.6 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs scoop w rood pro a nozzle rood pro a no | vith a han otected from the soiled. (a) the soiled of the | dle. om cros Cleaned. om cros NA NA NA NA NA NA NA NA NA N | s contami s contami COS | nation by separation by separa | arating, storage, 10 Contact s 11 Proper dis 12 Manager 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 24 Records a 25 Complian 26 Posting of | preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, back sewage / Wastewater disposition of the months of the contact with the contact wi | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label | ingle servi | ice item on | ce and | i then | |
| A- Sir A- | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs scoop w food pro a nozzle food pro a no | vith a han otected from the soiled. (a) the soiled of the | dle. om cros Cleaned. om cros NA NA NA NA NA NA NA NA NA | s contami s contami COS COS COS COS COS COS COS CO | nation by separation by separa | arating, storage, 10 Contact s 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da | preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/recordent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Cordent and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit estances; identified/stored/used proved source; plumbing, back sewage / Wastewater disposition of the demonstration / duties / Cordent / demonstration / demonstration / duties / demonstration / dem | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate | ingle servi | ice item on | ce and | d then | |
| A- Sir A- | ngle service rd or use a s 6(a)(1)(A) F served soda 6(a)(1)(A) F OUT | contairs scoop w food pro a nozzle food pro a no | vith a han otected from the soiled. (a) the soiled of the | dle. om cros Cleaned. om cros NA NA NA NA NA NA NA NA NA N | s contami s contami COS | nation by separation by separa | arating, storage, 10 Contact s 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da 29 Thermom | preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & se of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, back sewage / Wastewater disposition of the months of the contact with the contact wi | olay anitized ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate | ingle servi | ice item on | ce and | d then | |



Purpose of Inspection

| | Lubbock Establishmen | | | 01/29/202 | 20 | ROUTINE INSPECTION | | |
|------|----------------------|---------|------------|-----------|-------------|--------------------|--|--|
| | Tink | h | ččl | 7 | Establish | nment | Record ID # | |
| 1 | Lui | J | | | FAZOLI'S | | PR0001756 | |
| • | | | TEX | * 3 | | | | |
| | OUT | r = out | OF COM | IPLIANCE | E IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | |
| 32 | □ OUT | ■ IN | | □NA | □ cos | □ 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 | | □ 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 | | | | □ cos | □ REP | 40 Single-service/use; properly stored, and used | |
| 41 | □ OUT | | □NO | □NA | □ cos | | 41 Original container labeling (Bulk Food) | |
| 42 | □ OUT | | | | □ cos | □ REP | 42 Non-food contact surfaces clean | |
| 43 | OUT | | | | | □ REP | 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 | |
| 47 | | | | □NA | □ cos | | 47 Other violations | |
| | | | | | | | | |
| | | | | | | | Measured Observations | |
| mea | at bails HH 1 | 56.00 | Degrees | Fahren | heit | | | |
| | cken CP 40. | - | | | | | | |
| Lob | ster Sauce \ | NIC 38 | 8.00 Deg | rees Fal | renheit | | | |
| | odles WIC 38 | | • | | | | | |
| Mea | atSauce HH | 157.00 |) Degree | s Fahrei | nheit | | | |
| Pas | sta ice bath 4 | 10.00 E | egrees l | Fahrenh | eit | | | |
| Cut | Tomatoes 0 | CP 42.0 | 00 Degre | es Fahr | enheit | | | |
| Las | agna HH 13 | 8.00 D | egrees F | ahrenhe | eit | | | |
| Tor | tellini CP 41 | .00 De | grees Fa | hrenheit | t | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No | Overall Insp | ection | Commer | its | | | | |
| | lnen | ection | Result: \ | /IOI ATI | ON | | Descripted Asticate NEVT DECULAR INCRECTION | |
| | шэр | CCLIOIT | rtesuit. v | /IOLATI | OIV | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | | Signatures | |
| | , . | . 1 | | | | | organization of the state of th | |
| | belli | M | reja | n | | | | |
| LESL | IE MORGA | ٧ | | EHS II | REHS/RS | СРО | Kenneth Faulkner GM | |
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| | Lul | sh ^{Cit} | y of lz | 16 Lu | | | • | No. of Violations No. of Repeat | 0 | <u> </u> | Priority: | 0 | Score |
|----------|--------------------------|-------------------|-------------|----------|-----------------------------------|-----------|----------------|--|-------------|-----------|-------------------|----------------|--------------|
| 1 | Lui | אנו | JCK TEXA | , (ð | 000) //5-2 | 902 | | Violations Time In | 1:30 pm | | Foundation: | | ^ |
| | | | - | | | | | Time in | 1.50 pm | | Core: | 0 | U |
| | rity Date 0/2020 | | | | spection PECTION | I | | Time Out | 1:50 pm | Tot. Mir | nutes: | 20 | |
| | olishment | | | | Address | | | City/State | | | Zip Code | | Telephone |
| | AS GOODY'S | POPC | ORN & | | 5409 4TH ST STE. D Permit Holder | | | LUBBOCK, TX | | | 79416 | (806) 792-2676 | |
| | rd ID #)11611 | | | | DAWN I | | | Est. Type FOOD SERVICE | | | Risk Cate FR01 | gory | |
| | OUT | r = OUT | OF COMP | LIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE REP = | REPE | AT VIOLATION |
| | | | | | | | | PRIORITY | | | | | |
| 1 | □ OUT | □ IN | □ NO | ■ NA | □ cos | □ REP | 01 Proper co | oling time and temperature | | | | | T |
| 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) | | | | | |
| 4 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | 04 Proper co | oking time and temperature | | | | | |
| 5 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | 05 Proper rel | neating for hot holding 165 F i | n 2 hr. | | | | İ |
| 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 | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | | eived at proper temperature | | | | | |
| 9 | □ OUT | | | | □ cos | □ REP | • | d & protected; contamination բ | | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/returnables; clean & s | anitized | | | | |
| 11 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | <u> </u> | sposition; returned/served/reco | | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | | ent, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | <u> </u> | e of restriction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | | aned and properly washed / (| | | | | |
| 15 | OUT | | | □NA | | □ REP | | and contact w/RTE or approv | | | | | |
| 16 | OUT | | | □ NA | | □ REP | | ed foods used; prohibited not | | | | | |
| 17 18 | | | | □ NA | | □ REP | | approved/used Washing fruit stances: identified/stored/use | | | | | |
| 19 | □ OUT | | | | | □ REP | | proved source; plumbing, bac | | | | | |
| 20 | □ OUT | | | | □ cos | | | Sewage / Wastewater dispos | | | | | |
| 20 | <u> </u> | | | | <u> </u> | | | | | | | | |
| 21 | ПОПТ | = IN | | | П.СОС | | | ITY FOUNDATION | EM | | | | 1 |
| 22 | | | | □ NA | □ cos | | | ent / demonstration / duties / C dler/no unauthorized persons | | | | | |
| 23 | □ OUT | | | □ NA | □ COS | | | cold water available; adequate | ' | | | | |
| 24 | □ OUT | | | | □ COS | | | available shellstock/destruction | <u> </u> | | | | + |
| 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 | • | | | | + |
| 29 | □ OUT | ■ IN | | □NA | □ COS | □REP | 29 Thermom | eters / test strips provided, ac | curate | | | | |
| 30 | □ OUT | ■ IN | | □NA | □ COS | □REP | 30 Food Esta | ablishment Permit (Current & V | /alid) | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwash | n facilities; accessible/supplied | d/used | | | | 1 |
| 32 | □ OUT | ■ IN | | □NA | □ COS | □ REP | 32 Food & no | on-food contact surfaces clear | nable/use | | | | |
| 33 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 33 Warewash | ning facilities & Service sink p | rovided | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/roder | nt/other | | | | |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal | Cleanliness; eating/drinking/to | bacco | | | | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clo | othes; properly used and store | d | | | | |
| 37 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 37 Environme | ental contamination | | | | | |



Purpose of Inspection

| | Lul | ob | öck | 7 | Establish TEXAS G | nment | Record ID # OPCORN & TREATS PR0011611 | | | |
|-----|--------------|---------|-----------|---------|----------------------|-----------|--|------|--|--|
| | OU | T = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA | TION | | |
| 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 | | | | | □ REP | 45 Physical facilities installed/maintained/clean | | | |
| 46 | □ OUT | ■ IN | | | | □ REP | 46 Toilet facilities; constructed/supplied/clean | | | |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations | | | |
| | | | | | | | Measured Observations | | | |
| | | | | | | | | | | |
| No | Temperatur | e Obse | rvations | | | | | | | |
| | · oporata. | | | | | | Overall Inspection Comments | | | |
| | | | | | | | Overall inoposition designation | | | |
| No | Overall Insp | ection | Commen | ts | | | | | | |
| 110 | O vorum mop | COLIOIT | Sommon | .0 | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | | | |
| | | | | | | | | | | |
| | | | | | | | Signatures | | | |
| | Signatures | | | | | | | | | |
| | | | | | | | Was Res | | | |
| | Must | - 3 | | _ | | | Verilla | | | |
| | | | | | RS CPO | | _ | | | |
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| CHA | | | | | RS CPO | | _ | | | |
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| | Lul | L ^{Cit} | y of 1 | 10 Lo | 625 13TH ubbock, T | | • | No. o | f Violations f Repeat | 0 | Prior Prio | - | ے ا | core |
|-----|-------------------------|------------------|----------|----------|--------------------------------|-----------|----------------|---------------------|------------------------------|-------------|----------------|-------------|---------------------------|------|
| 1 | Lui | DDO | OCK | 3) | 306) 775-2 | 902 | | Viola | | | Foundati | Foundation: | | |
| | | | 1 | | Fluorostion | | | | Time In | 10:00 am | Co | re: 2 | 2 | 6 |
| | vity Date 0/2020 | | | | Inspection NSPECTION | | | | Time Out 11:00 am Tot. M | | | 60 | o | |
| | blishment FITH CENTE | ΞR | | | Address 5219 CITY BANK PKWY | | | | City/State LUBBOCK, TX | | | ode | Telephon (806) 771 | |
| | ord ID # | | | | Permit I | | | | . Type | | | ategory | | |
| PRU | 003149 | - 011 | OF COMP | LIANOE | CITY BA | | NO - NOT ODOED | | STAURANT NOT APPLICABLE (| | FR03 | ED - DED | | ION |
| | | - 001 | OF COMPL | LIANCE | IIN – IIN CI | UMPLIANCE | NO - NOT OBSER | RVED NA - | NOT APPLICABLE | COS - CORRE | CIED ON SITE R | EP - KEP | EAT VIOLATI | ON |
| | | | | | | | | PRIORI [*] | ΓY | | | | | |
| 1 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 01 Proper co | ooling time a | and temperature | | | | | |
| 2 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 02 Proper co | old holding t | emperature (41 F / | 45 F) | | | | |
| 3 | □ OUT REP | ■ IN | □NO | □NA | □ cos | | 03 Proper ho | ot holding te | emperature (135 F) | | | | | |
| 4 | | ■ IN | □NO | □ NA | □ cos | | 04 Proper co | ooking time | and temperature | | | | | |
| 5 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 05 Proper re | heating for | hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 06 Time as 0 | Control; pro | cedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | source; Co | ondition/parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at pro | per temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separated | d & protecte | ed; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | surfaces/retu | urnables; clean & s | anitized | | | | |
| 11 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 11 Proper dis | sposition; re | eturned/served/reco | ondition | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managem | nent, emplo | yees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | se of restrict | tion and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | eaned and p | properly washed / 0 | Glove use | | | | |
| 15 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 15 No bare h | nand contac | t w/RTE or approv | ed method | | | | |
| 16 | □ OUT | ■ IN | l | □ NA | □ cos | □ REP | 16 Pasteuriz | ed foods us | sed; prohibited not | offered | | | | |
| 17 | □ OUT | ■ IN | | □NA | □ cos | □ REP | | | ised Washing fruit | U | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | ostances; id | entified/stored/used | d | | | | |
| 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 FOU | NDATION | | | | | |
| 21 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 21 PIC prese | ent / demon | stration / duties / C | FM | | | | |
| 22 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 22 Food Han | ndler/no una | authorized persons | /personnel | | | | |
| 23 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 23 Hot and C | Cold water a | vailable; adequate | pressure | | | | |
| 24 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 24 Records a | available sh | ellstock/destruction | n/labels | | | | |
| 25 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 25 Complian | ice with vari | ance, specialized / | HACCP | | | | |
| 26 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 26 Posting o | f consumer | advisories, Allerge | n label | | | | |
| 27 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 27 Proper co | ooling metho | od used; equipmen | t adequate | | | | |
| 28 | □ OUT REP | ■ IN | □NO | □ NA | □ cos | | 28 Proper da | ate marking | and disposition | | | | | |
| 29 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 29 Thermom | neters / test | strips provided, ac | curate | | | | |
| 30 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 30 Food Esta | ablishment | Permit (Current & \ | /alid) | | | | 1 |

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



Purpose of Inspection

| | | - Ci | ity of 🖫 | | 01/30/202 | 0 | ROUTINE INSPECTION | |
|--------------|---------------------------|-------------------------------|---------------------------------------|-------------------------------------|--|----------------------------------|---|----------|
| V | Lul | obo | ock | A S | Establish GRIFFITH | nment H CENTER | Record ID # PR0003149 | |
| | OUT | Γ = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO | ON |
| 31 | ■ OUT | □IN | | | □ cos | □ REP | 31 Handwash facilities; accessible/supplied/used | 2/13/20 |
| Viol | ation Comme | ents: | | | | | | |
| | SERVED NO .175(b) Hand | | | | | 3CUSSED. 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. subs | stances or im |) Mater part col ess to | ials that a lors, odo withstand | are used rs, or tas d repeate | d in the cor stes to food ed ware wa | nstruction of d d and under i | 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 | REP OUT | ■ IN | □ NO | □ NA | □ cos | | 33 Warewashing facilities & Service sink provided | |
| | INEF | | | | | | 0005 | |
| 34 | ООТ | ■ 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 REP | ■ IN | □NO | □NA | □ cos | | 37 Environmental contamination | |
| 38 | □ OUT 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 | 5/3/20 |
| ОВ | | GLE SE | | | | | t. REARRANGED. DISCUSSED. COS inal protection | |
| 41 | OUT | - | | - | □ cos | | 41 Original container labeling (Bulk Food) | |
| 42 | REP ■ OUT | ПІМ | ПИО | | ПСОЅ | □ REP | 42 Non-food contact surfaces clean | 5/3/20 |
| | ation Comme | | | | | | 42 Non 1000 Contact Surfaces Clean | 0/0/20 |
| | | | OE DEAL | CH COC | | CACKETO | TO REACH IN COOLER SOILED. MAINTIAN CLEAN AND SANITIZED. DISCUSSED. NRI. | |
| ı | | | | | | | of the of an accumulation of dust, dirt, food residue, and other debris | |
| 43 | OUT | | | | | □ REP | 43 Adequate ventilation, lighting; designated area | |
| 44 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 44 Garbage & refuse properly disposed/maintained | |
| 45 | □ OUT | | | | | | 45 Physical facilities installed/maintained/clean | |
| 46 | OUT | ■ IN | | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | REP OUT | ■ IN | | □ NA | □ cos | | 47 Other violations | |
| | 1121 | | | | | | Measured Observations | |
| МІ | LK WIC 36.0 | 0 Dear | ees Fahr | enheit | | | | |
| | OUP HH 38.0 | _ | | | | | | |
| l | AM RIC 38.00 | _ | | | | | | |
| CH | HICKEN GRIL | L 209. | 00 Degre | es Fahr | enheit | | | |
| TC | MATOES RI | C 39.0 | 0 Degreε | s Fahre | nheit | | | |
| EC | GGS WIC 39.0 | 00 Deg | rees Fah | ırenheit | | | | |
| TL | JRKEY RIC 4 | 0.00 D | 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 readil. NEXT (Cook) with the real readilless | | | | | |
| | 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 | | |

| | | | | | | | | | | | | Page 1 |
|---------------------------------|------------------------|-------|--------|------|---|---------------------------------------|--|-------------------------|-----|------------------------------------|-----------|-----------------|
| | | Cit | y of 🖫 | | nvironmental Hea 625 13TH ST, SU | | No. of Violations | 0 | | Priority: 0 Priority Foundation: 0 | | _ |
| 7 | Luk | bö | ock | | ubbock, TX 7940 ² 806) 775-2902 | I | No. of Repeat Violations | 0 | Fou | | | Score |
| • | | | TEXA | 13 | | | Time In | 12:58 pm | | Core: 0 | | 0 |
| | vity Date 1/2020 | | | | spection SPECTION | | Time Out | Time Out 1:05 pm Tot. N | | utes: | 7 | |
| | olishment HALEY STR | ONG | | | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | Telephone | |
| | rd ID # 13726 | | | | Permit Holder 2020 HALEY S | TRONG | Est. Type 2020 TEMPORARY | 1 | | | ory | |
| Event Name 2020 HALEY STRONG | | | | | Event Address | : | Event City/State | | | Zip Code | | Event Telephone |
| Event Organizer RAUL PEREZ III | | | | | Event Organi | zer Phone | Booth / Space No. | | | Serial Nur DABBVK\ | | |
| | | | | | <u> </u> | OUT = IN = | NA = NO = COS = REPT = | | 1 | | | |
| | | | | | | PR | RIORITY ITEMS | | | | | |
| 1 | □ OUT | □IN | □NA | ■ NO | □ cos | 01 Proper co | ooling 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 | · · · · · · · · · · · · · · · · · · · | ot holding temperature (135 F) | | | | | |
| 4 | □ OUT | ■ IN | □ NA | □ NO | □ COS | | ooking time and temperature | | | | | |
| 5 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 05 Proper re | heating for hot holding 165 F ir | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 06 Time as 0 | Control; procedures/records | | | | | |
| 7 | □ OUT | | | | □ cos | 07 Approved | source; Condition/parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | | | | □ cos | <u> </u> | d & protected; contamination p | | | | | |
| 10 | □ OUT | | | | □ COS | | urfaces/returnables; clean & sa | | | | | |
| 11 | □ OUT | | □ NA | | □ cos | • | sposition; returned/served/reco | | | | | |
| 12 | □ OUT | | | | □ COS | | nent, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | | | | COS | <u> </u> | se of restriction and exclusion | | | | | |
| 14 | OUT | | | | □ COS | | eaned and properly washed / G | | | | | |
| 15 | □ OUT | | □ NA | □NO | □ COS | | nand contact w/RTE or approve | | | | | |
| 16 | | | □ NA | | □ COS | | ed foods used; prohibited not o | | | | | |
| 17 | | | □NA | | □ COS | | approved/used Washing fruits | | | | | |
| 18 19 | □ OUT | | | | □ COS | | estances; identified/stored/used proved source; plumbing, bac | | | | | |
| 20 | | | | | □ COS | | pproved source; plumbling, baci I Sewage / Wastewater dispos | | | | | |
| ۷ ا | L 001 | - 111 | | | | | | ui | | | | |
| 21 | □ OUT | ■ IN | П NA | | □ COS | | FOUNDATION ITEMS ent / demonstration / duties / C | FM | | | | I |
| 22 | □ OUT | | | | □ COS | | ndler/no unauthorized persons/ | | | | | - |
| 23 | □ OUT | | | | □ COS | | Cold water available; adequate | | | | | |
| 24 | □ OUT | | | | □ COS | | available shellstock/destruction | - | | | | |
| 25 | □ OUT | | | | □ COS | | ce with variance, specialized / | | | | | |
| 26 | □ OUT | | | | □ COS | <u> </u> | 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 | <u> </u> | eters / test strips provided, acc | curate | | | | |
| 30 | □ OUT | | □NA | | □ COS | | ablishment Permit (Current & V | | | | | |
| 31 | □ OUT | ■ IN | | | □COS | 31 Handwas | h facilities; accessible/supplied | l/used | | | | |
| 32 | □ OUT | ■ IN | □ NA | | □ COS | 32 Food & no | on-food contact surfaces clean | able/use | | | | |
| 33 | TI OUT | ■ INI | ПΝΔ | □ NO | □ cos | 33 Warewas | hing facilities & Service sink pr | ovided | | | | |

CORE ITEMS



Activity Date 02/01/2020

Establishment 2020 HALEY STRONG Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013726

| | | | IEXA | , | | | |
|----|-------|------|------|------|-------|--|--|
| | | | | | | 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

Brisket hot hold 136.00 Degrees Fahrenheit Sausage hot hold 135.00 Degrees Fahrenheit

Overall Inspection Comments

| No Overall Inspection Com | ments ult: NO VIOLATION | Requir | ed Action: NEXT REGULAR INSPECTION | DN |
|---------------------------|----------------------------|----------------|------------------------------------|----|
| | | Signatures | | |
| Suresta | axp. | P | 88 | |
| NIRAJAN SHRESTHA | EHS I RSIT CPO | Raul Perez III | Organizer | _ |
| | | | | |

| | | | | Environmental Health Department 1625 13TH ST, SUITE 105 | | | No. of Violations | | 0 | | Priority: | | 000 | |
|--|-------|-------|-----------------------------------|--|-------|--|---------------------------------------|---------------------|-------------------------------|--------------------------|-----------|---------------------------------|--|--------------|
| the state of the s | | | ubbock, TX 79401 306) 775-2902 | | | No. of Repeat Violations Time In | | 0 10:30 am | Priorit Foundation Core | | 1: 0 | Score | | |
| | | | | | | | | | | | | | Activity Date Purpose of Ins 01/29/2020 ROUTINE INS | |
| Establishment HARDWICK ELEMENTARY | | | Address 1420 CHICAGO AVE | | | | City/State LUBBOCK, TX | | | Zip Code 79416542 | 6 | Telephone (806) 219-5600 | | |
| Record ID # PR0000434 | | | | Permit Holder LUBBOCK ISD | | | | Est. Type SCHOOL | | | Risk Cate | gory | , | |
| 1100 | | = OUT | OF COMF | PLIANCE | | | NO = NOT OBSER | | = NOT APPLICABLE | COS = CORRE | CTED ON | | REPE | AT VIOLATION |
| | | | | | | | | PRIOF | DITV | | | | | |
| 1 | □ OUT | □ IN | ■ NO | □ NA | □ COS | □ REP | 01 Proper co | | e and temperature | | | | | 1 |
| 2 | □ OUT | ■ IN | □NO | | | □ REP | · · · · · · · · · · · · · · · · · · · | | g temperature (41 F / | 45 F) | | | | - |
| 3 | □ OUT | ■ IN | □NO | | □ cos | □ REP | • | | temperature (135 F) | | | | | |
| 4 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | • | | ne and temperature | | | | | |
| 5 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | • | | or hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | • | | rocedures/records | | | | | |
| 7 | □ OUT | | | | □ cos | □ REP | | | Condition/parasite de | struction | | | | |
| 8 | □ OUT | | | | □ cos | □ REP | | | proper temperature | • | | | | + |
| 9 | □ OUT | | | | □ cos | □ REP | | | cted; contamination p | revented | | | | |
| 10 | | | | | □ cos | □ REP | <u> </u> | | eturnables; clean & s | | | | | |
| 11 | □ OUT | | □NO | □NA | □ cos | □ REP | | | ; returned/served/reco | | | | | |
| 12 | □ OUT | | | | □ cos | □ REP | <u> </u> | | oloyees; knowledge & | | | | | |
| 13 | □ OUT | | | | □ COS | □ REP | | | riction and exclusion | Toporting | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | | | d properly washed / 0 | Slove use | | | | |
| 15 | □ OUT | | □NO | ПΝΔ | | □ REP | | | tact w/RTE or approv | | | | | |
| 16 | □ OUT | | | | □ cos | | | | used; prohibited not | | | | | |
| 17 | □ OUT | | | | □ cos | | | | d/used Washing fruit | | | | | |
| 18 | □ OUT | | | | | □ REP | | • • | identified/stored/used | | | | | |
| 19 | □ OUT | | | | □ cos | □ REP | | | source; plumbing, bac | | | | | |
| 20 | □ OUT | | | | □ cos | □ REP | , , | • | e / Wastewater dispos | | | | | |
| | 2001 | - 114 | | | | | | | | | | | | |
| 04 1 | | | | | | | | | DUNDATION | | | | | |
| 21 | □ OUT | | | | □ cos | | | | onstration / duties / C | | | | | |
| 22 | □ OUT | | | | □ cos | | | | unauthorized persons | ' | | | | |
| 23 | OUT | | | | □ COS | | | | er available; adequate | <u>'</u> | | | | |
| 24 | OUT | | | | □ COS | | | | shellstock/destruction | | | | | |
| 25 | □ OUT | | | | □ COS | | <u> </u> | | ariance, specialized / | | | | | |
| 26 | OUT | | | | □ cos | | | | ner advisories, Allerge | | | | | |
| 27 | OUT | | | | □ cos | | | | thod used; equipmen | ι agequate | | | | |
| 28 | OUT | | | | □ cos | | | | ng and disposition | | | | | |
| 29 | □ OUT | | | | □ cos | | | | est strips provided, ac | | | | | |
| 30 | OUT | | | ⊔NA | □ cos | | | | nt Permit (Current & \ | | | | | |
| 31 | □ OUT | | | | □ COS | | | | s; accessible/supplied | | | | | |
| 32 | OUT | | | | □ cos | | | | contact surfaces clear | | | | | |
| 33 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 33 Warewas | nıng facil | lities & Service sink p | rovided | | | | |
| | | | | | | | | COF | RE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contai | mination; insect/roder | nt/other | | | | |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal | Cleanline | ess; eating/drinking/to | bacco | | | | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clo | othes; pro | operly used and store | ed . | | | | |
| 37 | □ OUT | ■ IN | □NO | □ NA | □ cos | □ REP | 37 Environm | ental cor | ntamination | | | | | |



Purpose of Inspection

| | My. | | | | Activity D 01/29/202 | | | | e of Inspection NE INSPECTION | |
|------|--------------|---------|-----------|------------|-------------------------|--------------------|-----------------|----------------------------------|----------------------------------|--------------------|
| | T1 | LCi | ty of | _ | | | | | | |
| | Lui | DD | OCF | | Establish | nment CK ELEMEI | NTARV | Record PR0000 | | |
| • | | | TEX | 45 | TIVITOWI | OK ELLIVIE | 141741 | | | |
| | OUT | r = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERV | ED NA = NOT APPLICABLE C | COS = CORRECTED ON SITE REP | = REPEAT VIOLATION |
| 38 | □ OUT | ■ IN | □NO | □ NA | □ cos | □ REP | 38 Approved to | hawing method | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | | uipment/linens; used/stored/h | | |
| 40 | □ OUT | ■ IN | | | □ cos | | | ice/use; properly stored, and | used | |
| 41 | □ OUT | | | □ NA | □ cos | | | ntainer labeling (Bulk Food) | | |
| 42 | □ OUT | | | | | □ REP | | ontact surfaces clean | | |
| 43 | □ OUT | | | | | □ REP | • | rentilation, lighting; designate | | |
| 44 | □ OUT | | | | | □ REP | | refuse properly disposed/ma | | |
| 45 | □ OUT | | | | | □ REP | | cilities installed/maintained/cl | | |
| 46 | □ OUT | | | | | □ REP | | ies; constructed/supplied/clea | an | |
| 47 | Ц 001 | ■ IN | LI NO | ⊔NA | □ cos | LI REP | 47 Other violat | | | |
| | | | | | | | Measur | red Observations | | |
| | M WIC 40.00 | | | | | | | | | |
| | K RIC 41.00 | | | | | | | | | |
| | T DOG HH | | | | neit | | | | | |
| 1 | K WIC 39.00 | | | | | | | | | |
| QUA | AT BUCKET | 300.0 | 0 Parts F | Per Millio | n | | | | | |
| | | | | | | | Overall Ins | spection Comments | | |
| No (| Overall Insp | | Commen | | ATION | | | Requi | red Action: NEXT REGULAR INS | PECTION |
| | | | | | | | | Signatures | | |
| | Mul | - Tay | | | | | | ~~~ | - acom | |
| | | | | | 20.000 | | _ | | | |
| CHAR | RLES SEIFE | :RI | | EHS II I | RS CPO | | | Mary Cooper | Manager | |
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| | | | | | | | | | | | | Pa | ge 1 of 2 |
|------|------------------------|----------|-----------|-------|---|-----------------|--|-----------|---------|--------------------------|------|---------------|-----------|
| | | Ci | ty of 🖫 | | nvironmental Health I 625 13TH ST, SUITE | | No. of Violations | 0 | | Priority: | 0 | 0 | |
| 7 | Lul | b | ock | | ubbock, TX 79401 306) 775-2902 | | No. of Repeat Violations | 0 | Fo | Priority oundation: | 0 | Sco | re |
| _ | | | TEX | 45 | | | Time In | 12:05 pm | | Core: | 0 | 0 | |
| | vity Date 0/2020 | | | | spection SPECTION | | Time Out | 12:16 pm | Tot. Mi | inutes: | 11 | | |
| | olishment EMBERS BE | 3Q/ HIL | L BARE | BECUE | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone | |
| | rd ID # 13728 | | | | Permit Holder 2020 EMBERS BB0 | Q/ HILL BARBECU | Est. Type 2020 TEMPORARY | | | Risk Cate | gory | | |
| Even | t Name EMBERS B | BO/ HII | 11 | | Event Address | | Event City/State | | | Zip Code |) | Event Telepho | ne |
| Even | t Organizer | DQ/ TIII | <u>LL</u> | | Event Organizer | Phone | Booth / Space No. | | | Serial Nu | | | |
| AND | IXEVV THEE | | | | 1 | OUT = IN = | NA = NO = COS = REPT = | | | D/ to Time | | | |
| | | | | | | PR | IORITY ITEMS | | | | | | |
| 1 | □ OUT | □IN | ■ NA | □NO | □cos | | oling time and temperature | | | | | | |
| 2 | □ OUT | □IN | ■ NA | □ NO | □ cos | 02 Proper col | ld holding temperature (41 F / | 45 F) | | | | | |
| 3 | □ OUT | ■ IN | □NA | □ NO | □cos | 03 Proper hot | t holding temperature (135 F) | | | | | | |
| 4 | □ OUT | ■ IN | □NA | □NO | □COS | 04 Proper cod | oking time and temperature | | | | | | |
| 5 | □ OUT | ■ IN | □NA | □ NO | □cos | 05 Proper reh | neating for hot holding 165 F in | n 2 hr. | | | | | |
| 6 | □ OUT | ■ IN | □NA | □ NO | □cos | 06 Time as C | ontrol; procedures/records | | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | 07 Approved | source; Condition/parasite de | struction | | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | 08 Food rece | ived at proper temperature | | | | | | |
| 9 | □ OUT | ■ IN | | | □ COS | 09 Separated | l & protected; contamination p | revented | | | | | |
| 10 | □ OUT | ■ IN | | | □ COS | 10 Contact su | urfaces/returnables; clean & sa | anitized | | | | | |
| 11 | □ OUT | ■ IN | □NA | □ NO | □ COS | 11 Proper dis | position; returned/served/reco | ondition | | | | | |
| 12 | □ OUT | ■ IN | | | □ COS | 12 Managem | ent, employees; knowledge & | reporting | | | | | |
| 13 | □ OUT | ■ IN | | | □ COS | <u> </u> | e of restriction and exclusion | | | | | | |
| 14 | □ OUT | ■ IN | | | □ COS | | aned and properly washed / G | | | | | | |
| 15 | □ OUT | ■ IN | □ NA | □ NO | □ COS | | and contact w/RTE or approve | | | | | | |
| 16 | □ OUT | ■ IN | □NA | | □ COS | | ed foods used; prohibited not o | | | | | | |
| 17 | □ OUT | | □NA | | □ COS | | approved/used Washing fruits | | | | | | |
| 18 | □ OUT | | | | COS | | stances; identified/stored/used | | | | | | |
| 19 | OUT | | | | COS | , , , , | proved source; plumbing, back | | | | | | |
| 20 | □ OUT | ■ IN | | | COS | | Sewage / Wastewater dispose | d1 | | | | | |
| 21 | □ OUT | ■ INI | ПИА | | □ COS | | FOUNDATION ITEMS nt / demonstration / duties / C | FM | | | | I | |
| 22 | □ OUT | | | | □ cos | | dler/no unauthorized persons/ | | | | | | |
| 23 | □ OUT | | | | □ cos | | old water available; adequate | | | | | | |
| 24 | □ OUT | | | | □ cos | | vailable shellstock/destruction | - | | | | | |
| 25 | □ OUT | ■ IN | | | □ cos | | ce with variance, specialized / | | | | | | |
| 26 | □ OUT | ■ IN | □ NA | | □ cos | <u> </u> | consumer advisories, Allerge | | | | | | |
| 27 | □ OUT | ■ IN | □NA | | □ cos | | oling method used; equipment | | | | | | |
| 28 | □ OUT | | □NA | □ NO | □cos | <u> </u> | te marking and disposition | • | | | | | |
| 29 | □ OUT | | □NA | | □ cos | <u> </u> | eters / test strips provided, acc | curate | | | | | |
| 30 | □ OUT | | □NA | | □ cos | | blishment Permit (Current & V | | | | | | |
| 31 | □ OUT | | | | □ COS | 31 Handwash | n facilities; accessible/supplied | l/used | | | | | |
| 32 | □ OUT | | □NA | | □ COS | 32 Food & no | n-food contact surfaces clean | able/use | | | | | |
| 33 | □ OUT | ■ IN | □NA | □ NO | □cos | 33 Warewash | ning facilities & Service sink pr | rovided | | | | | |
| | | | | | | | ODE ITEMS | | | | | | |

CORE ITEMS



Activity Date 01/30/2020

Establishment

2020 EMBERS BBQ/ HILL BARBECUE

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013728

| | | | | | | 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 □ | ON | □ cos | 37 Environmental contamination | |
| 38 | □ OUT | ■ IN | □ NA □ | ON | □ 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 □ | ON | □ cos | 41 Original container labeling (Bulk Food) | |
| 42 | □ OUT | ■ IN | | I NO | □ cos | 42 Non-food contact surfaces clean | |
| 43 | □ OUT | ■ IN | | I NO | □ cos | 43 Adequate ventilation, lighting; designated area | |
| 44 | □ OUT | ■ IN | | l NO | □ cos | 44 Garbage & refuse properly disposed/maintained | |
| 45 | □ OUT | ■ IN | | I NO | □ cos | 45 Physical facilities installed/maintained/clean | |
| 46 | □ OUT | ■ IN | | I NO | □ cos | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | | ON | □ cos | 47 Other violations | |
| | | | | | | | |

Measured Observations

Brisket prep table 141.00 Degrees Fahrenheit Brisket hot hold 166.00 Degrees Fahrenheit soup hot hold 163.00 Degrees Fahrenheit

Overall Inspection Comments

No violation observed at time of inspection.

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

| great | haxp | () | LOUS | |
|------------------|----------------|-------------|--------------|---|
| NIRAJAN SHRESTHA | EHS I RSIT CPO | Emily Muniz | Food handler | _ |

Signatures

| | | | | | | ntal Health D ST, SUITE 1 | • | No | o. of Violations | 0 | | Priority: | 0 | _ |
|------|---------------------|-------------|--------|---------|-------------------------|------------------------------|---------------|-------------|--|-------------|-----------|--------------------|------|----------------|
| E | Lul | $b_0^{c_0}$ | ock | _ Li | ubbock, T 306) 775-2 | X 79401 | | | o. of Repeat olations | 0 | For | Priority undation: | 0 | Score |
| Y, | 24, | , , | TEXA | 15 | ,00,1102 | .002 | | | Time In | 10:15 am | | Core: | 0 | O |
| | rity Date 0/2020 | | | | spection PECTION | I | | | Time Out | 10:45 am | Tot. Mir | nutes: | 30 | |
| | olishment | | | | Address | | | | City/State | | | Zip Code | | Telephone |
| | E LUTHERAI | N CHUI | RCH | | 5700 98 | | | | LUBBOCK, TX | | | 79424 | | (806) 798-2747 |
| | rd ID # 00490 | | | | Permit I | | CHURCH/SCHOO | | Est. Type SCHOOL | | | Risk Cates FR03 | gory | |
| 1100 | | = OUT | OF COM | PLIANCE | | | | | A = NOT APPLICABLE (| COS = CORRE | CTED ON S | | REPE | AT VIOLATION |
| | | | | | | | | | | | | | | |
| | | | | | | | | PRIO | RITY | | | | | |
| 1 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | • | | ne and temperature | | | | | |
| 2 | □ OUT | | □ NO | □ NA | | □ REP | • | | ng temperature (41 F / | · · | | | | |
| 3 | □ OUT | | □ NO | □ NA | □ COS | □ REP | • | ` | g temperature (135 F) | | | | | |
| 4 | □ OUT | | □ NO | | | □ REP | • | | me and temperature | 0.1 | | | | |
| 5 | □ OUT | | ■ NO | | | □ REP | <u> </u> | | for hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT | | | □NA | | □ REP | | | procedures/records | _44! | | | | |
| 7 | OUT | | | | □ COS | □ REP | | | Condition/parasite de | struction | | | | |
| 9 | OUT | | | | □ COS | □ REP | | | proper temperature ected; contamination p | revented | | | | |
| 10 | OUT | | | | □ COS | □ REP | | | returnables; clean & s | | | | | |
| 11 | | ■ IN | □NO | □NA | □ cos | □ REP | | | returnables, clean & s | | | | | |
| 12 | □ OUT | | LI NO | □NA | □ COS | | • | · | ployees; knowledge & | | | | | |
| 13 | □ OUT | | | | □ COS | □ REP | | | triction and exclusion | reporting | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | • | | nd properly washed / 0 | Glove use | | | | |
| 15 | | | □ NO | □NA | □ COS | □ REP | | | tact w/RTE or approv | | | | | |
| 16 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | | | s used; prohibited not | | | | | |
| 17 | □ OUT | | | □NA | □ cos | □ REP | | | ed/used Washing fruit | | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | stances | ; identified/stored/used | d | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved | source; plumbing, bac | kflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage | e / Wastewater dispos | al | | | | |
| | | | | | | | PRIOR | ITY FO | DUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | | | nonstration / duties / C | :FM | | | | Т |
| 22 | □ OUT | | | □NA | □ cos | | • | | unauthorized persons | | | | | + |
| 23 | □ OUT | | | □ NA | □ cos | □ REP | 23 Hot and C | Cold wate | er available; adequate | pressure | | | | + |
| 24 | □ OUT | | | □ NA | □ cos | □ REP | 24 Records a | available | shellstock/destruction | n/labels | | | | <u> </u> |
| 25 | □ OUT | | | □NA | □ cos | □ REP | 25 Complian | ce with v | variance, specialized / | HACCP | | | | |
| 26 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 26 Posting o | f consun | ner advisories, Allerge | n label | | | | |
| 27 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 27 Proper co | oling me | ethod used; equipmen | t adequate | | | | |
| 28 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 28 Proper da | ate marki | ing and disposition | | | | | |
| 29 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 29 Thermom | eters / te | est strips provided, ac | curate | | | | |
| 30 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 30 Food Esta | ablishme | ent Permit (Current & \ | /alid) | | | | |
| 31 | □ OUT | ■ IN | | | □ COS | □ REP | 31 Handwas | h facilitie | es; accessible/supplied | d/used | | | | |
| 32 | □ OUT | | | | □ cos | | | | contact surfaces clear | | | | | |
| 33 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 33 Warewas | hing faci | ilities & Service sink p | rovided | | | | |
| | | | | | | | | CO | RE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of conta | mination; insect/roder | nt/other | | | | |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal | Cleanlin | ess; eating/drinking/to | bacco | | | | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clo | othes; pr | roperly used and store | d | | | | |
| 37 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 37 Environm | ental co | ntamination | | | | | |

Follow up : No



Activity Date 01/30/2020

Establishment HOPE LUTHERAN CHURCH Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000490

| | OUT | = OUT | OF COMI | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE 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 | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 47 Other violations | |
| | | | | | | | Measured Observations | |

Beans Oven 180.00 Degrees Fahrenheit Cheese RIC 41.00 Degrees Fahrenheit Peaches RIC 38.00 Degrees Fahrenheit

Overall Inspection Comments

Signatures

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NOT APPLICABLE

Jacob Kenner EHS II RS CPO

| | | | | | | | 1 | l | | | | Page 1 |
|----------|--------------------------------|--------|---------|-------|--------------------------------------|------------------|--|------------|----------|--------------------------|-----|-----------------|
| | | ¬ Cit | ty of 🖥 | 1 | invironmental Hea 625 13TH ST, SU | JITE 105 | No. of Violations | 0 | | Priority: | 0 | Sooro |
| 7 | Lul | obo | ock | ~ | ubbock, TX 7940 306) 775-2902 | 1 | No. of Repeat Violations | 0 | Fou | Priority ndation: | 0 | Score |
| • | | | 1671 | 43 | | | Time In | 11:58 am | | Core: | 0 | 0 |
| | vity Date 1/2020 | | | | spection SPECTION | | Time Out | 12:04 pm | Tot. Min | utes: | 6 | |
| | olishment JK'S ANYTH | HING S | ELLS GI | RAND | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone |
| | rd ID # 013718 | | | | Permit Holder 2020 JK'S ANY | THING SELLS GRAN | Est. Type 2020 TEMPORARY | | | Risk Catego | ory | |
| Even | t Name | HING S | FIIS | | Event Address | | Event City/State | | | Zip Code | | Event Telephone |
| Ever | nt Organizer | , | | | Event Organ | izer Phone | Booth / Space No. | | | Serial Nun | | |
| | | | | | <u> </u> | OUT = IN = | NA = NO = COS = REPT = | | <u> </u> | | | |
| | | | | | | PR | RIORITY ITEMS | | | | | |
| 1 | □ OUT | | | | □ COS | • | poling time and temperature | | | | | |
| 2 | □ OUT | □IN | ■ NA | □ NO | □ cos | • | old holding temperature (41 F / | | | | | |
| 3 | □ OUT | | ■ NA | □ NO | □ cos | • | ot holding temperature (135 F) | | | | | |
| 4 | □ OUT | □IN | ■ NA | □ NO | □ cos | • | ooking time and temperature | | | | | |
| 5 | □ OUT | | ■ NA | □ NO | □ COS | • | heating for hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT | | □ NA | □ NO | □ cos | | Control; procedures/records | | | | | |
| 7 | □ OUT | | | | □ COS | | I source; Condition/parasite de | struction | | | | |
| 8 | □ OUT | | | | □ COS | | eived at proper temperature | | | | | |
| 9 | □ OUT | | | | □ COS | <u> </u> | d & protected; contamination p | | | | | |
| 10 | □ OUT | | | | □ COS | | urfaces/returnables; clean & s | | | | | |
| 11 | OUT | | □NA | □ NO | □ COS | <u> </u> | sposition; returned/served/reco | | | | | |
| 12 | OUT | | | | □ COS | | nent, employees; knowledge & | reporting | | | | |
| 13 | OUT | | | | □ COS | <u> </u> | se of restriction and exclusion | 21 | | | | |
| 14 | OUT | | - NA | - INO | □ COS | | eaned and properly washed / (| | | | | |
| 15 | OUT | | □ NA | □ NO | COS | | nand contact w/RTE or approv | | | | | |
| 16 | OUT | | □ NA | | □ COS | | ed foods used; prohibited not | | | | | |
| 17 | OUT | | □ NA | | □ COS | | approved/used Washing fruit | | | | | |
| 18 19 | | | | | □ COS | | estances; identified/stored/used proved source; plumbing, bac | | | | | |
| 20 | □ OUT | | | | □ COS | · · | Sewage / Wastewater dispos | | | | | |
| | | | | | | ., | FOUNDATION ITEMS | | | | | |
| 21 | □ OUT | ■ IN | □NA | | □ cos | | ent / demonstration / duties / C | FM | | | | |
| 22 | □ OUT | ■ IN | □NA | | □ COS | 22 Food Har | ndler/no unauthorized persons | /personnel | | | | |
| 23 | □ OUT | ■ IN | □NA | | □ COS | 23 Hot and 0 | Cold water available; adequate | pressure | | | | |
| 24 | □ OUT | ■ IN | □NA | | □ cos | 24 Records a | available shellstock/destruction | n/labels | | | | |
| 25 | □ OUT | ■ IN | □NA | | □ COS | 25 Complian | ce with variance, specialized / | HACCP | | | | |
| 26 | □ OUT | ■ IN | □NA | | □ COS | 26 Posting o | f consumer advisories, Allerge | n label | | | | |
| 27 | □ OUT | ■ IN | □NA | | □ COS | 27 Proper co | poling method used; equipmen | t adequate | | | | |
| 28 | □ OUT | ■ IN | □NA | □ NO | □ cos | 28 Proper da | ate marking and disposition | | | | | |
| 29 | □ OUT | ■ IN | □NA | | □ cos | 29 Thermom | eters / test strips provided, ac | curate | | | | |
| 30 | □ OUT | ■ IN | □NA | | □ COS | 30 Food Esta | ablishment Permit (Current & \ | /alid) | | | | |
| 31 | □ OUT | ■ IN | | | □ COS | 31 Handwas | h facilities; accessible/supplied | d/used | | | | |
| 32 | □ OUT | ■ IN | □NA | | □ COS | 32 Food & no | on-food contact surfaces clear | nable/use | | | | |
| 33 | □ OUT | ■ IN | □NA | □ NO | □ cos | 33 Warewas | hing facilities & Service sink p | rovided | | | | |

CORE ITEMS



Activity Date 02/01/2020

Establishment 2020 JK'S ANYTHING SELLS GRAND OPENING

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013718

| | | | | | 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

| No Temperature Observations | |
|----------------------------------|--|
| Ov | erall Inspection Comments |
| No Overall Inspection Comments | |
| No Overall inspection Confinents | |
| Inspection Result: NO VIOLATION | Required Action: NEXT REGULAR INSPECTION |
| | |
| | Signatures |
| greathaxp. | The Tuesse |
| NIRAJAN SHRESTHA EHS I RSIT CPO | John Thiessen Operator |
| | |
| | |
| | |

| | Lul | b | ock | 16 Lu | | | | No. of Violations No. of Repeat Violations | 0 | Fou | Priority: Priority Indation: | 0 | Score |
|----|---------------------|-------|--------|----------|---------------------|---------|----------------|--|-------------|----------|------------------------------------|------|----------------|
| • | | | TEXA | \$ | | | | Time In | 11:12 am | | Core: | 0 | 0 |
| | rity Date 9/2020 | | | | spection PECTION | I | | Time Out | 11:36 am | Tot. Min | utes: | 24 | |
| | olishment | | | | Address | | | City/State | | | Zip Code | | Telephone |
| | Y ERVIN E | LEMEN | ITARY | | + | 28TH ST | | LUBBOCK, TX | | | 79404 | | (806) 766-1225 |
| | rd ID # 01246 | | | | Permit I | | | Est. Type SCHOOL | | | Risk Cate FR04 | gory | |
| | | = OUT | OF COM | PLIANCE | | | NO = NOT OBSER | RVED NA = NOT APPLICABLE | COS = CORRE | | | REPE | AT VIOLATION |
| | | | | | | | | | | | | | |
| | ı | | | | | | | PRIORITY | | | | | |
| 1 | OUT | □ IN | ■ NO | □ NA | □ cos | | • | ooling time and temperature | / 45 5) | | | | |
| 2 | OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | | old holding temperature (41 F | | | | | |
| 3 | □ OUT | ■ IN | | □ NA | □ COS | □ REP | · · | ot holding temperature (135 F |) | | | | |
| 5 | □ OUT | ■ IN | □ NO | □ NA | □ COS | □ REP | • | heating for hot holding 165 F | in 2 hr | | | | |
| 6 | | ■ IN | | | □ cos | □ REP | | Control; procedures/records | nr & III. | | | | |
| 7 | □ OUT | ■ IN | LI NO | ⊔ NA | □ cos | | | source; Condition/parasite d | estruction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | - '' | eived at proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ COS | | | d & protected; contamination | prevented | | | | |
| 10 | □ OUT | ■ IN | | | □ COS | □ REP | <u> </u> | urfaces/returnables; clean & | | | | | |
| 11 | □ OUT | ■ IN | □NO | □NA | □ COS | □ REP | | sposition; returned/served/red | | | | | |
| 12 | □ OUT | ■ IN | ППО | ПИА | □ cos | □ REP | | nent, employees; knowledge | | | | | |
| 13 | □ OUT | | | | □ cos | □ REP | | e of restriction and exclusion | | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | | eaned and properly washed / | | | | | |
| 15 | □ OUT | | □NO | □NA | □ cos | □ REP | | nand contact w/RTE or approv | | | | | |
| 16 | □ OUT | | | □NA | □ cos | □ REP | 16 Pasteuriz | ed foods used; prohibited not | offered | | | | |
| 17 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 17 Additives | approved/used Washing frui | ts/veg | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | stances; identified/stored/use | ed | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved source; plumbing, ba | ckflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage / Wastewater dispo | sal | | | | |
| | | | | | | | PRIOR | RITY FOUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 21 -12 | ent / demonstration / duties / 0 | CFM | | | | I |
| 22 | □ OUT | | | □NA | □ cos | □ REP | | ndler/no unauthorized persons | | | | | |
| 23 | □ OUT | | | | □ COS | □ REP | 23 Hot and C | Cold water available; adequat | e pressure | | | | |
| 24 | □ OUT | | | | | □ REP | 24 Records a | available shellstock/destruction | n/labels | | | | |
| 25 | □ OUT | | | | | □ REP | 25 Complian | ce with variance, specialized | / HACCP | | | | |
| 26 | □ OUT | ■ IN | | | □ COS | □ REP | 26 Posting of | f consumer advisories, Allerg | en label | | | | |
| 27 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 27 Proper co | ooling method used; equipme | nt adequate | | | | |
| 28 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 28 Proper da | ate marking and disposition | | | | | |
| 29 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 29 Thermom | eters / test strips provided, a | ccurate | | | | |
| 30 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 30 Food Esta | ablishment Permit (Current & | Valid) | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwas | h facilities; accessible/supplie | d/used | | | | |
| 32 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 32 Food & no | on-food contact surfaces clea | nable/use | | | | |
| 33 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 33 Warewas | hing facilities & Service sink լ | provided | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/rode | nt/other | | | | |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal | Cleanliness; eating/drinking/t | obacco | | | | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clo | othes; properly used and stor | ed | | | | |
| 37 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 37 Environm | ental contamination | | _ | | | |



Purpose of Inspection

| | | | · C | | 01/29/202 | | ROUTINE INSPECTION | |
|-------|---------------|-----------|-----------|-----------------|-----------|---------------------|--|--------------|
| - | Lul | λ | ty or 1, | - | | | | |
| 1 | Lui | טנ | OCK | | Establish | iment ERVIN ELEM | Record ID # MENTARY PR0001246 | |
| • | | | TEXA | 13 | 00/1111 | | MENTALL STATE OF THE STATE OF T | |
| | OUT | T = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEA | T 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 | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 47 Other violations | |
| | | | | | | | Measured Observations | |
| Carr | ots hot hold | 141.0 | 0 Degree | s Fahre | nheit | | | |
| Milk | WIC 36.00 | Degre | es Fahrer | nheit | | | | |
| Milk | RIC 36.00 | Degree | es Fahren | nheit | | | | |
| Burg | ger patties o | old ho | d 34.00 E | Degrees | Fahrenhe | it | | |
| | dogs hot ho | | | | | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No C | Overall Insp | ection | Comment | ts | | | | |
| | | | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | N |
| | | | | | | | | |
| | | | | | | | Signatures | |
| 2 | Vv | eg. | tha | X | 2 | | Bother | |
| | | | | -1 . | | | | _ |
| NIRA. | JAN SHRES | iΗΑ | | EHS I F | RSIT CPO | | Josue Gallegos Manager | |
| | | | | | | | | |
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| | | | | | | | | |
| | | | | | | | | |

| | | ¬ Cit | y of 🖫 | 10 | | ntal Health D ST, SUITE ⁻ X 79401 | • | | of Violations of Repeat | 0 | | Priority: | 0 | Score |
|----------|-------------------|-------|---------|---------|----------------------|--|---------------------------------------|---|--|-------------|------------|-----------------------|------|----------------|
| 6 | Lul | obo | ock | | 306) 775-2 | | | | ations | 0 | Fo | undation: | 0 | Ocore |
| ** | | | TEXA | \$ | | | | | Time In | 1:59 pm | | Core: | 0 | O |
| | ity Date /2020 | | | | spection SPECTION | I | | | Time Out | 2:25 pm | Tot. Mi | nutes: | 26 | |
| | lishment JUICE | | | | Address | TH ST 130 | | | ty/State IBBOCK, TX | | | Zip Code 79407 | | Telephone |
| | rd ID# | | | | Permit I | | | | | | | Risk Cate | aon, | (806) 771-5382 |
| | 03877 | | | | | | DEEDRA BENTLE | | t. Type ESTAURANT | | | FR01 | gury | |
| | OUT | = OUT | OF COMF | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED NA = | NOT APPLICABLE | COS = CORRE | ECTED ON S | SITE REP | REPE | AT VIOLATION |
| | | | | | | | | PRIORI | TY | | | | | |
| 1 | □ OUT | □IN | ■ NO | □ NA | □ cos | □ REP | 01 Proper co | oling time | and temperature | | | | | |
| 2 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | • | | temperature (41 F / | | | | | |
| 3 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | | | emperature (135 F) | | | | | |
| 4 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | • | | and temperature | | | | | |
| 5 | □ OUT | □IN | □ NO | ■ NA | □ cos | □ REP | • | | 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 | | | oper temperature | | | | | |
| 9 | □ OUT | | | | □ cos | □ REP | <u> </u> | | ed; contamination p | | | | | |
| 10 | □ OUT | | | | □ cos | □ REP | | | urnables; clean & s | | | | | |
| 11 | □ OUT | | □NO | □ NA | □ cos | □ REP | <u> </u> | · | eturned/served/reco | | | | | |
| 12 | □ OUT | | | | | □ REP | | | oyees; knowledge & | reporting | | | | |
| 13 | □ OUT | | | | | □ REP | <u> </u> | | tion and exclusion | | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | | | properly washed / (| | | | | |
| 15 | □ OUT | | | | | □ REP | | | ct w/RTE or approv | | | | | |
| 16 | OUT | | | □ NA | □ cos | | | | sed; prohibited not | | | | | |
| 17 | □ OUT | | | ⊔NA | □ COS | | | • | used Washing fruit | | | | | |
| 18 | OUT | | | | | □ REP | | , | lentified/stored/used | | | | | |
| 19 | OUT | | | | □ COS | □ REP | • | • | urce; plumbing, bac | | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | | | Wastewater dispos | aı | | | | |
| 04 I | E OUT | - 151 | | E NA | — | E DED | | | JNDATION | -FA4 | | | | |
| 21 22 | □ OUT | | | | □ COS | | | | nstration / duties / Cauthorized persons | | | | | |
| 23 | OUT | | | | □ COS | | | | autnorized persons available; adequate | <u>'</u> | | | | |
| 24 | | | | | □ COS | | | | avaliable, adequate hellstock/destruction | <u>'</u> | | | | |
| 25 | □ OUT | | | | □ COS | | | | riance, specialized / | | | | | |
| 26 | □ OUT | | | | □ COS | | <u>'</u> | | r advisories, Allerge | | | | | |
| 27 | □ OUT | | | | □ COS | | | | od used; equipmen | | | | | |
| 28 | □ OUT | | □NO | | □ COS | | · · · · · · · · · · · · · · · · · · · | | and disposition | | | | | |
| 29 | □ OUT | | | □ NA | □ COS | | | | strips provided, ac | curate | | | | - |
| 30 | □ OUT | | | | □ COS | | | | Permit (Current & \ | | | | | - |
| 31 | □ OUT | | | | □ cos | | | | accessible/supplied | | | | | |
| 32 | □ OUT | | | □ NA | □ COS | | | | ntact surfaces clear | | | | | |
| 33 | □ OUT | | □NO | | □ COS | | | | es & Service sink p | | | | | |
| = | | | | | | | | CORE | <u> </u> | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | | = ination; insect/roder | nt/other | | | | |
| 35 | □ OUT | | | | □ COS | | | | s; eating/drinking/to | | | | | |
| 36 | □ OUT | | | | □ cos | | | | perly used and store | | | | | |
| | | | □NO | П NA | | □REP | 37 Environme | | | | | | | |

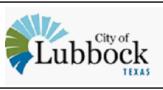


| City of | Activity Date 01/30/2020 | Purpose of Inspection ROUTINE INSPECTION | |
|--|-----------------------------|--|--|
| LUDDOCK | Establishment KEVA JUICE | Record ID # PR0003877 | |
| OUT = OUT OF COMPLIANO | CE IN = IN COMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | |
| 38 □ OUT ■ IN □ NO □ N | A □ 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 □ N | A □ 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 □ N | A □ COS □ REP | 47 Other violations | |
| | | Measured Observations | |
| QUAT 3-COMP 300.00 Parts Per Mill MILK RIC 41.00 Degrees Fahrenheit | | | |
| | | Overall Inspection Comments | |
| No Overall Inspection Comments Inspection Result: NO VIC | DLATION | Required Action: NEXT REGULAR INSPECTION | |
| | | | |
| | | Signatures | |
| March 1964 | | Signatures | |
| | II RS CPO | | |
| | II RS CPO | houghous | |
| | II RS CPO | houghous | |
| | II RS CPO | houghous | |
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| | II RS CPO | houghous | |
| | II RS CPO | houghous | |

| | 0 | Priority: | | 1 | f Violations | N | Department 105 | ntal Health [ST, SUITE | | | | | 17 | A |
|---------------------------------|-------|---------------------------|----------|--------------|---|-------------|---------------------------------------|----------------------------|-------------------------|---------|------------|------------|---------------------|----|
| Score | 0 | Priority oundation: | Fo | 1 | f Repeat tions | | | X 79401 | ubbock, T. 06) 775-2 | Lu | ock Ock | b_0^{ci} | Lul | |
| 1 | 1 | Core: | | 10:00 am | Time In | | | | | S | TEXA | | 201 | V |
| • | 30 | nutes: | Tot. Mi | 10:30 am | Time Out | | | I | spection PECTION | | | | ity Date /2020 | |
| Telephone (806) 791-5464 | | Zip Code 794141818 | | | y/State BBOCK, TX | | | | Address 5320 50 | | | | lishment KINGDOM | |
| | jory | Risk Categ | | | . Type YCARE | | | | Permit I Dana Ha | | | | rd ID # 01299 | |
| T VIOLATION | REPEA | SITE REP = | TED ON S | COS = CORREC | NOT APPLICABLE (| RVED N | NO = NOT OBSE | OMPLIANCE | IN = IN C | PLIANCE | OF COMF | = OUT | OUT | |
| | | | | | ΤΥ | PRIO | | | | | | | | |
| | | | | | and temperature | ooling tin | 01 Proper o | | □ cos | □NA | □NO | ■ IN | □ OUT REP | 1 |
| | | | | 45 F) | emperature (41 F / | | | | □ cos | □NA | □NO | ■ IN | □ OUT REP | 2 |
| | | | | | emperature (135 F) | | · | | □ cos | | | | □ OUT REP | 3 |
| | | | | | and temperature | | · | | □ cos | | | | □ OUT REP | 4 |
| | | | | n 2 hr. | hot holding 165 F i | | | | COS | | | | □ OUT REP | 5 |
| | | | | atm ration | cedures/records | | | | COS | ⊔NA | □ NO | | REP | 7 |
| | | | | Struction | ondition/parasite de per temperature | | | | □ cos | | | | | 8 |
| | | | | revented | ed; contamination p | | | | □ cos | | | | □ OUT | 9 |
| | | | | | urnables; clean & s | | <u> </u> | | □ cos | | | | □ OUT | 10 |
| | | | | ondition | eturned/served/reco | ispositio | 11 Proper o | | □ cos | □NA | □NO | ■ IN | □ OUT REP | 11 |
| | | | | reporting | yees; knowledge & | ment, em | 12 Manage | □ REP | □ cos | | | ■ IN | □ OUT | 12 |
| | | | | | tion and exclusion | se of res | 13 Proper ι | □ REP | □ cos | | | ■ IN | □ OUT | 13 |
| | | | | Slove use | properly washed / 0 | leaned a | 14 Hands o | □ REP | □ cos | | | ■ IN | □ OUT | 14 |
| | | | | ed method | t w/RTE or approv | hand cor | 15 No bare | | □ COS | | □NO | ■ IN | □ OUT REP | 15 |
| | | | | | sed; prohibited not | | | □ REP | □ COS | □ NA | | ■ IN | □ OUT | 16 |
| | | | | | sed Washing fruit | | | | □ COS | □ NA | | | □ OUT | 17 |
| | | | | | entified/stored/used | | | □ REP | | | | | □ OUT | 18 |
| | | | | | rce; plumbing, bac | • • | • | □ REP | | | | | □ OUT | 19 |
| | | | | al | Wastewater dispos | | | LI KEY | □ cos | | | ■ IN | □ OUT | 20 |
| I | | | | FM | NDATION stration / duties / C | | | □ REP | □ cos | □ NA | | ■ IN | □ OUT | 21 |
| | | | | | authorized persons | | · · · · · · · · · · · · · · · · · · · | □ REP | □ cos | □ NA | | | □ OUT | 22 |
| | | | | pressure | available; adequate | Cold wat | 23 Hot and | □ REP | □ cos | □NA | | | □ OUT | 23 |
| | | | | /labels | ellstock/destruction | available | 24 Records | □ REP | □ cos | □NA | | | □ OUT | 24 |
| | | | | HACCP | ance, specialized / | nce with | 25 Complia | □ REP | □ COS | □NA | | ■ IN | □ OUT | 25 |
| | | | | n label | advisories, Allerge | of consu | 26 Posting | □ REP | □ cos | □NA | | ■ IN | □ OUT | 26 |
| | | | | adequate | od used; equipmen | ooling m | 27 Proper o | □ REP | □ cos | □ NA | | ■ IN | □ OUT | 27 |
| | | | | | and disposition | ate mark | 28 Proper o | | □ cos | □NA | □NO | ■ IN | □ OUT REP | 28 |
| | | | | curate | strips provided, ac | neters / t | 29 Thermo | □ REP | □ cos | □NA | | ■ IN | □ OUT | 29 |
| İ | | | | /alid) | Permit (Current & \ | tablishm | 30 Food Es | □ REP | □ cos | □ NA | | ■ IN | □ OUT | 30 |
| İ | | | | l/used | accessible/supplied | sh faciliti | 31 Handwa | □ REP | □ cos | | | ■ IN | □ OUT | 31 |
| | | | | able/use | tact surfaces clear | non-food | 32 Food & | □ REP | □ cos | □NA | | ■ IN | □ OUT | 32 |

Follow up : Yes Followup Date: 04/29/2020

Page 2 of 2



Activity Date

Purpose of Inspection

| | | - Ci | ty of 🚤 | | 01/30/202 | 20 | ROUTINE INSPECTION | |
|-------------------------------------|--------------------------------|----------|-----------|-----------|-------------|--------------|--|---------|
| | Tiil | ٦ĥ | റ്റി | - | Establish | nment | Record ID # | |
| 1 | Lul | יטכ | OCF | | KID'S KI | | PR0001299 | |
| • | | | 1647 | ., | | | | |
| | OUT | r = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC | N |
| 33 | □ OUT 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 | ■ IN | □NO | □NA | □ cos | | 37 Environmental contamination | |
| | REP | | | | | | | |
| 38 | □ OUT 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 | 4/29/20 |
| Viola | tion Comme | ents: | | | | | | |
| Obse | rved single s | service | items sto | ored on t | floor. Rea | arranged. Co | OS. | |
| | 3 | | | | | 5 | | |
| | | | | | | | | |
| | 125(a)(1) Sin Intact surfac | • | | gle-use a | articles an | d cleaned a | and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and | |
| 41 | | | | □NA | □ cos | | 41 Original container labeling (Bulk Food) | |
| | REP | | | | | | - , , | |
| 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 | | 47 Other violations | |
| | REP | | | | | | | |
| | | | | | | | Measured Observations | |
| har | n ric 38.00 D | egrees | Fahrenh | neit | | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No | Overall Insp | ection (| Commen | ts | | | | |
| | | | | | | | | |
| | Insp | ection | Result: V | 'IOLATIC | NC | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | | | |
| | | | | | | | Signatures | |
| 9 | Mas | | 2 | | | | Luogue - | |
| اــــــــــــــــــــــــــــــــــ | | | > | | | | | |
| MAT | THEW ELIZO | ODNC | | EHS II | RS CPO | | VIRGINIA COOK | |
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| l | | | | | | | | |

Follow up : Yes Followup Date: 04/29/2020

| | | | | | | | | | | | | | | _ | Page 1 of 2 |
|----------|--------------------------|-------------|-----------|------------|-------------------------|---------------|---------------------------------------|----------|--|---------------|------------|------------------------|------|--------------|---------------------|
| | | - | | | | ntal Health D | | N | lo. of Violations | 1 | | Priority: | 1 | | |
| | Lul | $b_0^{c_0}$ | ock | _ Li | ubbock, T 306) 775-2 | X 79401 | 00 | | lo. of Repeat /iolations | 0 | Fo | Priority oundation: | 0 | S | core |
| | | | TEXA | 15 | ŕ | | | | Time In | 8:45 am | | Core: | 0 | | 3 |
| | rity Date 9/2020 | | | | spection SPECTION | I | | | Time Out | 10:00 am | Tot. M | inutes: | 75 | | |
| Estal | olishment | | | | Addres | s | | | City/State | • | | Zip Code | | Telephon | e |
| LEAF | RNING TREE | CHILE | REN'S | | 7713 M | LWAUKEE A | VE | | LUBBOCK, TX | | | 79414 | | (806) 771- | -2323 |
| | rd ID # 006371 | | | | Permit I | | HOOL CTRS, INC | С | Est. Type DAYCARE | | | Risk Categ FR02 | jory | | |
| | OUT | Γ = OUT | OF COMI | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED N | NA = NOT APPLICABLE | COS = CORREC | CTED ON | SITE REP = | REPE | AT VIOLATION | ON |
| | | | | | | | | PRIC | DRITY | | | | | | |
| 1 | ■ OUT | □IN | □NO | □NA | ■ cos | □ REP | 01 Proper co | oling ti | me and temperature | | | | | | 2/1/20 |
| Viola | tion Comm | ents: | | | | | | | | | | | | | • |
| Obse | erved cooked | l arouna | d beef at | 48f in ric | from pre | vious day Pl | C advised it was | cooked | d and cooled previous o | day All other | items in v | walk in were | 40f | | |
| | ntarily discar | - | | | | , | | | | , | | | | | |
| 228.7 | 75(d)(1)(B) C | ooling - | total 6 | hours, 1 | 35-41°F | | | | | | | | | | |
| 2 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | • | | ling temperature (41 F / | | | | | | |
| 3 | | | ■ NO | | □ cos | | · | | ng temperature (135 F) | | | | | | |
| 4 | OUT | □IN | ■ NO | □NA | □ cos | □ REP | • | | time and temperature | 0.1 | | | | | |
| 5 | OUT | □ IN | ■ NO | □NA | □ COS | □ REP | · · · · · · · · · · · · · · · · · · · | ` | g for hot holding 165 F i | n 2 nr. | | | | | |
| 6 7 | | ■ IN | LI NO | □NA | □ cos | □ REP | | | ; procedures/records e; Condition/parasite de | etruction | | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | | | t proper temperature | Siluction | | | | | |
| 9 | | ■ IN | | | □ COS | | | | tected; contamination p | revented | | | | | |
| 10 | □ OUT | ■ IN | | | □ COS | | <u> </u> | | s/returnables; clean & s | | | | | | |
| 11 | □ OUT | ■ IN | П ИО | П NA | □ cos | | | | on; returned/served/rec | | | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | • | • | nployees; knowledge 8 | | | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | e of re | striction and exclusion | | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | aned a | and properly washed / 0 | Glove use | | | | | |
| 15 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 15 No bare h | and co | ontact w/RTE or approv | ed method | | | | | |
| 16 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 16 Pasteurize | ed food | ds used; prohibited not | offered | | | | | |
| 17 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 17 Additives | approv | ved/used Washing fruit | s/veg | | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | | | s; identified/stored/use | | | | | | |
| 19 | | | | | □ cos | | , i | • | I source; plumbing, bac | | | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewa | ge / Wastewater dispos | iai | | | | | |
| | | | | | | | | | OUNDATION | | | | | | |
| 21 | | ■ IN | | | □ cos | | | | monstration / duties / C | | | | | | |
| 22 | □ OUT | ■ IN | | □NA | □ cos | | | | unauthorized persons | • | | | | | |
| 23 | OUT | ■ IN | | □ NA | □ cos | | | | ater available; adequate | ' | | | | | |
| 24 25 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | | | le shellstock/destruction | | | | | | |
| 26 | | ■ IN | | □ NA | □ COS | □ REP | • | | ımer advisories, Allerge | | | | | | |
| 27 | | ■ IN | | □ NA | □ COS | □ REP | J | | nethod used; equipmen | | | | | | |
| 28 | □ OUT | ■ IN | □NO | □ NA | □ COS | □ REP | | | king and disposition | | | | | | |
| 29 | □ OUT | ■ IN | | | □ cos | □ REP | | | test strips provided, ac | curate | | | | | |
| 30 | □ OUT | = IN | | □ NA | | □ REP | | | nent Permit (Current & \ | | | | | | |
| 31 | □ OUT | | | | □ COS | | | | ties; accessible/supplied | | | | | | |
| 32 | □ OUT | ■ IN | | □ NA | □ cos | | 32 Food & no | on-food | contact surfaces clear | nable/use | | | | | |
| 33 | □ OUT | ■ IN | □NO | | □ cos | | 33 Warewash | hing fa | cilities & Service sink p | rovided | | | | | |
| | | | | | | | | CC | DRE | | | | | | |
| 34 | □ OUT | ■ IN | | | □ COS | □ REP | 34 Evidence | | tamination; insect/rode | nt/other | | | | | <u> </u> |
| | L | | | | | | | | • | | | | | | I Follow up : No |



Purpose of Inspection

| | | _ Ci | ty of _ | | 01/29/202 | 0 | | ROUTINE | E INSPECTION | |
|------|--------------|----------|-----------|----------|-----------|-------------|------------------------------|------------------------|--|-------|
| - | Lul | obo | ŏčk | | Establish | ment | | Record II | D# | |
| Y | | | TEXA | \$ | LEARNIN | IG TREE CH | HILDREN'S ACADEMY | PR00063 | 371 | |
| | OUT | Γ = OUT | OF COME | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = 1 | NOT APPLICABLE CO | OS = CORRECTED ON SITE REP = REPEAT VIOL | ATION |
| 35 | □ OUT | ■ IN | | | □ cos | □ REP | 35 Personal Cleanliness | ; eating/drinking/toba | ассо | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clothes; prope | erly used and stored | | |
| 37 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 37 Environmental contar | mination | | |
| 38 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 38 Approved thawing me | ethod | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/li | nens; used/stored/ha | andled | |
| 40 | □ OUT | ■ IN | | | □ cos | □ REP | 40 Single-service/use; p | roperly stored, and u | ısed | |
| 41 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 41 Original container lab | eling (Bulk Food) | | |
| 42 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 42 Non-food contact sur | faces clean | | |
| 43 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 43 Adequate ventilation, | lighting; designated | area | |
| 44 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 44 Garbage & refuse pro | operly disposed/main | ntained | |
| 45 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 45 Physical facilities inst | talled/maintained/clea | an | |
| 46 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 46 Toilet facilities; const | ructed/supplied/clear | n | |
| 47 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 47 Other violations | | | |
| | | | | | | | Measured Obse | rvations | | |
| grou | und beef ric | 49.00 [| Degrees I | Fahrenh | eit - Com | ments: cook | ed and cooled yesterday, vol | untarily discarded. | | |
| Blea | ach Dish ma | chine 5 | 50.00 Par | ts Per N | Million | | | | | |
| milk | ric 39.00 D | egrees | Fahrenh | eit | | | | | | |
| | | - | | | | | Overall Inspection | Comments | | |
| | | | | | | | | | | |
| No | Overall Insp | ection (| Comment | ts | | | | | | |
| | | | | | | | | | | |
| | Insp | ection | Result: V | IOLATIO | NC | | | Require | ed Action: NEXT REGULAR INSPECTION | |
| | | | | | | | | | | |
| | | | | | | | Signature | es | | |
| | besti | Me | rejan | 1 | | | | Ser | | |
| LESL | IE MORGAI | N | | EHS II | REHS/RS | СРО | - S | Sesna Rivera | Principal | |
| | | | | | | | | | | |
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| | Lul | h Cir | ty of k | 10 L | | | • | No. of Violations No. of Repeat Violations | 0 | Fo | Priority: Priority undation: | 0 | Score |
|--------------|-------------------|-----------|----------|---------|----------------------|-----------|----------------|---|-------------|-----------|------------------------------|------|----------------|
| | Lui | | TEXA | \$ | , | | | Time In | 9:20 am | + | Core: | 0 | Λ |
| | ity Date /2020 | | | | spection SPECTION | I | | Time Out | 9:45 am | Tot. Mir | nutes: | 25 | U |
| | lishment | 0) / 51 / | | D)/ | Address | | | City/State | | | Zip Code | | Telephone |
| | ISHIP LEGA | CYEL | =MEN I A | IKY | Permit I | MPER AVE | | LUBBOCK, TX | | | 79416 | | (806) 792-3800 |
| | 08831 | | | | FRENS | | | Est. Type SCHOOL | | | Risk Cate FR03 | gory | |
| | OUT | = OUT | OF COME | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED NA = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE REP | REPE | AT VIOLATION |
| | | | | | | | | BRIGHTY | | | | | |
| 1 I | □ OUT | □ IN | ■ NO | □NA | □ cos | □ REP | 01 Proper co | PRIORITY poling time and temperature | | | | | |
| 2 | □ OUT | ■ IN | | | □ COS | | • | old holding temperature (41 F / | 45 F) | | | | |
| 3 | □ OUT | | □NO | □NA | □cos | □ REP | | ot holding temperature (135 F) | | | | | |
| 4 | □ OUT | | □NO | □NA | □ COS | □ REP | • | ooking time and temperature | | | | | |
| 5 | □ OUT | □IN | ■ NO | □NA | □ COS | □ REP | • | heating for hot holding 165 F i | n 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 | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ COS | □ REP | 09 Separated | d & protected; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/returnables; 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, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | se of restriction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | eaned and properly washed / 0 | Glove use | | | | |
| 15 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 15 No bare h | nand contact w/RTE or approv | ed method | | | | |
| 16 | □ OUT | | | □ NA | | □ REP | | ed foods used; prohibited not | | | | | |
| 17 | □ OUT | | | □ NA | | □ REP | | approved/used Washing fruit | | | | | |
| 18 | □ OUT | | | | | □ REP | | stances; identified/stored/use | | | | | |
| 19 | □ OUT | | | | □ cos | □ REP | | proved source; plumbing, bac | | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage / Wastewater dispos | al | | | | |
| | | | | | | | PRIOR | ITY FOUNDATION | | | | | |
| 21 | □ OUT | | | □NA | □ cos | | 21 PIC prese | ent / demonstration / duties / C | FM | | | | |
| 22 | □ OUT | | | □ NA | □ cos | | 22 Food Han | ndler/no unauthorized persons | personnel (| | | | |
| 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 | | | | □ cos | | | f consumer advisories, Allerge | | | | | |
| 27 | OUT | | | | □ cos | | - | ooling method used; equipmen | t adequate | | | | |
| 28 | OUT | | ⊔ NO | | □ cos | | | ate marking and disposition | ourat- | | | | |
| 29 | | | | | □ cos | | | eters / test strips provided, ac | | | | | |
| 30 31 | | | | ⊔INA | □ COS | | | ablishment Permit (Current & \ | | | | | |
| 32 | □ OUT | | | ПИ | □ COS | | | h facilities; accessible/supplied on-food contact surfaces clear | | | | | |
| 33 | OUT | | ПИО | | □ COS | | | hing facilities & Service sink p | | | | | |
| <u> ۲۷ </u> | 2 001 | - 114 | | LINA | | | - Traitwasi | | | | | | |
| 24 1 | ПОИТ | - INI | | | ПСОС | | 24 Evidon | of contamination: insect/rador | at/othor | | | | <u> </u> |
| 34 | | | | | □ cos | □ REP | | of contamination; insect/roder | | | | | |
| 35 36 | OUT | | | | □ COS | | | Cleanliness; eating/drinking/to othes; properly used and store | | | | | |
| 37 | | | | | □ COS | | | ental contamination | u . | | | | |



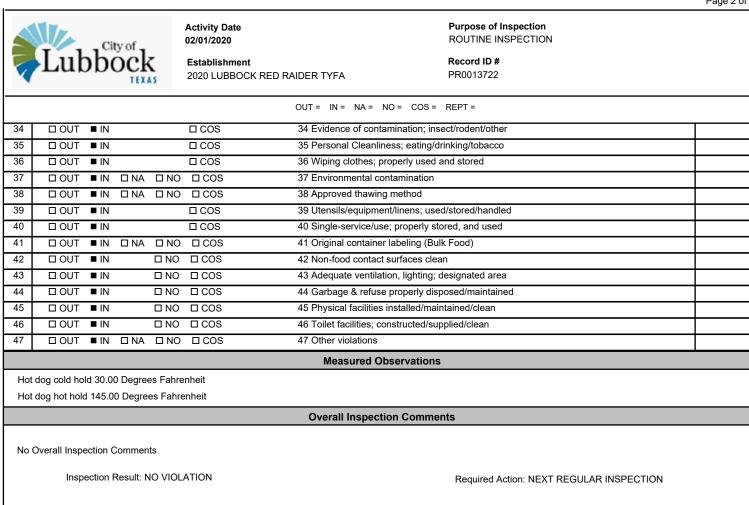
Purpose of Inspection

| | | - Ci | ty of 🖫 | | 01/28/202 | 0 | | ROUTIN | E INSPECTION | |
|------|----------------------|---------|---------------------|-----------|----------------------------|-----------|------------------------|----------------------------|-----------------------------------|---------------|
| 7 | Lul | ob | ÖČk | L S | Establish FRENSH | | ELEMENTARY | Record I PR00088 | | |
| | OUT | r = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED N | A = NOT APPLICABLE CO | OS = CORRECTED ON SITE REP = REPE | EAT VIOLATION |
| 38 | □ OUT | ■ IN | □NO | □NA | □ cos | □REP | 38 Approved thawin | g method | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipme | ent/linens; used/stored/ha | andled | |
| 40 | □ OUT | ■ IN | | | □ cos | □ REP | 40 Single-service/us | se; properly stored, and u | ised | |
| 41 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 41 Original containe | r labeling (Bulk Food) | | |
| 42 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 42 Non-food contac | t surfaces clean | | |
| 43 | □ OUT | ■ IN | □NO | | □ cos | | 43 Adequate ventila | tion, lighting; designated | area | |
| 44 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 44 Garbage & refus | e properly disposed/mair | ntained | |
| 45 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 45 Physical facilities | installed/maintained/cle | an | |
| 46 | □ OUT | ■ IN | □NO | | □ cos | □ REP | | onstructed/supplied/clea | n | |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations | | | |
| | | | | | | | Measured O | bservations | | |
| MIL | K RIC 40.00 |) Degre | es Fahre | enheit | | | | | | |
| HA | MBURGER | HH 176 | .00 Degi | ees Fah | renheit | | | | | |
| FIN | IAL RINSE D | ISH M | ACHINE | 194.00 I | Degrees F | ahrenheit | | | | |
| QU | AT BUCKET | 400.0 |) Parts P | er Millio | n | | | | | |
| DE | LI HAM WIC | 36.00 | Degrees | Fahrenh | neit | | | | | |
| | | | | | | | Overall Inspect | ion Comments | | |
| No | Overall Insp Insp | | Commen Result: N | | ATION | | | Require | ed Action: NEXT REGULAR INSPECT | ION |
| | | | | | | | | | | |
| | | | | | | | Signa | tures | | |
| | | | | | | | Signa | | D | |
| | Mark | 14 | | - | | | Signa | | Donie | |
| CHA | RLES SEIFE | | | | RS CPO | | Signa | | Manager | _ |
| CHA | | | | | RS CPO | | Signa - | Losa | | _ |
| CHA | | | | | RS CPO | | Signa - | Losa | | _ |
| CHAI | | | | | RS CPO | | Signa - | Losa | | _ |
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| CHAI | | | | | RS CPO | | Signa - | Losa | | |
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| | | | | | | | ı | 1 | 1 | | | Page 1 |
|----|--------------------------|--------|---------|------|--|-----------------|-----------------------------------|------------|----------|---------------------------|-----|---------------------------------|
| | | Ci | ty of ¬ | | Environmental Heal 625 13TH ST, SUI | • | No. of Violations | 0 | | Priority: | 0 | |
| | Luk | bö | ŏck | ~ | ubbock, TX 79401 806) 775-2902 | | No. of Repeat Violations | 0 | Fou | Priority indation: | 0 | Score |
| • | | | TEXA | l S | | | Time In | 11:18 am | | Core: | 0 | 0 |
| | rity Date 1/2020 | | | | SPECTION | | Time Out | 11:27 am | Tot. Min | utes: | 9 | |
| | lishment LUBBOCK F | RED RA | AIDER T | YFA | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone (806) 224-6734 |
| | r d ID # 13722 | | | | Permit Holder 2020 LUBBOCK | RED RAIDER TYFA | Est. Type 2020 TEMPORARY | | | Risk Categ TF15 | ory | |
| | t Name LUBBOCK I | RED RA | AIDER T | YFA | Event Address | | Event City/State | | | Zip Code | | Event Telephone |
| | t Organizer | | | | Event Organiz | er Phone | Booth / Space No. | | | Serial Nur DAXOWC | | |
| | | | | | | OUT = IN = | NA = NO = COS = REPT = | | | | | |
| | | | | | | | RIORITY ITEMS | | | | | |
| 1 | □ OUT | | | □ NO | □ cos | • | ooling time and temperature | | | | | |
| 2 | □ OUT | ■ IN | □ NA | □ NO | □ cos | • | old holding temperature (41 F / | | | | | |
| 3 | □ OUT | ■ IN | □ NA | □ NO | □ COS | • | ot holding temperature (135 F) | | | | | |
| 4 | □ OUT | ■ IN | □ NA | □ NO | □ COS | • | oking time and temperature | | | | | |
| 5 | □ OUT | ■ IN | □ NA | □ NO | □ COS | 05 Proper re | heating for hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □NA | □ NO | □ COS | 06 Time as 0 | Control; procedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | 07 Approved | source; Condition/parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □COS | 09 Separated | d & protected; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ COS | 10 Contact s | urfaces/returnables; clean & s | anitized | | | | |
| 11 | □ OUT | ■ IN | □NA | □NO | □ COS | 11 Proper dis | sposition; returned/served/reco | ondition | | | | |
| 12 | □ OUT | ■ IN | | | □cos | 12 Managem | nent, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | 13 Proper us | se of restriction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □cos | 14 Hands cle | eaned and properly washed / G | Glove use | | | | |
| 15 | □ OUT | | □ NA | □NO | □cos | 15 No bare h | nand contact w/RTE or approve | ed method | | | | |
| 16 | □ OUT | | □NA | | □ COS | | ed foods used; prohibited not | | | | | |
| 17 | □ OUT | | □ NA | | □ cos | | approved/used Washing fruits | | | | | - |
| 18 | □ OUT | | _ 14/ | | □ COS | | stances: identified/stored/used | | | | | |
| 19 | □ OUT | | | | □ COS | | proved source; plumbing, bac | | | | | |
| 20 | □ OUT | | | | □ COS | | Sewage / Wastewater dispos | | | | | |
| | | | | | | PRIORITY | FOUNDATION ITEMS | | | | | |
| 21 | □ OUT | ■ IN | □NA | | □ cos | 21 PIC prese | ent / demonstration / duties / C | FM | | | | |
| 22 | □ OUT | ■ IN | □NA | | □ cos | 22 Food Han | ndler/no unauthorized persons/ | /personnel | | | | |
| 23 | □ OUT | ■ IN | □ NA | | □ cos | 23 Hot and C | Cold water available; adequate | pressure | | | | |
| 24 | □ OUT | ■ IN | □ NA | | □ cos | 24 Records a | available shellstock/destruction | n/labels | | | | |
| 25 | □ OUT | ■ IN | □NA | | □ cos | 25 Complian | ce with variance, specialized / | HACCP | | | | |
| 26 | □ OUT | ■ IN | □NA | | □ COS | 26 Posting o | f consumer advisories, Allerge | n label | | | | |
| 27 | □ OUT | ■ IN | □NA | | □cos | 27 Proper co | ooling method used; equipmen | t adequate | | | | |
| 28 | □ OUT | ■ IN | □NA | □ NO | □ COS | 28 Proper da | ate marking and disposition | | | | | |
| 29 | □ OUT | ■ IN | □NA | | □ cos | 29 Thermom | eters / test strips provided, acc | curate | | | | |
| 30 | □ OUT | | | | □ cos | | ablishment Permit (Current & \ | | | | | |
| 31 | □ OUT | | | | □ COS | | h facilities; accessible/supplied | , | | | | |
| | | | □NA | | □ COS | | on-food contact surfaces clear | | | | | |
| 32 | | | | | | | | | | | | |

CORE ITEMS

Page 2 of 2



| Jures | haxp | | |
|------------------|----------------|-------------|-----------|
| NIRAJAN SHRESTHA | EHS I RSIT CPO | Dylan Spano | Organizer |

Signatures

| | | e. | tu of | 10 | 625 13TH | ntal Health D ST, SUITE | • | No. of Violations | 0 | | Priority: | 0 | |
|----|-------------------------------------|-------|---------|---------|--------------------------|----------------------------|----------------|---------------------------------|-------------|-----------|--------------------------|--------|-----------------------------|
| | Lul | b_0 | öck | | ubbock, T. 306) 775-2 | | | No. of Repeat Violations | 0 | Fo | Priority undation: | 0 | Score |
| ** | | | TEXA | \$ | | | | Time In | 11:05 am | | Core: | 0 | 0 |
| | ity Date /2020 | | | | spection SPECTION | I | | Time Out | 11:35 am | Tot. Mii | nutes: | 30 | |
| | <mark>lishment</mark> KENZIE MID | DLE S | CHOOL | | Address 5402 W | s 12TH ST | | City/State LUBBOCK, TX | | | Zip Code 79416540 | 6 | Telephone (806) 219-4200 |
| | rd ID # 00694 | | | | Permit I | | | Est. Type SCHOOL | | | Risk Cate | gory | |
| | TUO | = OUT | OF COMP | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED NA = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE REP | = REPE | EAT VIOLATION |
| | | | | | | | | PRIORITY | | | | | |
| 1 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 01 Proper co | ooling time and temperature | | | | | |
| 2 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 02 Proper co | old holding temperature (41 F | / 45 F) | | | | |
| 3 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 03 Proper ho | ot 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 | 05 Proper re | heating for hot holding 165 F | in 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 06 Time as 0 | Control; procedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | source; Condition/parasite | destruction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separated | d & protected; contamination | prevented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/returnables; clean & | sanitized | | | | |
| 11 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 11 Proper dis | sposition; returned/served/re | condition | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managem | nent, employees; knowledge | & reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | se of restriction and exclusion | 1 | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | eaned and properly washed | Glove use | | | | |
| 15 | □ OUT | | □ NO | □NA | | □ REP | | nand contact w/RTE or appro | | | | | |
| 16 | □ OUT | | | □ NA | □ cos | | | ed foods used; prohibited no | | | | | |
| 17 | □ OUT | | | | □ COS | | | approved/used Washing fru | | | | | |
| 18 | OUT | | | | | □ REP | | stances; identified/stored/us | | | | | |
| 19 | □ OUT | | | | □ cos | □ REP | | proved source; plumbing, ba | | | | | |
| 20 | □ OUT | | | | □ cos | □ REP | | Sewage / Wastewater dispo | | | | | |
| | <u> </u> | | | | | | | | | | | | |
| | | | | | | | | RITY FOUNDATION | | | | | <u> </u> |
| 21 | □ OUT | | | | □ cos | | | ent / demonstration / duties / | | | | | |
| 22 | □ OUT | | | | □ cos | | | ndler/no unauthorized persor | ' | | | | |
| 23 | □ OUT | | | | □ cos | | | Cold water available; adequa | <u>'</u> | | | | |
| 24 | □ OUT | | | | □ cos | | | available shellstock/destructi | | | | | |
| 25 | □ OUT | | | | □ cos | | <u> </u> | ce with variance, specialized | | | | | |
| 26 | □ OUT | | | | □ cos | | 26 Posting o | f consumer advisories, Allerç | gen label | | | | |
| 27 | □ OUT | | | | □ cos | | 27 Proper co | ooling method used; equipme | nt adequate | | | | |
| 28 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 28 Proper da | ate marking and disposition | | | | | |
| 29 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 29 Thermom | eters / test strips provided, a | ccurate | | | | |
| 30 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 30 Food Esta | ablishment Permit (Current & | Valid) | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwas | h facilities; accessible/suppli | ed/used | | | | |
| 32 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 32 Food & no | on-food contact surfaces clea | anable/use | | | | |
| 33 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 33 Warewas | hing facilities & Service sink | provided | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/rod | ent/other | | | | T |
| 35 | □ OUT | | | | □ cos | | | Cleanliness; eating/drinking/ | | | | | + |
| 36 | □ OUT | | | | □ COS | | | othes; properly used and sto | | | | | |
| | | ■ IN | □NO | = | | □ REP | | ental contamination | - | | | | |



Purpose of Inspection

| | M. | | | | Activity Da 01/29/2020 | | Purpose of Inspection ROUTINE INSPECTION | |
|------|---------------|-----------------|-----------|----------|------------------------|------------|--|-----------|
| | Lul | 1 ^{Ci} | ty of | | 01/29/2020 | | | |
| | Lui | obo | OCK | | Establish | | Record ID # | |
| ** | | | TEX | 15 | MACKENZ | ZIE MIDDLI | DLE SCHOOL PR0000694 | |
| | OUT | T = OUT | OF COM | PLIANCE | IN = IN CC | MPLIANCE | E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT V | /IOLATION |
| 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 | | | □ NA | □ cos | | 41 Original container labeling (Bulk Food) | |
| 42 | □ OUT | | | | □ cos | | 42 Non-food contact surfaces clean | |
| 43 | □ OUT | | | | □ cos | | 43 Adequate ventilation, lighting; designated area | |
| 44 | □ OUT | | | | □ cos | | 44 Garbage & refuse properly disposed/maintained | |
| 45 | □ OUT | | | | □ cos | | 45 Physical facilities installed/maintained/clean | |
| 46 | □ OUT | | | | □ cos | | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 47 Other violations | |
| | | | | | | | Measured Observations | |
| I | OUND BEEF | | | | | eit | | |
| | AT BUCKET | | | | n | | | |
| | K RIC 36.00 | _ | | | | | | |
| | ZA HH 154.(| • | | | | | | |
| | RN DOG HH | | | | nheit | | | |
| MIL | K WIC 39.00 |) Degre | es Fahr | enheit | | | | |
| | | | | | | | Overall Inspection Comments | |
| No | Overall Inspe | ection (| Commen | ts | | | | |
| | | | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | |
| _ | | | | | | | | |
| | | | | | | | Signatures | |
| | Mul | - 2 | | - | | | Angl Vage | |
| CHAF | RLES SEIFE | RT | | EHS II I | RS CPO | | Angel Vega Manager | • |
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| | 0 | Priority: | | 1 | \perp | No. of Violations | | • | ntal Health De ST, SUITE 1 | 25 13TH | 16 | v of | Cit | | |
|---------------------------------|-------|-----------------------------|---------|--------------|---------|---|-----------|---------------|-------------------------------|-------------------------|-----------|---------|--------------|------------------------|----------|
| Score | 0 | Priority oundation: | Fo | 0 | | No. of Repeat Violations | | | | ibbock, T2 06) 775-2 | | öck | obö | Lul | 6 |
| 1 | 1 | Core: | | 10:10 am | n ′ | Time In | | | | | \$ | TEXAS | | | 1 |
| | 40 | inutes: | Tot. Mi | 10:50 am | ut | Time Out | | | I | pection PECTION | se of Ins | | | ity Date /2020 | |
| Telephone (806) 219-6200 | , | Zip Code 79413331 | | | | City/State LUBBOCK, TX | | /E | s ASHVILLE AV | Address | |)V | IENITAD | olishment DGEN ELEM | |
| (800) 219-0200 | | Risk Cate | | | | Est. Type | | V E | | Permit H | | VI . | ENTAN | rd ID# | |
| | | FR04 | | | | SCHOOL | | | | LUBBO | | | | 00699 | |
| AT VIOLATION | REPEA | SITE REP = | TED ON | COS = CORREC | E CC | NA = NOT APPLICABLE | RVED I | NO = NOT OBSE | OMPLIANCE | IN = IN CO | PLIANCE | OF COMP | = OUT | TUO | |
| | | | | | | ORITY | PRIC | | | | | | | | |
| | | | | | | ime and temperature | | 01 Proper c | | □ cos | □NA | ■ NO | □IN | □ OUT | 1 |
| | | | | 45.5) | F / 4 | lin - 1 | -1-11- | 00 December 1 | | T 000 | | - NO | | REP | |
| | | | | 45 F) | r / 4 | ling temperature (41 F | ola hola | UZ Proper c | Ц | □ COS | ⊔NA | ⊔NO | ■ IN | □ OUT REP | 2 |
| | | | | | F) | ng temperature (135 F | ot holdi | 03 Proper h | | □ cos | □NA | □NO | ■ IN | □ OUT | 3 |
| | | | | | | time and temperature | ooking | 04 Proper a | | ПСОС | | | = 181 | REP | 4 |
| | | | | | , | ume and temperature | ouking | u4 Proper C | П | □ cos | ⊔NA | ⊔ NO | ■ IIN | □ OUT REP | 4 |
| | | | | n 2 hr. | F in | g for hot holding 165 F | eheating | 05 Proper re | | □ cos | □NA | □NO | ■ IN | □ OUT | 5 |
| | | | | | | ; procedures/records | Control | 06 Time 29 | | □ cos | ПМА | ПИО | ■ INI | REP | 6 |
| | | | | | | , procedures/records | Control | oo Tillic as | ш | L 003 | LINA | LI NO | = 11N | REP | U |
| | | | | struction | dest | e; Condition/parasite d | d sourc | 07 Approve | □ REP | □ cos | | | ■ IN | □ OUT | 7 |
| | | | | | | t proper temperature | | | □ REP | □ cos | | | ■ IN | □ OUT | 8 |
| | | | | | | otected; contamination | | | □ REP | | | | | □ OUT | 9 |
| | | | | | | s/returnables; clean & | | | □ REP | □ cos | | - NO | | OUT | 10 |
| | | | | naition | econ | on; returned/served/red | ispositio | 11 Proper d | | □ cos | □ NA | □ NO | ■ IN | □ OUT REP | 11 |
| | | | | reporting | e & re | mployees; knowledge | ment, ei | 12 Manage | □ REP | □ COS | | | ■ IN | □ OUT | 12 |
| | | | | | n | striction and exclusion | se of re | 13 Proper u | □ REP | □ cos | | | ■ IN | □ OUT | 13 |
| | | | | | | and properly washed / | | | □ REP | | | | | □ OUT | 14 |
| | | | | ed method | oved | ontact w/RTE or approv | hand co | 15 No bare | | □ cos | □ NA | □ NO | ■ IN | □ OUT REP | 15 |
| | | | | offered | ot of | ds used; prohibited not | zed food | 16 Pasteuri | □ REP | □ cos | □NA | | ■ IN | OUT | 16 |
| | | | | s/veg | uits/ | ved/used Washing frui | s approv | 17 Additives | □ REP | □ cos | □NA | | ■ IN | □ OUT | 17 |
| | | | | | sed | es; identified/stored/use | bstance | 18 Toxic su | □ REP | □ cos | | | ■ IN | □ OUT | 18 |
| | | | | rflow | ackf | d source; plumbing, ba | pproved | 19 Water; a | □ REP | □ cos | | | ■ IN | □ OUT | 19 |
| | | | | al | osal | ge / Wastewater dispo | d Sewa | 20 Approve | □ REP | □ cos | | | ■ IN | □ OUT | 20 |
| | | | | | | OUNDATION | | | | | | | | | |
| | | | | | | emonstration / duties / 0 | | | □ REP | □ cos | | | | □ OUT | 21 |
| | | | | | | unauthorized persons | | | □ REP | □ cos | | | | □ OUT | 22 |
| | | | | • | | ater available; adequat | | | □ REP | □ cos | | | | □ OUT | 23 |
| | | | | | | le shellstock/destruction | | | □ REP | □ cos | | | | OUT | 24 |
| | | | | | | variance, specialized | | | □ REP | | | | | OUT | 25 |
| | | | | | | umer advisories, Allerg nethod used; equipme | | | | □ cos | | | | | 26 27 |
| | | | | . aucquale | iGill è | rking and disposition | | • | | □ COS | | | | □ OUT | 28 |
| | | | | | | A. A. A. A. A. A. A. A. A. A. A. A. A. A | | 00 T' | | - | = | | | REP | 00 |
| | | | | | | test strips provided, a | | | | COS | | | | OUT | 29 |
| | | | | | | nent Permit (Current & ties; accessible/supplie | | | | □ COS | | | | □ OUT | 30 |
| | | | | | | d contact surfaces clea | | | | □ cos | | | | | 32 |

Page 2 of 2



Activity Date

Purpose of Inspection

| | | - Ci | ity of 🕳 | | 01/31/202 | 0 | ROUTINE INSPECTION | |
|------|-----------------------------|---------|-----------|--|----------------------------|--------------------|---|---------|
| 7 | Lul | ob | ock | X A S | Establish MAEDGE | nment EN ELEMEN | Record ID # TARY PR0000699 | |
| | OU. | T = OUT | OF COM | IPLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO | DN |
| 33 | □ OUT 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 REP | ■ IN | □NO | □ NA | □ cos | | 37 Environmental contamination | |
| 38 | □ OUT REP | ■ IN | □ NO | □ NA | □ COS | | 38 Approved thawing method | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled | |
| 40 | □ OUT | | | | | □ REP | 40 Single-service/use; properly stored, and used | |
| 41 | □ OUT REP | ■ IN | □ NO | □NA | □ cos | | 41 Original container labeling (Bulk Food) | |
| 42 | □ OUT | | | | | ☐ REP | 42 Non-food contact surfaces clean | |
| 43 | □ OUT | | | | □ cos | | 43 Adequate ventilation, lighting; designated area | |
| 44 | □ OUT | | | | □ cos | | 44 Garbage & refuse properly disposed/maintained | 4/00/00 |
| 45 | ■ OUT | | □ NO | | LI COS | □ REP | 45 Physical facilities installed/maintained/clean | 4/30/20 |
| | ition Comm in freezer fl | | s soiled. | Clean fre | equently to | prevent bui | ld-up of spills. NRI. 228.186(b) Cleaning, frequency and restrictions. | |
| 46 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT REP | ■ IN | □ NO | □ NA | □ COS | | 47 Other violations | |
| | | | | | | | Measured Observations | |
| Hot | t water Hand | sink 1 | 11.00 De | egrees F | ahrenheit | | | |
| Mill | k WIC 38.00 | Degre | es Fahre | nheit | | | | |
| Mill | k RIC 40.00 | Degree | es Fahrei | nheit | | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No | Overall Insp | ection | Commen | nts | | | | |
| | Insp | ection | Result: \ | /IOLATI | ON | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | | Signatures | |
| | | | . / - | | | | 2 | |
| l | fee | aan | e Val | and the same of th | | | | |
| JEAN | NNE VALDE | Z | | EHS II | RS CPO | | Georgia Zuniga Manager | |
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Follow up : Yes Followup Date: 04/30/2020

| | | - Cit | y of 💂 | 16 | | ntal Health D ST, SUITE 1 X 79401 | • | | lo. of Violations | 0 | Priorit Priori | hv | Score |
|----|--------------------------|---------|-------------------|------|---------------------|---|----------------|-----------|---------------------------------------|-------------|----------------------|----------|----------------|
| 6 | Lut | obo | ock | | 306) 775-2 | | | | iolations | 0 | Foundatio | · I U | 30016 |
| _ | | | TEXAS | | | | | | Time In | 9:50 am | Cor | e: 0 | |
| | vity Date 0/2020 | | Purpose ROUTIN | | spection PECTION | Į | | | Time Out | 10:40 am | Tot. Minutes: | 50 | |
| | blishment E ANN MILLE | -D | MENTARY | | Address | | | | City/State LUBBOCK, TX | • | Zip Coo 79413 | le | Telephone |
| | ord ID# | ERELEI | VIENTARY | | Permit I | LIET DR | | | Est. Type | | Risk Ca | togoni | (806) 219-0700 |
| | 009060 | | | | LUBBO | | | | SCHOOL | | FR04 | itegoi y | |
| | OUT | Γ = OUT | OF COMPLIA | ANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED N | IA = NOT APPLICABLE | COS = CORRE | CTED ON SITE RE | P = REPE | EAT VIOLATION |
| | | | | | | | | PRIC | DRITY | | | | |
| 1 | □ OUT REP | □ IN | ■ NO □ | I NA | □ cos | | 01 Proper co | oling tii | me and temperature | | | | |
| 2 | | ■ IN | □NO □ |] NA | □ cos | | 02 Proper co | ld hold | ing temperature (41 F / | 45 F) | | | |
| 3 | ļ | ■ IN | □NO □ | l NA | □ cos | | 03 Proper ho | t holdir | ng temperature (135 F) | 1 | | | |
| 4 | | ■ IN | □NO □ |] NA | □ cos | | 04 Proper co | oking t | ime and temperature | | | | |
| 5 | | ■ IN | □NO □ | l NA | □ cos | | 05 Proper re | heating | for hot holding 165 F i | in 2 hr. | | | |
| 6 | - | ■ IN | □NO □ | l NA | □ cos | | 06 Time as 0 | Control; | procedures/records | | | | |
| 7 | □ О∪Т | ■ IN | | | □ cos | □ REP | 07 Approved | source | e; Condition/parasite de | estruction | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at | t proper temperature | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separate | d & pro | tected; contamination p | orevented | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces | s/returnables; clean & s | anitized | | | |
| 11 | □ OUT REP | ■ IN | |] NA | □ cos | | • | • | on; returned/served/reco | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | | | nployees; knowledge & | reporting | | | |
| 13 | □ OUT | | | | □ cos | □ REP | • | | striction and exclusion | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | | | and properly washed / (| | | | |
| 15 | □ OUT REP | | | | □ cos | | | | ntact w/RTE or approv | | | | |
| 16 | □ OUT | | | | □ cos | □ REP | | | ds used; prohibited not | | | | |
| 17 | OUT | | | | □ cos | | | | red/used Washing fruit | | | | |
| 18 | OUT | | | | □ cos | | | | s; identified/stored/use | | | | |
| 19 | □ OUT | | | | □ COS | | • | • | source; plumbing, bac | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | LI KEP | | | ge / Wastewater dispos | sal | | | |
| 21 | ООТ | ■ IN | | I NA | □ cos | □ REP | | | OUNDATION monstration / duties / C | FM | | | |
| 22 | □ OUT | | | | □ cos | | 22 Food Har | dler/no | unauthorized persons | /personnel | | | |
| 23 | □ О∪Т | ■ IN | | I NA | □ cos | □ REP | 23 Hot and 0 | Cold wa | ter available; adequate | pressure | | | |
| 24 | □ О∪Т | | | I NA | □ COS | □ REP | | | le shellstock/destruction | | | | <u> </u> |
| 25 | □ OUT | ■ IN | | I NA | □ COS | □ REP | 25 Complian | ce with | variance, specialized / | HACCP | | | |
| 26 | □ OUT | ■ IN | | I NA | □ cos | □ REP | 26 Posting o | f consu | mer advisories, Allerge | en label | | | |
| 27 | □ О∪Т | ■ IN | | I NA | □ cos | □ REP | 27 Proper co | oling m | nethod used; equipmen | t adequate | | | |
| 28 | □ OUT REP | ■ IN | □NO □ | NA | □ COS | | 28 Proper da | ite marl | king and disposition | | | | |
| 29 | □ OUT | | | | □ cos | | | | test strips provided, ac | | | | |
| 30 | □ OUT | | | | □ COS | | | | ent Permit (Current & \ | | | | |
| 31 | □О∪Т | | | | □ cos | | | | ies; accessible/supplied | | | | |
| 32 | □ OUT | ■ IN | | l NA | □ cos | □ REP | 32 Food & no | on-food | l contact surfaces clear | nable/use | | | |

Page 2 of 2



Activity Date 01/30/2020

Purpose of Inspection ROUTINE INSPECTION

| | T | ■ Ci | ty of \P | | 01/00/202 | | | | | | | | |
|------|----------------|---------|------------|------------|-----------|-------------|----------------------------|--------------------|------------------|---------------|-------------|--------------|-------|
| | Lul | obo | ock | (| Establish | | | | Record ID # | | | | |
| | | | TEXA | 15 | JANE AN | IN MILLER | ELEMENTARY | | PR0009060 | | | | |
| | OUT | Γ = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED | NA = NOT APPLIC | CABLE COS = COR | RECTED ON SIT | REP = REPE | AT VIOLATION | I |
| 00 | | | | | | | | | | | | | |
| 33 | REP | ■ IN | ⊔ NO | ⊔NA | □ cos | Ц | 33 Warewashing fa | acilities & Servic | e sink provided | | | | |
| | | | | | | | C | ORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | ПRFP | 34 Evidence of cor | | ect/rodent/other | | | | |
| 35 | □ OUT | | | | □ cos | | 35 Personal Clean | | | | | | |
| 36 | □ OUT | | | | □ COS | | 36 Wiping clothes; | | | | | | |
| 37 | □ OUT | | □NO | □NA | □ cos | | 37 Environmental | contamination | | | | | |
| | REP | | | | | | | | | | | | |
| 38 | | ■ IN | □ NO | □ NA | □ cos | | 38 Approved thaw | ing method | | | | | |
| 39 | REP DUT | = INI | | | □ cos | □ REP | 39 Utensils/equipn | nent/linene: user | l/stored/handled | | | | |
| 40 | □ OUT | | | | □ COS | | 40 Single-service/u | | | | | | |
| 41 | □ OUT | | ПИО | □ NA | | | 41 Original contain | | | | | | |
| | REP | | Пио | шил | В 000 | _ | Ti Oliginai oomaii | ior laboling (Ball | (1 000) | | | | |
| 42 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 42 Non-food conta | ct surfaces clea | n | | | | |
| 43 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 43 Adequate venti | ation, lighting; d | esignated area | | | | |
| 44 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 44 Garbage & refu | se properly disp | osed/maintained | | | | |
| 45 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 45 Physical facilitie | es installed/main | tained/clean | | | | |
| 46 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 46 Toilet facilities; | constructed/sup | plied/clean | | | | |
| 47 | □ OUT | □IN | ■ NO | □ NA | □ cos | | 47 Other violations | 3 | | | | | |
| | REP | | | | | | | | | | | | |
| | | | | | | | Measured | Observations | | | | | |
| | at Sanitizer E | | | | Million | | | | | | | | |
| | RIC 36.00 | - | | | | | | | | | | | |
| | cken oven co | | - | _ | | neit | | | | | | | |
| dell | ham WIC 3 | 4.00 De | egrees F | anrenne | ıt | | | | | | | | |
| | | | | | | | Overall Inspec | ction Commer | ıts | | | | |
| | | | | | | | | | | | | | |
| At | time of routi | ne insp | ection, n | o violatio | on was ob | served. Pes | st control records availab | le and up to date | 9. | | | | |
| | | | | | | | | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | | | Required Action | : NEXT REGUL | AR INSPECTI | ON | |
| | | | | | | | | | • | | | | |
| | | | | | | | Sign | atures | | | | | |
| | | | | | | | 9 | | | ·: | | | |
| | Jea | aan | e Val | an | - | | | Li | nout | ree | 4 | | |
| JEAN | INE VALDE | 7 | | FHS II I | RS CPO | | _ | Linda Kinse | v | Manager | | | |
| | | _ | | | | | | 2 | , | a.iago. | | | |
| | | | | | | | | | | | | | |
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| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |

| | Lul | sh ^{ci} | ty of la | 10 L | | | • | No. of Violations No. of Repeat Violations | 0 | | Priority: | 0 | Score |
|----------|-------------------------|------------------|----------|----------|--------------------|-----------|---|--|-------------|-----------|-----------------------|------|-----------------------------|
| 1 | Lui | יטכ | TEXA | 5 | 500) 113-2 | .902 | | Time In | 8:47 am | FO | undation: | 0 | ^ |
| Activ | rity Date | | Purno | se of In | spection | | | - | | + | Core: | | U |
| | 3/2020 | | | | PECTION | I | | Time Out | 9:15 am | Tot. Mii | nutes: | 28 | |
| | olishment NSHIP NORT | THRIDO | 3F | | Address 6302 11 | | | City/State LUBBOCK, TX | | | Zip Code 79416 | | Telephone (806) 793-6686 |
| | rd ID# | | | | Permit I | | | Est. Type | | | Risk Cate | gory | (000) 100 0000 |
| PR00 | 00765 | | | | FRENSI | HIP ISD | | SCHOOL | | | FR03 | | |
| | OUT | r = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | EVED NA = NOT APPLICABLE (| COS = CORRE | CTED ON S | SITE 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 | ■ 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 | 05 Proper rel | heating for hot holding 165 F i | n 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 | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | | | | □ COS | □ REP | <u> </u> | d & protected; contamination p | | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/returnables; 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, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | | e of restriction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | | eaned and properly washed / 0 | | | | | |
| 15 | □ OUT | | □ NO | □NA | | □ REP | | and contact w/RTE or approve | | | | | |
| 16 | OUT | | | □ NA | | □ REP | | ed foods used; prohibited not | | | | | |
| 17 | OUT | | | □ NA | | □ REP | | approved/used Washing fruits | | | | | |
| 18 19 | | | | | □ cos | □ REP | | stances; identified/stored/used proved source; plumbing, bac | | | | | |
| 20 | □ OUT | | | | □ COS | | · • | Sewage / Wastewater dispos | | | | | |
| 20 | <u> </u> | - 111 | | | <u> </u> | LINEF | • | <u> </u> | аı | | | | |
| | | | | | | | PRIOR | ITY FOUNDATION | | | | | |
| 21 | OUT | | | | □ cos | | | ent / demonstration / duties / C | | | | | |
| 22 | □ OUT | | | □ NA | □ cos | | | dler/no unauthorized persons | • | | | | |
| 23 24 | | | | □ NA | □ COS | | | Cold water available; adequate available shellstock/destruction | | | | | |
| 24 25 | □ OUT | | | □ NA | □ COS | | | ce with variance, specialized / | | | | | |
| 25 26 | □ OUT | | | □ NA | □ COS | | · · · · · · · · · · · · · · · · · · · | f consumer advisories, Allerge | | | | | |
| 27 | □ OUT | | | | □ COS | | | oling method used; equipmen | | | | | |
| 28 | □ OUT | | ПИО | | □ COS | | - | ite marking and disposition | . adoquate | | | | |
| 29 | □ OUT | | | | □ COS | | • | eters / test strips provided, ac | curate | | | | |
| 30 | □ OUT | | | | □ cos | | | ablishment Permit (Current & \ | | | | | |
| 31 | □ OUT | | | , . | □ cos | | | h facilities; accessible/supplied | | | | | |
| 32 | □ OUT | | | □NA | □ cos | | | on-food contact surfaces clear | | | | | |
| 33 | □ OUT | | □NO | | □ COS | | | hing facilities & Service sink p | | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/roder | nt/other | | | | I |
| 35 | □ OUT | | | | □ COS | | | Cleanliness; eating/drinking/to | | | | | |
| 36 | □ OUT | | | | □ COS | | | othes; properly used and store | | | | | |
| 37 | | | | □NA | □ COS | | | ental contamination | | | | | |



Purpose of Inspection

| | | | | | Activity E 01/28/202 | | Purpose of I ROUTINE IN | | |
|------|---------------|----------|-----------|----------|-------------------------|-----------|--|------------------------------------|--------|
| | Lul | ∎ Ci | ty of 🖥 | | 01/26/202 | .0 | KOOTINE IN | AGE LOTION | |
| | Lur |)b(| OCK | T | Establish | | Record ID # | | |
| * | | | TEX | AS | FRENSH | IP NORTHE | IDGE ELEMENTARY PR0000765 | | |
| | OUT | = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = | CORRECTED ON SITE REP = REPEAT VIO | LATION |
| 38 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 38 Approved thawing method | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handle | ed | |
| 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 | a | |
| 44 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 44 Garbage & refuse properly disposed/maintain | ed | |
| 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 | | |
| MILI | K RIC 42.00 | Degre | es Fahre | enheit | | | | | |
| YO | GURT WIC 4 | 10.00 E | egrees l | Fahrenhe | eit | | | | |
| FINA | AL RINSE D | ISH M | ACINE 1 | 80.00 De | egrees Fa | hrenheit | | | |
| | FRUIT RIC | | | | | | | | |
| | | | | | | | Overall Inspection Comments | | |
| No C | Overall Inspe | action (| Common | te | | | | | |
| NO C | overall inspe | CHOIL | Jonnhen | ıs | | | | | |
| | Inspe | ection | Result: N | IO VIOL | ATION | | Required A | ction: NEXT REGULAR INSPECTION | |
| | | | | | | | · | | |
| | | | | | | | Signatures | | |
| | Mul | -Z | | _ | | | Organia | 2 (Loses | |
| CHAR | | | | | | | | | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | - Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
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| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |
| | RLES SEIFE | RT | | EHS II I | RS CPO | | Angela Rios | Manager | |

| | Lul | bo | ock | 16 Lu | | | • | No | o. of Violations o. of Repeat olations | 0 | For | Priority: Priority undation: | 0 | Score |
|----------|---------------------|--------------|-----------------|----------|---------------------|-----------|----------------|-----------------|---|-------------|-----------|------------------------------------|------|----------------|
| X | | | TEXAS | | | | | | Time In | 10:15 am | | Core: | 0 | lacksquare |
| | vity Date 9/2020 | | Purpose ROUTINE | | | | | | Time Out | 10:50 am | Tot. Mir | nutes: | 35 | U |
| | blishment | | V | | Address | | | | City/State | • | | Zip Code | | Telephone |
| | SONS ELEM | ENTAR | . Y | | 2811 58 Permit I | | | | LUBBOCK, TX Est. Type | | | 79413 Risk Cate | | (806) 219-6400 |
| | 000801 | | | | LUBBO | | | | SCHOOL | | | FR04 | gory | |
| | OUT | Γ = OUT | OF COMPLIA | NCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED NA | A = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE REP = | REPE | AT VIOLATION |
| | | | | | | | | PRIO | RITY | | | | | |
| 1 | □ OUT | □IN | ■ NO □ | NA | □ cos | | 01 Proper co | | ne and temperature | | | | | |
| | REP | | | | | | | | (11.5) | , 45 E) | | | | |
| 2 | REP OUT | ■ IN | | NA | ⊔ COS | П | 02 Proper co | oid holdir | ng temperature (41 F / | 45 F) | | | | |
| 3 | □ OUT | ■ IN | □NO □ | NA | □ cos | | 03 Proper ho | t holding | g temperature (135 F) | | | | | |
| | REP | | = NC = | NIA | П.000 | | 04 Pranar | okina #- | no and tomperature | | | | | |
| 4 | REP | ⊔IN | ■ NO □ | NΑ | ⊔ COS | П | 04 Proper co | ioking tir | ne and temperature | | | | | |
| 5 | □ OUT | ■ IN | □NO □ | NA | □ cos | | 05 Proper rel | heating | for hot holding 165 F i | n 2 hr. | | | | |
| 6 | REP | ■ INI | | NΑ | ПСОС | П | 06 Time as 0 | Control: r | procedures/records | | | | | |
| J | REP | → 11N | | INA | <u>п</u> соз | | oo mile as C | , o, i ii Oi, þ | 5.000du/63/1600lu3 | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | source; | Condition/parasite de | estruction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | | | proper temperature | | | | | |
| 9 | □ OUT | | | | □ cos | □ REP | <u> </u> | | ected; contamination p | | | | | |
| 10 | OUT | | = 110 = | | □ cos | □ REP | | | returnables; clean & s | | | | | |
| 11 | REP | ■ IN | | NΑ | □ COS | | i i Proper dis | sposition | n; returned/served/rec | υπαποΠ | | | | |
| 12 | □ OUT | ■ IN | | | □ COS | □ REP | 12 Managem | nent, em | ployees; knowledge 8 | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | e of rest | triction and exclusion | | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | 14 Hands cle | eaned ar | nd properly washed / (| Glove use | | | | |
| 15 | □ OUT REP | ■ IN | | NA | □ cos | | 15 No bare h | and con | ntact w/RTE or approv | ed method | | | | |
| 16 | OUT | ■ IN | | NA | □ COS | □ REP | 16 Pasteuriz | ed foods | s used; prohibited not | offered | | | | |
| 17 | OUT | | | | □ COS | | | | ed/used Washing fruit | | | | | |
| 18 | □ OUT | | | | □ cos | | 18 Toxic sub | stances | ; identified/stored/use | d | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved | source; plumbing, bac | kflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage | e / Wastewater dispos | al | | | | |
| | | | | | | | PRIOR | ITY FO | DUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | NA | □ cos | | 21 PIC prese | ent / dem | nonstration / duties / C | FM | | | | |
| 22 | □ OUT | | | | | □ REP | | | unauthorized persons | | | | | |
| 23 | □ OUT | | | | □ cos | | | | er available; adequate | • | | | | |
| 24 | □ OUT | | | | □ COS | | | | shellstock/destruction | | | | | |
| 25 | OUT | | | | □ cos | | • | | variance, specialized / | | | | | |
| 26 | OUT | | | | □ cos | | | | ner advisories, Allerge | | | | | |
| 27 28 | □ OUT | | | | □ cos | | • | | ethod used; equipmen ing and disposition | i adequate | | | | |
| | REP | - "" | | . 1/1 | | | | | | | | | | |
| 29 | □ OUT | | | | □ cos | | | | est strips provided, ac | | | | | |
| 30 | □ OUT | | | | □ cos | | | | ent Permit (Current & \ | , | | | | |
| 31 | □ OUT | | | | □ cos | | | | es; accessible/supplie | | | | | |
| 32 | □ OUT | ■ IN | | NA | □ cos | □ REP | 32 Food & no | on-food | contact surfaces clear | nable/use | | | | |



Activity Date 01/29/2020

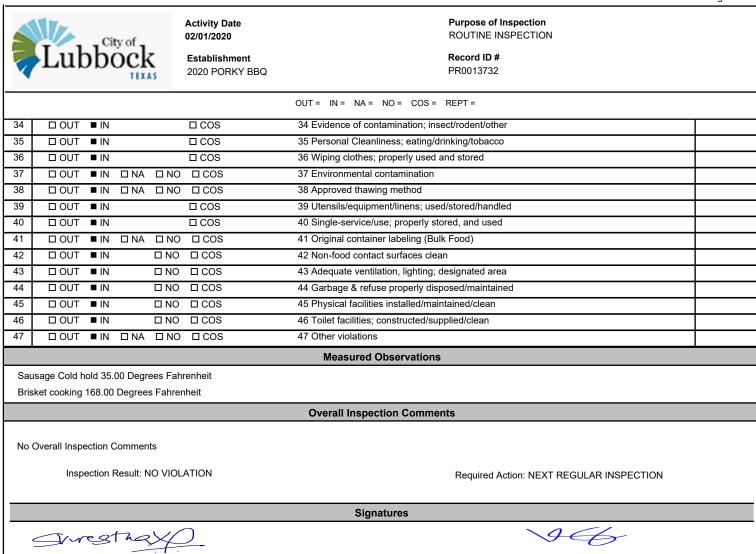
Purpose of Inspection
ROUTINE INSPECTION

| Establishment PARSONS ELEMENTARY Record ID # PRO000801 OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT 33 | |
|--|-----------|
| CORE Core | |
| CORE OUT IN COS REP 34 Evidence of contamination; insect/rodent/other | VIOLATION |
| OUT IN COS REP 34 Evidence of contamination; insect/rodent/other | |
| OUT IN COS REP 35 Personal Cleanliness; eating/drinking/tobacco 36 OUT IN COS REP 36 Wiping clothes; properly used and stored 7 OUT IN NO NA COS 37 Environmental contamination REP 38 Approved thawing method REP 39 Utensils/equipment/linens; used/stored/handled NO OUT IN NO NA COS REP 39 Utensils/equipment/linens; used/stored/handled NO OUT IN NO NA COS REP 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) REP 42 Non-food contact surfaces clean 41 Original container labeling (Bulk Food) REP 43 Adequate ventilation, lighting; designated area 45 OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained 50 OUT IN NO COS REP 45 Physical facilities installed/maintained/clean 46 Tollet facilities; constructed/supplied/clean 70 OUT IN NO COS REP 46 Tollet facilities; constructed/supplied/clean 70 Other violations 70 Out 10 | |
| OUT IN NO NO NA COS REP 36 Wiping clothes; properly used and stored OUT IN NO NO NA COS 37 Environmental contamination REP | |
| OUT NO NO NO NO NO NO NO N | |
| REP OUT IN NO NA COS 38 Approved thawing method REP 39 Utensils/equipment/linens; used/stored/handled O OUT IN COS REP 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) REP 42 Non-food contact surfaces clean OUT IN NO COS REP 43 Adequate ventilation, lighting; designated area 4 OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained OUT IN NO COS REP 45 Physical facilities; constructed/supplied/clean OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean OUT IN NO NA COS REP 47 Other violations REP Weasured Observations Overall Inspection Comments |
| REP OUT IN COS REP 39 Utensils/equipment/linens; used/stored/handled | |
| OUT IN OOS REP 40 Single-service/use; properly stored, and used 1 OUT IN NO NA COS 41 Original container labeling (Bulk Food) REP 42 Non-food contact surfaces clean 3 OUT IN NO COS REP 43 Adequate ventilation, lighting; designated area 41 OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained 45 OUT IN NO COS REP 45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 70 OUT IN NO NA COS REP 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations Measured Observations Measured Observations Overall Inspection Comments Overall Inspe | |
| 41 Original container labeling (Bulk Food) REP 2 | |
| REP 2 | |
| A | |
| ## 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 NO NA COS REP 46 Toilet facilities; constructed/supplied/clean ### OUT IN NO NO NA COS APEP 46 Toilet facilities; constructed/supplied/clean ### OUT OUT NO NO NA COS APEP 46 Toilet facilities; constructed/supplied/clean ### OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT | |
| OUT IN NO COS REP 45 Physical facilities installed/maintained/clean | |
| Measured Observations OUT | |
| Measured Observations Out | |
| Measured Observations Honeydew melon WIC 36.00 Degrees Fahrenheit Carrots HH 167.00 Degrees Fahrenheit Hot dog HH 137.00 Degrees Fahrenheit Quat sanitizer bucket 200.00 Parts Per Million Alilk RIC 38.00 Degrees Fahrenheit Overall Inspection Comments At time of routine inspection no violation was observed. | |
| Joneydew melon WIC 36.00 Degrees Fahrenheit Farrots HH 167.00 Degrees Fahrenheit Jot dog HH 137.00 Degrees Fahrenheit Farrots Huat sanitizer bucket 200.00 Parts Per Million Milk RIC 38.00 Degrees Fahrenheit Overall Inspection Comments At time of routine inspection no violation was observed. | |
| Carrots HH 167.00 Degrees Fahrenheit Hot dog HH 137.00 Degrees Fahrenheit Quat sanitizer bucket 200.00 Parts Per Million Milk RIC 38.00 Degrees Fahrenheit Overall Inspection Comments At time of routine inspection no violation was observed. | |
| Overall Inspection Comments At time of routine inspection no violation was observed. | |
| | |
| | |
| Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION | |
| | ٧ |
| Signatures | |
| Jeanne Valay Dermore Color | |
| EANNE VALDEZ EHS II RS CPO Summer Price Manager | _ |

| | | | | | | | | | | | | Page 1 |
|----|--------------------------|------|--------|------|---|---------------------------------------|--|-----------|---------|--------------------------|------|-----------------|
| | | Cit | y of ¬ | 1 | nvironmental Hea 625 13TH ST, SU | ITE 105 | No. of Violations | 0 | | Priority: | 0 | |
| 7 | Lul | bö | ock | | ubbock, TX 7940 ² 306) 775-2902 | l | No. of Repeat Violations | 0 | Fo | Priority undation: | 0 | Score |
| • | | | TEXA | 15 | | | Time In | 12:43 pm | | Core: | 0 | 0 |
| | /ity Date 1/2020 | | | | spection SPECTION | | Time Out | 12:49 pm | Tot. Mi | nutes: | 6 | |
| | lishment PORKY BBO | Ω | | | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone |
| | rd ID # 13732 | | | | Permit Holder 2020 PORKY B | BQ | Est. Type 2020 TEMPORARY | | | Risk Categ TF15 | jory | |
| | t Name PORKY BB | Q | | | Event Address | , | Event City/State | | | Zip Code | | Event Telephone |
| | t Organizer IS HERNAN | DEZ | | | Event Organi | zer Phone | Booth / Space No. | | | Serial Nu | | |
| | | | | | | OUT = IN = | NA = NO = COS = REPT = | | | | | |
| | | | | | | PR | RIORITY ITEMS | | | | | |
| 1 | □ OUT | □ IN | □ NA | ■ NO | □ cos | 01 Proper co | 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) | | | | | İ |
| 4 | □ OUT | ■ IN | □ NA | □ NO | □ COS | 04 Proper co | oking time and temperature | | | | | |
| 5 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 05 Proper re | heating for hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 06 Time as 0 | Control; procedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | □ COS | 07 Approved | source; Condition/parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | 08 Food rece | eived at proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ COS | 09 Separated | d & protected; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | 10 Contact s | urfaces/returnables; clean & s | anitized | | | | |
| 11 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 11 Proper dis | sposition; returned/served/reco | ondition | | | | |
| 12 | □ OUT | ■ IN | | | □ COS | 12 Managem | nent, employees; knowledge & | reporting | | | | |
| 13 | □ OUT | | | | □ COS | · · · · · · · · · · · · · · · · · · · | se of restriction and exclusion | | | | | |
| 14 | □ OUT | | | | □ COS | | eaned and properly washed / 0 | | | | | |
| 15 | □ OUT | | □ NA | | □ COS | | nand contact w/RTE or approve | | | | | |
| 16 | | | □ NA | | □ COS | | ed foods used; prohibited not | | | | | |
| 17 | | | □ NA | | □ cos | | approved/used Washing fruits | | | | | |
| 18 | □ OUT | | | | □ COS | | stances; identified/stored/used | | | | | |
| 19 | □ OUT | | | | □ COS | | proved source; plumbing, bac | | | | | |
| 20 | □ OUT | ■ IN | | | COS | | Sewage / Wastewater dispos | al | | | | |
| 21 | □ OUT | ■ IN | П NA | | □ COS | | FOUNDATION ITEMS ent / demonstration / duties / C | FM | | | | |
| 22 | □ OUT | | | | □ COS | | ndler/no unauthorized persons/ | | | | | + |
| 23 | □ OUT | | | | □ COS | | Cold water available; adequate | • | | | | + |
| 24 | □ OUT | | | | □ COS | | available shellstock/destruction | - | | | | + |
| 25 | □ OUT | | | | □ COS | | ce with variance, specialized / | | | | | + |
| 26 | □ OUT | | | | □ COS | <u> </u> | f consumer advisories, Allerge | | | | | + |
| 27 | □ OUT | | □NA | | □ COS | | oling method used; equipmen | | | | | - |
| 28 | □ OUT | | □NA | □ NO | □cos | | ate marking and disposition | • | | | | + |
| 29 | □ OUT | | □NA | | □ COS | <u> </u> | eters / test strips provided, acc | curate | | | | |
| 30 | □ OUT | | □ NA | | □ cos | | ablishment Permit (Current & \ | | | | | + |
| 31 | □ OUT | | | | □cos | | h facilities; accessible/supplied | | | | | + |
| 32 | □ OUT | | □NA | | □ COS | | on-food contact surfaces clear | | | | | |
| | | | | □ NO | □ cos | 22 Marowaa | hing facilities & Service sink p | | | | | |

CORE ITEMS

Page 2 of 2



Eva Hernandez

Owner

NIRAJAN SHRESTHA

EHS I RSIT CPO

| Follow up : No | Fol | low | uр | : | No |
|----------------|-----|-----|----|---|----|
|----------------|-----|-----|----|---|----|

| | Lul | h Cir | ty of L | 1 L | 625 13TH ubbock, T | | | No. of Violations No. of Repeat Violations | 8 | Priority Priority | , ₄ | Score |
|--|--|---|------------------------------|---|--|---|--|--|--|----------------------|--|----------------|
| | Lui | יטנ | TEXA | \$ (8 | 306) 775-2 | 2902 | | Time In | 1:20 pm | Foundation | | 11 |
| | ity Date /2020 | | | | spection | | | Time Out | 2:30 pm | Tot. Minutes: | 70 | 14 |
| tabli | lishment | | | | Address | | | City/State | | Zip Code | ; | Telephone |
| | UPTOWN | | | | 5217 98 | TH ST | | LUBBOCK, TX | | 79424 | | (806) 798-5900 |
| | r d ID # 05714 | | | | Permit I | Holder ESTAURAN1 | T. I. C | Est. Type RESTAURANT | | Risk Cat FR03 | egory | |
| 1000 | | r = OUT | OF COM | PLIANCE | | | | VED NA = NOT APPLICABLE (| COS = CORRE | | = REPE | |
| _ | | | 01 001111 | LI/ ((10L | | OWN ED 1110E | NO NOTOBOLIN | VEB TO THOT THE EIGHBEE | 0011112 | OTED ON OTTE THE | 11212 | |
| | | | | | | | | PRIORITY | | | | |
| 1 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | • | oling time and temperature | | | | |
| 2 | □ OUT | | | □NA | | □ REP | • | ld holding temperature (41 F / | | | | |
| 3 | □ OUT | | | □NA | | □ REP | | t holding temperature (135 F) | | | | |
| 1 | OUT | | ■ NO | □ NA | | □ REP | · · · · · · · · · · · · · · · · · · · | oking time and temperature | n 0 h- | | | |
| 5 | OUT | | ■ NO | □ NA | | □ REP | | neating for hot holding 165 F in | n 2 nr. | | | |
| 3 | OUT | | | □NA | □ COS | | | Control; procedures/records | otru ot: | | | |
| 7 | OUT | | | | □ COS | □ REP | | source; Condition/parasite de | SITUCTION | | | |
| 3 | OUT | | | | COS | □ REP | | eived at proper temperature d & protected; contamination p | rovorto-l | | | |
| 0 | □ OUT | | | | □ COS | □ REP | <u> </u> | urfaces/returnables; clean & s | | | | 2/2/ |
| iolati bserv 28.11 | rved soiled i 13(1) Food- | ce refle contact ■ IN | surfaces | s clean t | o sight and □ COS | d touch □ REP | • | sposition; returned/served/reco | | | | |
| iolati bserv 28.11 | tion Comme rved soiled i 13(1) Food- | ce refle contact IN | surfaces | s clean t | o sight and □ COS | d touch | 12 Managem | sposition; returned/served/reco ent, employees; knowledge & e of restriction and exclusion | | | | |
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| bsen 28.31 1 2 3 3 4 5 6 7 7 8 9 0 1 1 1 1 1 1 1 1 1 | rved soiled in 13(1) Food- I OUT | ce reflecontact IN IN IN IN IN IN IN IN IN IN IN IN IN | ed Food cified in (establish | □ NA □ NA □ NA □ NA □ NA □ NA □ NA □ NA | o sight and o cos | d touch REP REP REP REP REP REP REP REP REP RE | 12 Managem 13 Proper usi 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap 20 Approved PRIOR 21 PIC prese 1. Facility shall embe person in charge ion 22 Food Han hail inspector copi 23 Hot and C 24 Records a 25 Compliance | ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispose ITY FOUNDATION ent / demonstration / duties / C anail inspector copy of CFM. Copy or shall designate a person dler/no unauthorized persons/ ites of food handlers. COS. Cold water available; adequate available shellstock/destruction ce with variance, specialized / | reporting Glove use ed method offered s/veg d kflow all FM OS. in charge ar //personnel pressure h/labels HACCP | nd shall ensure that | a perso | on in |
| bserver 28.11 | rved soiled in 13(1) Food- I OUT | ce reflecontact IN IN IN IN IN IN IN IN IN IN IN IN IN | ed Food cified in (establish | S clean to NA NA NA NA NA NA NA NA NA NA | o sight and cos of cos | d touch REP REP REP REP REP REP REP REP REP RE | 12 Managem 13 Proper usi 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap 20 Approved PRIOR 21 PIC prese d. Facility shall emberson in charge ion 22 Food Han hail inspector copi 23 Hot and C 24 Records a 25 Compliance 26 Posting of | ent, 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 fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumbing, bac Sewage / Wastewater disposed in the proved source; plumb | reporting Glove use ed method offered s/veg d kflow all FM OS. in charge ar //personnel pressure h/labels HACCP n label | nd shall ensure that | a perso | on in |
| bsen 28.31 1 2 3 3 4 5 6 7 7 8 9 0 1 1 1 1 1 1 1 1 1 | rved soiled in 13(1) Food- I OUT | ce reflecontact IN IN IN IN IN IN IN IN IN IN IN IN IN | ed Food cified in (establish | □ NA □ NA □ NA □ NA □ NA □ NA □ NA □ NA | o sight and occurrence of the control occurrence occurr | d touch REP REP REP REP REP REP REP REP REP RE | 12 Managem 13 Proper usi 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; api 20 Approved PRIOR 21 PIC prese 1. Facility shall ember person in charge ion 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper con | ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispose ITY FOUNDATION ent / demonstration / duties / C anail inspector copy of CFM. Copy or shall designate a person dler/no unauthorized persons/ ites of food handlers. COS. Cold water available; adequate available shellstock/destruction ce with variance, specialized / | reporting Glove use ed method offered s/veg d kflow all FM OS. in charge ar //personnel pressure h/labels HACCP n label | nd shall ensure that | a perso | on in |

Page 2 of 3



Activity Date

Purpose of Inspection

| | | , Ci | ty of | | 01/30/202 | :0 | ROUTINE INSPECTION | |
|-------------------|----------------|----------|-------------|------------|--------------|----------------|---|---------|
| 6 | Lul | obo | ock | 7 | Establish | nment | Record ID # | |
| X | | | TEX | 15 | RAIN UP | TOWN | PR0005714 | |
| | OUT | T = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | ON |
| 30 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 30 Food Establishment Permit (Current & Valid) | |
| 31 | ■ OUT | □IN | | | ■ COS | □REP | 31 Handwash facilities; accessible/supplied/used | 2/9/20 |
| Viola | tion Comm | ents: | | | | | | |
| Ohse | erved hot wat | ter at h | and wasl | h sinks a | at 66 dear | es Hot wat | er heater was off. Heater turned on. COS. | |
| 228.1 | | nd was | | | • | | ture of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or | |
| 32 | ■ OUT | | | □NA | □ cos | □ REP | 32 Food & non-food contact surfaces cleanable/use | 2/9/20 |
| Viola | tion Comme | ents: | | | | | | |
| Obse | rved torn da | skets c | on reach | in cooler | s. No lond | aer easilv cle | anable. Replace. NRI. | |
| | _ | | | | | - | utensils and food-contact surfaces of equipment may not allow the migration of | |
| delet | erious substa | ances o | or impart | colors, o | odors, or t | astes to food | and under normal use conditions shall be: durable, corrosion-resistant, and | |
| | | | - | | | | peated ware washing; finished to have a smooth, easily cleanable surface; and resistant | |
| _ | | - | - | | | | decomposition | |
| 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 | |
| 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 | | | □NA | ■ COS | □ REP | 38 Approved thawing method | 4/29/20 |
| Viola | tion Comme | ents: | | | | | | |
| Obse | rved fish tha | awing ir | n prep sir | nk with n | o running | water. Thaw | ring must take place in cooler or with running water. COS. | |
| 228.7 | 75(c)(2) Thav | wing. u | nder runr | ning wat | er criteria | | | |
| 39 | ■ OUT | | | | ■ COS | □ REP | 39 Utensils/equipment/linens; used/stored/handled | 4/29/20 |
| Viola | tion Comme | ents: | | | | | | |
| Obse | rved scoop | without | handles | in seaso | oning cont | ainers. Rem | oved. COS. | |
| 228.6 | 88(b)(2) In-us | se uten | isils, betv | veen-use | e storage. | During paus | es in food preparation or dispensing, food preparation and dispensing utensils shall be | |
| | | | | | | d for safety | with their handles above the top of the food within containers or equipment that can be | |
| | d, such as b | | sugar, flo | ur, or cir | | | 40 Cinale continuo transportu storad, and used | 1 |
| 40 | OUT | | - INO | - NIA | | □ REP | 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) | |
| 42 | OUT | | | ⊔NA | □ cos | | 42 Non-food contact surfaces clean | |
| | OUT | | □ NO | | | □ REP | 43 Adequate ventilation, lighting; designated area | |
| 43 | OUT | | | | | □ REP | 44 Garbage & refuse properly disposed/maintained | |
| 45 | OUT | | | | □ COS | □ REP | 45 Physical facilities installed/maintained/clean | 4/29/20 |
| | ■ OUT | | | | ■ COS | □ REP | 45 Fifysical facilities installed/maintained/clean | 4/29/20 |
| Viola | tion Comme | ents: | | | | | | |
| | served soile | | | , | | and sanitize | e. NRI. | |
| 228. ² | 186(b) Clean | _ | quency a | and restr | | □ REP | 46 Toilet facilities; constructed/supplied/clean | 1 |
| 47 | OUT OUT | | | | □ COS | | 47 Other violations | |
| 7, | <u> </u> | = 111 | L NO | ⊔ INA | □ cos | LI NEP | | |
| | | | | | | | Measured Observations | |
| Hai | m WIC 41.00 |) Degre | es Fahre | enheit | | | | |

Sauce CH 40.00 Degrees Fahrenheit

Fish CH 41.00 Degrees Fahrenheit

Rice RIC 41.00 Degrees Fahrenheit

Tomato WIC 50.00 Degrees Fahrenheit - Comments: Cooling.

Fish RIC 40.00 Degrees Fahrenheit

Follow up : Yes Followup Date: 02/09/2020

Page 3 of 3



Activity Date 01/30/2020

Establishment RAIN UPTOWN Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0005714

Shrimp WIC 42.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

JACOB KEMMER

EHS II RS CPO

Kenner

Follow up: Yes Followup Date: 02/09/2020

| | Lul | obe | y of OCk | 16 Li | | | | No. of Violations No. of Repeat Violations | 0 | Fou | Priority: Priority Indation: | 0 | Score |
|--------|---------------------|-------|-------------|----------|----------------------|---------------------------|---------------|--|-------------|----------|------------------------------|------|----------------|
| Y, | Luk | | TEXA | 15 | 300) 113-2 | 902 | | Time In | 1:20 pm | | Core: | 0 | n |
| | rity Date 0/2020 | | | | spection SPECTION | | | Time Out | 2:30 pm | Tot. Min | utes: | 70 | U |
| | olishment | | • | | Address | | | City/State | | | Zip Code | | Telephone |
| | UPTOWN | | | | 5217 98 | | | LUBBOCK, TX | | | 79424 | | (806) 798-5900 |
| | rd ID # 06527 | | | | Permit I | lolder ESTAURAN | | Est. Type BAR | | | Risk Cate: FR01 | gory | |
| 1 100 | | = OUT | OF COM | PLIANCE | | | | VED NA = NOT APPLICABLE (| COS = CORRE | | | REPE | AT VIOLATION |
| | | | | | | | | | | | | | |
| | | | | | | | | PRIORITY | | | | | |
| 1 | □ OUT | □IN | ■ NO | □NA | □ cos | | • | oling time and temperature | | | | | |
| 2 | □ OUT | | ■ NO | □ NA | □ cos | □ REP | | ld holding temperature (41 F / | · | | | | |
| 3 | OUT | | ■ NO | □NA | □ COS | □ REP | • | t holding temperature (135 F) | | | | | |
| 4 | OUT | | ■ NO | □ NA | □ COS | □ REP | • | oking time and temperature | n 2 hr | | | | |
| 5 6 | □ OUT | | ■ NO | | □ COS | □ REP | | neating for hot holding 165 F i | II ∠ III. | | | | |
| 7 | | □ IN | ■ NO | ⊔NA | □ cos | □ REP | | source; Condition/parasite de | etruction | | | | |
| 8 | □ OUT | ■ IN | | | □ COS | □ REP | | ived at proper temperature | Struction | | | | |
| 9 | □ OUT | ■ IN | | | □ COS | □ REP | | By protected; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ COS | | <u> </u> | urfaces/returnables; clean & s | | | | | |
| 11 | □ OUT | ■ IN | □NO | □NA | □ COS | □ REP | | sposition; returned/served/reco | | | | | |
| 12 | □ OUT | ■ IN | Пио | шил | □ cos | □ REP | | ent, employees; knowledge & | | | | | |
| 13 | □ OUT | | | | □ cos | □ REP | | e of restriction and exclusion | | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | • | aned and properly washed / 0 | Glove use | | | | |
| 15 | □ OUT | | □NO | □NA | □ cos | □ REP | | and contact w/RTE or approve | | | | | + |
| 16 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 16 Pasteurize | 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 | 18 Toxic sub | stances; identified/stored/used | d | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved source; plumbing, bac | kflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage / Wastewater dispos | al | | | | |
| | | | | | | | PRIOR | ITY FOUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | a | nt / demonstration / duties / C | FM | | | | I |
| 22 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 22 Food Han | dler/no unauthorized persons | /personnel | | | | |
| 23 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 23 Hot and C | old water available; adequate | pressure | | | | |
| 24 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 24 Records a | vailable shellstock/destruction | n/labels | | | | |
| 25 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | • | ce with variance, specialized / | | | | | |
| 26 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | | consumer advisories, Allerge | | | | | |
| 27 | □ OUT | | | □ NA | □ cos | | | oling method used; equipmen | t adequate | | | | |
| 28 | □ OUT | | □ NO | □NA | □ cos | | | te marking and disposition | | | | | |
| 29 | □ OUT | | | □ NA | □ COS | | | eters / test strips provided, ac | | | | | |
| 30 | □ OUT | | | □ NA | □ COS | | | ablishment Permit (Current & \ | | | | | |
| 31 | □ OUT | | | | | □ REP | | n facilities; accessible/supplied | | | | | |
| 32 | □ OUT | | | | □ cos | | | on-food contact surfaces clear | | | | | |
| 33 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 33 Warewash | ning facilities & Service sink p | rovided | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/roder | nt/other | | | | |
| 35 | □ OUT | ■ IN | | | □ cos | | | Cleanliness; eating/drinking/to | | | | | |
| 36 | □ OUT | | | | □ COS | | | othes; properly used and store | d | | | | |
| 37 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 37 Environme | ental contamination | | | | | |



Purpose of Inspection

| | City of | | | | | 0 | ROUTINE INSPECTION | | |
|--------------------------------|---------------------------------|-------|--------|---------|-----------|-----------|--|---|--|
| | I_{n1} | λh | ock | 7 | Establish | ment | Record ID # | | |
| | Lubbock | | | | | TOWN | PR0006527 | | |
| | | | | | | | | | |
| | OUT | = 001 | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | V | |
| 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 Observations | | | | | | | | | |
| Overall Inspection Comments | | | | | | | | | |
| · | | | | | | | | | |
| No Overall Inspection Comments | | | | | | | | | |
| | | | | | | | | | |
| | Inspection Result: NO VIOLATION | | | | | | Required Action: NOT APPLICABLE | | |
| | | | | | | | | | |
| Signatures | | | | | | | | | |
| Jacob Kenner | | | | | | | soltani | | |
| JACC | JACOB KEMMER EHS II RS CPO | | | | | | | | |
| | | | | | | | | | |
| 1 | | | | | | | | | |

Follow up : No

| | Lul | ob ^{ci} | ock | 10 L | | | • | No. of Violations No. of Repeat Violations | 0 | | Priority: Priority ndation: | 0 | Score |
|----|---------------------|------------------|---------|---------|----------------------|-----------|----------------|--|-------------|-------------|-----------------------------------|------|--------------|
| ** | | | TEXA | \$ | | | | Time In | 1:15 pm | | Core: | 0 | O |
| | vity Date 9/2020 | | | | spection SPECTION | ı | | Time Out | 2:15 pm | Tot. Min | utes: | 60 | |
| | olishment | D 0114 | 014 | | Address | | | City/State | | | Zip Code | | Telephone |
| | AL SEAFOO | D SHA | UK | | + | ND, SUITE | <u> </u> | LUBBOCK, TX | | | 79424 | | |
| | 13665 | | | | Permit I ROBER | T E LEE | | Est. Type RESTAURANT | | | Risk Cate FR02 | gory | |
| | TUO | r = OUT | OF COMP | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APPLICABLE | COS = CORRE | ECTED ON SI | TE REP = | REPE | AT VIOLATION |
| | | | | | | | | PRIORITY | | | | | |
| 1 | □ OUT | □ IN | ■ NO | □ NA | □ COS | □ REP | 01 Proper co | oling time and temperature | | | | | I |
| 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 |) | | | | |
| 4 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | 04 Proper co | oking time and temperature | | | | | |
| 5 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | 05 Proper rel | neating for hot holding 165 F | 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 & protected; contamination | orevented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/returnables; clean & s | sanitized | | | | |
| 11 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 11 Proper dis | sposition; returned/served/red | ondition | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managem | ent, employees; knowledge & | k reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | e of restriction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | aned and properly washed / | Glove use | | | | |
| 15 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 15 No bare h | and contact w/RTE or approv | ed method | | | | |
| 16 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 16 Pasteurize | ed foods used; prohibited not | offered | | | | |
| 17 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 17 Additives | approved/used Washing frui | s/veg | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | stances; identified/stored/use | d | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved source; plumbing, bac | kflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage / Wastewater dispos | sal | | | | |
| | | | | | | | PRIOR | ITY FOUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 21 PIC prese | nt / demonstration / duties / 0 | CFM | | | | |
| 22 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 22 Food Han | dler/no unauthorized persons | /personnel | | | | |
| 23 | □ OUT | ■ IN | | □NA | □ cos | □ REP | 23 Hot and C | old water available; adequate | pressure | | | | |
| 24 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 24 Records a | available shellstock/destruction | n/labels | | | | |
| 25 | □ OUT | | | | □ cos | | | ce with variance, specialized | | | | | |
| 26 | □ OUT | ■ IN | | | □ cos | | | consumer advisories, Allerg | | | | | |
| 27 | □ OUT | ■ IN | | | □ cos | | 27 Proper co | oling method used; equipmer | nt adequate | | | | |
| 28 | □ OUT | | □ NO | | □ cos | | • | te marking and disposition | | | | | |
| 29 | □ OUT | | | | □ cos | | | eters / test strips provided, ad | | | | | |
| 30 | □ OUT | | | □NA | □ cos | | 30 Food Esta | ablishment Permit (Current & | Valid) | | | | |
| 31 | □ OUT | | | | □ cos | | | n facilities; accessible/supplie | | | | | |
| 32 | □ OUT | | | | □ cos | | | on-food contact surfaces clea | | | | | |
| 33 | □ OUT | ■ IN | □ NO | □NA | □ COS | □ REP | 33 Warewasl | ning facilities & Service sink p | rovided | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/rode | nt/other | | | | |
| 35 | □ OUT | | | | | □ REP | | Cleanliness; eating/drinking/to | | | | | |
| 36 | □ OUT | ■ IN | | | □ cos | □ REP | 36 Wiping clo | othes; properly used and store | ed | | | | |
| 37 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 37 Environme | ental contamination | | | | | |



| | | ₁ Ci | ty of 🖥 | | 01/29/202 | | | - | E INSPECTION | |
|---|--------------|---|--|--|------------------------------|---------------------|----------------------------|-----------------------------|-------------------------------|------------------|
| V | Lul | ob | OCK | s | Establish ROYAL S | nment SEAFOOD SH | IACK | Record I PR00136 | | |
| | | | | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA | = NOT APPLICABLE CO | S = CORRECTED ON SITE REP = F | REPEAT VIOLATION |
| 38 | □ OUT | ■ IN | □NO | □NA | □ cos | □REP | 38 Approved thawing | method | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment | /linens; used/stored/ha | indled | |
| 40 | □ OUT | ■ IN | | | □ cos | □ REP | 40 Single-service/use; | properly stored, and u | sed | |
| 41 | □ OUT | ■ IN | □NO | □ NA | □ cos | □ REP | 41 Original container l | abeling (Bulk Food) | | |
| 42 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 42 Non-food contact s | urfaces clean | | |
| 43 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 43 Adequate ventilation | n, lighting; designated | area | |
| 44 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 44 Garbage & refuse | properly disposed/main | tained | |
| 45 | □ OUT | ■ IN | □NO | | □ cos | □ REP | 45 Physical facilities in | nstalled/maintained/cle | an | |
| 46 | □ OUT | ■ IN | □NO | | □ cos | □ REP | <u> </u> | structed/supplied/clear | 1 | |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations | | | |
| | | | | | | | Measured Ob | servations | | |
| Rice Noc Pota Cra Sau Rice | odles CP 41. | 0 Degr 00 Deg 30.00 D 36.00 9.00 D Degre | ees Fahr grees Fah egrees F Degrees egrees F es Fahre | enheit - irenheit ahrenhe Fahren ahrenhe nheit | Commen eit - Comr heit | ts: cooling, di | scussed cooling options | | | |
| | | | | | | | | | | |
| | | | | | | | Overall Inspection | n Comments | | |
| Dis | cussed SOF | o for Sa | anitizer b | uckets a | nd differei | nce between l | Overall Inspection | | | |
| Dis | | | anitizer b | | | nce between l | | n heat /proofer. | ed Action: NEXT REGULAR INSPI | ECTION |
| Dis | | | | | | nce between l | | n heat /proofer. Require | ed Action: NEXT REGULAR INSP | ECTION |
| Dis | Insp | ection | Result: N | O VIOLA | | nce between l | not holding equipment witl | n heat /proofer. Require | | ECTION |
| | | ection \mathcal{M}_e | Result: N | 0 VIOLA | | | not holding equipment witl | n heat /proofer. Require | | ECTION |

| | Lul | h ci | y of k | 10 L | | | • | No. of Violation | | 0 | Fo | Priority: Priority undation: | 0 | Score |
|------|-------------------|---------|---------|-----------|-----------|-----------|---------------------------------------|------------------------|--------------|-------------|--------------|------------------------------|--------|----------------|
| | Lui | ,,,, | TEXA | s | , | | | | Time In | 10:00 am | 1 | Core: | 0 | Λ |
| | ity Date /2020 | | | | spection | ı | | - | Time Out | 10:25 am | Tot. Mi | nutes: | 25 | U |
| | lishment | | 11001 | 1112 1110 | Address | | | City/State | | | ' | Zip Code | | Telephone |
| RUSH | I ELEMENT | ARY | | | 4702 1 | 5TH ST | | LUBBOCK, | TX | | | 79416481 | 3 | (806) 219-6700 |
| | rd ID # 00903 | | | | Permit I | | | Est. Type SCHOOL | | | | Risk Cate FR04 | gory | |
| | OUT | = OUT | OF COMP | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APP | PLICABLE | COS = CORRE | CTED ON S | SITE REP: | = REPE | AT VIOLATION |
| | | | | | | | | PRIORITY | | | | | | |
| 1 | □ OUT | ■ IN | □ NO | | □ cos | | • | oling time and temp | | | | | | |
| 2 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | • | ld holding temperat | • | | | | | |
| 3 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | • | t holding temperatu | , , | | | | | |
| 4 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | | oking time and tem | <u> </u> | | | | | |
| 5 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | · · · · · · · · · · · · · · · · · · · | heating for hot hold | | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | | Control; procedures/ | | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | source; Condition/p | parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at proper temp | perature | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separated | d & protected; conta | amination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces/returnables | ; clean & s | anitized | | | | |
| 11 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 11 Proper dis | sposition; returned/s | served/rec | ondition | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managem | nent, employees; kn | owledge 8 | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | e of restriction and | exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ 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 approv | ed method | | | | |
| 16 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 16 Pasteuriz | ed foods used; proh | nibited not | offered | | | | |
| 17 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 17 Additives | approved/used Wa | ashing fruit | s/veg | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | stances; identified/s | stored/use | d | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | proved source; plur | mbing, bac | kflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | Sewage / Wastewa | ater dispos | al | | | | |
| | | | | | | | PRIOR | ITY FOUNDATI | ION | | | | | |
| 21 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 21 PIC prese | ent / demonstration | / duties / C | FM | | | | 1 |
| 22 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 22 Food Han | ıdler/no unauthorize | ed persons | /personnel | | | | |
| 23 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 23 Hot and C | Cold water available | ; adequate | pressure | | | | |
| 24 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 24 Records a | available shellstock/ | /destruction | n/labels | | | | |
| 25 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 25 Complian | ce with variance, sp | oecialized / | HACCP | | | | |
| 26 | □ OUT | | | □ NA | □ cos | □ REP | 26 Posting o | f consumer advisori | ies, Allerge | n label | | | | |
| 27 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 27 Proper co | oling method used; | equipmen | t adequate | | | | |
| 28 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 28 Proper da | ite marking and disp | position | | | | | |
| 29 | □ OUT | ■ IN | | □ NA | □ cos | □ REP | 29 Thermom | eters / test strips pr | ovided, ac | curate | | | | |
| 30 | □ OUT | | | | □ cos | | 30 Food Esta | ablishment Permit (| Current & \ | /alid) | | | | |
| 31 | □ OUT | ■ IN | | | □ cos | □ REP | 31 Handwas | h facilities; accessib | ole/supplie | d/used | | | | |
| 32 | □ OUT | | | □NA | □ cos | | | on-food contact surf | | | | | | |
| 33 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 33 Warewas | hing facilities & Ser | vice sink p | rovided | | | | |
| = | | | | | | | | CORE | | | | | | |
| 34 | □ OUT | ■ IN | | | □ COS | □ REP | 34 Evidence | of contamination; ir | nsect/rode | nt/other | | | | <u> </u> |
| 35 | OUT | | | | □ COS | | | Cleanliness; eating/ | | | | | | |
| 36 | □ OUT | | | | □ COS | | | othes; properly used | | | | | | |
| ~~ | | ■ IN | □NO | | | □ REP | | ental contamination | | | | | | |



| | | | | | Activity D: 01/29/2020 | | ROUTINE INSPECTION | |
|------|---------------|----------|-----------|-----------|---------------------------|--------------|--|--|
| | T1 | LCi | ty of | | | | | |
| 1 | Lui | DDO | OCK | | Establish | | Record ID # | |
| • | Lul | | TEX | 15 | RUSH EL | EMENTARY | PR0000903 | |
| | ТИО | = OUT | OF COM | PLIANCE | IN = IN CO | OMPLIANCE NO | O = NOT OBSERVED NA = NOT APPLICABLE 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 | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations | |
| | | | | | | | Measured Observations | |
| QU | AT BUCKET | 300.00 |) Parts F | er Millio | n | | | |
| MIL | K RIC 40.00 | Degre | es Fahre | enheit | | | | |
| | T DOGS WI | _ | | | nheit | | | |
| | K WIC 39.00 | | | | | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| No | Overall Inspe | ection (| Commen | ts | | | | |
| | | | | | | | | |
| | Insp | action I | | | ATION | | Required Action: NEXT REGULAR INSPECTION | |
| | | CCIIOITI | Result: N | IO VIOL | | | required reason. HERE TREESED IN THE CONTROL TO THE CONTROL THE CONTROL TO THE CONTROL TO THE CONTROL TO THE CONTROL TO THE CO | |
| | | ection | Result: N | IO VIOL | | | Troquinou / Caloni. NEXT Trees 20 Horizon | |
| | 9 | ection | Result: N | IO VIOL | | | Signatures | |
| | | | | | | | Signatures | |
| | Mul | | | | | | | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | | - Tay | | - | RS CPO | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| СНА | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| СНАІ | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | _ | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
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| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |
| CHAI | Mul | - Tay | | - | | | Signatures | |

| | | | 1 | | | | Page 1 o |
|---|-----------------|--|-----------------------------|-----------------|-----------------------|---------|----------------|
| | | Environmental Health Department 1625 13TH ST, SUITE 105 | No. of Violations | 0 | Priority: | 0 | |
| Lubl | City of | Lubbock, TX 79401 | No. of Repeat Violations | 0 | Priority | 0 | |
| Tubi | TEXAS | (806) 775-2902 | Time In | 11:10 am | Foundation: Core: | 0 | |
| Activity Date 01/28/2020 | | of Inspection | Time Out | 11:22 am | Tot. Minutes: | 12 | |
| Establishment | • | Address | City/State | | Zip Code | | Telephone |
| SALVATION ARMY K Record ID # | ITCHEN | 1614 J AVE Permit Holder | LUBBOCK, TX Est. Type | | 79401501 Risk Cate | | (806) 765-9434 |
| PR0003276 | | SALVATION ARMY | FOOD SERVICE | | FR04 | gory | |
| | | OE | BSERVATIONS | | | | |
| 16 Time as Control; position of the Violation Comments Observed Chlorine sa | : | ords for mechanical diswasher at 100 ppm. Verifi | ied by test strip provided. | | | | 1/31/20 |
| | | Meas | ured Observations | | | | |
| No Tomressius O | oom satis | | | | | | |
| No Temperature Ob | servations | Overall I | Inspection Comments | | | | |
| | | | | | | | |
| No Overall Inspection | on Comments | | | | | | |
| Inspection | on Result: COMI | PLIED - OWNER | Requ | ired Action: NI | EXT REGULAR INS | PECT | ION |
| | | | | | | | |
| | <i>(</i> | | Signatures | | <i>a</i> | | |
| Jures | 31 AQX | <u> </u> | Esu | call | th | | |
| NIRAJAN SHRESTH | A EHS | S I RSIT CPO | Erica Hitt | | Director of Social Se | ervices | |
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Follow up : Yes Followup Date: 01/31/2020

| | Link | ahe | ock | 16: Lul | | | • | N | o. of Violations o. of Repeat | 0 | For | Priority: Priority undation: | 0 | Score |
|---|---------------------|---------------|------------|------------|---------------------|-----------|---------------------------------------|-----------|---|-------------|-----------|------------------------------|------|--------------------|
| K | Lui | | TEXAS | , | , | | | | Time In | 1:30 pm | | Core: | 0 | $\mathbf{\Lambda}$ |
| | vity Date 9/2020 | | Purpose o | | - | <u> </u> | | | Time Out | 3:00 pm | Tot. Mir | nutes: | 90 | U |
| | blishment | OUTON | | | Address | - | | | City/State | | | Zip Code | | Telephone |
| | THHAVEN A | SHION | l . | | 4611 66 Permit H | | | | Est. Type | | | 79414 Risk Cate | 2011 | (806) 794-7233 |
| | 003273 | | | | | MESSICK | | | FOOD SERVICE | _ | | FR03 | gory | _ |
| | OUT | Γ = OUT | OF COMPLIA | NCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED N | A = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE REP = | REPE | AT VIOLATION |
| | | | | | | | | PRIO | RITY | | | | | |
| 1 | □ OUT | ■ IN | □NO □ | NA | □ cos | | 01 Proper co | | me and temperature | | | | | |
| | REP | | | | | | | | | , 45 E) | | | | |
| 2 | REP | ■ IN | | ΝA | ⊔ COS | П | u2 Proper co | ıa noldi | ng temperature (41 F / | 45 F) | | | | |
| 3 | □ OUT | ■ IN | □NO □ | NA | □ cos | | 03 Proper ho | t holdin | ig temperature (135 F) | | | | | |
| 4 | REP | ■ INI | | NΙΛ | ПСОС | | 04 Proper co | okina ti | me and temperature | | | | | |
| 4 | REP | ■ IN | пио П | INA | <u>п сох</u> | П | o4 Flobel Co | oning (I | me and temperature | | | | | |
| 5 | □ OUT | ■ IN | □NO □ | NA | □ cos | | 05 Proper re | heating | for hot holding 165 F i | n 2 hr. | | | | |
| 6 | REP | ■ INI | | NΑ | ПСОЯ | П | 06 Time as 0 | Control: | procedures/records | | | | | |
| J | REP | → 11N | | INA | L 003 | | oo iiiic as (| Join OI, | p. 5000ui 63/1600iu3 | | | | | |
| 7 | □ OUT | ■ IN | | [| □ cos | □ REP | 07 Approved | source | ; Condition/parasite de | estruction | | | | |
| 8 | □ OUT | | | | □ cos | □ REP | | | proper temperature | | | | | |
| 9 | □ OUT | | | | □ cos | □ REP | · · · · · · · · · · · · · · · · · · · | | ected; contamination p | | | | | |
| 10 11 | OUT | | | | COS | □ REP | | | /returnables; clean & s n; returned/served/rec | | | | | |
| • | REP | ■ IIN | | NA | □ COS | | i i Fiopei di | spositio | n, returned/served/rect | onanion | | | | |
| 12 | □ OUT | ■ IN | | [| □ cos | □ REP | 12 Managem | nent, em | nployees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | [| □ COS | □ REP | 13 Proper us | e of res | triction and exclusion | | | | | |
| 14 | □ OUT | | | | | □ REP | | | nd properly washed / 0 | | | | | |
| 15 | REP OUT | ■ IN | | NA | □ cos | | 15 No bare h | and co | ntact w/RTE or approv | ed method | | | | |
| 16 | OUT | ■ IN | | NA | □ cos | □ REP | 16 Pasteuriz | ed food | s 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 | Sewag | e / Wastewater dispos | al | | | | |
| | | | | | | | | | OUNDATION | | | | | |
| 21 | □ OUT | ■ IN | | | □ cos | | 21 PIC prese | ent / der | nonstration / duties / C | FM | | | | |
| 22 | □ OUT | | | | | □ REP | | | unauthorized persons | · | | | | |
| 23 | □ OUT | | | | □ cos | | | | ter available; adequate | • | | | | |
| 24 | □ OUT | | | | □ COS | | | | e shellstock/destruction | | | | | |
| 25 | OUT | | | | □ cos | | • | | variance, specialized / | | | | | |
| 26 | OUT | | | | □ cos | | | | mer advisories, Allerge | | | | | |
| 27 28 | □ OUT | | | | □ cos | | | | ethod used; equipmen | auequate | | | | |
| | REP | - 11 4 | | | | | | | | | | | | |
| 29 | □ OUT | | | | □ cos | | | | test strips provided, ac | | | | | |
| 30 | □ OUT | | | | □ cos | | | | ent Permit (Current & \ | | | | | |
| 31 | □ OUT | | | | □ COS | | | | es; accessible/supplied | | | | | |
| 32 | □ OUT | ■ IN | | NA_ | □ cos | □ REP | 32 Food & no | on-food | contact surfaces clear | nable/use | | | | |

Page 2 of 2



Activity Date

| | | _ Ci | ity of _ | | 01/29/202 | :0 | ROUTINE INSPECTION | |
|------|--------------|----------|-----------|-----------|---------------------|--------------------|---|---|
| 7 | Lul | bb | ock | A S | Establisi SOUTHI | nment IAVEN ASH | TON Record ID # PR0003273 | |
| | OU | T = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO | N |
| 33 | □ OUT 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 REP | ■ IN | □ NO | □NA | □ cos | | 37 Environmental contamination | |
| 38 | □ OUT 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 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 | □ NO | | □ cos | □ REP | 45 Physical facilities installed/maintained/clean | |
| 46 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT REP | ■ IN | □NO | □NA | □ cos | | 47 Other violations | |
| | | | | | | | Measured Observations | |
| | s ric 39.00 | - | | | | | | |
| milk | ric 38.00 E | egrees | Fahrenh | neit | | | Overall Inspection Comments | |
| | | | | | | | Overall inspection confinents | |
| At | time of inve | stigatio | n, no vio | lations o | bserved | | | |
| | | | | | | | | |
| | Insp | pection | Result: N | 10 VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | | Signatures | |
| G | Mes | Œ | 2 | 1 | | | | |
| MAT | THEW ELIZ | ONDO | | EHS II | RS CPO | | _ | |
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| | | | | | | | | _ | | | | | Page 1 of |
|-------|-----------------------|--------|---------|------|---------------------------------------|----------------|--|-----------|----------|--------------------------|-----------|------------|-----------|
| | | Cit | vof | | nvironmental Heal 325 13TH ST, SUI | • | No. of Violations | 0 | | Priority: | 0 | | |
| | Lub | bö | öck | - Li | ubbock, TX 79401 806) 775-2902 | | No. of Repeat Violations | 0 | Fou | Priority indation: | 0 | So | ore |
| • | | | TEXA | 15 | | | Time In | 12:17 pm | | Core: | 0 | | 0 |
| | rity Date 1/2020 | | | | spection PECTION | | Time Out | 12:24 pm | Tot. Min | utes: | 7 | | |
| | lishment STAY GLAS | SY SM | OKE SH | ЮР | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone | |
| | rd ID # 13733 | | | | Permit Holder 2020 STAY GLA | SSY SMOKE SHOP | Est. Type 2020 TEMPORARY | | | Risk Catego | ory | | |
| Event | t Name STAY GLAS | SSY SM | IOKE SE | HOP | Event Address | | Event City/State | | | Zip Code | | Event Tele | phone |
| Even | t Organizer | | | | Event Organiz | er Phone | Booth / Space No. | | | Serial Nur | | | |
| IVAII | IAIVICOICIII | • | | | 1 | OUT = IN = | NA = NO = COS = REPT = | | | D/ ID/ ID/ IQ | , <u></u> | | |
| | | | | | | PR | IORITY ITEMS | | | | | | |
| 1 | □ OUT | □ IN | □NA | ■ NO | □cos | | oling time and temperature | | | | | I | |
| 2 | □ OUT | ■ IN | □ NA | □NO | □ cos | 02 Proper co | ld holding temperature (41 F / | 45 F) | | | | | |
| 3 | □ OUT | □IN | □NA | ■ NO | □ cos | 03 Proper ho | t holding temperature (135 F) | | | | | | |
| 4 | □ OUT | □IN | □NA | ■ NO | □ COS | 04 Proper co | oking time and temperature | | | | | | |
| 5 | □ OUT | □IN | □NA | ■ NO | □ COS | 05 Proper rel | heating for hot holding 165 F i | n 2 hr. | | | | | |
| 6 | □ OUT | ■ IN | □NA | □NO | □ cos | 06 Time as C | Control; procedures/records | | | | | | |
| 7 | □ OUT | ■ IN | | | □ cos | 07 Approved | source; Condition/parasite de | struction | | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | 08 Food rece | eived at proper temperature | | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | 09 Separated | d & protected; contamination p | revented | | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | 10 Contact s | urfaces/returnables; clean & s | anitized | | | | | |
| 11 | □ OUT | ■ IN | □ NA | □ NO | □ cos | 11 Proper dis | sposition; returned/served/reco | ondition | | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | 12 Managem | nent, employees; knowledge & | reporting | | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | <u> </u> | e of restriction and exclusion | | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | | eaned and properly washed / 0 | | | | | | |
| 15 | □ OUT | ■ IN | □ NA | □ NO | □ COS | | and contact w/RTE or approve | | | | | | |
| 16 | □ OUT | ■ IN | □ NA | | □ COS | | ed foods used; prohibited not | | | | | | |
| 17 | □ OUT | | □ NA | | □ COS | | approved/used Washing fruits | | | | | | |
| 18 | OUT | | | | COS | | stances; identified/stored/used | | | | | | |
| 19 | □ OUT | | | | COS | · · | proved source; plumbing, bac | | | | | | |
| 20 | □ OUT | ■ IN | | | □ COS | | Sewage / Wastewater dispos | aı | | | | | |
| 21 | □ OUT | ■ IN | □NA | | □ cos | | FOUNDATION ITEMS ent / demonstration / duties / C | FM | | | | | |
| 22 | □ OUT | | | | □ COS | <u> </u> | idler/no unauthorized persons | | | | | | |
| 23 | □ OUT | | □ NA | | □ COS | | Cold water available; adequate | - | | | | | |
| 24 | □ OUT | | □NA | | □ cos | | available shellstock/destruction | - | | | | + | |
| 25 | | ■ IN | □NA | | □ cos | | ce with variance, specialized / | | | | | + | |
| 26 | □ OUT | ■ IN | □NA | | □ cos | · | f consumer advisories, Allerge | | | | | | |
| 27 | □ OUT | ■ IN | □NA | | □ cos | | oling method used; equipmen | | | | | | |
| 28 | □ OUT | | □ NA | □ NO | □cos | 28 Proper da | ite marking and disposition | | | | | | |
| 29 | □ OUT | | □ NA | | □ cos | | eters / test strips provided, ac | curate | | | | | |
| 30 | □ OUT | | □ NA | | □ cos | | ablishment Permit (Current & \ | | | | | | |
| 31 | □ OUT | | | | □ cos | 31 Handwasl | h facilities; accessible/supplied | d/used | | | | | |
| 32 | □ OUT | | □NA | | □ COS | 32 Food & no | on-food contact surfaces clear | nable/use | | | | | |
| | | | | □ NO | □ cos | | hing facilities & Service sink p | | | | | | |

CORE ITEMS



Activity Date 02/01/2020

Establishment

2020 STAY GLASSY SMOKE SHOP

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013733

| | | | 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

hot dog Cold hold 27.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

| | | Signatures | | |
|------------------|----------------|---------------|---------|--|
| great | haxp | | | |
| NIRAJAN SHRESTHA | EHS I RSIT CPO | NATHAN KURTIN | Manager | |

| | | , Cit | y of ¬ | 16 | | ntal Health D ST, SUITE 1 X 79401 | • | | lo. of Violations | 0 | Prio | rity | Score |
|----|-------------------------|---------|-------------------|------|---------------------|---|---|-----------|-------------------------------------|-------------|-------------------|-----------|---------------|
| 0 | Lut | obo | ock | | (106) 775-2 | | | | /iolations | 0 | Foundat | · 1 0 | 30016 |
| | | | TEXAS | | | | | | Time In | 9:50 am | С | ore: 0 | |
| | vity Date 9/2020 | | Purpose ROUTIN | | spection PECTION | l | | | Time Out | 10:30 am | Tot. Minutes | 40 | |
| | blishment NYSIDE LEA | DNING | ACADEM) | , | Address | JAKER AVE | | | City/State LUBBOCK, TX | | Zip C 7941 | | Telephone |
| | ord ID# | INING | ACADLIVII | | Permit I | | | | Est. Type | | | Category | |
| | 008351 | | | | | SANDOVA | _ | | DAYCARE | | FR03 | | |
| | OUT | Γ = OUT | OF COMPLIA | ANCE | IN = IN C | OMPLIANCE | NO = NOT OBSEF | RVED N | NA = NOT APPLICABLE (| COS = CORRE | CTED ON SITE | REP = REP | EAT VIOLATION |
| | | | | | | | | PRIC | DRITY | | | | |
| 1 | □ OUT REP | ■ IN | | l NA | □ cos | | 01 Proper co | ooling ti | me and temperature | | | | |
| 2 | □ OUT | ■ IN | □NO □ | l NA | □ cos | | 02 Proper co | old hold | ing temperature (41 F / | 45 F) | | | |
| 3 | ļ | ■ IN | □NO □ | l NA | □ cos | | 03 Proper ho | t holdir | ng temperature (135 F) | | | | |
| 4 | <u> </u> | ■ IN | □NO □ | l NA | □ cos | | 04 Proper co | ooking t | ime and temperature | | | | |
| 5 | | ■ IN | □NO □ | l NA | □ cos | | 05 Proper re | heating | for hot holding 165 F i | n 2 hr. | | | |
| 6 | | ■ IN | □NO □ | l NA | □ COS | | 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 a | t proper temperature | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separate | d & pro | tected; contamination p | revented | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | urfaces | s/returnables; clean & s | anitized | | | |
| 11 | □ OUT REP | ■ IN | | l NA | □ cos | | • | • | on; returned/served/reco | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managen | nent, er | nployees; knowledge & | reporting | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | <u> </u> | | striction and exclusion | | | | |
| 14 | □ OUT | | | | □ cos | □ REP | | | and properly washed / C | | | | |
| 15 | □ OUT REP | ■ IN | | | □ cos | | | | ontact w/RTE or approv | | | | |
| 16 | □ OUT | | | | □ cos | □ REP | | | ds used; prohibited not | | | | |
| 17 | OUT | | | | □ cos | | | • • • | red/used Washing fruits | | | | |
| 18 | OUT | | | | □ cos | | | | s; identified/stored/used | | | | |
| 19 | □ OUT | | | | □ COS | | | • | I source; plumbing, bac | | | | |
| 20 | □ OUT | = IN | | | □ cos | LI KEP | • | | ge / Wastewater dispos | aı | | | |
| 21 | ООТ | ■ IN | П | NA | □ cos | □ REP | | | MOUNDATION monstration / duties / C | FM | | | |
| 22 | □ OUT | | | | □ COS | | | | unauthorized persons | | | | |
| 23 | □ OUT | | | | □ COS | | | | iter available; adequate | • | | | |
| 24 | □ OUT | | | | □ COS | | | | le shellstock/destruction | | | | |
| 25 | □ OUT | ■ IN | | NA | □ COS | □ REP | 25 Complian | ce with | variance, specialized / | HACCP | | | |
| 26 | □ OUT | ■ IN | | NA | □ COS | □ REP | 26 Posting o | f consu | ımer advisories, Allerge | n label | | | |
| 27 | □ OUT | ■ IN | | NA | □ cos | □ REP | 27 Proper co | oling m | nethod used; equipmen | t adequate | | | |
| 28 | □ OUT REP | ■ IN | □NO □ | l NA | □ cos | | 28 Proper da | ate mar | king and disposition | | | | |
| 29 | □ OUT | | | | □ cos | | | | test strips provided, ac | | | | |
| 30 | □ OUT | | | | □ cos | | | | nent Permit (Current & \ | , | · · · | | |
| 31 | □ OUT | | | | □ cos | | | | ies; accessible/supplied | | | | |
| 32 | □ OUT | ■ IN | | NA | □ cos | □ REP | 32 Food & n | on-food | l contact surfaces clear | nable/use | | | |

Page 2 of 2



Activity Date

| Stignatures OUT NO NO NO NO NO NO NO N | | , ,c | ity of 🖫 | | 01/29/202 | 0 | ROUTINE INSPECTION | |
|--|---------------------|---------------|-----------|----------|-----------|-----------|--|----|
| 33 | ~ Lu | bb | ock | X A S | | | | |
| REP | Ol | UT = OU | T OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | ON |
| 34 | | Γ ■ IN | □NO | □NA | □ COS | | 33 Warewashing facilities & Service sink provided | |
| OUT IN COS REP 34 Evidence of contamination; insect/rodent/other | | | | | | | CORE | |
| OUT IN NO NA COS REP 36 Wiping clothes; properly used and stored 37 OUT IN NO NA COS 37 Environmental contamination REP 38 OUT IN NO NA COS 38 Approved thawing method REP 39 Utensils/equipment/linens; used/stored/handled OUT IN NO NA COS REP 39 Utensils/equipment/linens; used/stored/handled OUT IN NO NA COS REP 40 Single-service/use; properly stored, and used OUT IN NO NA COS REP 40 Single-service/use; properly stored, and used OUT IN NO NA COS REP 42 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 44 Foreign facilities installed/maintained/clean OUT IN NO COS REP 45 Physical facilities; constructed/supplied/clean OUT IN NO NA COS REP 46 Toiler facilities; constructed/supplied/clean OUT IN NO NA COS REP 47 Other violations REP OUT IN NO OUT | 34 DOUT | Γ ■ IN | | | □ cos | □ REP | | |
| 37 | 35 □ OUT | Γ ■ IN | | | □ cos | □ REP | 35 Personal Cleanliness; eating/drinking/tobacco | |
| REP REP | B6 □ OUT | Γ ■ IN | | | □ cos | □ REP | 36 Wiping clothes; properly used and stored | |
| REP Section Result: NOT APPLICABLE 39 Utensits/equipment/linens; used/stored/handled 10 | | Γ ■ IN | □NO | □NA | □ cos | | 37 Environmental contamination | |
| O | | Γ ■ IN | □NO | □NA | □ cos | | 38 Approved thawing method | |
| 1 | 39 □ OUT | Γ ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled | |
| REP REP | .0 □ OUT | Γ ■ IN | | | □ cos | □ REP | 40 Single-service/use; properly stored, and used | |
| 3 | | Γ■IN | □NO | □NA | □ cos | | 41 Original container labeling (Bulk Food) | |
| 44 | 42 □ OUT | Γ ■ IN | □ NO | | □ cos | □ REP | 42 Non-food contact surfaces clean | |
| S | 13 🗆 OUT | Γ ■ IN | □ NO | | □ cos | □ REP | 43 Adequate ventilation, lighting; designated area | |
| 46 OUT IN OO OOS REP 46 Toilet facilities; constructed/supplied/clean 47 OUT IN OO NA OOS OOS REP 46 Toilet facilities; constructed/supplied/clean 48 OUT IN OO NA OOS OOS OOS OOS OOS OOS OOS OOS OOS OO | 44 🔲 OUT | Γ ■ IN | □ NO | | □ cos | □ REP | 44 Garbage & refuse properly disposed/maintained | |
| Measured Observations CARROTS STOVE 198.00 Degrees Fahrenheit PIZZA OVEN 175.00 Degrees Fahrenheit MAC N CHEESE RIC 40.00 Degrees Fahrenheit MILK RIC 40.00 Degrees Fahrenheit Overall Inspection Comments AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | 45 🗆 OUT | Γ ■ IN | □ NO | | □ cos | □ REP | 45 Physical facilities installed/maintained/clean | |
| Measured Observations CARROTS STOVE 198.00 Degrees Fahrenheit PIZZA OVEN 175.00 Degrees Fahrenheit MAC N CHEESE RIC 40.00 Degrees Fahrenheit MILK RIC 40.00 Degrees Fahrenheit Overall Inspection Comments AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | ^{‡6} □ OUT | Γ ■ IN | □ NO | | □ cos | □ REP | * * | |
| CARROTS STOVE 198.00 Degrees Fahrenheit PIZZA OVEN 175.00 Degrees Fahrenheit MAC N CHEESE RIC 40.00 Degrees Fahrenheit MILK RIC 40.00 Degrees Fahrenheit Overall Inspection Comments AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | 1 | Γ■IN | □NO | □ NA | □ cos | | 47 Other violations | |
| PIZZA OVEN 175.00 Degrees Fahrenheit MAC N CHEESE RIC 40.00 Degrees Fahrenheit MILK RIC 40.00 Degrees Fahrenheit Overall Inspection Comments AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | | | | | | | Measured Observations | |
| MAC N CHEESE RIC 40.00 Degrees Fahrenheit MILK RIC 40.00 Degrees Fahrenheit Overall Inspection Comments AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | CARROTS ST | TOVE 19 | 98.00 Deg | grees Fa | hrenheit | | | |
| MILK RIC 40.00 Degrees Fahrenheit Overall Inspection Comments AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | PIZZA OVEN | 175.00 | Degrees l | Fahrenh | eit | | | |
| AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | MAC N CHEE | SE RIC | 40.00 De | egrees F | ahrenheit | | | |
| AT TIME OF INSPECTION NO VIOLATIONS OBSERVED. Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | MILK RIC 40.0 | 00 Degr | ees Fahre | enheit | | | | |
| Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION | | | | | | | Overall Inspection Comments | |
| | AT TIME OF | INSPEC | CTION NO | O VIOLA | TIONS OE | SERVED. | | |
| | | | | | | | | |
| Signatures | Ins | spection | Result: N | NOT APF | PLICABLE | | Required Action: NEXT REGULAR INSPECTION | |
| | | | | | | | Signatures | |
| The Sand | grace | | 3 | 1 | | | Ism (| |
| MATTHEW ELIZONDO EHS II RS CPO GRACIE SANDOVAL OWNER | MATTHEW ELIZ | ZONDO | | EHS II | RS CPO | | GRACIE SANDOVAL OWNER | |

| | | - Cir | ty of 🚤 | 16 | 625 13TH | ntal Health D | • | | . of Violations | 0 | | Priority: | 0 | Score |
|----|--------------------|-------|---------|---------|-------------------------|----------------|----------------|---------------|---------------------------|-------------|------------|--------------------------|------|--|
| | Lul | obo | ock | _ | ubbock, T 306) 775-2 | | | | lations | 0 | Foi | Priority undation: | 0 | 30016 |
| • | | | TEXA | 15 | | | | | Time In | 2:00 pm | | Core: | 0 | 0 |
| | ity Date /2020 | | | | spection PECTION | I | | <u> </u> | Time Out | 3:00 pm | Tot. Mir | nutes: | 60 | |
| | lishment BELL #363 | 83 | | | Address | S LWAUKEE A | ۸\/E | | City/State LUBBOCK, TX | | | Zip Code 79424 | | Telephone |
| | d ID# | 100 | | | Permit I | | AVL | | Est. Type | | | Risk Cate | norv | |
| | 13716 | | | | J.P.M IN | | | | RESTAURANT | | | FR02 | gory | |
| | TUO | = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | RVED NA | = NOT APPLICABLE | COS = CORRE | ECTED ON S | ITE REP = | REPE | AT VIOLATION |
| | | | | | | | | PRIOF | RITY | | | | | |
| 1 | □ OUT | ■ IN | □NO | □ NA | □ cos | □ REP | 01 Proper co | | e and temperature | | | | | T |
| 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 | ot holding | temperature (135 F) | | | | | |
| 4 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 04 Proper co | ooking tim | ne and temperature | | | | | İ |
| 5 | □ OUT | □IN | ■ NO | □NA | □ cos | □ REP | 05 Proper re | heating fo | or hot holding 165 F i | n 2 hr. | | | | |
| 6 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 06 Time as 0 | Control; p | rocedures/records | | | | | İ |
| 7 | □ OUT | ■ IN | | | □ cos | □ REP | 07 Approved | d source; | Condition/parasite de | struction | | | | |
| 8 | □ OUT | ■ IN | | | □ cos | □ REP | 08 Food rece | eived at p | proper temperature | | | | | |
| 9 | □ OUT | ■ IN | | | □ cos | □ REP | 09 Separate | d & prote | cted; contamination p | revented | | | | |
| 10 | □ OUT | ■ IN | | | □ cos | □ REP | 10 Contact s | surfaces/r | eturnables; clean & s | anitized | | | | |
| 11 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 11 Proper di | sposition; | ; returned/served/reco | ondition | | | | |
| 12 | □ OUT | ■ IN | | | □ cos | □ REP | 12 Managen | nent, emp | oloyees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper us | se of restr | riction and exclusion | | | | | |
| 14 | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cle | eaned and | d properly washed / 0 | Glove use | | | | |
| 15 | □ OUT | ■ IN | □ NO | □NA | □ cos | □ REP | 15 No bare h | hand cont | tact 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 | approved | d/used Washing fruit | s/veg | | | | |
| 18 | □ OUT | ■ IN | | | □ cos | □ REP | 18 Toxic sub | ostances; | identified/stored/used | d | | | | |
| 19 | □ OUT | ■ IN | | | □ cos | □ REP | 19 Water; ap | oproved s | ource; plumbing, bac | kflow | | | | |
| 20 | □ OUT | ■ IN | | | □ cos | □ REP | 20 Approved | d Sewage | / Wastewater dispos | al | | | | |
| | | | | | | | PRIOR | RITY FO | UNDATION | | | | | <u> </u> |
| 21 | □ OUT | ■ IN | | □NA | □ cos | □ REP | | | onstration / duties / C | FM | | | | T |
| 22 | □ OUT | | | □NA | □ cos | | | | inauthorized persons | | | | | |
| 23 | □ OUT | | | □NA | □ COS | | 23 Hot and 0 | Cold wate | er available; adequate | pressure | | | | |
| 24 | □ OUT | | | | □ cos | | 24 Records | available | shellstock/destruction | n/labels | | | | |
| 25 | □ OUT | | | | □ cos | | 25 Complian | nce with v | ariance, specialized / | HACCP | | | | |
| 26 | □ OUT | | | | □ cos | | 26 Posting o | of consum | ner advisories, Allerge | n label | | | | <u> </u> |
| 27 | □ OUT | | | □ NA | □ cos | | 27 Proper co | ooling me | thod used; equipmen | t adequate | | | | |
| 28 | □ OUT | | □ NO | □NA | | □ REP | 28 Proper da | ate markir | ng and disposition | | | | | |
| 29 | □ OUT | | | □ NA | □ cos | | 29 Thermom | neters / te | st strips provided, ac | curate | | | | <u> </u> |
| 30 | □ OUT | | | | □ cos | | 30 Food Esta | ablishmer | nt Permit (Current & \ | /alid) | | | | |
| 31 | □ OUT | | | | □ cos | | 31 Handwas | sh facilities | s; accessible/supplied | d/used | | | | |
| 32 | □ OUT | | | □ NA | □ cos | | | | contact surfaces clear | | | | | |
| 33 | □ OUT | | □ NO | | □ cos | | 33 Warewas | shing facili | ities & Service sink p | rovided | | | | <u> </u> |
| | | | | | | | | COF | RE . | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | | mination; insect/roder | nt/other | | | | l |
| 35 | □ OUT | | | | □ COS | □ REP | | | ess; eating/drinking/to | | | | | |
| 36 | □ OUT | | | | □ COS | □ REP | | | operly used and store | | | | | + |
| 37 | | ■ IN | □NO | ПМА | | | 37 Environm | | • • | | | | | |



Activity Date

| | | C | ty of | | Activity D 01/28/202 | | Purpose of Inspection ROUTINE INSPECTION | |
|-------|-----------------------------|----------|-----------|---------|-------------------------|-------------------|--|----|
| 7 | Lul | obi | öck | ıs | Establish TACO BE | ment LL #36383 | Record ID # PR0013716 | |
| | OUT | = OUT | OF COMF | PLIANCE | IN = IN C | OMPLIANCE | NO = 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 | |
| 1 | t 3 comp sir und Beef Hh | | | | | | Overall Inspection Comments | |
| No (| Overall Inspe | ection (| Comment | ts | | | | |
| | | | | | | | | |
| | Insp | ection | Result: N | O VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION | |
| | Insp | ection | Result: N | O VIOL | ATION | | Required Action: NEXT REGULAR INSPECTION Signatures | |
| | Insp | | | | ATION | | | |
| LESLI | | Me | rejan | 1 | ATION REHS/RS | СРО | | |
| LESLI | lestie | Me | rejan | 1 | | СРО | Signatures | |
| LESLI | lestie | Me | rejan | 1 | | СРО | Signatures | |
| LESLI | lestie | Me | rejan | 1 | | СРО | Signatures | |
| LESLI | lestie | Me | rejan | 1 | | CPO | Signatures | |
| LESLI | lestie | Me | rejan | 1 | | CPO | Signatures | |

Page 1 of 1

| | | | | | | | | | Pag | ge 1 of 1 |
|------------------------------|------------------|--|---|---------------------------|-----------------|---------|-----------------------|-------|-------------|-----------|
| | | Environmental Health Department 1625 13TH ST, SUITE 105 | N | lo. of Violations | 0 | | Priority: | 0 | | |
| Lubb | ock | Lubbock, TX 79401 (806) 775-2902 | No. of Repeat Violations 0 Priority Foundation: 0 Time In 11:00 am Core: 0 Time Out 12:00 pm Tot. Minutes: 60 | | | | | | | |
| | TEXAS | Time In 11:00 am Core: 0 | | | | | | | | |
| Activity Date 01/30/2020 | | • | | Time Out | 12:00 pm | Tot. M | inutes: | 60 | | |
| Establishment TIKKA SHACK | • | Address 6620 MILWAUKEE #100 AVE | | City/State LUBBOCK, TX | | | Zip Code 79424 | | Telephone | |
| Record ID # PR0010000 | | Permit Holder REZWAN TALUKDER | | Est. Type RESTAURANT | | | Risk Cate FR03 | gory | | |
| | | OE | BSER' | VATIONS | | | | | | |
| 09 Separated & protecte | ed; contaminat | ion prevented | | | | | | | 2 | /2/20 |
| 10 Contact surfaces/ret | urnables; clear | n & sanitized | | | | | | | 2 | /2/20 |
| 18 Toxic substances; id | lentified/stored | /used | | | | | | | 2 | /2/20 |
| 28 Proper date marking | and disposition | n | | | | | | | 2. | /9/20 |
| 42 Non-food contact su | rfaces clean | | | | | | | | 4/: | 29/20 |
| 45 Physical facilities ins | stalled/maintaiı | ned/clean | | | | | | | 4/ | 29/20 |
| | | Meas | ured C | bservations | | | | | | |
| No Temperature Obse | ervations | | | | | | | | | |
| | | Overall I | nspec | tion Comments | | | | | | |
| No Overall Inspection | Comments | | | | | | | | | |
| Inspection | Result: COMPI | LIED - OWNER | | Requi | ired Action: NE | EXT REC | GULAR INS | PECTI | ON | |
| | | | Signa | atures | | | | | | |
| besti Me | rejan | | | 0 | E | | _ | | | |
| LESLIE MORGAN | EHS | II REHS/RS CPO | | Austen Cheeks | | | | | | |
| | | | | | | | | | | |

| | Link | ah ^c it | ock | 162 Lub | | | | N | No. of Violations No. of Repeat //olations | 0 | Fo | Priority: Priority undation: | 0 | Score |
|----|---------------------|--------------------|-------------|------------|----------|-----------|----------------|----------|--|-------------|-----------|------------------------------|------|----------------|
| Y | Lui | | TEXAS | , | , | | | | Time In | 1:30 pm | | Core: | 0 | lacktriangle |
| | vity Date 9/2020 | | Purpose o | | | <u> </u> | | | Time Out | 3:00 pm | Tot. Mi | nutes: | 90 | U |
| | blishment | 4 DAULA | | | Address | | | | City/State | | | Zip Code | | Telephone |
| | ord ID# | ARNING | 3 ACADEMY | - | 4613 46 | | | | LUBBOCK, TX | | | 79414 | | (806) 788-1800 |
| | 013220 | | | | Permit F | | NING ACADEMY | , | Est. Type DAYCARE | | | Risk Cate FR02 | gory | |
| | OUT | Γ = OUT | OF COMPLIAN | NCE I | N = IN C | OMPLIANCE | NO = NOT OBSER | VED N | NA = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE REP = | REPE | AT VIOLATION |
| | | | | | | | | DRIC | DRITY | | | | | |
| 1 | □О∪Т | ■ IN | □ 0N □ | NA [| □ cos | | 01 Proper co | | ime and temperature | | | | | I |
| | REP | | | | | | | | | | | | | |
| 2 | REP OUT | ■ IN | □ 00 □1 | I AV | ⊔ COS | | 02 Proper co | id hold | ling temperature (41 F / | 45 F) | | | | |
| 3 | □ OUT | ■ IN | □ 0N □ | NA [| □ cos | | 03 Proper ho | t holdii | ng temperature (135 F) | | | | | |
| | REP | = | | | T 000 | | 04 Dro | okin- ' | time and tamps to- | | | | | |
| 4 | REP | ■ IN | | NA [| LI COS | П | 04 Proper co | oking t | time and temperature | | | | | |
| 5 | □ OUT | ■ IN | □ 00 □ 1 | NA [| □ cos | | 05 Proper rel | neating | g for hot holding 165 F i | n 2 hr. | | | | |
| 6 | REP | ■ INI | | NA F | ПСОВ | П | 06 Time as C | `ontrol | ; procedures/records | | | | | |
| O | REP | ■ IIN | LINO LI | NA I | L COS | Ц | 00 Time as C | JOHRIOI, | , procedures/records | | | | | |
| 7 | □ OUT | ■ IN | | | COS | □ REP | 07 Approved | source | e; Condition/parasite de | estruction | | | | |
| 8 | □ OUT | ■ IN | | | cos | □ REP | | | t proper temperature | | | | | |
| 9 | □ OUT | | | | cos | □ REP | <u> </u> | | tected; contamination p | | | | | |
| 10 | OUT | | = 110 = 1 | | cos | □ REP | | | s/returnables; clean & s | | | | | |
| 11 | REP | ■ IN | □ 0N □ | NA L | □ cos | | i i Proper dis | spositio | on; returned/served/reco | onalion | | | | |
| 12 | □ OUT | ■ IN | | | cos | □ REP | 12 Managem | ent, er | mployees; knowledge & | reporting | | | | |
| 13 | □ OUT | ■ IN | | | os cos | □ REP | 13 Proper us | e of re | striction and exclusion | | | | | |
| 14 | □ OUT | | | | | □ REP | | | and properly washed / 0 | | | | | |
| 15 | REP OUT | ■ IN | | I AV | □ cos | | 15 No bare h | and co | ontact w/RTE or approv | ed method | | | | |
| 16 | OUT | ■ IN | | NA E | ⊐ cos | □ REP | 16 Pasteurize | ed food | ds used; prohibited not | offered | | | | |
| 17 | □ OUT | ■ IN | | NA E | ⊐ cos | □ REP | 17 Additives | approv | /ed/used Washing fruit | s/veg | | | | |
| 18 | □ OUT | ■ IN | | | cos | □ REP | | | s; identified/stored/use | | | | | |
| 19 | OUT | | | | COS | | | | d source; plumbing, bac | | | | | |
| 20 | □ OUT | ■ IN | | | cos | □ REP | 20 Approved | Sewa | ge / Wastewater dispos | al | | | | |
| 0. | 1 . | | | | | | | | OUNDATION | | | | | |
| 21 | OUT | | | | | □ REP | | | monstration / duties / C | | | | | |
| 22 | □ OUT | | <u> </u> | | | □ REP | | | o unauthorized persons ater available; adequate | · | | | | |
| 24 | □ OUT | | | | | □ REP | | | le shellstock/destruction | • | | | | |
| 25 | OUT | | | | | □ REP | | | variance, specialized / | | | | | |
| 26 | □ OUT | | | | | □ REP | • | | ımer advisories, Allerge | | | | | |
| 27 | □ OUT | ■ IN | | NA E | cos | □ REP | 27 Proper co | oling n | nethod used; equipmen | t adequate | | | | |
| 28 | □ OUT | ■ IN | □ 00 □ 1 | NA [| □ cos | | 28 Proper da | te mar | king and disposition | | | | | |
| 29 | REP DUT | ■ IN | ПИ | ЛА Г | 1 COS | □ REP | 29 Thermom | eters / | test strips provided, ac | curate | | | | |
| 30 | □ OUT | | | | | □ REP | | | nent Permit (Current & \ | | | | | |
| 31 | □ OUT | | | | | □ REP | | | ties; accessible/supplied | | | | | |
| 32 | □ OUT | ■ IN | | NA E | ⊐ cos | □ REP | 32 Food & no | n-food | d contact surfaces clear | nable/use | | | | 1 |



Activity Date

| | | _ Ci | ty of 🚤 | | 01/29/202 | U | ROUTINE INSPECTION | |
|----|----------------------------|--------------------|-----------|---------|----------------------|-----------|--|--|
| 7 | Luk | obo | ČĊĸ | s | Establish TINY TO | | Record ID # PR0013220 | |
| | OUT | = OUT | OF COMF | PLIANCE | IN = IN C | OMPLIANCE | E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | |
| 33 | □ OUT 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 REP | ■ IN | □NO | □NA | □ cos | | 37 Environmental contamination | |
| 38 | □ OUT REP | ■ IN | □NO | □NA | □ cos | | 38 Approved thawing method | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipment/linens; used/stored/handled | |
| 40 | □ OUT | ■ IN | | | | □ REP | 40 Single-service/use; properly stored, and used | |
| 41 | □ OUT REP | | | □NA | □ 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 | □ REP | 45 Physical facilities installed/maintained/clean | |
| 46 | □ OUT | | □ NO | = | □ cos | □ REP | 46 Toilet facilities; constructed/supplied/clean | |
| 47 | □ OUT REP | ■ IN | □ NO | ⊔NA | □ cos | | 47 Other violations | |
| | | | | | | | Measured Observations | |
| | RKEY RIC 40 M RIC 38.00 | | - | | it | | | |
| | | | | | | | Overall Inspection Comments | |
| | | | | | | | | |
| | | | | | | | | |
| АТ | TIME OF IN | ISPEC ⁻ | TION, NC | O VIOLA | TION OB | SERVED | | |
| АТ | TIME OF IN | ISPEC | TION, NC | O VIOLA | TION OB | SERVED | | |
| AT | | | TION, NO | | | SERVED | Required Action: NEXT REGULAR INSPECTION | |
| AT | | | | | | SERVED | Required Action: NEXT REGULAR INSPECTION Signatures | |
| AT | | | | | | SERVED | · | |
| AT | | | | | | SERVED | · | |
| 4 | | ection I | Result: N | O VIOLA | | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |
| 4 | Insp | ection I | Result: N | O VIOLA | ATION | SERVED | · | |

| | | | | | - | | | | Page 1 of |
|---------------------------------|------------------|--|----------|-----------------------------|-----------------|--------|-----------------------|------|-----------|
| | | Environmental Health Department 1625 13TH ST, SUITE 105 | 1 | lo. of Violations | 0 | | Priority: | 0 | |
| Lubl | oock | Lubbock, TX 79401 (806) 775-2902 | | lo. of Repeat /iolations | 0 | F | Priority oundation: | 1 0 | |
| Zask | TEXAS | (666) 116 2662 | | Time In | 1:35 pm | | Core: | 0 | |
| Activity Date 01/30/2020 | 1 | of Inspection ANCE INSPECTION | | Time Out | 2:00 pm | Tot. M | inutes: | 25 | |
| Establishment UNIVERSITY NUTRI | TION | Address 1619 UNIVERSITY AVE | • | City/State LUBBOCK, TX | • | | Zip Code 79401 | | Telephone |
| Record ID # PR0013610 | | Permit Holder DRELIN GARDNER | | Est. Type FOOD SERVICE | | | Risk Cate | gory | |
| | | 0 | BSER | VATIONS | | | | | - |
| 45 Physical facilities | installed/maint | | | | | | | | 4/29/20 |
| Violation Comments | s: | | | | | | | | |
| Observed coving in p | lace on wall bel | nind 3-compartment sink. Complied. | | | | | | | |
| 46 Toilet facilities; co | | | | | | | | | 4/29/20 |
| Violation Comments | | | | | | | | | |
| Observed no self-clos | sing mechanism | on bathroom door. Provide. 5 days. | | | | | | | |
| 47 Other violations | | Ton Bathloom door. 1 Tonde. 6 days. | | | | | | | 4/29/20 |
| Violation Comments | | | | | | | | | 1720720 |
| | | in bathroom and a new paper towel holder | in hathr | oom Complied | | | | | |
| Observed employee i | nana wasii sigii | | | · | | | | | |
| | | Meas | sured C | Observations | | | | | |
| | | | | | | | | | |
| No Temperature Ob | oservations | | | | | | | | |
| | | Overall | Inspec | tion Comments | | | | | |
| No Overall Inspection | on Comments | | | | | | | | |
| Inspecti | on Result: VIOL | ATION | | Regu | ired Action: RE | LINSPE | CTION | | |
| | | | | rtoqu | mod / todom. Tt | | .011011 | | |
| | | | Signa | atures | | | | | |
| Socker 10- | icasor | | | Dieli | n Par | dre | | | |
| JACKIE DICKSON | EH | S I RSIT CPO | | Drelin Gardner | (| Owner | _ | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |

Follow up: Yes Followup Date: 04/29/2020

| 1 | No. | | | | | ntal Health [ST, SUITE | • | No | o. of Violations | 0 | | Priority: | 0 | | |
|--------------|------------------------|------------|------------|-----|---------------------------|----------------------------|---------------|-----------|--|-------------|---------|--------------------------|------|-----------------------------|------|
| | Lul | b_0^{ci} | ock | Lu | ibbock, T. 06) 775-2 | X 79401 | 103 | | o. of Repeat olations | 0 | Fo | Priority oundation: | 0 | So | core |
| 7 | Lak | ,,,, | TEXAS | | | | | | Time In | 10:50 am | | Core: | 0 | | N |
| | ty Date /2020 | | Purpose o | | - | I | | | Time Out | 11:35 am | Tot. Mi | inutes: | 45 | ' | |
| | lishment ELOCK ELE | MENTA | ARY | | Address 3008 40 | | | | City/State LUBBOCK, TX | | | Zip Code 79413274 | 7 | Telephone (806) 219- | |
| | d ID # 01247 | | | | Permit I | | | | Est. Type SCHOOL | | | Risk Cate FR04 | gory | | |
| | OUT | T = OUT | OF COMPLIA | NCE | IN = IN C | OMPLIANCE | NO = NOT OBSE | RVED N | A = NOT APPLICABLE | COS = CORRE | CTED ON | SITE REP = | REPE | AT VIOLATIO | ON |
| | | | | | | | | PRIO | RITY | | | | | | |
| | □ OUT REP | □IN | ■ NO □ | NA | □ cos | | · | | ne and temperature | | | | | | |
| | □ OUT REP | | | | □ COS | | | | ng temperature (41 F / | , | | | | | |
| | □ OUT REP | ■ IN | | NA | □ cos | | 03 Proper h | ot holdin | g temperature (135 F) | | | | | | |
| \downarrow | □ OUT REP | | | | | | • | | me and temperature | | | | | | |
| 1 | REP | | | | □ COS | | | | for hot holding 165 F i | in 2 hr. | | | | | |
| | REP | | | | | | | | procedures/records | | | | | | |
| + | OUT | | | | | □ REP | | | ; Condition/parasite de proper temperature | estruction | | | | | |
| + | | | | | □ cos | | | | ected; contamination p | prevented | | | | | |
| + | □ OUT | | | | □ cos | □ REP | | | returnables; clean & s | | | | | | |
| \dagger | □ OUT | | □NO □ | | | | | | n; returned/served/rec | | | | | | |
| \dagger | □ OUT | ■ IN | | | □ cos | □ REP | 12 Manager | ment, em | iployees; knowledge 8 | reporting | | | | | |
| T | □ OUT | ■ IN | | | □ cos | □ REP | 13 Proper u | se of res | triction and exclusion | | | | | | |
| | □ OUT | ■ IN | | | □ cos | □ REP | 14 Hands cl | eaned ar | nd properly washed / 0 | Glove use | | | | | |
| _ | □ OUT REP | | | | □ COS | | 15 No bare | hand cor | ntact w/RTE or approv | ed method | | | | | |
| \perp | □ OUT | | | | □ cos | | | | s used; prohibited not | | | | | | |
| 4 | OUT | | | | □ cos | | | | ed/used Washing fruit | | | | | | |
| 4 | OUT | | | | □ cos | □ REP | | | ; identified/stored/use | | | | | | |
| 4 | OUT OUT | | | | □ COS | | | | source; plumbing, bac e / Wastewater dispos | | | | | | |
| <u> </u> | □ OUT | = IIN | | | □ cos | □ REP | | - | | odi | | | | | |
| T | □ OUT | ■ IN | | NA | □ cos | □ REP | | | OUNDATION nonstration / duties / C | FM | | | | | |
| t | □ OUT | ■ IN | | NA | □ cos | □ REP | 22 Food Ha | ndler/no | unauthorized persons | /personnel | | | | | |
| Ť | □ OUT | ■ IN | | NA | □ cos | □ REP | 23 Hot and | Cold wat | er available; adequate | pressure | | | | | |
| Ť | □ OUT | ■ IN | | NA | □ cos | □ REP | 24 Records | available | e shellstock/destruction | n/labels | | | | | |
| Ī | □ OUT | ■ IN | | NA | □ cos | □ REP | 25 Compliar | nce with | variance, specialized / | HACCP | | | | | |
| Ī | □ OUT | ■ IN | | NA | □ cos | □ REP | | | ner advisories, Allerge | | | | | | |
| Ţ | □ OUT | | | | □ cos | □ REP | • | | ethod used; equipmen | t adequate | | | | | |
| _ | □ OUT REP | | | | □ cos | | | | ing and disposition | | | | | | |
| I | □ OUT | | | | □ cos | | | | est strips provided, ac | | | | | | |
| \downarrow | □ OUT | | | | □ COS | | | | ent Permit (Current & \ | | | | | | |
| 1 | □ OUT | | | | □ cos | | | | es; accessible/supplied | | | | | | |
| | □ OUT | ■ IN | | NA | □ cos | □ REP | 32 Food & n | on-tood | contact surfaces clear | nable/use | | | | | |

Page 2 of 2



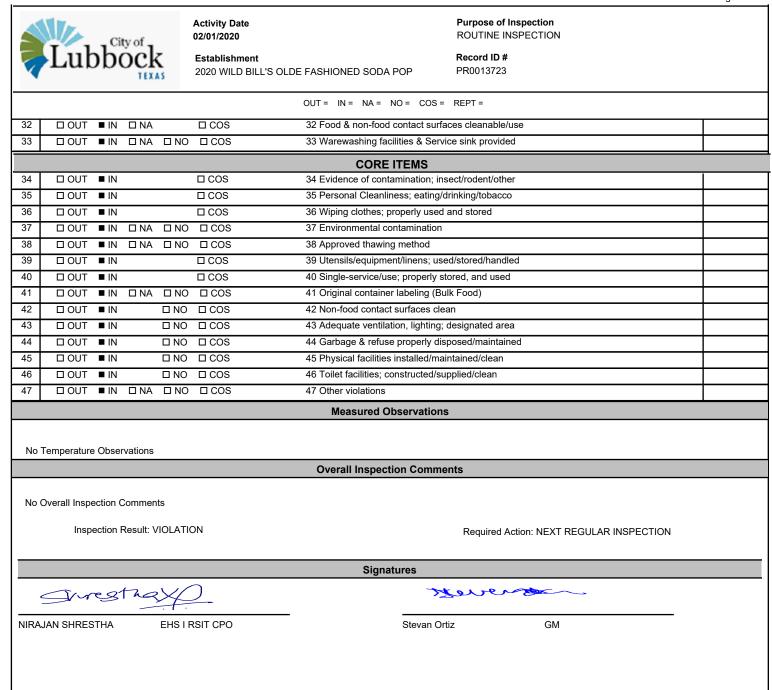
Activity Date 01/30/2020

Purpose of Inspection
ROUTINE INSPECTION

| Establishment WHEELOCK ELEMENTARY Second ID # PRO001247 OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP 33 | = REPEAT VIOLATION |
|--|--------------------|
| OUT IN NO NA COS SEP 34 Evidence of contamination; insect/rodent/other | = REPEAT VIOLATION |
| CORE | |
| | |
| | |
| OUT IN NO NA COS REP 36 Wiping clothes; properly used and stored 37 Environmental contamination REP REP 37 Environmental contamination REP 38 Approved thawing method REP 39 Utensits/equipment/linens; used/stored/handled O OUT IN NO NA COS REP 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) A1 Original container labeling (Bulk Food) REP 42 Non-food contact surfaces clean 41 OUT IN NO COS REP 42 Non-food contact surfaces clean A3 Adequate ventilation, lighting; designated area 44 OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained A5 Physical facilities installed/maintained/clean A6 Toilet facilities; constructed/supplied/clean A7 Other violations A7 Other vi | |
| OUT N NO NA COS 37 Environmental contamination REP 38 OUT NO NA COS 38 Approved thawing method REP 39 Utensits/equipment/linens; used/stored/handled O OUT NO NA COS REP 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) A1 Original container labeling (Bulk Food) A2 Non-food contact surfaces clean A2 Non-food contact surfaces clean A3 Adequate ventilation, lighting; designated area A4 OUT NO COS REP A4 Garbage & refuse properly disposed/maintained A4 Gout NO COS REP A4 Garbage & refuse properly disposed/maintained A5 Physical facilities installed/maintained/clean A6 Toilet facilities; constructed/supplied/clean A7 Other violations A7 Othe | |
| REP 8 | |
| REP OUT IN COS REP 39 Utensils/equipment/linens; used/stored/handled OUT IN COS REP 40 Single-service/use; properly stored, and used OUT IN NO NA COS REP 41 Original container labeling (Bulk Food) OUT IN NO COS REP 42 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 47 Other violations OUT | |
| O OUT IN OO NA COS REP 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) REP 2 OUT IN OO COS REP 42 Non-food contact surfaces clean 3 OUT IN OO COS REP 43 Adequate ventilation, lighting; designated area 4 OUT IN OO COS REP 44 Garbage & refuse properly disposed/maintained 5 OUT IN OO COS REP 45 Physical facilities installed/maintained/clean 6 OUT IN OO COS REP 46 Toilet facilities; constructed/supplied/clean 7 OUT IN NO NO OO COS REP 47 Other violations Weasured Observations turkey RIC 38.00 Degrees Fahrenheit Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| 1 | |
| REP 2 | |
| 3 | |
| 4 Garbage & refuse properly disposed/maintained 5 GOT IN NO GOS REP 44 Garbage & refuse properly disposed/maintained 6 GOT NO GOS REP 45 Physical facilities installed/maintained/clean 7 GOT NO NO GOS REP 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations turkey RIC 38.00 Degrees Fahrenheit Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| S | |
| 6 OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean 7 OUT NO NO NA COS AT AT Other violations Measured Observations turkey RIC 38.00 Degrees Fahrenheit Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| T □ OUT □ IN ■ NO □ NA □ COS □ 47 Other violations REP Measured Observations turkey RIC 38.00 Degrees Fahrenheit Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| Measured Observations turkey RIC 38.00 Degrees Fahrenheit Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| urkey RIC 38.00 Degrees Fahrenheit Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| Quat sanitizer 3-comp sink 300.00 Parts Per Million | |
| · | |
| milk RIC 38.00 Degrees Fahrenheit | |
| | |
| chicken cook temp 181.00 Degrees Fahrenheit | |
| Overall Inspection Comments | |
| | |
| At time of routine inspection, no violation was observed. | |
| Inspection Result: NO VIOLATION Required Action: NEXT REGULAR IN: | |
| Inspection Result: NO VIOLATION Required Action: NEXT REGULAR IN | SPECTION |
| Signatures | |
| Jeanne Valor anderde | |
| EANNE VALDEZ EHS II RS CPO Ana Zavala Manager | |

| | T 111 | | | _ L | 625 13TH ST, S ubbock, TX 794 | | No. of Repeat | 0 | | Priority | 1 | Sc | ore |
|----------|--------------------------|---------|----------|-----------|----------------------------------|---------------------------------------|---|-------------|----------|--------------------------|------|-------------|--------|
| 4 | Lui | יטכ | TEX | A S | 306) 775-2902 | | Violations Time In | 10:40 am | For | undation: | 0 | | |
| ctiv | rity Date | | Purp | ose of In | spection | | | | - | Core: | | 4 | |
| 02/01 | 1/2020 | | | | SPECTION | | Time Out | 10:55 am | Tot. Mir | nutes: | 15 | | |
| | lishment WILD BILL' | S OLDE | <u>.</u> | | Address | | City/State LUBBOCK, TX | | | Zip Code 79401 | | Telephone | |
| Reco | rd ID # 13723 | | | | Permit Holder 2020 WILD BI | LL'S OLDE FASHIONEI | Est. Type | | | Risk Cate | gory | ı | |
| | t Name WILD BILL | 'S OLDE | <u> </u> | | Event Addres | ss | Event City/State | | | Zip Code | | Event Telep | hone |
| | t Organizer /EN ORTIZ | | | | Event Orgai | nizer Phone | Booth / Space No. | | | Serial Nu | | | |
| | | | | | 1 | OUT = IN = | NA = NO = COS = REPT = | | | | | | |
| | | | | | | PR | IORITY ITEMS | | | | | | |
| 1 | □ OUT | □ IN | ■ NA | □NO | □ COS | | oling time and temperature | | | | | | |
| 2 | □ OUT | ■ IN | □ NA | □ NO | □ COS | • | d holding temperature (41 F | , | | | | | |
| 3 | □ OUT | □IN | ■ NA | □ NO | □ COS | · · | t holding temperature (135 F) | | | | | | |
| 4 | □ OUT | □IN | ■ NA | □ NO | | • | oking time and temperature | | | | | | |
| 5 | OUT | □IN | ■ NA | | □ COS | • | neating for hot holding 165 F | in 2 hr. | | | | | |
| 6 | □ OUT | ■ IN | □NA | | □ COS | | ontrol; procedures/records | | | | | | |
| 7 | OUT | | | | □ COS | | source; Condition/parasite de | estruction | | | | | |
| 8 | □ OUT | | | | □ COS | | ived at proper temperature | | | | | | |
| 9 | OUT | | | | □ COS | <u> </u> | I & protected; contamination | | | | | | |
| 10 | □ OUT | | | | □ COS | | urfaces/returnables; clean & s | | | | | | |
| 11 | OUT | | □NA | | □ COS | <u> </u> | position; returned/served/rec | | | | | | |
| 12 | OUT | | | | COS | | ent, employees; knowledge & | reporting | | | | | |
| 13 | OUT | | | | □ COS | • | e of restriction and exclusion aned and properly washed / 0 | 01 | | | | | |
| 14 15 | | | □NA | ПИО | □ COS | | and contact w/RTE or approv | | | | | | |
| 16 | □ OUT | | □ NA | LI NO | □ COS | | ed foods used; prohibited not | | | | | | |
| 17 | □ OUT | | □ NA | | □ COS | | approved/used Washing fruit | | | | | | |
| 18 | OUT | | LINA | | □ COS | | stances; identified/stored/use | | | | | | |
| 19 | OUT | | | | □ COS | | proved source; plumbing, bac | | | | | | |
| 20 | □ OUT | | | | □ COS | | Sewage / Wastewater dispos | | | | | | |
| | | | | | | | FOUNDATION ITEMS | | | | | | |
| 21 | □ OUT | ■ IN | □NA | | □ cos | | nt / demonstration / duties / C | CFM | | | | | |
| 22 | □ OUT | | | | □ COS | · · · · · · · · · · · · · · · · · · · | dler/no unauthorized persons | | | | | + | |
| 23 | □ OUT | | | | □ COS | | old water available; adequate | · | | | | | |
| 24 | □ OUT | | | | □ COS | 24 Records a | vailable shellstock/destructio | n/labels | | | | + | |
| 25 | □ OUT | ■ IN | □NA | | □ cos | 25 Compliano | ce with variance, specialized | / HACCP | | | | | |
| 26 | □ OUT | ■ IN | □NA | | □ cos | 26 Posting of | consumer advisories, Allerge | en label | | | | | |
| 27 | □ OUT | ■ IN | □NA | | □ COS | 27 Proper co | oling method used; equipmer | nt adequate | | | | | |
| 28 | □ OUT | ■ IN | □ NA | □ NO | □ COS | 28 Proper da | te marking and disposition | | | | | | |
| 29 | □ OUT | ■ IN | □NA | | □ COS | 29 Thermome | eters / test strips provided, ac | curate | | | | | |
| 30 | □ OUT | ■ IN | □ NA | | □ COS | 30 Food Esta | blishment Permit (Current & | Valid) | | | | | |
| 31 | ■ OUT | □IN | | | ■ COS | 31 Handwash | n facilities; accessible/supplie | d/used | | | | | 2/11/2 |
| Viola | tion Comm | ents: | | | | | | | | | | | |
| Obse | rved no han | ıd wash | soap | | | | | | | | | | |
| | | | • | | | | | | | | | | |

Page 2 of 2



| | Lul | h Ci | ty of k | 10 L | | | • | No. of Violations No. of Repeat Violations | 0 | For | Priority: Priority undation: | 0 | Score |
|----------|------------------|---------|---------|---------|---|-----------|---|---|-------------|-----------|------------------------------|--------|----------------|
| V | Lui | יטנ | TEXA | \$ | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | .002 | | Time In | 9:52 am | 100 | Core: | 0 | Λ |
| | rity Date | | | | spection | | | Time Out | 10:20 am | Tot. Mir | nutes: | 28 | U |
| Estab | olishment | | | | Address | | | City/State | | <u> </u> | Zip Code | | Telephone |
| FREN | SHIP WILL | OW BE | ND | | 8816 13 | TH ST | | LUBBOCK, TX | | | 79416 | | (806) 796-0096 |
| | rd ID # 04180 | | | | Permit I FRENS | | | Est. Type SCHOOL | _ | | Risk Cate FR03 | gory | |
| | TUO | = OUT | OF COMP | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSER | VED NA = NOT APPLICABLE | COS = CORRE | CTED ON S | SITE 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 | | □ 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 | □ OUT | | | □ NA | | □ REP | | Control; procedures/records | | | | | |
| 7 | OUT | | | | □ COS | □ REP | | source; Condition/parasite de | struction | | | | |
| 8 | OUT | | | | □ COS | □ REP | | eived at proper temperature | | | | | |
| 9 | OUT | | | | □ COS | □ REP | • | d & protected; contamination p | | | | | |
| 10 | OUT | | | | □ cos | □ REP | | urfaces/returnables; clean & s | | | | | |
| 11 | OUT | ■ IN | | ⊔NA | □ COS | □ REP | <u> </u> | sposition; returned/served/reco | | | | | |
| 12 | OUT | ■ IN | | | □ COS | □ REP | | nent, employees; knowledge & | reporting | | | | |
| 13 | OUT | ■ IN | | | □ cos | □ REP | <u> </u> | e of restriction and exclusion | N | | | | |
| 14 | OUT | ■ IN | | = | □ COS | □ REP | | eaned and properly washed / (| | | | | |
| 15 | OUT | ■ IN | | □ NA | | □ REP | | and contact w/RTE or approved foods used; prohibited not | | | | | |
| 16 17 | | | | □ NA | □ COS | □ REP | | approved/used Washing fruit | | | | | |
| 18 | □ OUT | | | LI INA | | | | stances; identified/stored/used | | | | | |
| 19 | □ OUT | | | | □ COS | □ REP | | proved source; plumbing, bac | | | | | |
| 20 | □ OUT | | | | □ COS | | • | Sewage / Wastewater dispos | | | | | |
| 20 | <u> </u> | - 114 | | | <u> </u> | | • | | <u> </u> | | | | |
| 21 | ПОП | = INI | | ПМ | ПСОВ | □ DED | - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 | ITY FOUNDATION | EM | | | | 1 |
| 22 | | | | □ NA | □ cos | | | ent / demonstration / duties / C idler/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 | | | | □ cos | | • | f consumer advisories, Allerge | | | | | |
| 27 | □ OUT | | | | □ cos | | | oling method used; equipmen | | | | | |
| 28 | OUT | | | | □ COS | | <u> </u> | ite marking and disposition | | | | | |
| 29 | □ OUT | | | | □ cos | | <u> </u> | eters / test strips provided, ac | curate | | | | |
| 30 | □ OUT | | | | □ cos | | | ablishment Permit (Current & V | | | | | |
| 31 | □ OUT | | | , . | □ COS | | | h facilities; accessible/supplied | , | | | | - |
| 32 | □ OUT | | | □NA | □ cos | | | on-food contact surfaces clear | | | | | |
| 33 | □ OUT | | □NO | | □ COS | | | hing facilities & Service sink p | | | | | |
| | | | | | | | | CORE | | | | | |
| 34 | □ OUT | ■ IN | | | □ cos | □ REP | 34 Evidence | of contamination; insect/roder | nt/other | | | | |
| 35 | □ OUT | | | | □ cos | | 35 Personal | Cleanliness; eating/drinking/to | bacco | | | | |
| 36 | □ OUT | | | | □ COS | | | othes; properly used and store | | | | | |
| 37 | | | □NO | □NA | □ cos | □ REP | | ental contamination | | | | | |



Activity Date

| | NV. | | | | Activity D | | | | se of Inspection | |
|------|---------------|----------|-----------|-----------|------------|------------|--------------------------|--------------------------|--|---------|
| | | ⊸ Ci | ty of 🖫 | | 01/28/202 | 20 | | ROUTII | NE INSPECTION | |
| | Lait | าท | ÒCk | | Establish | nment | | Record | I ID # | |
| | Lux | | TEXA | 15 | FRENSH | IIP WILLOW | BEND ELEMENTARY | PR0004 | 4180 | |
| | OUT | = OUT | OF COM | PLIANCE | IN = IN C | OMPLIANCE | NO = NOT OBSERVED NA | x = NOT APPLICABLE C | COS = CORRECTED ON SITE REP = REPEAT VIC | DLATION |
| 38 | □ OUT | ■ IN | □NO | □NA | □ cos | □ REP | 38 Approved thawing | method | | |
| 39 | □ OUT | ■ IN | | | □ cos | □ REP | 39 Utensils/equipmer | nt/linens; used/stored/h | handled | |
| 40 | □ OUT | ■ IN | | | □ COS | □ REP | 40 Single-service/use | e; 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 ventilati | on, lighting; designate | ed area | |
| 44 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 44 Garbage & refuse | properly disposed/ma | intained | |
| 45 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 45 Physical facilities i | installed/maintained/cl | lean | |
| 46 | □ OUT | ■ IN | □ NO | | □ cos | □ REP | 46 Toilet facilities; co | nstructed/supplied/clea | an | |
| 47 | □ OUT | ■ IN | □ NO | □ NA | □ cos | □ REP | 47 Other violations | | | |
| | | | | | | | Measured Ob | servations | | |
| MIL | K RIC 39.00 | Degre | es Fahre | enheit | | | | | | |
| QU | AT BUCKET | 300.0 | 0 Parts P | er Millio | n | | | | | |
| FIN | AL RINSE D | ISH M | ACHINE | 185.00 [| Degrees F | ahrenheit | | | | |
| СНІ | CKEN SOU | P HH 1 | 63.00 De | egrees F | ahrenheit | | | | | |
| | FRUIT CO | | | | | | | | | |
| | | | | | | | Overall Inspecti | on Comments | | |
| | | | | | | | | | | |
| No (| Overall Inspe | ection (| Commen | ts | | | | | | |
| | | | | | | | | | | |
| | Insp | ection | Result: N | IO VIOL | ATION | | | Requi | ired Action: NEXT REGULAR INSPECTION | |
| | | | | | | | | | | |
| | | | | | | | Signat | ures | | |
| | <i></i> . | _ | | | | | | <u></u> | | |
| | Mul | 7 | | | | | _ | | | |
| CHAF | RLES SEIFE | RT | | EHS II F | RS CPO | | | John Gast | Asst. Director | |
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| Page 1 | | | | | | | | | | | | | | | |
|------------------|------|---------------------|-----------|--------------|---------|---|----------|---------------|---------------|------------------------|--------|---------|-------|---------------------|----------------|
| C = = = = | 0 | Priority: | | 2 | | No. of Violations | | • | ntal Health D | 325 13TH | 16 | v of | Cit | | |
| Score | 0 | Priority oundation: | Fo | 0 | | No. of Repeat /iolations | | | | ubbock, T 06) 775-2 | | öck | | Lul | |
| 2 | 2 | Core: | | 1:00 pm | ne In | Time | | | | | S | TEXA | | | ** |
| | 25 | inutes: | Tot. Mi | 1:25 pm | e Out | Time O | | | I | spection PECTION | | | | ty Date /2020 | Activ 01/30 |
| Telephone | | Zip Code | | | | City/State | | | | Address | | | | lishment | |
| (806) 793-0009 | | 79416 | | | | LUBBOCK, TX | | | | 4704 4T Permit I | | | | /AY #1124 d ID # | |
| | gory | Risk Cate FR02 | | | Ε | Est. Type CONVENIENCE | 1 | IIENCE RETAIL | | | | | | 00478 | |
| AT VIOLATION | REPE | SITE REP | CTED ON : | COS = CORREC | ABLE C | NA = NOT APPLICABL | RVED N | NO = NOT OBSE | OMPLIANCE | IN = IN C | LIANCE | OF COMP | = OUT | TUO | |
| | | | | | | DRITY | | | | | | | | | |
| | | | | 45.5 | | ime and temperature | | • | | □ cos | | □ NO | | □ OUT | 1 |
| | | | | 45 F) | • | ling temperature (41 | | • | □ REP | □ cos | □ NA | | | □ OUT | 2 |
| | | | | | | ng temperature (135 | | • | □ REP | □ cos | □ NA | | | | 3 |
| | | | | - O h | | time and temperatur | | • | □ REP | □ cos | □ NA | ■ NO | | OUT | 4 |
| | | | | ı∠nr. | | g for hot holding 165 ; procedures/records | | • | □ REP | □ cos | □ NA | ■ NO | □ IN | | 5 6 |
| | | | | -4 | | • | | | | | □NA | □NO | ■ IN | | |
| | | | | อแนบแบท | | e; Condition/parasite | | | □ REP | COS | | | | | 7 |
| | | | | revented | | t proper temperature | | | | COS | | | | | 8 |
| | | | | | | otected; contaminations/returnables; clean | | | □ REP | □ cos | | | | | 9 10 |
| | | | | | | | | | | | | пио | | | |
| | | | | | | on; returned/served/ | • | | □ REP | □ cos | | □NO | | OUT | 11 |
| | | | | reporting | | mployees; knowledg striction and exclusi | | | □ REP | □ COS | | | | OUT | 12 |
| | | | | lava usa | | | | | □ REP | | | | | OUT | 13 14 |
| | | | | | | and properly washed ontact w/RTE or app | | | □ REP | □ cos | | | | | 15 |
| | | | | | • • | ds used; prohibited r | | | | | | | | D OUT | 16 |
| | | | | | | ved/used Washing f | | | □ REP | □ COS | | | | □ OUT | 17 |
| | | | | | | s; identified/stored/u | | | □ REP | | | | | □ OUT | 18 |
| | | | | | | d source; plumbing, l | | | □ REP | □ COS | | | | □ OUT | 19 |
| | | | | | • | ge / Wastewater dis | • | | | □ cos | | | | □ OUT | 20 |
| | | | | | | | | | | | | | - 111 | | 20 |
| | | | | | | OUNDATION | | | TI DED | П.000 | | | = INI | | 24 |
| | | | | | | monstration / duties unauthorized person | | | | □ cos | | | | | 21 22 |
| | | | | | | ater available; adequ | | | | □ COS | | | | OUT | 23 |
| | | | | • | | le shellstock/destruc | | | | □ COS | | | | OUT | 23 24 |
| | | | | | | variance, specialize | | | | □ cos | | | | OUT | 25 |
| | | | | | | ımer advisories, Alle | | | | □ COS | | | | OUT | 26 26 |
| | | | | | | nethod used; equipn | | | | □ cos | | | | OUT | 27 |
| - - | | | | | • | king and disposition | | | | □ cos | | | | OUT | 28 |
| | | | | curate | | test strips provided, | | ' | | □ cos | | | | OUT | 29 |
| - | | | | | | nent Permit (Current | | | | □ COS | | | | OUT | 30 |
| - | | | | | | ties; accessible/supp | | | | □ COS | | | | □ OUT | 31 |
| - | | | | | | d contact surfaces cl | | | | □ COS | | | | □ OUT | 32 |
| | | | | | | cilities & Service sin | | | | □ cos | | | | □ OUT | 33 |
| | | | | | | | | | | | | | | | |
| | | | | t/other | t/roden | ORE tamination; insect/ro | | 34 Evidence | ПRFP | □ cos | | | ■ IN | □ OUT | 34 |
| | | | | | | iness; eating/drinking | | | | □ COS | | | | OUT | 35 |
| | | | | ~~~~ | | , camig/aminitin | Jiourill | oo i ciscilal | | _ 555 | | | - "" | _ 001 | ~~ |
| | | | | | d store | properly used and st | othes: r | 36 Wining o | ПRFP | □ cos | | | ■ INI | □ OUT | 36 |

Page 2 of 2



Activity Date

| | City of | | | | 01/30/202 | 0 | ROUTINE INSPECTION | | | |
|---|--------------------------------|-----------|---------|-----------|-------------|---------------|---|----------|--|--|
| Lubbock | | | | Establish | ment | Record ID # | | | | |
| | Lui | | TEX | N S | YESWAY | ′ #1124 | PR0000478 | | | |
| OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION | | | | | | | | | | |
| 00 | | | | | | | | 1 | | |
| 38 | | | LI NO | ⊔NA | □ cos | | 38 Approved thawing method | | | |
| 39 40 | | | | | □ cos | | 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used | | | |
| 41 | □ OUT | | ПИО | ПМА | □ COS | | 41 Original container labeling (Bulk Food) | | | |
| 42 | ■ OUT | | | LI NA | □ COS | | 42 Non-food contact surfaces clean | 4/29/20 | | |
| | tion Comm | | | | <u> </u> | | 12 Not look contact canacco dean | 1720720 | | |
| | rved inside | | | مار اممان | an and m | aintain | | | | |
| Obse | ived iliside i | oi iiiici | wave sc | nieu. Cie | an anu m | ali itali i. | | | | |
| 228.1 43 | 14(c) Nonfo | | | aces of e | | shall be clea | leaned at a frequency necessary to preclude accumulation of soil residues 43 Adequate ventilation, lighting; designated area | 1 | | |
| 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 | 4/29/20 | | |
| | tion Comm | | | | | | 10 1010t autilious, continuous applicational | .,,20,20 | | |
| Observed no lidded trash can in women's restroom. Provide. | | | | | | | | | | |
| | | | | | | i i iovido. | | | | |
| 228.1 47 | 52(h) Toilet | | | | ed □ COS | ПРЕР | 47 Other violations | | | |
| 7/ | <u> </u> | - 111 | LINO | LINA | Ц 003 | LINEF | | | | |
| Measured Observations Milly RIC 20 00 Degrees Februaries | | | | | | | | | | |
| Milk RIC 39.00 Degrees Fahrenheit | | | | | | | | | | |
| | | | | | | | Overall Inspection Comments | | | |
| No | Overall Insp | ection (| Commen | ts | | | | | | |
| 140 | No Overall Inspection Comments | | | | | | | | | |
| Inspection Result: NO VIOLATION | | | | | | | Required Action: NEXT REGULAR INSPECTION | | | |
| | | | | | | | | | | |
| | Signatures | | | | | | | | | |
| March Tripe | | | | | | | 20000 | | | |
| CHVI | RLES SEIFE | | | EUC II I | RS CPO | | Roger Dennis Jr. Asst. Manager | | | |
| СПАГ | KLES SEIFE | ERI | | EUSIII | KS CPU | | Roger Definis 31. Asst. Manager | | | |
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