								Page 1 of 1
		Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0		Priority:	0	
Lubb	ock	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	F	Priority oundation:	0	
**	TEXAS		Time	n 2:05 pm		Core:	0	
Activity Date 01/30/2020	Purpose of Ir	nspection E INSPECTION	Time O	ut 2:20 pm	Tot. M	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	
		OF	BSERVATIONS					
22 Food Handler/no una	uthorized perso							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: COMPLI	ED - OWNER	Re	equired Action: I	NEXT RE	GULAR INS	PECT	ION
				•				
			Signatures					
Jeann	· Valay		Set	es Or	~~	S		
JEANNE VALDEZ	EHS II	RS CPO	Leticia Robledo		Assistan	t Manager		

					ital Health [ST, SUITE	Department 105	No	. of Violations	0		Priority:	0		
	Lubb	ock	Lubbo		X 79401			. of Repeat plations	0	Fo	Priority undation:	0	Sco	re
×	,	TEXAS						Time In	9:40 am		Core:	0	n)
	rity Date 9/2020	Purpose of ROUTINE	-					Time Out	10:10 am	Tot. Mir	nutes:	30		,
	olishment LESS ELEMENTA	RY		ddress 115 58				City/State LUBBOCK, TX			Zip Code 794014832	2	Telephone (806) 219-500	0
	rd ID # 000080		1	ermit H JBBO0	lolder CK ISD			est. Type SCHOOL			Risk Cates FR04	gory		
	OUT = OL	JT OF COMPLIA	NCE IN:	= IN CO	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION	
							PRIOF							
1	REP	N ■NO □	NA 🗆	cos		·		e and temperature						
2	□ OUT ■ IN REP	N DNO D	NA 🗆	cos		,		g temperature (41 F /	,					
3	□ OUT ■ IN	N DNO D	NA 🗆	cos		03 Proper ho	ot holding	temperature (135 F)						
4	□ OUT □ II REP	N ■NO □	NA 🗆	cos		•		ne and temperature						
5	□ OUT ■ IN	N 🗆 NO 🗆	NA 🗆	cos				or hot holding 165 F i	n 2 hr.					
6	□ OUT ■ IN	N DNO D	NA 🗆	cos		06 Time as 0	Control; p	rocedures/records						
7	□ TUO □	١		cos	□ REP	07 Approved	d source;	Condition/parasite de	struction					
8	□ OUT ■ II	١		cos	□ REP			roper temperature						
9	□ OUT ■ II				□ REP	<u> </u>		cted; contamination p						
10	□ OUT ■ II				□ REP			eturnables; clean & s						
11	REP	N DNO D	NA 🗆	cos			•	; returned/served/reco						
12	□ OUT ■ II			cos	□ REP			oloyees; knowledge &	reporting					
13	□ OUT ■ II	-			□ REP	•		riction and exclusion						
14	□ OUT ■ II			cos	□ REP			d properly washed / C						
15	□ OUT ■ IN REP							act w/RTE or approv						
16	□ OUT ■ II				□ REP			used; prohibited not						
17	□ OUT ■ II		NA 🗆					d/used Washing fruit						
18	□ OUT ■ II				□ REP			identified/stored/used						
19	□ OUT ■ II				□ REP		•	ource; plumbing, bac						
20	□ OUT ■ II	N	Ц(COS	□ REP	• • • • • • • • • • • • • • • • • • • •		/ Wastewater dispos	aı					
21	□ OUT ■ II	N 🗆	NA 🗆 (cos	□ REP			onstration / duties / C	FM					
22	□ OUT ■ II				□ REP	22 Food Har	ndler/no u	inauthorized persons	/personnel					
23	□ OUT ■ II	N 🔲	NA 🗆 (cos	□ REP	23 Hot and 0	Cold wate	r available; adequate	pressure					
24	□ OUT ■ II	N 🔲	NA 🗆 (cos	□ REP	24 Records	available	shellstock/destruction	n/labels					
25	□ OUT ■ II	N 🗆 I	NA 🗆 (cos	□ REP	25 Complian	nce with v	ariance, specialized /	HACCP					
26	□ OUT ■ II	N 🗆	NA 🗆 (cos	□ REP	26 Posting o	of consum	er advisories, Allerge	n label					
27	□ OUT ■ II	N 🗆	NA 🗆 (cos	□ REP	27 Proper co	ooling me	thod used; equipmen	t adequate					
28	□ OUT ■ IN	N DNO D	NA 🗆	cos		28 Proper da	ate markir	ng and disposition						
29	□ OUT ■ II	N 🔲	NA 🗆	cos	□ REP	29 Thermom	neters / te	st strips provided, ac	curate					
30	□ OUT ■ II	N 🗆 I	NA 🗆 (cos	□ REP	30 Food Esta	ablishmer	nt Permit (Current & \	/alid)					
31	□ OUT ■ II	١		cos	□ REP	31 Handwas	sh facilities	s; accessible/supplied	d/used					
32	□ OUT ■ II	N 🔲	NA 🗆 (cos	□ REP	32 Food & n	on-food c	ontact surfaces clear	nable/use				İ	

Follow up : No



Activity Date

Purpose of Inspection

■ IN □ ■ IN ■ IN ■ IN ■ IN	COMPLIANCE NO NA	IN = IN COS	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION 33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other
■ IN □ ■ IN ■ IN ■ IN ■ IN	NO 🗆 NA	□ COS □ COS	□ REP	33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other
■ IN ■ IN ■ IN ■ IN		□ COS	□ REP	CORE 34 Evidence of contamination; insect/rodent/other
■ IN ■ IN ■ IN □		□ COS		34 Evidence of contamination; insect/rodent/other
■ IN ■ IN ■ IN □		□ COS		,
■ IN □			□ REP	
■IN □		ПСОС		35 Personal Cleanliness; eating/drinking/tobacco
	= ::	L 003	□ REP	36 Wiping clothes; properly used and stored
		□ cos		37 Environmental contamination
	NO 🗆 NA			38 Approved thawing method
■ IN				39 Utensils/equipment/linens; used/stored/handled
■ IN				40 Single-service/use; properly stored, and used
				41 Original container labeling (Bulk Food)
		□ cos	□ REP	42 Non-food contact surfaces clean
■IN □	NO	□ cos	□ REP	43 Adequate ventilation, lighting; designated area
■IN □	NO			44 Garbage & refuse properly disposed/maintained
■IN □	NO	□ cos	□ REP	45 Physical facilities installed/maintained/clean
■IN □	NO	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean
□ IN ■	NO 🗆 NA	□ cos		47 Other violations
				Measured Observations
00 Degree	es Fahrenhei	t		
cket 150.0	00 Parts Per	Million		
00 Degree	es Fahrenheit	:		
				Overall Inspection Comments
e inspectio	on, no violatio	on was obs	served.	
ction Posi	ult: NO VIOL	ATION		P A N NEXT DECULAD INODESTION
Clion Resi	uit. NO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION
				Signatures
ane V	alon	_		Jeannitage
	EHS II F	RS CPO		Jeannie Soliz Manager
	IN I	IN NO NO NA IN NO NO IN NO	IN COS IN NO NO COS IN NO	IN COS REP IN NO NO NA COS CIREP IN NO COS REP IN NO COS COS COS REP IN NO COS COS COS REP IN NO COS COS COS COS COS COS COS COS COS CO

	Lubb	ity of OCk				No. of Violations No. of Repeat Violations	7	Priority: Priority Foundation:	1	Score
X	Labb	TEXAS	` ,			Time In	10:00 am	Core		12
	vity Date 8/2020	Purpose of ROUTINE IN				Time Out	11:30 am	Tot. Minutes:	90	12
	blishment DER TERRACE OF	- LUBBOCK	Addres	ss 7TH ST		City/State LUBBOCK, TX	•	Zip Code 79410170		Telephone (806) 776-0639
	ord ID#	LOBBOOK		Holder		Est. Type		Risk Cate		(600) 170-0033
	000084			MOUNT HEAL	THCARE	INSTITUTIONAL		FR03	gury	
	OUT = OU	Γ OF COMPLIANC	E IN = IN C	COMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORREC	CTED ON SITE REP	= REPE	EAT VIOLATION
						PRIORITY				
1	□ OUT ■ IN	□NO □N/	4 □ COS		01 Proper co	oling time and temperature				
2	□ OUT ■ IN	□ NO □ N/	A 🗆 COS		02 Proper co	ld holding temperature (41 F	/ 45 F)			
3	□ OUT ■ IN	□ NO □ NA	A 🗆 COS		03 Proper ho	t holding temperature (135 F)			
4	□ OUT ■ IN	□ NO □ N/	A 🗆 COS		04 Proper co	oking time and temperature				
5	□ OUT ■ IN	□ NO □ N/	A 🗆 COS		05 Proper rel	heating for hot holding 165 F	in 2 hr.			
6	□ OUT ■ IN	□NO □N/	A □ COS		06 Time as C	Control; procedures/records				
7	□ OUT ■ IN		□ cos	□ REP	07 Approved	source; Condition/parasite d	estruction			
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 si	urfaces/returnables; clean &	sanitized			
11	■ OUT □ IN		A ■ COS	□ REP	11 Proper dis	sposition; returned/served/red	condition			2/6/
	erved dented cans 83(e) Damaged foo □ OUT ■ IN □ OUT ■ IN	ods. Heavily rim/	seam-dente		12 Managem	e manufacturer's complete la lent, employees; knowledge e of restriction and exclusion	& reporting			
	□ OUT ■ IN			□ REP	14 Hands cle	eaned and properly washed /	Glove use			
13		□NO □N/	A COS			and contact w/RTE or appro				
	REP				16 Postouriza					
13 14	REP □ OUT ■ IN	□ NA	A □ COS		10 Fasteurize	ed foods used; prohibited no	offered			
13 14 15						ed foods used; prohibited no approved/used Washing fru				
13 14 15 16	□ OUT ■ IN	□ NA	A □ COS		17 Additives		ts/veg			2/6/
13 14 15 16 17 18 Viol	□ OUT ■ IN □ OUT ■ IN ■ OUT □ IN ation Comments:	□ NA	COS ■ COS	□ REP	17 Additives 18 Toxic sub	approved/used Washing fru	ts/veg			2/6/
13 14 15 16 17 18 Viola	OUT IN	□ NA	COS ■ COS over hand	□ REP □ REP	17 Additives 18 Toxic sub	approved/used Washing fru	ts/veg			2/6/
13 14 15 16 17 18 Viola	□ OUT ■ IN □ OUT ■ IN ■ OUT □ IN ■ OUT □ IN ation Comments: erved chemical spra	□ NA ay bottlle stored c materials or ch	COS COS over hand shemicals store	□ REP □ REP	17 Additives 18 Toxic subset. ed. COS 19 Water; ap	approved/used Washing fru stances; identified/stored/use	ts/veg			2/6/
13 14 15 16 17 18 Viola Obse	□ OUT ■ IN □ OUT ■ IN ■ OUT □ IN ■ OUT □ IN ation Comments: erved chemical spra 203 Poisonous/toxi	□ NA ay bottile stored c materials or ch	COS ■ COS over hand a nemicals sto	☐ REP ☐ REP sink. REmoveored properly	17 Additives 18 Toxic subset. ed. COS 19 Water; ap	approved/used Washing fru stances; identified/stored/use	ts/veg			2/6/
13 14 15 16 17 18 Viola 228.	OUT IN IN OUT IN	□ NA ay bottile stored c materials or ch	Over hand nemicals sto	□ REP □ REP sink. REmove ored properly □ REP □ REP	17 Additives 18 Toxic subsets ed. COS 19 Water; ap 20 Approved	approved/used Washing fru stances; identified/stored/use	ts/veg			2/6/
13 14 15 16 17 18 Viola 228.	OUT IN IN OUT IN	□ NA ay bottile stored c materials or ch	Over hand nemicals sto	□ REP □ REP sink. REmoveored properly □ REP	17 Additives 18 Toxic subsets ed. COS 19 Water; ap 20 Approved PRIOR	approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo	ts/veg ed ckflow sal			2/6/
13 14 15 16 17 18 Viola 228 19 20	OUT IN IN OUT IN	ay bottlle stored c materials or ch	over hand nemicals sternicals sternicals and COS	REP REP sink. REmove ored properly REP REP REP	17 Additives 18 Toxic subset. ed. COS 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han	approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo ITY FOUNDATION ent / demonstration / duties / udler/no unauthorized person	ckflow sal CFM s/personnel			2/6/
13 14 15 16 17 18 Viola 228. 19 20 21 22 23	OUT IN IN OUT IN	ay bottlle stored c materials or ch	over hand a nemicals sternicals sternicals at COS	I REP	17 Additives 18 Toxic subsets ed. COS 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C	approved/used Washing frustances; identified/stored/used proved source; plumbing, based by Sewage / Wastewater disposit / demonstration / duties / deler/no unauthorized personcold water available; adequate	ckflow sal CFM s/personnel e pressure			2/6/
13 14 15 16 17 18 Viola 2228. 19 20 21 22 23 24	□ OUT ■ IN □ OUT □ IN ation Comments: erved chemical spra 203 Poisonous/toxi □ OUT ■ IN	ay bottlle stored c materials or ch	over hand a nemicals straight COS A □ COS	sink. REmove ored properly REP REP REP REP	17 Additives 18 Toxic subset. 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a	approved/used Washing frustances; identified/stored/used proved source; plumbing, based by Sewage / Wastewater disposition / Wastewater disposition / duties / demonstration / duties / deler/no unauthorized person cold water available; adequate available shellstock/destruction	ckflow sal CFM s/personnel e pressure on/labels			2/6/
13 14 15 16 17 18 Viola 228. 19 20 21 22 23 24 25	□ OUT ■ IN □ OUT ■ IN ■ OUT □ IN ation Comments: erved chemical spra 203 Poisonous/toxi □ OUT ■ IN	ay bottlle stored c materials or ch	over hand nemicals stranged COS A COS	sink. REmove ored properly REP REP REP REP REP REP REP REP	17 Additives 18 Toxic subsets ed. COS 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance	approved/used Washing frustances; identified/stored/used proved source; plumbing, based by Sewage / Wastewater disposition / duties / demonstration / demonstration / demonstration / duties / demonstration / demonstration / demonstration / demonstration / duties / demonstration / demonstr	ckflow sal CFM s/personnel e pressure on/labels / HACCP			2/6/
13 14 15 16 17 18 Viola 228. 19 20 21 22 23 24	□ OUT ■ IN □ OUT □ IN ation Comments: erved chemical spra 203 Poisonous/toxi □ OUT ■ IN	ay bottlle stored c materials or cf	over hand a memicals structured in COS COS COS COS COS COS COS COS	sink. REmove ored properly REP REP REP REP	17 Additives 18 Toxic subsets ed. COS 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance	approved/used Washing frustances; identified/stored/used proved source; plumbing, based by Sewage / Wastewater disposition / Wastewater disposition / duties / demonstration / duties / deler/no unauthorized person cold water available; adequate available shellstock/destruction	ckflow sal CFM s/personnel e pressure on/labels / HACCP			2/6/

Page 2 of 3



Activity Date 01/28/2020

Purpose of Inspection ROUTINE INSPECTION

7	Lul	bö	Öck	s	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	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 d decom	in the contest to food the test of the tes	struction of I 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
228.6 37 <i>Viola</i>	S8(d)(2)(A) C ■ OUT REP tion Comme	loths in	-use for v □ NO	viping b □ NA	etween us	es stored	zer bucket. Remove. Discussed NIR. 37 Environmental contamination nes off floor. Discussed NRI	5/3/20
	9(a)(1)(C) S							
38	REP	■ IN	LI NO	⊔NA	□ cos		38 Approved thawing method	
39	□ OUT				□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT				□ cos	□ REP	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 nt, 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	⊔ NO	□NA	□ cos		47 Other violations	
							Measured Observations	

milk ric 38.00 Degrees Fahrenheit ham ric 40.00 Degrees Fahrenheit

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

Page 1 of 1

									rage i oi i
Lubbo	y of ¬	Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401		lo. of Violations	0		Priority:	0	
> Lubbo	ock	(806) 775-2902	١ ١	/iolations	0	F	oundation:	0	
*	TEXAS			Time In	1:20 pm		Core:	0	
Activity Date 01/30/2020	Purpose of COMPLIAN	Inspection CE 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	SER	VATIONS					
32 Food & non-food cont	act surfaces	cleanable/use							2/9/20
Violation Comments:									
C. Observed floor in the V	Valk-in Cooler	repaired. Complied.							
		Meas	ured C	bservations					
No Temperature Observ	vations								
		Overall I	nspec	tion Comments					
All prior violations are c	complied.								
Inspection R	esult: COMPI	LIED - OWNER		Requi	ired Action: NE	EXT REG	GULAR INS	SPECTI	ON
			Signa	atures					
Jeanne	Valer			Quel		5	_	_	
JEANNE VALDEZ	EHS	II RS CPO		Justin Owen	(ЭM			

	Lul	h Cit	y of L	10 Lu			•	No. of Violations No. of Repeat Violations	0	Fo	Priority: Priority undation:	0	Score
1	Lui	יטנ	TEXA	\$,00,1102	.002		Time In	9:00 am	1 10	Core:	0	lacksquare
	ity Date /2020				spection			Time Out	9:20 am	Tot. Mir		20	U
	lishment		11001	IIVE IIVO	Address			City/State			Zip Code		Telephone
CENT	ENNIAL EL	EMENT	ARY		1301 N	UTICA		LUBBOCK, TX			79416		(806) 766-1992
	r d ID # 04454				Permit I			Est. Type			Risk Cate	gory	
RUU		- OUT	OE COM	DIANCE	LUBBO		NO - NOT OBSED	SCHOOL VED NA = NOT APPLICABLE (CTED ON S	FR04	DEDE	AT VIOLATION
	001	- 001	OF COM	PLIANCE	IIN – IIN CI	JWPLIANCE	NO - NOT OBSER	VED NA - NOT APPLICABLE V	JUS – CURRE	CTED ON S	DITE REP -	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT		■ NO	□ NA	□ cos		•	oling time and temperature					
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP		ld holding temperature (41 F /	45 F)				
3	OUT		□ NO	□ NA	□ COS	□ REP	•	t holding temperature (135 F)					
5	OUT OUT		■ NO	□ NA	□ COS	□ REP	<u> </u>	oking time and temperature	2 hr				
6		□ IN	■ NO	□ NA		□ REP	•	heating for hot holding 165 F i	1 2 111.				
7	□ OUT		LINU	L IVA	□ COS			source; Condition/parasite de	struction				
8	□ OUT				□ COS	□ REP		eived at proper temperature	Struction				
9	□ OUT				□ COS	□ REP		d & protected; contamination p	revented				+
10	□ OUT				□ cos	□ REP	•	urfaces/returnables; clean & s					
11	□ OUT	■ IN	□NO	□NA	□ cos	□REP		sposition; returned/served/reco					
12	□ OUT	■ IN			□ cos	□ REP	<u> </u>	ent, employees; knowledge &					
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 / C	Slove 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 fruits	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/used	l				
19	□ OUT	■ IN			□ cos	□ REP	· •	proved source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / demonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized persons	personnel				
23	□ OUT			□ NA	□ cos			Cold water available; adequate	<u>'</u>				
24	□ OUT			□ NA	□ cos			available shellstock/destruction					
25	□ OUT				□ COS		· · · · · · · · · · · · · · · · · · ·	ce with variance, specialized /					
26	OUT				□ cos			f consumer advisories, Allerge					
27	OUT				□ cos			oling method used; equipmen	adequate				
28	OUT		⊔ NO		□ COS		· · · · · · · · · · · · · · · · · · ·	te marking and disposition	nurata				
29 30					□ cos			eters / test strips provided, acablishment Permit (Current & V					
31	□ OUT			⊔ NA	□ COS			h facilities; accessible/supplied	,				
32	OUT			П№	□ COS			on-food contact surfaces clear					
33	□ OUT		□ NO		□ COS			hing facilities & Service sink p					+
		v	_,,0		_ 555	\	23						
34	ПОПТ	■ INI			ПСОС	ПРЕР	34 Evidence	CORE of contamination; insect/roder	t/other				ı
35					□ cos	□ REP		or contamination; insect/roder					
36	OUT				□ COS			othes; properly used and store					
37			П №	П№	□ COS			ental contamination					



Purpose of Inspection

	Lul				Activity D 01/30/202		•	INSPECTION	
	T1	LCi	ty of						
	Lui	DDO	OCK		Establish		Record ID: NTARY PR0004454		
•			TEX	15	CENTEN	NIAL ELEME	NIARY FROUGHS	•	
	ОИТ	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS	= CORRECTED ON SITE REP = REPEAT VIOLATI	ON
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method		
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/hand	dled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and use	ed	
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 ar	ea	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/mainta	ined	
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		
MIL	K RIC 38.00	Degre	es Fahre	enheit					
	K RIC 39.00	_							
	AT BUCKET	_			n				
	T CARROTS								
							Overall Inspection Comments		
							Overall inspection comments		
No	Overall Inspe	ection (Commen	ts					
NO	Overall illope	SCHOIL	Johnnen	ıs					
	Insp	ection I	Result: N	IO VIOL	ATION		Required	Action: NEXT REGULAR INSPECTION	
							Signatures		
							Signatures		
	Mul	- Said					Signatures	,	
	Mul			-			- Freder	•	
CHAR	Auc_			-	RS CPO			Manager	
CHA				-	RS CPO		- Freder		
СНА				-	RS CPO		- Freder		
СНА				-	RS CPO		- Freder		
СНАК				-	RS CPO		- Freder		
СНАЕ				-	RS CPO		- Fresh		
СНА				-	RS CPO		- Fresh		
СНАЙ				-	RS CPO		- Fresh		
СНАЙ				-	RS CPO		- Fresh		
СНАЙ				-	RS CPO		- Fresh		
СНАЙ				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAP				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		
CHAF				-	RS CPO		- Fresh		

ւսւ	Sh	y of 1-	10		ntal Health Do ST, SUITE 1 X 79401		No. of Violations No. of Repeat	1	Pri	ority:	1	Score
	DOC	TEXA	. (8 \$	806) 775-2	902		Violations Time In	10:05 am	Founda	tion: Core:	0	•
/ Date 020				spection			Time Out	10:35 am	Tot. Minutes		30	
shment		KOUTI	INE IINS			l	Citv/State		Zip C	Code	+	Telephone
REN'S ORG	CHARD	ACADE	MY	5007 98	TH ST		LUBBOCK, TX		1 -		- 1	806) 776-0888
ID#				Permit I	Holder		Est. Type		Risk	Categor	ry	
2258												
OUT	= OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON SITE	REP = RE	EPEA ⁻	T VIOLATION
							PRIORITY					
□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	01 Proper co	-					I
□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper col	d holding temperature (41 F	45 F)				
□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper ho	holding temperature (135 F)					
□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking time and temperature					
□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	05 Proper reh	eating for hot holding 165 F	n 2 hr.				
□ OUT	□IN	■ NO	□NA	□ cos	□ REP	06 Time as C	ontrol; procedures/records					
□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/parasite de	estruction				
□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived at proper temperature					
□ OUT	■ IN			□ cos	□ REP	09 Separated	& protected; contamination p	prevented				
□ OUT	■ IN			□ cos	□ REP	10 Contact su	ırfaces/returnables; clean & s	anitized				
□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	<u> </u>	· · · · · · · · · · · · · · · · · · ·					
□ OUT	■ IN			□ cos	□ REP			reporting				
□ OUT	■ IN			□ cos	□ REP	<u> </u>						
□ OUT	■ IN			□ cos	□ REP							
□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP							
			□ NA		□ REP							
			□ NA				••					
							*					
						, i	71 07					
□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	:al 			_	
						•						
							<u> </u>	·				
							, ,	'				
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						•	, , , ,	i auequate				
						•		curate				
				□ COS			eters / test strips provided, ac					
	■ IN		⊔NA	□ COS			blishment Permit (Current & ' facilities; accessible/supplie					2/8/
□ OUT	П IVI			■ COS	■ KEP	J i i iailuwasi	i idomines, accessible/supplie	u, u o e u				I 2/0/.
2	EN'S ORG	EN'S ORCHARD ID # 2588 OUT = OUT () OUT () IN OUT (EN'S ORCHARD ACADE! D #	EN'S ORCHARD ACADEMY D # 258	SOOT	SONT SONT SONT SONT SONT SONT SONT SONT	SONCHARD ACADEMY SO07 98TH ST	SOR SOR	ENTS ORCHARD ACADEMY	EN'S ORC HARD ACADEMY S007 98TH ST LUBBOCK, TX 7942 10 # Set. Type Risk FOOD SERVICE Set. Type Risk FOOD SERVICE Set. Type Risk FOOD SERVICE Set. Type Set. Type	ENTS ORC	EN'S ORCHARD ACADEMY



Activity Date

Purpose of Inspection

	Lul	⊸ Ci	ty of 🕳		01/29/202	0	ROUTINE INSPECTION	
	1.11	٦h	óck		Establish	ment	Record ID #	
	Lui		TEXA	\$	CHILDRE	N'S ORCH	ARD ACADEMY PR0012258	
	TUO	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
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	Degrees F	ahrenh	eit			
Che	ese RIC 41.	.00 De	grees Fah	renheit				
							Overall Inspection Comments	
No (Overall Inspe	ection (Comment	s				
	Insp	ection	Result: Co	OMPLIE	D - OWN	ER	Required Action: NOT APPLICABLE	
							required Action, NOT ALL ETOADEL	
							Signatures	
	Jac	.06	Ke	nne			Jeur Jeur	
JACO	B KEMMEF	?		EHS II F	RS CPO		Manager	

Follow up : No

										_					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	arougntod					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

Page 2 of 3



Activity Date 01/27/2020

Purpose of Inspection ROUTINE INSPECTION

	T 1	1 Ci	ty of		01/21/202	•		
0	Lul	วท	ock	(Establish	nment	Record ID #	
Y,			TEXA	AS	CHILI'S #	1305 GRILL	_ & BAR PR0004120	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	ATION
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records available shellstock/destruction/labels	
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	
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper cooling method used; equipment adequate	
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper date marking and disposition	
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT			□ NA	□ cos		32 Food & non-food contact surfaces cleanable/use	
33			□NO		□ 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	□ 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	
10	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
12	■ OUT	□IN				□ REP	42 Non-food contact surfaces clean	4/26/20
/iola	tion Comm	onts:						_
frequ	ent cleaning	shall b	e constru	ucted of	a corrosio	n-resistant, ı	s of equipment that are exposed to splash, spillage, or other food soiling or that require nonabsorbent, and smooth material	
	anitized. Di						e wash area, and ceiling vents in between kitchen and ware wash area. Maintain dean	
43	□ OUT				_	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
5	■ OUT	□IN	□NO		□ cos	■ REP	45 Physical facilities installed/maintained/clean	4/26/20
'iola	tion Comm	ents:						
28.2	212 Other Pe	ersonal	Care Ite	ms, Stor	age			
N L		-1:4	4 :					
	-				-	-	phone on a prep table, personal drinks in reach-in coolers, and cups without straws. urfaces. All employee drinks shall have lids and straws. All personal items removed.	
	issed. Corre			vay iron	i iood and	iood prep st	uriaces. All employee drinks shall have lids and straws. All personal items removed.	
46	OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47				□ NA	□ cos		47 Other violations	
							Measured Observations	
raw	beef WIC 3	7.00 D	egrees F	ahrenhe	eit			
	ach dishwas		•					
	ed tomatoes							
			U.UU DU	4,00010				

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	

		, Ci	ty of 💂	1	625 13TH	ntal Health De ST, SUITE 10		No. of Violations	2		Priority: Priority	1	S	core
	Lul	obo	ock	-	ubbock, T. 306) 775-2			Violations	0	Fo	oundation:	0		_
•			TEXA	S				Time In	2:00 pm		Core:	1		4
	vity Date 7/2020				spection SPECTION	I		Time Out	3:45 pm	Tot. Mi	inutes:	105		
	blishment I'S #1305 GF	RILL & I	BAR		Address 607 UNI	S VERSITY AV	/E	City/State LUBBOCK, TX			Zip Code 79401		Telephon (806) 744	
есо	ord ID#				Permit I	Holder		Est. Type			Risk Cate	gory		
R00	004121					R TEXAS IN		BAR			FR01		-	
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER\	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON :	SITE REP =	= REPE	AT VIOLATI	ION
								PRIORITY						
1	□ OUT	□IN	□NO	■ NA	□ cos	□ REP		oling time and temperature						
2	□ OUT		□NO	□NA	□ cos	□ REP	02 Proper col	d holding temperature (41 F /	45 F)					
3	□ OUT	□ IN	□ NO	■ NA	□ cos	□ REP	03 Proper hot	holding temperature (135 F)						
4	□ OUT			■ NA	□ cos	□ REP	04 Proper cod	oking time and temperature						
5	□ OUT		□NO	■ NA	□ cos	□ REP	05 Proper reh	eating for hot holding 165 F in	n 2 hr.					
6	□ OUT	□IN	□ NO		□ cos	□REP	06 Time as C	ontrol; procedures/records						
7	□ OUT		-	•		□ REP	07 Approved	source; Condition/parasite de	struction					
8	OUT					□ REP	08 Food rece	ived at proper temperature						
_	■ OUT				■ COS		09 Separated	& protected; contamination p	revented					1/30/2
28.6 Obse		ood pro soda no dry da ■ IN	zzle on s	soda gur ussed. (n. Nozzle	moved to diston site.	h wash area. Ma	preparation, holding, and disp aintain clean and sanitized. N urfaces/returnables; clean & s position; returned/served/reco	lozzle shall be	e washed,	, rinsed, sai	nitized,	,	
28.60 Dbseend a 110 111 112 113 114 115 116	erved soiled seallowed to air	soda no dry da IN IN IN IN IN IN IN IN	zzle on s ily. Disci	ooda gurussed. (n. Nozzle Corrected Cos	moved to diston site. REP REP REP REP REP REP REP REP REP RE	h wash area. Ma 10 Contact su 11 Proper dis 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a	aintain clean and sanitized. Nurfaces/returnables; clean & sposition; returned/served/recont, employees; knowledge & e of restriction and exclusion aned and properly washed / Cand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits	anitized ondition reporting Glove use ed method offered s/veg	e washed,	, rinsed, sai	nitized,	,	
28.6 Dbse nd a 10 11 11 12 13 14 15 16 17	erved soiled seallowed to air	ood prosod not dry da IN	zzle on s ily. Disci □ NO	ooda gurussed. (n. Nozzle Corrected Cos	moved to diston site. REP REP REP REP REP REP REP REP REP RE	h wash area. Ma 10 Contact su 11 Proper dis 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs	aintain clean and sanitized. Nurfaces/returnables; clean & s position; returned/served/reco ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not of approved/used Washing fruits stances; identified/stored/used	anitized condition reporting Glove use ed method offered s/veg	e washed,	, rinsed, sal	nitized,	,	
28.60 Dbseend a 110 111 112 113 114 115 116	erved soiled seallowed to air	ood prosod not dry da IN	zzle on s ily. Disci □ NO	ooda gurussed. (n. Nozzle Corrected Cos	moved to diston site. REP REP REP REP REP REP REP REP REP RE	h wash area. Ma 10 Contact su 11 Proper dis 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app	aintain clean and sanitized. Nurfaces/returnables; clean & sposition; returned/served/recont, employees; knowledge & e of restriction and exclusion aned and properly washed / Cand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits	anitized condition reporting Glove use ed method coffered s/veg d kflow	e washed,	, rinsed, sai	nitized,	,	
28.6 28.6 0bsee nd a 10 11 12 13 14 15 16 17 18	erved soiled seallowed to air	ood prosod not dry da IN	zzle on s ily. Disci □ NO	ooda gurussed. (n. Nozzle Corrected Cos	moved to diston site. REP REP REP REP REP REP REP REP REP RE	h wash area. Ma 10 Contact su 11 Proper dis 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved	aintain clean and sanitized. Nurfaces/returnables; clean & sposition; returned/served/recept, employees; knowledge & e of restriction and exclusion and and properly washed / Cand contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos	anitized condition reporting Glove use ed method coffered s/veg d kflow	e washed,	, rinsed, sai	nitized,		
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7/iola 28.6 Dbse nd 28.6 110 111 112 113 114 115 116 117 118 119 220 221 222 223 224 225 226 227 228	erved soiled seallowed to air	soda no dry da li	Discrete on service of the service o	ONA	Nozzle Corrected Cos C	moved to diston site. REP REP REP REP REP REP REP REP REP RE	h wash area. Ma 10 Contact su 11 Proper dis 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIORI 21 PIC presen 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper cod 28 Proper dat	aintain clean and sanitized. Nurfaces/returnables; clean & s position; returned/served/recc ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not of approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos ITY FOUNDATION Int / demonstration / duties / C dler/no unauthorized persons, old water available; adequate vailable shellstock/destruction we with variance, specialized / consumer advisories, Allerge pling method used; equipmen te marking and disposition	anitized condition reporting Glove use ed method coffered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate	e washed,	, rinsed, sai	nitized,		
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Page 2 of 2



Activity Date

Purpose of Inspection

		- Cit	ty of 🦡		01/27/202	0		ROUTI	INE INSPEC	TION		
	Lub	ıhı	ock		Establish	ıment		Record	ID#			
V	Lub		TEXA	S	CHILI'S#	‡1305 GRILL	L & BAR	PR0004	4121			
	OUT :	= OUT	OF COMI	PLIANCE	: IN = IN C	OMPLIANCE		NA = NOT APPLICABLE (ECTED ON SITE	REP = REPEAT VIO	LATION
34	□ OUT	■ IN			□ cos	□ REP		ntamination; insect/roder				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Clear	nliness; eating/drinking/to	bacco			
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes	; properly used and store	ed			
37	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	37 Environmental	contamination				
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thav	ring method				
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equip	ment/linens; used/stored/	handled			
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service	use; properly stored, and	lused			
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original contai	ner labeling (Bulk Food)				
42	■ OUT	□ IN	□NO		□ cos	□ REP	42 Non-food conta	act surfaces clean				4/26/20
Viola	tion Commer	nts:			-							
				6								
228.1	13(3) Nontoo	a-con	tact sum	aces of e	equipment	snall be kep	pt free of an accumulati	on of dust, dirt, food resid	due, and othe	er debris		
Ohse	rved soiled flo	oor dra	ain under	rice wel	l Maintair	n clean and	sanitized Discussed	Next regular inspection.				
43	□ OUT			100 1101	□ COS			ilation, lighting; designate	ed area			
44		■ IN	□NO		□ cos		44 Garbage & ref	use properly disposed/ma	aintained			-
45		■ IN	□NO		□ cos			es installed/maintained/cl				-
46		= IN			□ cos			constructed/supplied/cle				_
47		= IN		□NA		□ REP	47 Other violation	• • • • • • • • • • • • • • • • • • • •				-
	<u> </u>	\			<u> </u>	E IVE		Observations				
No	Temperature	Obser	vations									
							Overall Inspe	ction Comments				
No	Overall Inspec	ction (Commen	ts								
	Inspe	ction F	Result: V	IOLATI	NC			Requi	ired Action: N	NEXT REGULAR	≀ INSPECTION	
							Sig	natures				
									7 /	$\overline{}$		
3	ackin D	ic	6000									
	(IE DICKSON				RSIT CPO		_	Jonathon Knapp		Kitchen manag		
JUNCA	"F DIOUGOIN	1		_11011	COLL OF U			σοιιαιποιτικτιαμμ		Tatorieri manay	O.	
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	Lul	Cit	y of 1	16		ntal Health D ST, SUITE 1 X 79401	•		. of Violations	0	-	Priority:	0	Score
7	Lut	obo	ock	8)	306) 775-2	902		Vio	olations	0	Fo	undation:	0	
•			TEXA	\$					Time In	12:05 pm		Core:	0	
	ity Date /2020				spection PECTION	I			Time Out	1:05 pm	Tot. Mi	nutes:	60	
	lishment NO'S PIZZA	#0340			Addres:	S LWAUKEE A	\VE		City/State LUBBOCK, TX			Zip Code 79407		Telephone (806) 701-4570
	rd ID#				Permit I				Est. Type			Risk Cate	gory	(000) / 0 / 10/0
PR00	11641				LAWRE	NCE A. VIGI	L	F	RESTAURANT			FR01		
	OUT	T = 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
								PRIOF	RITY					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co		e and temperature					П
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					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	05 Proper rel	heating fo	or hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	06 Time as C	Control; p	rocedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source;	Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at p	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	cted; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/r	eturnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition;	; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, emp	oloyees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restr	riction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned an	d properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	15 No bare h	nand cont	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	stances;	identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved s	ource; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage	/ Wastewater dispos	al				
							PRIOR	RITY FO	UNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / dem	onstration / duties / C	FM				
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Han	ndler/no u	inauthorized persons	/personnel				
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold wate	er 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 v	ariance, specialized /	HACCP				
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of	f consum	er advisories, Allerge	n label				
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	ooling me	thod used; equipmen	t adequate				
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	28 Proper da	ate markir	ng and disposition					
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters / te	st strips provided, ac	curate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishme	nt Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h facilitie	s; accessible/supplied	d/used				
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food c	contact surfaces clear	nable/use				
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□REP	33 Warewas	hing facil	ities & Service sink p	rovided				
								COF	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		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 con	ntamination					



Activity Date

Purpose of Inspection

	Mr.		Activity Date 01/29/2020	Purpose of Inspection ROUTINE INSPECTION	
	Lub	bock	Establishment DOMINO'S PIZZA #93	Record ID#	
	OUT	OUT OF COMPL	LIANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
38	□ OUT	■ IN □ NO	□NA □COS □REP	38 Approved thawing method	
39	□ OUT	■ IN	□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN	□ COS □ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN □ NO	□NA □COS □REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN □ NO	□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN □ NO	□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN □ NO	□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN □ NO	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN □ NO	□NA □COS □REP	47 Other violations	
				Measured Observations	
		0 Degrees Fahre		Overall Inspection Comments	
_					
				Signatures	
	besti	Morejan	C	ant the same of th	
LESLI	IE MORGAN	E	EHS II REHS/RS CPO	Megan Busbea	

	Lul	b	of Ock	10 L				No. of Violations No. of Repeat Violations	0	Prior Prio Foundati	rity 0	Score
Y,			TEXA	15	,			Time In	10:26 am	Co	re: 0	
	ity Date /2020				spection SPECTION	N.		Time Out	10:57 am	Tot. Minutes:	31	
	olishment	OE DDI	-D A C A F		Addres			City/State		Zip C 6		Telephone
	BAR COLLE	GE PRI	EP ACAL	JEIVIT	Permit	26TH ST		LUBBOCK, TX Est. Type			ategory	(806) 219-3400
	00310				LUBBO			SCHOOL		FR04	ategory	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON SITE F	EP = REP	EAT 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	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		source; Condition/parasite de	struction			
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	□ COS	□ REP	•	sposition; returned/served/reco				
12	□ OUT					□ REP		nent, employees; knowledge &	reporting			
13	OUT				□ COS	□ REP	<u> </u>	e of restriction and exclusion	Nove use			
14 15	OUT		□NO	□ NA	COS	□ REP		eaned and properly washed / 0 eand contact w/RTE or approve				
16		■ IN	LI NO		□ cos	□ REP		ed foods used; prohibited not				
17	□ OUT	■ IN			□ COS			approved/used Washing fruits				
18	□ OUT	■ IN			□ COS	□ REP		stances; identified/stored/used				
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		П NA	□ cos	ПRFP		ent / demonstration / duties / C	FM			T I
22	□ OUT			□ NA	□ cos			dler/no unauthorized persons				
23	□ OUT			□ NA	□ cos			Cold water available; adequate				
24	□ OUT			□ NA	□ cos		24 Records a	available shellstock/destruction	n/labels			
25	□ OUT			□ NA	□ cos		25 Complian	ce with variance, specialized /	HACCP			
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	f consumer advisories, 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	te marking and disposition				
29	□ OUT	■ IN		□ NA	□ cos	□ REP		eters / test strips provided, ac				
30	□ OUT	■ IN		□ NA	□ cos	□ REP		ablishment Permit (Current & \				
31	□ OUT				□ COS	□ REP		h facilities; accessible/supplied				
32	□ OUT			□ NA		□ REP		on-food contact surfaces clear				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing facilities & Service sink p	rovided			
								CORE				
34	□ OUT				□ cos			of contamination; insect/roder				
35	□ OUT	■ IN			□ COS			Cleanliness; eating/drinking/to				
36	□ OUT	■ IN			□ COS	□ REP		othes; properly used and store	d			
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

	OUT	- 011	OF COM	DUANCE	IN - IN O	OMBLIANCE	NO - NOT ODCEDVED, NA - NOT ADDITIONALE, COC - CODDECTED ON CITE, DED - DEDEAT VIOLATION
	001	= 001	OF COME	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
							Massurad 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	
Swegt	harp	on Barell	
NIRAJAN SHRESTHA	EHS I RSIT CPO	Norma Barrientos Jiemenez Manager	

Page 1 of 2

			•					Page 1 of
	6	Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0	F	Priority:	0	
Lubbo	öck	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0		Priority ndation:	0	
•	TEXAS		Time In	5:10 pm		Core:	0	
Activity Date 01/29/2020	Purpose of COMPLIAN	Inspection CE INSPECTION	Time Out	6:10 pm	Tot. Minu	ıtes:	60	
Establishment DUNKIN DONUTS/BASK	IN ROBBINS	Address 4328 50TH	City/State LUBBOCK, TX			ip Code 9413		Telephone (806) 686-0825
Record ID # PR0009750		Permit Holder BRANDT STRAVLO	Est. Type RESTAURANT			Risk Categ	jory	
		OE	BSERVATIONS					
10 Contact surfaces/retu	rnables; clea	n & sanitized						2/1/20
Violation Comments:								
		terior surfaces not complied.						
Waffle table and drawers 14 Hands cleaned and pr		ed / Glove use						2/1/20
Violation Comments:	opony maone							
Complied. Discussed retr	aining.							
32 Food & non-food cont	tact surfaces	cleanable/use						2/8/20
Violation Comments:								
Cracked plastic container	rs with bread s	storage were discarded. Smoothie blender	cup that was cracked was dis	carded. Com	olied.			
		epaired. Discussed. Repair by Tuesday, Fe	ebruary 4, 2020.					4/00/00
37 Environmental contar <i>Violation Comments:</i>	nination							4/28/20
	4b - fl O	C- d						
Bulk bins observed off of lcing containers at dry sto		•						
Ice cream cakes in the re	ach-in freezer	were not covered. Discussed options to o	•					
Rack of ready-to-eat done 41 Original container lab		d to air. Discussed. Provide. Tuesday, Fe	bruary 4, 2020.					4/28/20
Violation Comments:	eilig (Buk Ft	Jou						4/20/20
	t tonnings still	had no labels on the bins. Provide.						
42 Non-food contact sur		That no labels on the bins. I rovide.						4/28/20
Violation Comments:								
Icing table soiled.								
Reach-in cooler door gas	kets are soile	d.						
Mixology book soiled.	o decorating	table is sailed. Clean						
Blue fan by the donut/cak 47 Other violations	te decorating	table is solled. Clean.						4/28/20
Violation Comments:								
City of Lubbock Food Pe	rmit and Certif	ied Food Manager Certificate not posted t	o public. Post.					
		Meas	ured Observations					
No Temperature Obser	vations							

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.

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

															Page 1 of 2
						ntal Health D	•	١	No. of Violations	4		Priority:	0		
	Lul	b^{c}	ock	L	ubbock, T 306) 775-2	X 79401			No. of Repeat /iolations	0	F	Priority oundation:	1	S	core
**		- ,-	TEXA	15					Time In	11:00 am		Core:	3		5
Activ 01/29	ity Date /2020				spection SPECTION	١			Time Out	12:20 pm	Tot. M	inutes:	80		
Estab	lishment				Addres	s		•	City/State	•		Zip Code		Telephon	e
EVAN	IS 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 Cates FR03	gory		
	OU	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED 1	NA = NOT APPLICABLE	COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
								PRIC	ORITY						
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP	01 Proper co		ime 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	•		time and temperature						
5	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			g 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			otected; contamination p	prevented					
10	□ OUT					□ REP	<u> </u>		s/returnables; clean & s						
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			on; returned/served/rec						
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, ei	mployees; 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	es; identified/stored/use	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	d source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							BBI∩B	ITV E	OUNDATION						
21	□ OUT	■ IN		ПΝΔ	□ cos	ПREP			emonstration / duties / C	:FM					ı
22	OUT				□ COS		·		unauthorized persons						
23	□ OUT	■ IN		□ NA		□ REP			ater available; adequate						
24	□ OUT	■ IN		□ NA	□ COS				le shellstock/destruction	'					
25	OUT	■ IN		□NA		□ REP			variance, specialized /						
26	OUT	■ IN		□ NA		□ REP	•		umer 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	ents:													
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	•		nsils or food-contact sur cilities & Service sink p		rnent				
لــّــا		114		,,,			55	y 14							
I											Fo	illow 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	PR000	00348		
	OUT	T = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED	NA = NOT APPLICABLE	COS = CORRECTED ON SITE REF	? = REPEAT VIOLATION	
							C	ORE			
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of con	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 o	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/u	se; 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) S	ingle-service/	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original contain	er labeling (Bulk Food)			_
42	■ OUT	□IN	□ NO		□ cos	□ REP	42 Non-food contact	ct surfaces clean		4/28/20	
Viola	tion Comm	ents:									
							er tables soiled. Observe ot free of an accumulatio		t in use with dust on top. Maintain	clean. NRI.	
43	D OUT			4000 01 0		□ REP		ation, lighting; designat			_
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:									
Obse	erved floors s	soiled u	nder rac	ks in drv	storage a	rea. and in th	he WIC. Discussed. NR	. Maintain clean. 228.1	186(b) Cleaning, frequency and re	estrictions.	
46	□ OUT			,		□ REP		constructed/supplied/cl			_
47	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	47 Other violations	• • • • • • • • • • • • • • • • • • • •			_
							Measured (Observations			
Ral	ked potato H	IH 157 (nn Dearc	oe Fahr	enheit						_
	k RIC 35.00		_		CHITCH						
	t dog WIC 37	_			t						
	rrots HH 167		_								
	or tots HH 1		_								
			g				Overall Inspec	tion Comments			
											_
No	Overall Insp	ection (Commen	nts							
	Insp	ection	Result: \	/IOLATIC	ON			Req	uired Action: NEXT REGULAR IN	SPECTION	
											_
							Sign	atures			
	Dec	aan	e Val	Sen /	_			June	A		
				<u> </u>			_				
JEAN	NNE VALDE	Z		EHS II	RS CPO			Janet Gaither	Operations Manag	jer	

												Page 1
		_ Cit	y of ᇽ	1	nvironmental Hea 625 13TH ST, SU	JITE 105	No. of Violations	0		Priority:	0	
7	Luk	bõ	ock		ubbock, TX 7940 306) 775-2902	1	No. of Repeat Violations	0	Fo	Priority oundation:	0	Score
•			TEXA	45			Time In	2:49 pm		Core:	0	0
	rity Date 1/2020				spection SPECTION		Time Out	2:57 pm	Tot. Mi	nutes:	8	
	lishment EVIE MAE'S	BBQ			Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone
	rd ID #				Permit Holder		Est. Type			Risk Categ	ory	
Even	13720 t Name				Event Address	·	2020 TEMPORARY Event City/State			TF15 Zip Code		Event Telephone
Even	t Organizer				Event Organi	izer Phone	Booth / Space No.			Serial Nur		
MALI	LORY ROBE	BINS				OUT = IN =	NA = NO = COS = REPT =			DAO067L	90	
1	□ OUT	ПМ	□ NA	■ NO	□ cos		RIORITY ITEMS poling time and temperature					ı
2	□ OUT		□ NA		□ COS	·	old holding temperature (41 F	/ 45 F)				+
3			□ NA		□ COS	·	ot holding temperature (135 F)	,				+
4	□ OUT	■ IN	□NA		□ COS	' '	ooking time and temperature					+
5	□ OUT		□NA	□NO	□ COS	•	heating for hot holding 165 F i	in 2 hr.				
6	□ OUT		□NA	□NO	□ COS		Control; procedures/records					
7	□ OUT				□ COS		I source; Condition/parasite de	estruction				
8	□ OUT				□ COS		eived at proper temperature					
9	□ OUT	■ IN			□ cos		d & protected; contamination p	prevented				
10	□ OUT	■ IN			□cos	10 Contact s	urfaces/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NA	□ NO	□ COS	11 Proper di	sposition; returned/served/rec	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 / 0	Glove use				
15	□ OUT	■ IN	□NA	□ NO	□ cos	15 No bare h	nand contact w/RTE or approv	ed method				
16	□ OUT	■ IN	□ NA		□ cos	16 Pasteuriz	ed foods used; prohibited not	offered				
17	□ OUT	■ IN	□NA		□ COS	17 Additives	approved/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ COS		stances; identified/stored/use					
19	□ OUT	■ IN			□ COS	19 Water; ap	proved source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ COS	20 Approved	l Sewage / Wastewater dispos	al				
24 I	TI OUT	- IN			П.000		FOUNDATION ITEMS	· FM				1
21 22					□ COS	•	ent / demonstration / duties / C					
23	OUT				□ COS		ndler/no unauthorized persons	•				
24	□ OUT				□ cos		Cold water available; adequate available shellstock/destruction					
25	□ OUT				□ COS		ce with variance, specialized					
26	□ OUT				□ COS	·	f consumer advisories, Allerge					
27	□ OUT		□ NA		□ COS	_	poling method used; equipmen					+
28	OUT		□NA	□NO	□ COS		ate marking and disposition					
29	□ OUT		□NA		□ COS	<u> </u>	eters / test strips provided, ac	curate				
30	□ OUT		□NA		□ COS		ablishment Permit (Current & \					+
31	□ OUT				□ COS		h facilities; accessible/supplied	,				-
			ПМА		□ COS		on-food contact surfaces clear					
32		= IIN				02 1 00a a 11	on rood contact carracce clear					

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	□ AA □	10 □ COS	37 Environmental contamination
38	□ OUT	■ IN		10 □ 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		10 □ cos	41 Original container labeling (Bulk Food)
42	□ OUT	■ IN		IO □ COS	42 Non-food contact surfaces clean
43	□ OUT	■ IN		IO □ COS	43 Adequate ventilation, lighting; designated area
44	□ OUT	■ IN		IO □ COS	44 Garbage & refuse properly disposed/maintained
45	□ OUT	■ IN		IO 🗆 COS	45 Physical facilities installed/maintained/clean
46	□ OUT	■ IN		IO 🗆 COS	46 Toilet facilities; constructed/supplied/clean
47	□ OUT	■ IN		10 □ cos	47 Other violations
					Managed Observations

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	D NEVT DECUMAD MODERATION
Inspection result. NO VIOLATION	Required Action: NEXT REGULAR INSPECTION
	Signatures
grestray	M
NIRAJAN SHRESTHA EHS I RSIT CPO	Arnis Robbins Owner

1	Mr.					ntal Health De ST, SUITE 10	•	No. of Violations	1		Priority:			
	Lul		ock	L	ubbock, T 306) 775-2	X 79401	03	No. of Repeat Violations	0	Fo	Priority oundation:	0	S	core
	20,		TEXA	S				Time In	10:30 am		Core:	0		3
	ity Date /2020				spection SPECTION	ı		Time Out	11:55 am	Tot. Mi	nutes:	85		
E stab FAZO	olishment				Addres	s LOOP 289		City/State LUBBOCK, TX	•	•	Zip Code 79407		Telephon (806) 791	
Reco	rd ID # 01756	Permit Holder				-4400								
1100		Γ = OUT	OF COMF	PLIANCE			NO = NOT OBSER	RVED NA = NOT APPLICABLE	COS = CORRE	CTED ON		REPE	AT VIOLATI	ON
								PRIORITY						
1	□ OUT	■ IN	□NO	□ NA	□ COS	□REP	01 Proper co	poling time and temperature						l
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	■ 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	I source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□REP	08 Food rece	eived at proper temperature						
		□IN			■ COS	□REP	09 Separate	d & protected; contamination	prevented					2/1/2
Obse A- Sir disca	tion Commerced the followingle service rd or use a service	owing: contair	∕ith a han	dle.		·		revent contamination from ha preparation, holding, and dis	•	single serv	rice item on	ce and	d then	
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Activity Date

Purpose of Inspection

	Lul	C	ty of 🚤		01/29/202	20	ROUTINE INSPECTION	
	Inl	Sh	റ്റി	,	Establisl	mont	Record ID #	
1	Lui	טע	OCI		FAZOLI'S		PR0001756	
•			IEX	* 3				
	OUT	Γ = OUT	OF COM	IPLIANCE	E IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ION
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	□ 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	
	at bails HH 1		-					
	cken CP 40.	-						
	ster Sauce \		_					
l	odles WIC 3		-					
	atSauce HH		_					
	sta ice bath 4		-					
	Tomatoes (_					
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	nte				
140	Overan map	ooudii '						
	Insp	ection	Result: \	/IOLATI	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	belli	M	reja	n			ne	
LESL	IE MORGAI	N		EHS II	REHS/RS	СРО	Kenneth Faulkner GM	
1								
1								
1								
1								

1	My.					ntal Health Department No. of Violations			0		Priority:	0		
	Lul	b_0^{cit}	$\operatorname{cck}^{\operatorname{y}{\operatorname{of}}}$	L	ubbock, T 306) 775-2	X 79401	100		of Repeat ations	0	Priorit Foundation		0	Score
V			TEXA	\$					Time In	1:30 pm		Core:		0
	rity Date 0/2020				spection SPECTION	١			Time Out	1:50 pm	Tot. Mi	nutes:	20	
	olishment		ODN 0		l ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '				Telephone					
	rd ID#	DY'S POPCORN & 5409 4TH ST STE. D LUBBOCK, TX 79416 (806) 792 Permit Holder Est. Type Risk Category				(806) 792-2676								
	11611						_							
	OUT	T = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA=	NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLATION
								PRIOR	ITY					
1	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•		and temperature					
2	□ OUT	□ IN	□ NO				•		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			r hot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP			ocedures/records					
7	□ OUT				□ cos	□ REP			ondition/parasite de	struction				
8	□ OUT				□ cos	□ REP			oper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		ted; contamination p					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	surfaces/re	turnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	11 Proper di	sposition; ı	returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP			oyees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos									
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and	properly washed / 0	Blove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	hand conta	ct w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	zed foods u	ised; 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	ostances; id	dentified/stored/used	t				
19	□ OUT	■ IN			□ cos	□ REP	•	•	urce; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewage /	Wastewater dispos	al				
									JNDATION					
21	□ OUT				□ cos				nstration / duties / C					
22	□ OUT				□ COS				authorized persons	•				
23	OUT				□ cos				available; adequate	<u>'</u>				
24	OUT				□ cos				hellstock/destruction					
25	OUT				□ cos				riance, specialized /					
26	OUT				□ cos				r advisories, Allerge					
27	□ OUT				□ cos		<u> </u>		nod used; equipmen	t adequate				
28	OUT				□ cos		-	`	g and disposition					
29	□ OUT			□NA	□ cos				t strips provided, ac					
30	□ OUT			□NA	□ cos				t Permit (Current & \					
31	□ OUT				□ cos				; accessible/supplied					
32	□ OUT				□ cos				ntact surfaces clear					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	shing faciliti	ies & Service sink p	rovided				
								COR	E					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contam	ination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlines	ss; eating/drinking/to	bacco				
36	□ OUT				□ cos		36 Wiping cl	othes; prop	perly used and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	nental conta	amination					



Activity Date

Purpose of Inspection

	Lul	Ci	ty of 🖫		01/30/202		ROUTINE INSPECTION	
	Tiil	٦ĥ	റ്റി	-	Establish	nment	Record ID #	
1	Lui	יטכ	TEXA	15			OPCORN & TREATS PR0011611	
	OUT	r – OUT	OE COM	DLIANCE	IN - IN C	OMBI IANGE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
20 I								JN
38			LINO	⊔NA		□ REP	38 Approved thawing method	
40	OUT				□ COS		39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used	
	OUT		- INO		□ cos			
41	OUT			⊔NA			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	OUT		□ NO			□ REP	45 Physical facilities installed/maintained/clean	
46	OUT		□ NO	=		□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□ NA	⊔ cos	□ REP	47 Other violations	
							Measured Observations	
No 1	Temperature	e Obse	rvations				Overall Increation Comments	
							Overall Inspection Comments	
No (Overall Insp	ection (Commen	ts				
	Insp	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Mul	-54		_			Very	
CHAF	RLES SEIFE	RT		EHS II I	RS CPO		Traven Martin PIC	

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



Activity Date

Purpose of Inspection

		- Ci	ty of 🖫		01/30/202	0	ROUTINE INSPECTION	
V	Lul	obo	ock	L S	Establish GRIFFITH	ment H CENTER	Record ID # PR0003149	
	ОИТ	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
31	■ OUT	□IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	2/13/20
Viol	ation Comme	ents:						•
l	SERVED NO I .175(b) Hand					SCUSSED. F	REPLACED. COS	
32	■ OUT		<u> </u>		□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	2/13/20
Viol	ation Comme	ents:						
OBSERVED DAMAGED HANDLES FOR UTENSILS. REMOVED. COS 228.101(a)(2) -(5) Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition								
33	□ OUT REP	■ IN	□ NO	□ NA	□ cos		33 Warewashing facilities & Service sink provided	
	INLF						0005	
34	П п оит	■ INI			□ COS	□ RED	CORE 34 Evidence of contamination; insect/rodent/other	<u> </u>
35	OUT				□ cos		35 Personal Cleanliness; eating/drinking/tobacco	
36					□ COS		36 Wiping clothes; properly used and stored	
37	□ OUT REP	■ IN	□NO	□NA	□ cos		37 Environmental contamination	
38		■ IN	□NO	□NA	□ cos		38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT	□IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	5/3/20
OBS 228.	.124(a)(3) Sin	GLE SE	vice/ sin	gle-use a	articles kep	ot in the origi	REARRANGED. DISCUSSED. COS inal protective package or other means of protection	
41	REP	■ IN	⊔NO	⊔NA	□ cos	Ц	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	5/3/20
Viol	ation Comme	ents:						
OBS	SERVED OUT	SIDE (OF REAC	сн соо	LER AND	GASKETS 1	TO REACH IN COOLER SOILED. MAINTIAN CLEAN AND SANITIZED. DISCUSSED. NRI.	
				aces of e			t free of an accumulation of dust, dirt, food residue, and other debris	1
43	OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44 45	OUT				□ cos		44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean	
46	OUT	■ IN			□ cos		46 Toilet facilities; constructed/supplied/clean	
47	OUT			□ NA			47 Other violations	-
	REP					_		
							Measured Observations	
MI	LK WIC 36.00	0 Degre	es Fahr	enheit				
sc	OUP HH 38.00	0 Degre	es Fahr	enheit				
HA	AM RIC 38.00	Degre	es Fahre	enheit				
C⊦	HICKEN GRIL	L 209.0	00 Degre	es Fahr	enheit			
	MATOES RI		_		nheit			
l	GGS WIC 39.0	_						
TU	JRKEY RIC 4	0.00 De	egrees F	ahrenhe	it			
							Overall Inspection Comments	

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: NEYT REC	ZI II AR INSPECTION				
	Required Action: NEXT REGULAR INSPECTION						
	Signatures						
gho Sid	6	asa	~				
MATTHEW ELIZONDO EHS II RS CPO	PETER	CHEF					
		Fo	llow up : Yes Followu	p Date: 02/13/2020			

												Page 1
City of					nvironmental Hea 625 13TH ST, SU		No. of Violations	0		Priority:	0	_
7	Luk	bö	ock		ubbock, TX 7940 ² 306) 775-2902	I	No. of Repeat Violations	0	Fou	Priority 0 Foundation:		Score
•			TEXA	13			Time In	Time In 12:58 pm		Core: 0		0
	rity Date 1/2020				spection SPECTION		Time Out	Time Out 1:05 pm Tot. N		utes:	7	
	lishment HALEY STR	ONG			Address		City/State LUBBOCK, TX		Zip Code 79401	Telephone		
	Record ID # Permit Holder Est. Type Risk Category PR0013726 2020 HALEY STRONG 2020 TEMPORARY TF15											
	vent Name Event Address 020 HALEY STRONG						Event City/State			Zip Code		Event Telephone
Event Organizer Event Organizer Phone RAUL PEREZ III						zer Phone	Booth / Space No.			Serial Nur DABBVK\		
						OUT = IN =	NA = NO = COS = REPT =		1			
						PR	RIORITY ITEMS					
1	□ OUT	□ IN	□NA	■ NO	□ COS	01 Proper co	poling 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 ir	n 2 hr.				
6	□ OUT	■ IN	□ NA	□ NO	□ cos	06 Time as 0	Control; procedures/records					
7	□ OUT	■ IN			□ cos	07 Approved	l 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		urfaces/returnables; clean & sa					
11	□ OUT		□ NA	□ NO	□ 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		□ cos		nand contact w/RTE or approve					
16			□NA		COS		ed foods used; prohibited not o					
17			□NA		□ COS		approved/used Washing fruits					
18	OUT				COS		estances; identified/stored/used					
19 20	□ OUT				□ COS		pproved source; plumbing, back Sewage / Wastewater dispose					
20	L 001	= IIN			□ cos			aı 				
21	□ OUT	■ IN	□ 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				<u> </u>
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	ПОП						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

•			TEXAS			
					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		COS	37 Environmental contamination	
38	□ OUT	■ IN) □ 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		COS	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NC	COS	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NC	COS	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NC	COS	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NC	COS	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NC	COS	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		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 Comments Inspection Result: NO VIOLATION	Required Action: NEXT REGULAR INSPECTION
	Signatures
greethax	Con CE
NIRAJAN SHRESTHA EHS I RSIT CPO	Raul Perez III Organizer

City of				-			No. of Violations No. of Repeat Violations Time In Time Out		0 0 10:30 am 10:55 am	Priority: Priority Foundation:			Score	
Activity Date Purpose of Ins 01/29/2020 ROUTINE INS Establishment			+ ''							Core:	0	Λ		
			Tot. Minutes:							25	U			
			City/State					Zip Code		Telephone				
HARDWICK ELEMENTARY							LUBBOCK, TX			79416542		(806) 219-5600		
Record ID # PR0000434							Est. Type SCHOOL			Risk Cate FR04	gory			
	TUO	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT	APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								DDIODITY						
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP	01 Proper co	PRIORITY oling time and to	emperature					
2	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	•	ld holding temp		45 F)				
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP		t holding tempe						
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	04 Proper co	oking time and	emperature					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	05 Proper rel	heating for hot h	olding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	06 Time as C	Control; procedu	res/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Conditi	on/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at proper t	emperature					
9	□ OUT				□ cos	□ REP	•	d & protected; co	<u>'</u>					
10	□ OUT				□ cos	□ REP		urfaces/returnat						
11	□ OUT	■ IN		□ NA	□ cos	□ REP	<u> </u>	sposition; return						
12	□ OUT	■ IN			□ COS	□ REP		nent, employees		reporting				
13	OUT	■ IN			□ cos	□ REP	<u> </u>	e of restriction a						
14	OUT	■ IN	- INO	- NA	□ COS	□ REP		eaned and prope	-					
15 16			□ NO	□ NA		□ REP		ed foods used;						
17	□ OUT					□ REP		approved/used						
18	□ OUT			шил		□ REP		stances; identifi						
19	□ OUT				□ cos	□ REP		proved source;						
20	□ OUT				□ cos		, ,	Sewage / Wast	<u> </u>					
									· .					
21	□ OUT	■ IN		□ NA	□ cos	ПРЕР	21 -12	ent / demonstrati		·FM				1
22	□ OUT			□ NA	□ COS			idler/no unautho						
23	□ OUT			□NA	□ COS			Cold water availa	'	<u> </u>				
24	□ OUT				□ COS			available shellste		<u> </u>				
25	□ OUT				□ COS			ce with variance						
26	□ OUT				□ COS		· · · · · · · · · · · · · · · · · · ·	f consumer advi	•					
27	□ OUT				□ COS			oling method us						-
28	□ OUT		□NO		□ cos			ite marking and						
29	□ OUT	■ IN		□NA	□ COS	□ REP	29 Thermom	eters / test strip	s provided, ac	curate				
30	□ OUT	■ IN		□NA	□ COS	□ REP	30 Food Esta	ablishment Perm	it (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwasl	h facilities; acce	ssible/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 Warewasl	hing facilities &	Service sink p	rovided				
								CORE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contaminatio	n; insect/rode	nt/other				
35	□ OUT				□ COS	□ REP		Cleanliness; eat	•					
36	□ OUT				□ cos		36 Wiping clo	othes; properly ι	sed and store	ed				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental contamina	tion					



					01/29/2020			ROUTINE INSPEC		
	T1	- L	ty of	_						
	Lul)D	OCF		Establish		TADV	Record ID # PR0000434		
•			TEX	15	HARDWI	CK ELEMEN	IART	F10000434		
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT AF	PPLICABLE COS = CORR	RECTED ON SITE REP = REPEAT VIOLAT	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	ıg; designated area		
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly	disposed/maintained		
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/r	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 Observation	ons		
HAN	M WIC 40.00	Degre	ees Fahr	enheit						
	K RIC 41.00	_								
но	T DOG HH	142.00	Degrees	Fahrenh	neit					
MIL	K WIC 39.0	0 Degre	ees Fahr	enheit						
QU	AT BUCKET	T 300.0	0 Parts F	er Millio	n					
							Overall Inspection Com	ments		
							O TOTAL MOPOULON COM			
No (Overall Insp	action (Commen	te						
'''	Overall IIISP	COLIOIT	Sommen							
	Inon	4:	Dogulti N		MOITA			Di I A .ti		
l	iiisp	ection	Result: N	IO VIOL	111011			Required Action:	NEXT REGULAR INSPECTION	
	шър	ection	Result. N	IO VIOL	111011			Required Action:	NEXT REGULAR INSPECTION	
	Шэр	ection	Result. N	IO VIOL	· · ·		Signatures	Required Action:	NEXT REGULAR INSPECTION	
				IO VIOL	· · ·		Signatures			
	Much			—			Signatures		NEXT REGULAR INSPECTION	
CHAS	Mul	Ty		_			_	~~ c	n Cary	_
CHAF		Ty		_	RS CPO		Signatures Mary Co	~~ c		
CHAF	Mul	- Tay		_			_	~~ c	n Cary	
СНАБ	Mul	- Tay		_			_	~~ c	n Cary	
СНАБ	Mul	- Tay		_			_	~~ c	n Cary	
СНАБ	Mul	- Tay		_			_	~~ c	n Cary	
CHAF	Mul	- Tay		_			_	~~ c	n Cary	
СНАЕ	Mul	- Tay		_			_	~~ c	n Cary	
СНАЕ	Mul	- Tay		_			_	~~ c	n Cary	
СНАР	Mul	- Tay		_			_	~~ c	n Cary	
СНАЯ	Mul	- Tay		_			_	~~ c	n Cary	
СНАБ	Mul	- Tay		_			_	~~ c	n Cary	
СНАБ	Mul	Ty		_			_	~~ c	n Cary	
CHAF	Mul	Ty		_			_	~~ c	n Cary	
CHAF	Mul	Ty		_			_	~~ c	n Cary	
CHAF	Mul	Ty		_			_	~~ c	n Cary	
СНАЯ	Mul	Ty		_			_	~~ c	n Cary	
CHAR	Mul	Ty		_			_	~~ c	n Cary	
СНАБ	Mul	Ty		_			_	~~ c	n Cary	
CHAF	Mul	Ty		_			_	~~ c	n Cary	

												Page	e 1 of 2
		_ Cit	y of 🖫		nvironmental Hea 625 13TH ST, SU		No. of Violations	0		Priority:	0	Saara	_
7	Luk	bo	ock		ubbock, TX 7940 [,] 306) 775-2902	l	No. of Repeat Violations	0	Fo	Priority oundation:	0	Score	3
•			TEXA	15			Time	n 12:05 pm		Core:	0	0	
	rity Date 0/2020		1 .		spection SPECTION		Time O	ıt 12:16 pm	Tot. M	inutes:	11		
	lishment EMBERS BE	3Q/ HIL	L BARB	ECUE	Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone	
	r d ID # 13728				Permit Holder 2020 EMBERS	BBQ/ HILL BARBECU	Est. Type 2020 TEMPORAR	(Risk Cate	gory		
	t Name EMBERS BI	BQ/ HIL	_L		Event Address	;	Event City/State			Zip Code)	Event Telephone	;
	t Organizer REW HILL				Event Organi	zer Phone	Booth / Space N	D.		Serial Nu		-	
					1	OUT = IN =	NA = NO = COS = REP	· =		1			
						PR	IORITY ITEMS						
1	□ OUT	□IN	■ NA	□NO	□cos	01 Proper co	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	neating for hot holding 165	F in 2 hr.					
6	□ OUT	■ IN	□ NA	□ NO	□ cos	06 Time as C	ontrol; procedures/records						
7	□ OUT	■ IN			□ COS	07 Approved	source; Condition/parasite	destruction					
8	□ OUT	■ IN			□ COS	08 Food rece	ived at proper temperature						
9	□ OUT	■ IN			□ COS	09 Separated	l & protected; contamination	n prevented					
10	□ OUT	■ IN			□ COS	10 Contact s	urfaces/returnables; clean	& sanitized					
11	□ OUT	■ IN	□ NA	□ NO	□ cos	11 Proper dis	sposition; returned/served/r	econdition					
12	□ OUT	■ IN			□ COS		ent, employees; knowledge						
13	□ OUT				□ COS	<u> </u>	e of restriction and exclusion						
14	□ OUT				□ COS		aned and properly washed						
15	□ OUT		□ NA		□ COS		and contact w/RTE or appr						
16	□ OUT		□ NA		□ cos		ed foods used; prohibited n						
17	□ OUT		□ NA		□ COS		approved/used Washing fr						
18 19	□ OUT				□ COS		stances; identified/stored/u proved source; plumbing, b						
20	OUT				□ COS		proved source; plumbing, r Sewage / Wastewater disp						
20	□ OUT	= IIN			COS								
21	□ OUT	■ IN	□ NA		□ COS		rt / demonstration / duties						
22	□ OUT				□ COS	<u> </u>	dler/no unauthorized perso						
23	□ OUT		□ NA		□ COS		old water available; adequ						
24	□ OUT				□ COS	24 Records a	vailable shellstock/destruc	tion/labels					
25	□ OUT		□ NA		□ COS	25 Compliano	ce with variance, specialize	d / HACCP					
26	□ OUT		□ NA		□ COS	26 Posting of	consumer advisories, Alle	gen label					
27	□ OUT	■ IN	□NA		□ cos	27 Proper co	oling method used; equipm	ent adequate					
28	□ OUT		□ NA	□ NO	□cos	28 Proper da	te marking and disposition						
29	□ OUT		□ NA		□ COS	29 Thermom	eters / test strips provided,	accurate					
30	□ OUT	■ IN	□NA		□ COS	30 Food Esta	blishment Permit (Current	& Valid)					
31	□ OUT	■ IN			□ COS	31 Handwash	n facilities; accessible/supp	lied/used					
32	□ OUT	■ IN	□ NA		□ COS	32 Food & no	on-food contact surfaces cl	eanable/use					
33	□ OUT	■ INI	□NA	□ NO	□ cos	33 Warewash	ning facilities & Service sinl	provided					

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	□ 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 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

Swest	haxp	Cilcilis	
NIRAJAN SHRESTHA	EHS I RSIT CPO	Emily Muniz Food handler	

Signatures

	Lul	b	ock	16 Lu				No. o	of Violations of Repeat	0	Fou	Priority: Priority undation:	0	Score
•			TEXA	S					Time In	10:15 am		Core:	0	0
	vity Date 0/2020				spection PECTION	I			Time Out	10:45 am	Tot. Mir	nutes:	30	•
	olishment		DO!!		Address				y/State			Zip Code		Telephone
	E LUTHERA	N CHU	RCH		5700 98				BBOCK, TX			79424		(806) 798-2747
	rd ID # 000490				Permit I HOPE L		CHURCH/SCHOO		t. Type :HOOL			Risk Cates FR03	gory	
	OUT	r = OUT	OF COM	PLIANCE	•			•	NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
1	I =						04 December 20	PRIORI						
2	□ OUT	□ IN	■ NO	□ NA	□ COS		•		and temperature temperature (41 F /	/15 E)				
3	□ OUT	■ IN	□ NO	□ NA					emperature (135 F)					
4		■ IN		□ NA	□ cos	□ REP			and temperature					
5	□ OUT		■ NO		□ COS		· · · · · · · · · · · · · · · · · · ·		hot holding 165 F i	n 2 hr.				+
6	□ OUT				□ COS	□ REP	<u>'</u>		cedures/records					+
7	□ OUT		10	_ 14/	□ COS	□ REP			ondition/parasite de	estruction				+
8	□ OUT				□ cos	□ REP			pper temperature					
9	□ OUT	■ IN			□ cos	□ REP			ed; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact si	urfaces/ret	urnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	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	e of restric	tion and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and p	properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and contac	ct w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	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	entified/stored/used	b				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved sou	urce; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage /	Wastewater dispos	al				
							PRIOR	ITY FOU	INDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / demon	nstration / 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	available; adequate	pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available sh	nellstock/destruction	n/labels				
25	□ OUT				□ cos	□ REP	•		iance, specialized /					
26	□ OUT				□ cos				advisories, Allerge					
27	□ OUT				□ cos				od used; equipmen	t adequate				
28	□ OUT		□ NO		□ cos				and disposition					
29	□ OUT				□ cos				strips provided, ac					
30	OUT			□ NA	□ cos				Permit (Current & \	,				
31	□ OUT			- · · ·		□ REP			accessible/supplied					
32	□ OUT				□ cos				ntact surfaces clear					
33	□ OUT	■ IN	⊔ NO	⊔NA	□ cos	LI KEP	oo vvarewasi		es & Service sink p	oviueu				
								CORE						
34	□ OUT				□ cos				nation; insect/roder					
35	OUT				□ COS				s; eating/drinking/to					
36	OUT				□ COS				erly used and store	ea				
37	_ □ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental conta	mination					



Activity Date 01/30/2020

Establishment HOPE LUTHERAN CHURCH Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000490

•			TEXA	13	1101 2 20	7111E101110	TOTAL CONTROL OF THE	
	OUT	= OUT	OF COM	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	
Bea	ns Oven 18	0.00 De	egrees F	ahrenhe	it			

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

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NOT APPLICABLE

JACOB KEMMER EHS II RS CPO

Follow up : No

												Page 1 c
		Cit	y of 🖫	10	nvironmental Hea 625 13TH ST, SU	JITE 105	No. of Violations	0		Priority:	0	
7	Lul	obo	ock		ubbock, TX 7940 806) 775-2902	1	No. of Repeat Violations	0	Fo	Priority oundation:	0	Score
•			TEX	15			Time In	11:58 am		Core:	0	0
	vity Date 1/2020				spection SPECTION		Time Out	12:04 pm	Tot. Mi	inutes:	6	
	olishment JK'S ANYTH	HING SI	ELLS GI	RAND	Address		City/State LUBBOCK, TX			Zip Code 79401	Telephone	
	rd ID # 13718				Permit Holder 2020 JK'S ANY	THING SELLS GRAN	Est. Type 2020 TEMPORARY		Risk Categ TF15	ory		
	t Name JK'S ANYTI	HING S	ELLS		Event Address	3	Event City/State		Zip Code		Event Telephone	
	it Organizer				Event Organ	izer Phone	Booth / Space No.			Serial Nui DAQ0X9Y		
					•	OUT = IN =	NA = NO = COS = REPT =					
						PR	RIORITY ITEMS					
1	□ OUT	□IN	■ NA	□ NO	□ COS	•	poling 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	<u> </u>	ooking time and temperature					
5	□ OUT	□ IN	■ NA	□ NO	□ cos	·	heating for hot holding 165 F in	n 2 hr.				
6	□ OUT	■ IN	□ NA	□ NO	□ cos		Control; procedures/records					
7	□ OUT				□ cos	07 Approved	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	•	sposition; returned/served/reco					
12	OUT				□ COS		nent, employees; knowledge &	reporting				
13	□ OUT				□ COS	· · · · · · · · · · · · · · · · · · ·	se of restriction and exclusion					
14	OUT			- INO	□ COS		eaned and properly washed / G					
15	OUT		□ NA	LI NO	COS		nand contact w/RTE or approve					
16 17	OUT	■ IN	□ NA		□ COS		ed foods used; prohibited not of approved/used Washing fruits					
18		■ IN	□ NA		□ COS		estances: 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				□ COS	22 Food Han	ndler/no unauthorized persons/	/personnel				
23	□ OUT				□ COS		Cold water available; adequate	·				
24	□ OUT				□ COS		available shellstock/destruction					
25	□ OUT				□ COS	•	ce with variance, specialized /					
26	□ OUT				□ COS		f consumer advisories, Allerge					
27	□ OUT		□ NA	-	□ COS		poling method used; equipment	t adequate				
28	OUT		□ NA		□ cos	· · · · · · · · · · · · · · · · · · ·	ate marking and disposition	1				
29	OUT		□ NA		□ COS		eters / test strips provided, acc					
30	OUT		□ NA		□ COS		ablishment Permit (Current & \					
31					□ COS		h facilities; accessible/supplied					
32 33	□ OUT				□ COS		on-food contact surfaces clean hing facilities & Service sink pr					
00	L 001	- 111	- NA	LINU			Timing radinates a dervice sink pr				_	

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	
				Managed Observations	

Measured Observations

No Temperature Observations	
	Overall Inspection Comments
No Overall Inspection Comments	
Inspection Result: NO VIOLATION	Required Action: NEXT REGULAR INSPECTION
	Signatures
Surestrayo	The Trease
NIRAJAN SHRESTHA EHS I RSIT CPO	John Thiessen Operator

	M/Z		_			ntal Health De ST, SUITE 1	•	No. of Violations	0	Priority:	0	_
	Lul	b_0^{cit}	ock	L	ubbock, T 306) 775-2	X 79401		No. of Repeat Violations	0	Priority Foundation:	0	Score
V			TEXA	\$,			Time In	11:12 am	Core:	0	n
	rity Date 0/2020				spection SPECTION	I		Time Out	11:36 am	Tot. Minutes:	24	
Estab	olishment				Address	5		City/State	•	Zip Code		Telephone
	Y ERVIN E	LEMEN	TARY		1	28TH ST		LUBBOCK, TX		79404		(806) 766-1225
	rd ID # 01246				Permit I			Est. Type SCHOOL		Risk Cate FR04	gory	
- KUU		= OUT (DIANCE			NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE		- REPE	AT VIOLATION
		- 001	OI OOWII	LIAITOL	114 - 114 0	OWI LIAIVOL	NO - NOT OBOEN	IVED IVA - IVOT ALT EIGABLE	000 - 001112	OTED ON OTTE THE	- 111 -	AT VIOLATION
								PRIORITY				
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	oling time and temperature				
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•	ld holding temperature (41 F				
3	□ OUT		□ NO	□NA	□ COS		•	t holding temperature (135 F)				
4	□ OUT		□ NO	□NA	□ cos		•	oking time and temperature				
5	□ OUT		□ NO	□NA	□ cos		<u> </u>	heating for hot holding 165 F	in 2 hr.			
6	□ OUT		□ NO	□NA	□ COS			Control; procedures/records				
7	OUT					□ REP		source; Condition/parasite de	estruction			
8	OUT				□ COS	□ REP		eived at proper temperature	arovonto-l			
9	OUT				□ COS	□ REP	•	d & protected; contamination				
10 11	OUT				COS	□ REP		urfaces/returnables; clean & s				
11			□NO	⊔NA	□ cos	□ REP		sposition; returned/served/red nent, employees; knowledge &				
13	□ OUT				□ COS	□ REP		e of restriction and exclusion	reporting			
14	□ OUT				□ COS	□ REP	<u> </u>	eaned and properly washed /	Glove use			
15	□ OUT		□NO	□NA	□ COS	□ REP		and contact w/RTE or approv				
16	□ OUT		ППО	□ NA	□ cos			ed foods used; prohibited not				
17	□ OUT				□ cos	□ REP		approved/used Washing fruit				
18	□ OUT				□ cos	□ REP		stances; identified/stored/use				
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		П NA	□ cos	ПREP		ent / demonstration / duties / 0	FM			I
22	□ OUT			□ NA	□ cos		<u> </u>	dler/no unauthorized persons				
23	□ OUT				□ cos			Cold water available; adequate	<u> </u>			
24	□ OUT			□ NA		□ REP	24 Records a	available shellstock/destructio	n/labels			<u> </u>
25	□ OUT			□NA		□ REP	25 Complian	ce with variance, specialized	/ HACCP			
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting o	f consumer advisories, Allerge	en label			
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling method used; equipmer	nt adequate			
28	□ OUT	■ IN	□NO	□NA	□ cos	□ 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				□ cos			on-food contact surfaces clea				
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewas	hing facilities & Service sink p	rovided			
								CORE				
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/rode	nt/other			
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanliness; eating/drinking/to	obacco			
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				



		C	ity of		01/29/202		ROUTINE INSPECTION	
	Lul	٦ĥ	റ്റി	7	Establish	mont	Record ID #	
1	Lui	JU	UCr			IIII e III ERVIN ELEN		
			114					
	OUT	r = 0U1	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIO	OLATION
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	rots hot hold	141.0	0 Degree	es Fahre	nheit			
Milk	WIC 36.00	Degre	es Fahre	nheit				
Milk	RIC 36.00	Degree	es Fahrer	nheit				
	ger patties o	-			Fahrenhe	it		
Hot	dogs hot ho	ld 163	.00 Degre	ees Fahi	renheit			
	-		-				Overall Inspection Comments	
							·	
No (Overall Insp	ection	Commen	its				
	·							
	Insp	ection	Result: N	10 VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
~	JVV	جع	tha	· V/)		and the same	
				++-			- Joseph Ku	
NIRA	JAN SHRES	STHA		EHSIF	RSIT CPO		Josue Gallegos Manager	

		, Cit	y of ¶	10		ntal Health D ST, SUITE X 79401	•		o. of Violations	0		Priority:	0	Score
7	Lul	obo	ock	(8	306) 775-2	902		Vie	olations	0	Fo	undation:	0	
•			TEXA	S					Time In	1:59 pm		Core:	0	\cap
	rity Date 0/2020				spection PECTION	1			Time Out	2:25 pm	Tot. Mi	nutes:	26	
	olishment A JUICE				Address	TH ST 130			City/State LUBBOCK, TX			Zip Code		Telephone
	rd ID#				Permit I							79407		(806) 771-5382
	03877						DEEDRA BENTLE		Est. Type RESTAURANT			Risk Cate FR01	gory	
	OUT	Γ = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	oling tim	ne and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•		ng temperature (41 F /	,				
3	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	03 Proper ho	t holding	g temperature (135 F)					
4	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•		ne and temperature					
5	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			orocedures/records					
7	□ OUT				□ COS	□ REP	07 Approved	source;	Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at p	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	ected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact si	urfaces/i	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, em	ployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of rest	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned an	nd properly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	and con	itact 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	approve	d/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances;	; identified/stored/used	t				
19	□ OUT				□ cos	□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage	e / Wastewater dispos	al 				
0.1									DUNDATION	<u></u>				
21	□ OUT				□ cos				nonstration / duties / C					
22	OUT				□ COS				unauthorized persons	•				
23	OUT				□ COS				er available; adequate	<u>'</u>				
24	OUT				□ COS				shellstock/destruction					
25	OUT				□ COS		•		variance, specialized /					
26	□ OUT				□ COS				ner advisories, Allerge					
27	□ OUT				□ COS		<u> </u>		ethod used; equipmen	ı adequate				
28	□ OUT		□ NO		□ cos		<u> </u>		ing and disposition	nurata				
29	□ OUT			□ NA	□ COS				est strips provided, ac					
30	OUT			⊔NA	□ cos				ent Permit (Current & \					
31	□ OUT				COS				es; accessible/supplied					
32	OUT				□ COS				contact surfaces clear					
33	□ OUT	■ IN	⊔ NO	⊔NA	□ cos	LI KEP	აა vvarewash	ning faci	lities & Service sink p	oviaea				
								CO	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	mination; insect/roder	nt/other				
35	□ OUT				□ cos		35 Personal	Cleanlin	ess; eating/drinking/to	bacco				
36	□ OUT				□ cos				operly used and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental co	ntamination					



		ı Ci	ty of 1		Activity D 01/30/202					f Inspection INSPECTION		
V	Lul	ob	OCK	s	Establish KEVA JU				Record ID PR000387			
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVE	ED NA = NOT A	PPLICABLE COS	= CORRECTED ON SITE	REP = REPEAT VIOL	_ATION
38	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	38 Approved th	awing method				
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equ	ipment/linens;	used/stored/han	dled		
40	□ OUT	■ IN			□ cos	□ REP	40 Single-servi	ce/use; properl	y stored, and use	ed		
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original con	tainer labeling	(Bulk Food)			
42	□ OUT				□ cos	□ REP	42 Non-food co	ntact surfaces	clean			
43	□ OUT				□ cos		=		ng; designated a			
44	□ OUT		□ NO		□ cos	□ REP			disposed/mainta			
45	□ OUT		□ NO			□ REP	45 Physical fac	ilities installed/	maintained/clear	ı		
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilitie	es; constructed	l/supplied/clean			
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violation	ons				
							Measure	ed Observati	ons			
	AT 3-COMF				1							
MIL	_K RIC 41.0	0 Degre	es Fahre	nheit								
							Overall Ins	pection Com	ments			
NI-	0	4:	O									
NO	Overall Insp	ection	Jommen	is								
	Insp	ection	Result: N	O VIOL	ATION				Required	Action: NEXT REGULAR	INSPECTION	
							S	ignatures				
	Must,	·		_				•	park n	ion-		
CHAI	RLES SEIFI	ERT		EHS II I	RS CPO		_	Mark V	Veaver	Owner		

Score	0	Priority:		1	f Violations f Repeat		•	ntal Health De ST, SUITE 1 X 79401		16	ty of ¬	Cit		
Ocorc	0	oundation:	Fo	1	tions				06) 775-2	_	ock)b(Lut	9
1	1	Core:		10:00 am	Time In					\$	TEXA			•
	30	inutes:	Tot. Mi	10:30 am	Time Out			I	pection PECTION	se of Ins			rity Date 0/2020	
Telephone (806) 791-5464	Ω	Zip Code 79414181			y/State BBOCK, TX				Address 5320 50				olishment KINGDOM	
(000) 731-3404		Risk Cate			. Type	-			Permit I				rd ID#	
	g01 y	FR02			YCARE				Dana Ha				01299	
AT VIOLATION	REPE/	SITE REP :	CTED ON	COS = CORREC	NOT APPLICABLE (RVED N	NO = NOT OBSER	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
					TY	PRIO								
T					and temperature		01 Proper co		□ cos	□NA	□NO	■ IN	□ OUT	1
				45 E\	emperature (41 F /	old bold:	02 Brance -	_	ПССС			■ INI	REP	2
				40 F)	emperature (41 F /	nolali nolali	uz Proper co		□ cos	⊔NA	⊔ NO	■ IN	□ OUT REP	2
					mperature (135 F)	ot holdin	03 Proper h		□ cos	□NA	□NO	■ IN	□ OUT	3
					and temperature	ooking ti	OA Dropor of		ПООС			■ INI	REP	4
					and temperature	JUNITY III	04 Proper co		□ cos	⊔NA	LI NO	■ IN	□ OUT REP	4
				n 2 hr.	hot holding 165 F i	heating	05 Proper re		□ cos	□NA	□NO	■ IN	□ OUT	5
					cedures/records	Control	06 Time as		□ COS		□NO	■ INI	REP	6
					ocaui es/i ecoius	Control,	oo riille as i		ц 003	⊔ NA	LI NO	= IIN	REP	U
				struction	ondition/parasite de	d source;	07 Approved	□ REP	□ COS			■ IN	□ OUT	7
					per temperature			□ REP	□ COS			■ IN	□ OUT	8
					ed; contamination p			□ REP					□ OUT	9
					urnables; clean & s			□ REP					□ OUT	10
				ondition	eturned/served/reco	sposition	11 Proper di		□ cos	□ NA	□ NO	■ IN	REP	11
				reporting	yees; knowledge &	nent, em	12 Manager	□ REP	□ COS			■ IN	□ OUT	12
					tion and exclusion	se of res	13 Proper us	□ REP	□ cos			■ IN	□ OUT	13
				Glove use	oroperly washed / 0	eaned ar	14 Hands cl	□ REP	□ cos			■ IN	□ OUT	14
				ed method	t w/RTE or approve	nand cor	15 No bare l		□ cos	□NA	□ NO	■ IN	□ OUT	15
				offered	sed; prohibited not	ed foods	16 Pastouria	□ REP	□ cos	□ NA		■ IN	REP DUT	16
					ised Washing fruits				□ COS				□ OUT	17
					entified/stored/used				□ COS				OUT	18
					rce; plumbing, bac				□ cos				□ OUT	19
				al	Wastewater dispos	d Sewag	20 Approved		□ cos				□ OUT	20
					NDATION	RITY FO	PRIOF							
				FM	stration / duties / C			□ REP	□ cos	□NA		■ IN	□ OUT	21
1				personnel	authorized persons/	ndler/no	22 Food Ha	□ REP	□ cos	□NA		■ IN	□ OUT	22
				pressure	available; adequate	Cold wat	23 Hot and	□ REP	□ cos	□ NA		■ IN	□ OUT	23
					ellstock/destruction				□ cos				□ OUT	24
					ance, specialized /		•		□ cos				□ OUT	25
					advisories, Allerge				□ cos				OUT	26
				adequate	od used; equipmen			□ REP					OUT	27
					and disposition	ate mark	∠o Proper da	П	□ cos	□ NA	LI NO	■ IN	□ OUT REP	28
				curate	strips provided, acc	neters / t	29 Thermon	□REP	□ cos	□NA		■ IN	□ OUT	29
				/alid)	Permit (Current & \	ablishme	30 Food Est	□ REP	□ cos	□NA		■ IN	□ OUT	30
				l/used	accessible/supplied	sh facilitie	31 Handwas	□ REP	□ cos			■ IN	□ OUT	31
				able/use	itact surfaces clear	on-food	32 Food & n	□ REP	□ cos	□ NA		■ IN	□ OUT	32

Page 2 of 2



Activity Date

Purpose of Inspection

Establishment (IDS KINGDOM) COLOR COLOR								
	T ,,1	Sh		-			Passard ID #	
	Lui	שענ	OCK					
•			TEXA	15	KID O KII	NODOW	110001200	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
33		■ IN	□ NO	□ NA	□ cos		33 Warewashing facilities & Service sink provided	
							CORE	
34	ПОПТ	■ IN			П COS	ПREP		
							· · · · · · · · · · · · · · · · · · ·	
37				□NA				
	1					_		
38		■ IN	□ NO	□NA	□ cos		38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT	□ IN			□ cos	■ REP	40 Single-service/use; properly stored, and used	4/29/20
Viola	tion Comme	ents:						
Obse	erved single	service	items sto	ored on t	floor. Rea	rranged. CC	OS.	
	3					3		
000	105(-)(4) 0:-							
	` ' ' '	•		gie-use a	articles an	d cleaned at	nd sanitized utensiis snaii be nandied, displayed, and dispensed so that contamination of food- and	
				□NA	□ cos		41 Original container labeling (Bulk Food)	
	ļ							
							• •	
47		■ IN	□NO	□NA	□ cos		47 Other violations	
							Measured Observations	
har	n ric 38.00 D	egrees	Fahrenh	neit				
							Overall Inspection Comments	
							Overall inspection comments	
No.	Overall Insp	ection (Commen	ts				
''	Ovorali iliop	oodon .	Sommon	.0				
	Insp	ection	Result: V	IOLATIC	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	21/2			ر				
2			3				(rosm-	
MAT	THEW ELIZO	ONDO		EHS II	RS CPO		VIRGINIA COOK	
		-			-			

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

														_	Page 1 of 2
1						ntal Health D ST, SUITE 1		١	lo. of Violations	1		Priority:	1		
	Lul	b_0	ock	_ Li	ubbock, T 306) 775-2	X 79401			lo. of Repeat /iolations	0	Fo	Priority oundation:	0	So	core
			TEXA	15					Time In	8:45 am		Core:	0		3
	rity Date 9/2020				spection SPECTION	١			Time Out	10:00 am	Tot. M	inutes:	75		
Estal	olishment				Addres	s			City/State	•		Zip Code		Telephone	e
LEAF	RNING TREE	CHILE	REN'S		7713 M	ILWAUKEE A	AVE		LUBBOCK, TX			79414		(806) 771-	-2323
l	rd ID # 006371				Permit CHRIST		HOOL CTRS, INC	С	Est. Type DAYCARE			Risk Categ	jory		
	OUT	T = 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 Comme	ents:													•
Obse	erved cooked	l around	d beef at	48f in ric	c from pre	vious dav. Pl	C advised it was	cooke	d and cooled previous	dav. All other	items in v	walk in were	40f.		
l	ntarily discar	-			•	,			·	•					
	75(d)(1)(B) C						00.0			(45 5)					ı
2	OUT	■ IN	□ NO	□ NA	□ COS	□ REP	•		ing temperature (41 F						
3	OUT		■ NO		□ COS		<u> </u>		ng temperature (135 F)						
<u>4</u> 5			■ NO	□ NA	□ COS		•		ime and temperature for hot holding 165 Fi	in 2 hr					
6	□ OUT	□ IN	■ NO	□ NA	□ COS		<u> </u>	`	procedures/records						
7	□ OUT	■ IN	ПИО	LINA	□ COS				e; Condition/parasite de	estruction					
8		= IN			□ cos				t proper temperature						
9		■ IN			□ cos				tected; contamination p	prevented					
10	□ OUT	■ IN			□ cos		<u>.</u>		s/returnables; clean & s						
11	□ OUT	■ IN	□NO	□NA	□ cos		11 Proper dis	sposition	on; returned/served/rec	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, er	nployees; knowledge 8	reporting					
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			ed/used Washing fruit						
18	□ OUT	■ IN			□ cos				s; identified/stored/use						
19	OUT				□ COS		, ,	•	l source; plumbing, bac						
20	□ OUT	■ IN			□ cos	LI REP			ge / Wastewater dispos	saı 			_		
	ı								OUNDATION						•
21		■ IN			□ cos				monstration / duties / C						
22	OUT	■ IN		□ NA	□ cos				unauthorized persons	•					
23	□ OUT	■ IN		□ NA	□ cos				le shellstock/destruction	'					
25		■ IN		□ NA	□ cos	□ REP			variance, specialized						
26	□ OUT	■ IN		□ NA	□ COS	□ REP	•		mer advisories, Allerge						
27	□ OUT	■ IN		□NA	□ COS		J		nethod used; equipmer						
28	□ OUT	■ IN	□NO	□ NA	□ COS				king and disposition	7					
29	□ OUT	■ IN		□ NA	□ cos	□ REP			test strips provided, ac	curate					
30	□ OUT	■ IN		□ NA		□ REP			nent Permit (Current & '						
31	□ OUT				□ COS		31 Handwash	n facilit	ies; accessible/supplie	d/used					
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	n-food	l contact surfaces clear	nable/use					
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□REP	33 Warewash	ning fa	cilities & Service sink p	rovided					
								CC	DRE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		tamination; insect/rode	nt/other					
	•														Follow up : No



		_ Ci	ty of _		01/29/202	0		ROUTINE	INSPECTION	
-	Lul	b	ock		Establish	ment		Record ID) #	
V			TEXA	\$	LEARNIN	IG TREE CH	HILDREN'S ACADEMY	PR000637	71	
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT A	PPLICABLE COS	S = CORRECTED ON SITE REP = REPEAT V	IOLATION
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eatir	ng/drinking/toba	cco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly us	ed and stored		
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contaminati	on		
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method			
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens;	used/stored/har	ndled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properl	y stored, and us	sed	
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	ng; designated a	area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly	disposed/maint	ained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/	maintained/clea	ın	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed	/supplied/clean		
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations			
							Measured Observation	ons		
grou	und beef ric	49.00 I	Degrees F	ahrenh	eit - Com	ments: cook	ed and cooled yesterday, voluntaril	y discarded.		
_	ach Dish ma		-				, ,,			
milk	ric 39.00 D	egrees	Fahrenhe	eit						
							Overall Inspection Com	ments		
							Overall inspection com	monto		
No (Overall Inspe	ection (Comments	s						
	o r o . a			-						
	Insp	ection	Result: VI	OLATIO	NC			Required	d Action: NEXT REGULAR INSPECTION	
							Signatures			
	besti	Me	rejan	1				Som		
LESL	IE MORGAN	١		EHS II	REHS/RS	CPO	Sesna	Rivera	Principal	

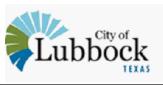
	Lul	nh ^{ci}	by of k	10 L			•	No. of Violations No. of Repeat Violations	0	Fo	Priority: Priority undation:	0	Score
V	Lui		TEXA	\$,			Time In	9:20 am	1	Core:	0	Λ
	ity Date				spection SPECTION	I		Time Out	9:45 am	Tot. Mir	nutes:	25	U
	lishment	0) / 51		D) (Address			City/State			Zip Code		Telephone
	ISHIP LEGA	CYEL	=MEN I A	KY .	Permit I	MPER AVE		LUBBOCK, TX			79416		(806) 792-3800
	08831				FRENS			Est. Type SCHOOL			Risk Cate FR03	gory	
	OUT	r = OUT	OF COME	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	PRIORITY oling time and temperature					
2	□ OUT	■ IN			□ COS		•	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		■ 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	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 approve	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/used					
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	dler/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			□ NA	□ cos		-	oling method used; equipmen	ı adequate				
28	OUT OUT		⊔ NO		□ COS			te marking and disposition eters / test strips provided, ac	curato				
29 30					□ cos			eters / test strips provided, act ablishment Permit (Current & \					
31	□ OUT			⊔ INA	□ COS			h facilities; accessible/supplied					
32	□ OUT			П№	□ COS			on-food contact surfaces clear					
33	□ OUT				□ COS			hing facilities & Service sink p					
		•		,		_ / 121							
34	□ OUT	■ INI			□ cos	□ REP	34 Evidence	CORE of contamination; insect/roder	nt/other				ı
35	□ OUT				□ COS			Cleanliness; eating/drinking/to					
36	□ OUT				□ COS			othes; properly used and store					
37			П №	П№	□ COS			ental contamination					



	No.				Activity D				pose of Inspection	
		■ Ci	ty of 🖫		01/28/202	0		ROI	UTINE INSPECTION	
	Lul	าbเ	ock		Establish	nment		Rec	ord ID #	
			TEXA	15	FRENSH	IP LEGACY	ELEMENTARY	PRO	0008831	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA	A = NOT APPLICABLI	E COS = CORRECTED ON SITE REP = REPEAT VIO	OLATION
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing	method		
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipmer	nt/linens; used/stor	ed/handled	
40	□ OUT	■ IN			□ COS	□ REP	40 Single-service/use	e; properly stored, a	and used	
41	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	41 Original container	labeling (Bulk Foo	d)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact	surfaces clean		
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilati	on, lighting; design	nated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse	properly disposed	/maintained	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities	installed/maintaine	d/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; co	nstructed/supplied/	/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations			
							Measured Ob	servations		
MILI	K RIC 40.00	Degre	es Fahre	enheit						
HAM	BURGER I	HH 176	.00 Degr	ees Fal	nrenheit					
FINA	AL RINSE D	ISH M	ACHINE	194.00	Degrees F	ahrenheit				
QUA	AT BUCKET	400.0	0 Parts P	er Millio	n					
DEL	I HAM WIC	36.00	Degrees	Fahren	heit					
							Overall Inspecti	on Comments		
							•			
No C	Overall Insp	ection (Commen	ts						
	Insp	ection	Result: N	IO VIOL	ATION			Re	equired Action: NEXT REGULAR INSPECTION	
							Signat	ures		
	Mul	- S		_				Los	adorin	
l ——							_			
CHAR	RLES SEIFE	RT		EHS II	RS CPO			Rosa Garcia	Manager	
										Follow up · No

							1		_			Page 1
		C	of		Environmental Hea 625 13TH ST, SU	•	No. of Violations	0		Priority:	0	
	Lul	bo	ock	_ L	ubbock, TX 7940 806) 775-2902		No. of Repeat Violations	0	Fo	Priority undation:	0	Score
•			TEXA	AS			Time In	11:18 am		Core:	0	0
	vity Date 1/2020				spection SPECTION		Time Out	11:27 am	Tot. Mi	nutes:	9	
	olishment LUBBOCK F	RED RA	AIDER T	YFA	Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone (806) 224-6734
	rd ID # 13722				Permit Holder 2020 LUBBOCI	K RED RAIDER TYFA	Est. Type 2020 TEMPORARY			Risk Catego	ory	
	t Name	RED R	AIDER T	YFA	Event Address	S	Event City/State			Zip Code		Event Telephone
Even	nt Organizer				Event Organi	zer Phone	Booth / Space No.			Serial Nur DAXOWC		
						OUT = IN =	NA = NO = COS = REPT =					
						PR	RIORITY ITEMS					
1	□ OUT	□IN	■ NA	□NO	□ cos	•	poling time and temperature					
2	□ OUT	■ IN	□ NA	□ NO	□ COS	02 Proper co	old holding temperature (41 F /	45 F)				
3	□ OUT	■ IN	□NA	□ NO	□ cos	03 Proper ho	ot holding temperature (135 F)					
4	□ OUT	■ IN	□NA	□ NO	□ cos	04 Proper co	ooking time and temperature					
5	□ OUT	■ IN	□NA	□NO	□ COS	05 Proper re	heating for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NA	□ NO	□ COS		Control; procedures/records					
7	□ OUT	■ IN			□ COS	07 Approved	d source; Condition/parasite de	struction				
8	□ OUT	■ IN			□ COS	08 Food rece	eived at proper temperature					
9	□ OUT	■ IN			□ cos	09 Separate	d & protected; contamination p	revented				
10	□ OUT	■ IN			□cos	10 Contact s	surfaces/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NA	□NO	□ cos	11 Proper di	sposition; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	12 Managen	nent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ COS		se of restriction and exclusion					
14	□ OUT				□ COS	<u> </u>	eaned and properly washed / 0	Glove use				
15	□ OUT		□NA	□NO	□ COS		nand contact w/RTE or approve					
16	□ OUT		□NA		□ COS		red foods used; prohibited not					
17	□ OUT				□ COS		approved/used Washing fruits					
18	□ OUT		□ IV/\		□ COS		estances: identified/stored/used					
19	□ OUT				□ COS		proved source; plumbing, bac					
20	OUT				□ COS		Sewage / Wastewater dispos					
						PRIORITY	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				□ COS	24 Records	available shellstock/destruction	n/labels				
25	□ OUT				□ cos	25 Complian	nce with variance, specialized /	HACCP				
26	□ OUT				□ cos	26 Posting o	of consumer advisories, Allerge	n label				
27	□ OUT		□NA		□ cos		poling method used; equipmen					
28	□ OUT		□NA	□NO	□ COS		ate marking and disposition					
29	□ OUT		□NA		□ COS	<u> </u>	neters / test strips provided, acc	curate				
30	□ OUT				□ COS		ablishment Permit (Current & \					
31	□ OUT				□ COS		sh facilities; accessible/supplied	,				
32	□ OUT		ПИА		□ COS		on-food contact surfaces clear					
33	□ OUT			ПИО	□ COS		shing facilities & Service sink p					
	<u> </u>	- 111					g rasilitas a service sirik pi					

Page 2 of 2



Activity Date

		City of		02/01/2020	ROUTINE INSPECTION	
	Lul	oboc	k	Establishment	Record ID # RED RAIDER TYFA PR0013722	
		T	EXAS	2020 LUBBOCK	RED RAIDER TYFA PR0013722	
					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 □N	IA □ NO	□ cos	37 Environmental contamination	
38	□ OUT	■IN □N	IA □ 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 □N	IA 🗆 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 □N	IA 🗆 NO	□ COS	47 Other violations	
					Measured Observations	
Hot	dog cold ho	ld 30.00 Deg	grees Fahre	enheit		
Hot	dog hot hold	d 145.00 Deg	grees Fahr	enheit		
					Overall Inspection Comments	
No	Overall Inspe	ection Comm	nents			
				4.7.00.1		
	Insp	ection Resul	t: NO VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
					Signatures	
		-47	-1//	$\overline{}$		
•		esta	34			
NIRA	JAN SHRES	STHA	EHSI	RSIT CPO	Dylan Spano Organizer	

	Lul	b	of Ock	10 L			•	No. of Violations No. of Repeat Violations Time In	0 0 11:05 am		Priority: Priority ndation:	0	Score 0
	ity Date				spection	ı		Time Out		Tot. Minu	Core: utes:	30	U
	lishment		11001	IIVE IIVE	Address			City/State		Z	ip Code		Telephone
MAC	KENZIE MID	DLE S	CHOOL		5402 W	12TH ST		LUBBOCK, TX		7	'9416540	6	(806) 219-4200
	rd ID#				Permit I			Est. Type			Risk Cate	gory	
RUU	00694	- OUT	OF COM	DUANCE	LUBBO		NO - NOT ODOES	SCHOOL NOT APPLICABLE			R03	DEDE	AT MOLATION
	001	= 001	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON SI	IE KEP =	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	·	ld holding temperature (41 F	· · ·				
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•	t holding temperature (135 F)				
4	□ OUT	■ IN	□ NO	□ NA	□ COS	□ REP	<u> </u>	oking time and temperature					
5	OUT	□ IN	■ NO	□ NA	□ cos	□ REP	•	heating for hot holding 165 F	in 2 hr.				
6	OUT	■ IN		□NA		□ REP		Control; procedures/records					
7	□ OUT				□ COS	□ REP		source; Condition/parasite d	estruction				
8	OUT				□ COS	□ REP		eived at proper temperature	nrovented				
9					□ cos	□ REP	<u> </u>	d & protected; contamination urfaces/returnables; clean &					
11	□ OUT		□NO	□NA		□ REP		sposition; returned/served/red					
12	OUT		LINO	LINA	□ COS		<u> </u>	nent, employees; knowledge a					
13	□ OUT					□ REP		e of restriction and exclusion	x reporting				+
14	□ OUT				□ COS	□ REP	<u> </u>	eaned and properly washed /	Glove use				
15	□ OUT		□NO	□NA		□ REP		and contact w/RTE or approv					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods used; prohibited not	offered				
17	□ OUT	■ IN		□NA	□ cos	□ REP	17 Additives	approved/used Washing frui	ts/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, ba	ckflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispo	sal				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP		ent / demonstration / duties / 0	CFM				T
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Han	dler/no unauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold water available; adequat	e pressure				
24	□ OUT				□ cos		24 Records a	available shellstock/destruction	n/labels				
25	□ OUT				□ cos		•	ce with variance, specialized					
26	□ OUT				□ cos		<u> </u>	f consumer advisories, Allerg					
27	OUT			□ NA	□ cos		•	oling method used; equipmen	nt adequate				
28	OUT				□ cos		•	ite marking and disposition					
29	OUT			□ NA	□ cos			eters / test strips provided, ac					
30	OUT			□NA				ablishment Permit (Current &					
31				□NA	□ cos			h facilities; accessible/supplie on-food contact surfaces clea					
33	□ OUT		ПИО		□ COS			bn-1000 contact surfaces clea hing facilities & Service sink p					
99	<u> </u>	- 111	LI NO	L IVA	ц 003	LI INEF	JJ VVAICWAS		, ovided				
0.4							04.5	CORE					
34	OUT				□ COS			of contamination; insect/rode					
35	OUT				□ COS			Cleanliness; eating/drinking/t					
36 37					□ cos			othes; properly used and stor ental contamination	tu				

Follow up : No



				01/29/2020				ROUTINE INSPE		
	Inh	ty of	_							
	Lubb	OCK		Establish		E SCHOOL		Record ID # PR0000694		
•		TEXA	\$	WACKENZ		SCHOOL	'	110000034		
	OUT = OUT	OF COMF	PLIANCE	IN = IN CC	MPLIANCE	NO = NOT OBSERVED	NA = NOT APPLICA	ABLE COS = COR	RECTED ON SITE REP = REPEAT \	/IOLATION
38	□ OUT ■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawi				
39	□ OUT ■ IN			□ cos	□ REP	39 Utensils/equipm				
40	□ OUT ■ IN			□ cos		40 Single-service/ι				
41	□ OUT ■ IN		□NA	□ cos		41 Original contain		Food)		
42	□ OUT ■ IN			□ cos	□ REP	42 Non-food conta				
43	□ OUT ■ IN			□ cos		43 Adequate ventil				
44	□ OUT ■ IN			□ cos		44 Garbage & refu				
45	□ OUT ■ IN			□ cos		45 Physical facilitie				
46	□ OUT ■ IN			□ cos		46 Toilet facilities;		lied/clean		
47	□ OUT ■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	3			
						Measured (Observations			
GR	OUND BEEF STO	/E 175.00	0 Degre	es Fahrenh	eit					
QU/	AT BUCKET 300.0	0 Parts P	er Millio	n						
MIL	K RIC 36.00 Degre	es Fahre	nheit							
PIZ	ZA HH 154.00 Deg	rees Fah	renheit							
COL	RN DOG HH 156.0	0 Degree	s Fahre	enheit						
MIL	K WIC 39.00 Degre	ees Fahre	enheit							
						Overall Inspec	ction Comment	s		
No (Overall Inspection (Comment	ts							
	Inspection	Result: N	O VIOI	ATION				Paguired Action	: NEXT REGULAR INSPECTION	
	•							required rection	. NEXT REGOLAR INOT EGHOL	
						Sign	atures			
	Marel In		-				-A	Jel J.	931	
CHAF	RLES SEIFERT		EHS II	RS CPO		_	Angel Vega		Manager	•
I										

_	0	Priority:		1		No. of Violations	N	•	ntal Health D ST, SUITE 1				O.		
Scor	0	Priority oundation:	Fo	0		No. of Repeat /iolations				ibbock, T. 06) 775-2		ock^{y}	$\mathbf{b}_{\mathbf{c}}$	Luk	
1	1	Core:		10:10 am	n 1	Time In					S	TEXA			
	40	inutes:	Tot. Mi	10:50 am	ıt 1	Time Out			ı	pection PECTION	se of Ins			ity Date /2020	
Telephone (806) 219-6200		Zip Code 79413331				City/State LUBBOCK, TX		/E	s ASHVILLE A'	Address		v	ENITAD	lishment DGEN ELEM	
(800) 219-0200		Risk Cate				Est. Type		V E		Permit H		. 1	ENTAN	rd ID#	
		FR04				SCHOOL				LUBBO				00699	
AT VIOLATION	REPEA	SITE REP =	TED ON	COS = CORREC	CC	NA = NOT APPLICABLE	RVED N	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
						ORITY	PRIC								
						ime and temperature		01 Proper c		□ cos	□NA	■ NO	□IN	□ OUT	1
				45 E)	E / 4	ling tomporature (41 E	old bold	02 Proper o		ПСОС			= INI	REP	
				4 √ <i>Γ)</i>	1 / 4	ling temperature (41 F	Jiu HOIO	uz Pioper c	П	□ COS	⊔NA	LI NO	= IIN	□ OUT REP	2
					F)	ng temperature (135 F	ot holdir	03 Proper h		□ cos	□NA	□NO	■ IN	□ OUT	3
					<u> </u>	time and temperature	ookina t	04 Proper o		□ cos	П№	П №	■ INI	REP DUT	4
					•	o and temperature	-omig t	o ti topei o		<u>_</u> 003	⊔ IVA	L INO	- 114	REP	т
				n 2 hr.	F in 2	g for hot holding 165 F	eheating	05 Proper re		□ cos	□NA	□NO	■ IN	□ OUT	5
						; procedures/records	Control:	06 Time as		□ cos	□NA	□ NO	■ IN	REP DUT	6
						, ,	,							REP	
				struction	dest	e; Condition/parasite d		- ''	□ REP					□ OUT	7
						t proper temperature			□ REP	□ COS				OUT	8
						otected; contamination			□ REP	□ COS				OUT	9
						s/returnables; clean & son; returned/served/red			□ REP	□ cos		□NO			10 11
				indition	SCOIT	on, returned/served/ret	ispositio	i i Fiopei u	Ц	ц соз	□NA	LI NO	= IIN	REP	
				reporting	& re	mployees; knowledge	nent, en	12 Managei	□ REP	□ cos			■ IN	□ OUT	12
					n	striction and exclusion	se of res	13 Proper u	□ REP	□ cos			■ IN	□ OUT	13
				love use	/ Glo	and properly washed /	eaned a	14 Hands c	□ REP	□ cos			■ IN	□ OUT	14
				ed method	oved	ontact w/RTE or approv	hand co	15 No bare		□ cos	□NA	□ NO	■ IN	□ OUT REP	15
				offered	ot off	ds used; prohibited not	zed food	16 Pasteuri	□ REP	□ COS	□NA		■ IN	OUT	16
				/veg	uits/\	ved/used Washing frui	approv	17 Additives	□ REP	□ cos	□NA			□ OUT	17
					sed	es; identified/stored/use	ostance	18 Toxic su	□ REP	□ cos				□ OUT	18
				rflow	ackfl	d source; plumbing, ba	pproved	19 Water; a		□ cos				□ OUT	19
				al	osal	ge / Wastewater dispo	d Sewa	20 Approve	□ REP	□ cos				□ OUT	20
						OUNDATION	RITY F	PRIO							
				=M	CF	emonstration / duties / 0			□ REP	□ cos	□NA		■ IN	□ OUT	21
				personnel	ns/pe	o unauthorized persons	ndler/no	22 Food Ha	□ REP	□ cos	□NA		■ IN	□ OUT	22
				pressure	ate p	ater available; adequat	Cold wa	23 Hot and	□ REP	□ COS	□NA		■ IN	□ OUT	23
				/labels	ion/l	le shellstock/destruction	availabl	24 Records	□ REP	□ cos	□ NA		■ IN	□ OUT	24
						n variance, specialized			□ REP	□ cos	□ NA		■ IN	□ OUT	25
				n label	gen	ımer advisories, Allerg	of consu	26 Posting	□ REP	□ cos	□ NA		■ IN	□ OUT	26
				adequate	ent a	nethod used; equipme				□ cos				□ OUT	27
						king and disposition	ate mar	28 Proper d		□ cos	□NA	□NO	■ IN	□ OUT REP	28
				urate	accu	test strips provided, ac	neters /	29 Thermor	□ REP	□ cos	□NA		■ IN	OUT	29
						nent Permit (Current &				□ cos				□ OUT	30
				,		ties; accessible/supplie				□ cos				□ OUT	31
						d contact surfaces clea				□ cos				□ OUT	32

Page 2 of 2



Activity Date

Purpose of Inspection

		_ C	ty of 🕳		01/31/202	0	ROUTINE INSPECTION	
7	Lul	ob	ock	X A S	Establish MAEDGE	nment EN ELEMEN	Record ID # TARY PR0000699	
	OU	Γ = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	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					□ 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	4/00/00
45	■ OUT		□ NO		LI COS	□ REP	45 Physical facilities installed/maintained/clean	4/30/20
	ition Comm		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	
Ho	t water Hand	sink 1	11.00 De	grees F	ahrenheit			
Mil	k WIC 38.00	Degre	es Fahre	nheit				
Mil	k RIC 40.00	Degree	es Fahrei	nheit				
							Overall Inspection Comments	
No	Overall Insp	ection	Commen	nts				
	Insp	ection	Result: \	/IOLATIO	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
			. / -				2	
l	fee	aan	e Val	Say .				
JEAN	NNE VALDE	Z		EHS II	RS CPO		Georgia Zuniga Manager	

Follow up : Yes Followup Date: 04/30/2020

	M/A	- Cit	y of _	16		ntal Health D ST, SUITE ² X 79401	•		lo. of Violations	0	Priori Prior	tv	Score
6	Lul	obo	ock		306) 775-2				iolations	0	Foundation	· I 0	Score
			TEXAS						Time In	9:50 am	Col	e: 0	
	vity Date 0/2020		Purpose ROUTIN		spection PECTION	I			Time Out	10:40 am	Tot. Minutes:	50	
	blishment E ANN MILLE	-D EL E	MENTARY		Address				City/State LUBBOCK, TX		Zip Co 79413	de	Telephone
_	ord ID#	ER ELEI	VIENTARY		Permit I	LIET DR			Est. Type			ategory	(806) 219-0700
	009060				LUBBO				SCHOOL		FR04	ategory	
	OUT	Γ = OUT	OF COMPLIA	ANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE (COS = CORRE	CTED ON SITE RE	P = REPE	EAT VIOLATION
								PRIC	DRITY				
1	1	□IN	■ NO □	l NA	□ cos		01 Proper co	oling ti	me and temperature				
2	REP DUT	■ IN	□ NO □] NA	□ COS		02 Proper co	old hold	ing temperature (41 F /	/ 45 F)			
3	REP	■ INI		1 NIA	ПСОС		03 Proper ho	nt holdir	ng temperature (135 F)				
3	REP	■ IIN	LINO L	INA	ц соѕ	Ц	us Proper no)t Holuli	ig temperature (135 F)				
4		■ IN	□ NO □	I NA	□ cos		04 Proper co	oking t	ime and temperature				
5	REP DUT	■ IN		l NA	□ cos		05 Proper re	heating	for hot holding 165 F i	in 2 hr.			
	REP			1	B 000		06 Ti	Santo !	propedure - Ire				
6	REP	■ IN] NA	□ cos		06 Time as 0	Jontrol;	procedures/records				
7	□ OUT	■ 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		11 Proper di	spositio	n; returned/served/reco	ondition			
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, en	nployees; knowledge &	reporting			
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	striction and exclusion				
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use			
15	□ OUT REP	■ IN] NA	□ cos		15 No bare h	nand co	ntact w/RTE or approv	ed method			
16	□ OUT	■ IN		I NA	□ cos	□REP	16 Pasteuriz	ed food	ls used; prohibited not	offered			
17	□ OUT	■ IN		NA	□ cos	□ REP	17 Additives	approv	red/used Washing fruit	s/veg			
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/used	d			
19	□ О∪Т	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow			
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewaç	ge / Wastewater dispos	al			
									OUNDATION	\			,
21	OUT				□ cos				monstration / duties / C				
22	□ OUT				□ COS				unauthorized persons	•			
23	□ OUT				□ COS				ter available; adequate				
24 25					□ COS				le shellstock/destruction				
26	□ OUT				□ COS		•		variance, specialized / mer advisories, Allerge				
27	□ OUT				□ cos				nethod used; equipmen				
28	□ OUT				□ COS		•		king and disposition	ıı auequate			
	REP	- 114						mul					
29	□ OUT				□ cos				test strips provided, ac				
30	□ OUT				□ COS				ent Permit (Current & \				
31	□ OUT				□ 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

	1	⊸ Ci	ty of ᇽ		01/30/202	.0	NOOTINE INOI ECTION	
	Lul	٦h	ock		Establish	nment	Record ID #	
V	Lui	,,,,	TEXA	ıs	JANE AN	IN MILLER	R ELEMENTARY PR0009060	
				•				
	TUO	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
33		■ IN	□ NO	□ NA	□ cos		33 Warewashing facilities & Service sink provided	
	REP							
							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	■ IN	□ NO	□ NA	□ cos		38 Approved thawing method	
	REP							
39	□ OUT				□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT					□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN		□ NA	□ cos		41 Original container labeling (Bulk Food)	
42	REP DUT	= INI	□NO		□ COS	□ REP	42 Non-food contact surfaces clean	
43						□ REP	43 Adequate ventilation, lighting; designated area	
44	OUT						44 Garbage & refuse properly disposed/maintained	
	OUT					□ REP		
45	OUT					□ REP	45 Physical facilities installed/maintained/clean	
46	OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47	REP	□IN	■ NO	⊔NA	□ COS	Ц	47 Other violations	
							Measured Observations	
Qu	at Sanitizer E	Bucket	200.00 F	Parts Per	Million			
	k RIC 36.00 I							
l	cken oven co	_			s Fahrenl	neit		
l	ham WIC 3		-	-		ioit		
uci	Thain Wio o	+.00 D		amemic				
							Overall Inspection Comments	
At	time of routing	ne insp	ection, n	o violatio	on was ob	served. Pes	est control records available and up to date.	
	lnon	ootion	Result: N	10 1/101	ATION		D MEVT DECUMAD INODECTION	
	ııısp	ection	Nesuit. I	NO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
l								
							Signatures	
			_				Lindufineary	
	Jea	aan	e Val	any .				
JEAN	NE VALDEZ	7		EHS II I	RS CPO		Linda Kinsey Manager	
1								
1								
l								

	Lul	h Ci	ty of L	10 L			•	No. of Violations No. of Repeat Violations	0	Fo	Priority: Priority undation:	0	Score
1	Lui	יטנ	TEXA	\$,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	.002		Time In	8:47 am	1 10	Core:	0	^
	ty Date				spection	_		Time Out	9:15 am	Tot. Mi		28	U
	2020 lishment		ROUT	INE INS	Address			City/State			Zip Code		Telephone
	SHIP NORT	HRIDO	SE.		6302 11			LUBBOCK, TX			79416		(806) 793-6686
ecor	d ID#				Permit I	Holder		Est. Type			Risk Cate	gory	
R000	00765				FRENSI	HIP ISD		SCHOOL			FR03		
	TUO	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	ECTED 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	•	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	■ 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	ent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	☐ REP		eaned and properly washed / 0					
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	and 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/used					
19	□ OUT				□ cos	□ REP	•	proved source; plumbing, bac					
20	□ OUT	■ IN			□ cos	LI REP	20 Approved	Sewage / Wastewater dispos	aı				
							PRIOR	ITY FOUNDATION					
21	□ OUT			□ NA	□ cos			ent / demonstration / duties / C					
22	□ OUT			□ NA	□ cos			dler/no unauthorized persons	<u>'</u>				
23	□ OUT			□ NA	□ cos			Cold water available; adequate	<u> </u>				
24	□ OUT			□ NA	□ cos			available shellstock/destruction					
25	□ OUT			□ NA	□ cos		•	ce with variance, specialized /					
26	□ OUT				□ cos			f consumer advisories, Allerge					
27	OUT			□ NA	□ COS		<u> </u>	oling method used; equipmen	ı adequate				
28	OUT		⊔ №О		□ COS		<u> </u>	te marking and disposition	ourata				
29 30					□ cos			eters / test strips provided, ac ablishment Permit (Current & V					
31	□ OUT			⊔ INA	□ COS			h facilities; accessible/supplied					
32	□ OUT			П№	□ COS			on-food contact surfaces clear					
33	OUT		ПИО		□ COS			hing facilities & Service sink p					
<u> </u>		- 114	_ 110	INA	_ 000	LINEF	JJ VVAIGWASI		. 57,404				
24 1					E 000	E DED	04 F-31	CORE	-4/-4b				
34	OUT				□ COS	□ REP		of contamination; insect/roder					
35					□ COS			Cleanliness; eating/drinking/to					
36 37	OUT		ПМО		□ cos			othes; properly used and store ental contamination	,u				



1	1//				Activity Da 01/28/2020			Purpose of Inspe ROUTINE INSPE			
-	T1	LCi	ty of	_							
1	Lul	DDO	OCK		Establish:		IDGE ELEMENTARY	Record ID # PR0000765			
•			TEXA	\$	TILLINOTH	NONTHIN	IDOL LLLIMLINIAINI	1110000700			
	OUT	= OUT	OF COMF	PLIANCE	IN = IN CC	MPLIANCE	NO = NOT OBSERVED NA = NOT AP	PLICABLE COS = COR	RECTED ON SITE REP	= REPEAT VIOLAT	ION
8	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method				
9	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; u	sed/stored/handled			
0	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly	stored, and used			
1	□ OUT			□ NA	□ cos		41 Original container labeling (E				
2	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces c	lean			
	□ OUT				□ cos		43 Adequate ventilation, lighting				
	□ OUT				□ cos		44 Garbage & refuse properly of				
┙	□ OUT				□ cos		45 Physical facilities installed/m				
	□ OUT				□ cos		46 Toilet facilities; constructed/s	supplied/clean			
	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations				
							Measured Observation	ns			
ILk	K RIC 42.00	Degre	es Fahre	nheit							
	SURT WIC 4	_			eit						
	AL RINSE D		-			renheit					
	FRUIT RIC				-	TOTITION					
01	TROIT RIC	7 41.00	Degrees	i ailicii	i i cit		Overall Inspection Comn				
							Signatures				
	Mul	- 74		-				repla	(Loes)		
IAR	LES SEIFE	RT		EHS II F	RS CPO		Angela F	Rios	Manager		

	MIL.	Cit	y of ¬	16		ntal Health D ST, SUITE ² X 79401	•		lo. of Violations	0	Prior Prio	rity	Score
7	Lut)DO	ock		06) 775-2			V	iolations	0	Foundati	· 1 0	
_			IEXAS						Time In	10:15 am	Co	ore: 0	. 0
	vity Date 9/2020		Purpose ROUTIN		spection PECTION	I			Time Out	10:50 am	Tot. Minutes:	35	
	blishment SONS ELEM	ENTAR	· · · · · · · · · · · · · · · · · · ·		Address 2811 58				City/State LUBBOCK, TX		Zip C 6		Telephone (806) 219-6400
	ord ID#	LIVIAIN			Permit I				Est. Type			Category	(000) 219-0400
	000801				LUBBO				SCHOOL		FR04		_
	OUT	Γ = OUT	OF COMPLI	ANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	IA = NOT APPLICABLE (COS = CORRE	CTED ON SITE F	EP = REP	EAT VIOLATION
								PRIC	DRITY				
1	□ OUT REP	□ IN	■ NO □	I NA	□ cos		01 Proper co	oling ti	me and temperature				
2		■ IN] NA	□ COS		02 Proper co	old hold	ing temperature (41 F /	45 F)			
	REP		= 110 =				02 Danas h	A la a lalio	(425 E)				
3	REP	■ IN		AN L	⊔ COS	П	us Proper ho	n noiair	ng temperature (135 F)				
4		□IN	■ NO □] NA	□ cos		04 Proper co	oking t	ime and temperature				
5	REP DUT	■ IN] NA	□ cos		05 Proper re	heating	for hot holding 165 Fi	n 2 hr.			
	REP	- ii •		*/ `	_ 555		•						
6	□ OUT REP	■ IN		NA	□ cos		06 Time as 0	Control;	procedures/records				
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction			
8	□ OUT				□ cos	□ REP			t proper temperature				
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	d & pro	tected; contamination p	prevented			
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized			
11	□ OUT REP	■ IN] NA	□ cos		11 Proper dis	spositio	on; returned/served/reco	ondition			
12	□ OUT	■ IN			□ COS	□ REP	12 Managem	nent, en	nployees; knowledge &	reporting			
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion				
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use			
15	□ OUT REP	■ IN	□ NO □] NA	□ cos		15 No bare h	and co	ntact w/RTE or approv	ed method			
16	□ OUT	■ IN		l NA	□ cos	□ REP	16 Pasteuriz	ed food	Is used; prohibited not	offered			
17	□ OUT				□ COS				red/used Washing fruits				
18	□ OUT				□ cos		18 Toxic sub	stance	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	Sewaç	ge / Wastewater dispos	al			
									OUNDATION				
21	□ OUT				□ cos				monstration / duties / C				
22	OUT				□ cos				unauthorized persons	•			
23	OUT				□ cos				ter available; adequate				
24	OUT				□ cos				le shellstock/destruction				
25	□ OUT				□ COS		•		variance, specialized /				
26 27	□ OUT				□ cos				mer advisories, Allerge nethod used; equipmen				
28	□ OUT				□ COS		•		king and disposition	i aucquale			
20	REP	= IIN	LINO L	ı INA			20 1 10pei da		and disposition				
29	□ OUT				□ cos				test strips provided, ac				
30	□ OUT				□ cos				ent Permit (Current & \				
31	□ OUT				□ cos				ies; accessible/supplied				
32	□ OUT	■ IN		l NA	□ cos	□ REP	32 Food & no	on-food	l contact surfaces clear	nable/use			

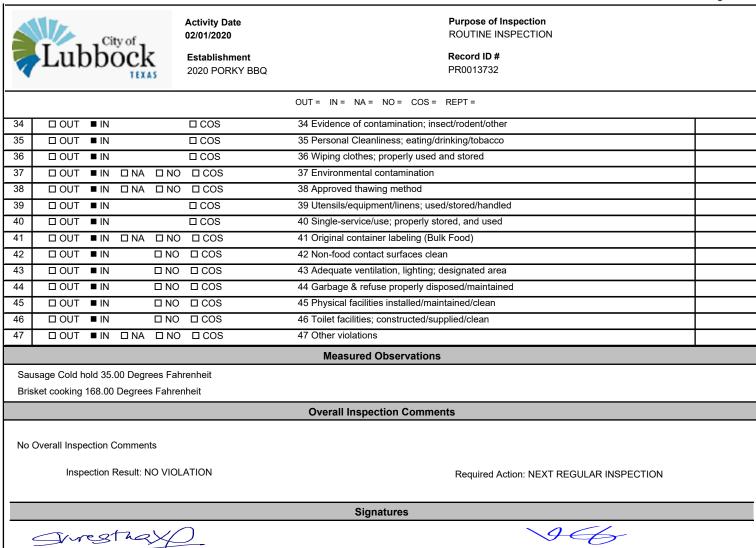


		- Ci	ty of 🖫		01/29/202	:0	ROUTINE INSPECTION
7	Lul	obo	ock	L S	Establish PARSON	nment IS ELEMEN	Record ID # PR0000801
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION
33	□ OUT REP	■ IN	□NO	□NA	□ cos		33 Warewashing facilities & Service sink provided
							CORE
34	□ 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
Hoi	neydew melo	on WIC	36.00 D	egrees F	ahrenheit		
Car	rots HH 167	.00 De	grees Fa	hrenheit	t		
Hot	dog HH 137	7.00 De	grees Fa	ahrenhei	it		
Qua	at sanitizer b	ucket 2	200.00 P	arts Per	Million		
Mill	RIC 38.00 I	Degree	s Fahrer	nheit			
							Overall Inspection Comments
							4
At	time of routi	ne insp	ection no	o violatio	on was obs	served.	
	Insp	ection	Result: N	O VIOL	ATION		Required Action: NEXT REGULAR INSPECTION
							Signatures
_	Jea	aan	e Val	- Bar	_		Dumner Coloco
JEAN	NE VALDE			,,	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	obo	ock		ubbock, TX 79401 306) 775-2902	l	No. of Repeat Violations	0	Fo	Priority undation:	0	Score
•			TEXA	15			Time In	12:43 pm		Core:	0	0
	vity Date 1/2020				spection SPECTION		Time Out	12:49 pm	Tot. Mi	nutes:	6	
	lishment PORKY BB0	Q			Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone
	rd ID # 13732				Permit Holder 2020 PORKY B	BQ	Est. Type 2020 TEMPORARY			Risk Categ	ory	
	t Name PORKY BB	Q			Event Address	1	Event City/State			Zip Code		Event Telephone
	t Organizer	DEZ			Event Organia	zer Phone	Booth / Space No.			Serial Nui		
					1	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	02 Proper co	old holding temperature (41 F /	45 F)				
3	□ OUT	■ IN	□NA	□ NO	□cos	03 Proper ho	ot holding temperature (135 F)					1
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 & s	anitized				
11	□ OUT		□ NA	□ NO	□ cos	· · · · · · · · · · · · · · · · · · ·	sposition; returned/served/reco					
12	□ OUT	■ IN			□ COS		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 of					
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	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; 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	■ 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		= INI		□ NO	□ cos	33 Warewas	hing facilities & Service sink pr	rovided				

CORE ITEMS

Page 2 of 2



Jurest	nax		966
NIRAJAN SHRESTHA	EHS I RSIT CPO	Eva Hernandez	Owner

	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 TWO THOTAL ELONGEL	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	rovorto-l			
0	□ OUT				□ COS	□ REP	<u> </u>	urfaces/returnables; clean & s				2/2/
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Page 2 of 3



Activity Date

Purpose of Inspection

	т 1	¬ Ci	ty of 🖥		01/30/202	:0	ROUTINE INSPECTION	
	Lul	วb	ock	(Establish	nment	Record ID #	
×.			TEX	AS	RAIN UP	TOWN	PR0005714	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ION
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	■ OUT				■ COS		31 Handwash facilities; accessible/supplied/used	2/9/20
Viola	tion Comme						· · · · · · · · · · · · · · · · · · ·	
			and was	م ماماده م	t CC doar	aa Hatwat	or haster was off Haster turned on COS	
228.1		nd was			_		er heater was off. Heater turned on. COS. 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 Comm	ents:						•
Ohse	erved torn da	skets c	n reach	in coole	rs. No lond	ner easily cle	eanable. Replace. NRI.	
ı	_				_	-	utensils and food-contact surfaces of equipment may not allow the migration of	
ı							d and under normal use conditions shall be: durable, corrosion-resistant, and	
							epeated ware washing; finished to have a smooth, easily cleanable surface; and resistant	
to pit	ting, chippin	g, crazi	ng, scrat	tching, s	coring, dis	tortion, and	decomposition	
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	■ OUT	□IN	□ NO	□ NA	■ COS	□ REP	38 Approved thawing method	4/29/20
Viola	tion Comme	ents:						
Obse	rved fish tha	wing ir	n prep sir	nk with n	o running	water. Thaw	ring must take place in cooler or with running water. COS.	
	75(c)(2) Thav	-			_			
39	■ OUT	□ IN			■ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	4/29/20
Viola	tion Comme	ents:						
Obse	rved scoop	without	handles	in seaso	onina cont	ainers. Rem	loved, COS.	
					•		ses in food preparation or dispensing, food preparation and dispensing utensils shall be	
					_		with their handles above the top of the food within containers or equipment that can be	
close	d, such as b	ins of s	ugar, flo	ur, or cir	namon			
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	4/29/20
Viola	tion Comme	ents:						
	served soile			•		and sanitize	e. NRI.	
	86(b) Clean			and restr			40 T. 7.4 C. 777	
46	□ OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□ NA	□ cos	□ REP	47 Other violations	
							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

A						ntal Health D ST, SUITE		No.	of Violations	0		Priority:	0	
	Lul	b_0^{cit}	ock	Lu	ubbock, T 306) 775-2	X 79401	100		of Repeat lations	0	For	Priority undation:	0	Score
Y.	242		TEXA	\$,00,1102	.002			Time In	1:20 pm		Core:	0	O
	rity Date 0/2020				spection PECTION	I			Time Out	2:30 pm	Tot. Mir	nutes:	70	
	olishment				Address				ity/State			Zip Code		Telephone
	UPTOWN				5217 98				UBBOCK, TX			79424		(806) 798-5900
	rd ID # 06527				Permit I	Holder ESTAURAN	TIIC		st. Type AR			Risk Cates FR01	gory	
1100		= OUT (OF COMF	PLIANCE					= NOT APPLICABLE (COS = CORRE	ECTED ON S		REPE	AT VIOLATION
4							0.1.5	PRIOR						<u> </u>
1	OUT		■ NO	□ NA	□ COS		•		and temperature	45.5				
3	□ OUT		■ NO	□ NA		□ REP	•		temperature (41 F /					
4	OUT OUT		■ NO	□ NA	□ COS	□ REP	· · · · · · · · · · · · · · · · · · ·		e and temperature					
5			■ NO		□ cos	□ REP	•		e and temperature or hot holding 165 F i	n 2 hr				
6	□ OUT		■ NO						ocedures/records					+
7	□ OUT	■ IN	- 110	ם ואר	□ COS			- ' '	Condition/parasite de	struction				+
8	□ OUT				□ cos	□ REP			roper temperature					
9	□ OUT				□ cos	□ REP			ted; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	<u>.</u>		eturnables; clean & s					
11	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	11 Proper dis	sposition;	returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, empl	loyees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restri	ction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and	l properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	hand conta	act w/RTE or approv	ed method				
16	□ OUT	■ IN		□NA	□ cos	□ REP	16 Pasteuriz	zed foods ι	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	ostances; i	dentified/stored/used	b				
19	□ OUT	■ IN			□ cos	□ REP		•	ource; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewage	/ Wastewater dispos	al				
							PRIOR	RITY FO	UNDATION					
21	□ OUT	■ IN		□ NA	□ cos				onstration / duties / C					
22	□ OUT			□ NA	□ cos	□ REP			nauthorized persons	·				
23	□ OUT			□ NA	□ COS	□ REP			available; adequate	·				
24	□ OUT			□NA	□ cos	□ REP			shellstock/destruction					
25	□ OUT			□ NA	□ COS		•		ariance, specialized /					
26	OUT			□ NA	□ cos				er advisories, Allerge					
27 28	□ OUT			□ NA	□ cos		<u> </u>		hod used; equipmen	ı auequate				
29			□ NO		□ COS		<u> </u>		g and disposition st strips provided, ac	curate				
30					□ COS				it Permit (Current & \					
31	□ OUT			L INA	□ COS				; accessible/supplied					+
32	□ OUT			П NA	□ COS				ontact surfaces clear					+
33			□NO		□ cos				ties & Service sink p					-
								COR	·					
34	□ OUT	■ IN			□ cos	□ RFP	34 Evidence		াnation; insect/roder	nt/other				l
35	□ OUT				□ cos				ss; eating/drinking/to					+
36	□ OUT				□ cos				perly used and store					+
37			□NO	□NA	□ cos		37 Environm	nental cont	tamination					



Purpose of Inspection

	Lubbock					0	ROUTINE INSPECTION		
	Lul	obo	ock		Establish RAIN UP		Record ID # PR0006527		
•			TEXA	15	10-111 01	1000	11.000021		
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE 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									
No Temperature Observations									
Overall Inspection Comments									
No Overall Inspection Comments									
Inspection Result: NO VIOLATION							Required Action: NOT APPLICABLE		
							Required Action. NOT ALL EIGABLE		
Signatures									
	Jacob Kenner						soltani		
JACO	JACOB KEMMER EHS II RS CPO								

Follow up : No

	Lul		ock	10 L			•	No. of Violations No. of Repeat Violations	0	Fou	Priority: Priority ndation:	0	Score
•			TEXA	\$				Time In	1:15 pm		Core:	0	0
	vity Date 9/2020				spection SPECTION	I		Time Out	2:15 pm	Tot. Min	utes:	60	
	olishment AL SEAFOO	D CHA	21/		Address			City/State			Zip Code 79424		Telephone
	rd ID#	D SHA	JN.		Permit I	ND, SUITE I	<u> </u>	LUBBOCK, TX Est. Type		Risk Cate	2011		
	13665					T E LEE		RESTAURANT			R02	JOI Y	
	TUO	r = OUT	OF COME	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					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	in 2 hr.				1
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				İ
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & protected; contamination լ	orevented				İ
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/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge &	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 / 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 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/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	al				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	nt / demonstration / duties / C	FM				
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/destructio	n/labels				
25	□ OUT				□ cos			ce with variance, specialized					
26	□ OUT	■ IN			□ cos			consumer advisories, Allerge					
27	□ OUT	■ IN			□ cos		27 Proper co	oling method used; equipmer	t adequate				
28	□ OUT		□ NO		□ cos		•	te marking and disposition					
29	□ OUT				□ cos		29 Thermom	eters / test strips provided, ac	curate				
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 clear					
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					



Activity Date

	City	r of	01/29/2020	0	ROUTINE INSPECTION	
1	Lubbe		Establish	mont	Record ID #	
1	Lubbc	JCK		EAFOOD SHAC		
•		TEXAS				
	OUT = OUT C	OF COMPLIANC	CE IN = IN CO	OMPLIANCE NO	= NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPE	EAT 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		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		A 🗆 COS	□ REP	47 Other violations	
					Measured Observations	
Pot	tatoes WIC 39.00 Deg	grees Fahren	neit			
Ric	e WIC 135.00 Degree	es Fahrenheit	- Comment	ts: cooling, discus	issed cooling options	
No	odles CP 41.00 Degre	ees Fahrenhe	it			
Pot	tatoes oven 80.00 De	grees Fahren	heit - Comn	nents: reheating		
Cra	ab stuffing CP 36.00 [Degrees Fahr	enheit			
Sau	usage HH 139.00 Deg	grees Fahren	heit			
Ric	e HH 157.00 Degrees	s Fahrenheit				
Dis	h Machine 75.00 Par	ts Per Million				
					Overall Inspection Comments	
Dis	scussed SOP for San	nitizer buckets	and differer	nce between hot l	holding equipment with heat /proofer.	
	Inspection R					
		esult: NO VIC	LATION		Required Action: NEXT REGULAR INSPECT	TION
	mopeodon re	esult: NO VIC	PLATION		Required Action: NEXT REGULAR INSPECT	TION
	mapeonomic	esult: NO VIC	LATION			TION
			DLATION		Required Action: NEXT REGULAR INSPECT Signatures	TION
	Vestic More		DLATION		Signatures	TION
LESL		rejan	I REHS/RS	CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		СРО	Signatures	TION
LESL	Vesti Mor	rejan		СРО	Signatures	TION
LESL	Vesti Mor	rejan		СРО	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION
LESL	Vesti Mor	rejan		CPO	Signatures	TION

	Lul	nh ^{ci}	ty of OCk	10 L			•	No	o. of Violations o. of Repeat olations	0	Fo	Priority: Priority undation:	0	Score
V	Lux		TEXA	S					Time In	10:00 am		Core:	0	n
	ity Date				spection				Time Out	10:25 am	Tot. Mi	nutes:	25	U
Estab	lishment				Address				City/State		<u> </u>	Zip Code		Telephone
	H ELEMENT.	ARY			4702 15TH ST			LUBBOCK, TX				79416481		(806) 219-6700
	rd ID # 00903				Permit I				Est. Type SCHOOL	_		Risk Cate FR04	gory	
	TUO	r = OUT	OF COMP	PLIANCE	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	□ REP	•		ne and temperature					
2	□ OUT		□ NO			□ REP	•		ng temperature (41 F /					
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		g temperature (135 F)					
4	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	· ·		me and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP			for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			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 & prote	ected; contamination p	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/	returnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	spositior	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	ployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned ar	nd properly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	nand 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	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	; identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage	e / Wastewater dispos	al				
							PRIOR	RITY FO	DUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / dem	nonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	ndler/no	unauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold wate	er available; adequate	pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available	shellstock/destruction	n/labels				
25	□ OUT				□ cos		25 Complian	ice with	variance, specialized /	HACCP				
26	□ OUT				□ cos		26 Posting o	f consun	ner advisories, Allerge	n label				
27	□ OUT				□ cos		27 Proper co	ooling me	ethod used; equipmen	t adequate				
28	□ OUT	■ IN	□ NO	□NA	□ cos		28 Proper da	ate mark	ing and disposition					
29	□ OUT			□ NA	□ cos		29 Thermom	neters / te	est strips provided, ac	curate				
30	□ OUT			□ NA	□ cos	□ REP	30 Food Esta	ablishme	ent Permit (Current & \	/alid)				
31	□ OUT				□ cos		31 Handwas	h facilitie	es; accessible/supplied	d/used				
32	□ OUT	■ IN			□ cos		32 Food & no	on-food	contact surfaces clear	nable/use				
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	amination; 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; pi	roperly used and store	ed				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	ental co	ntamination					



	Lul	0'			Activity D 01/29/202		ROUTINE INSPECTION	
	T1		ty of	_			December 10.4	
	Lui	\mathbf{y}	OCK		Establish	ment EMENTARY	Record ID # PR0000903	
•			TEXA	15	NOON EE	LIVILIVIAIVI	11.000000	
	OUT	= OUT	OF COM	PLIANCE	IN = IN Co	OMPLIANCE I	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ COS	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
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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	
OU.	AT BUCKET	300.00) Parts P	er Million	n			
	K RIC 40.00				•			
	T DOGS WI	_			heit			
	K WIC 39.00		_		illeit			
IVIIL		Dogic		Jillioit .				
							Overall Inspection Comments	
No	Overall Inspe	ection (Commen	ts				
	·							
	Insp	ection I	Result: N	O VIOLA	ATION		Required Action: NEXT REGULAR INSPECTION	
_	Insp	ection I	Result: N	O VIOLA	ATION		Required Action: NEXT REGULAR INSPECTION	
	Insp	ection I	Result: N	O VIOLA	ATION		Required Action: NEXT REGULAR INSPECTION Signatures	
					ATION	_		
CHAF	Mul	- Try		_			Signatures	_
CHAF		- Try					Signatures	
СНАЕ	Mul	- Try		_			Signatures	
СНАБ	Mul	- Try		_			Signatures	
СНАБ	Mul	- Try		_			Signatures	
CHAR	Mul	- Try		_			Signatures	
СНАБ	Mul	- Try		_			Signatures	
СНАБ	Mul	- Try		_			Signatures	
CHAF	Mul	- Try		_			Signatures	
СНАБ	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
CHAR	Mul	- Try		_			Signatures	
CHAP	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
СНАР	Mul	- Try		_			Signatures	
CHAF	Mul	- Try		_			Signatures	
CHAF	Mul	- Try		_			Signatures	
CHAF	Mul	- Try		_			Signatures	

		•	<u>.</u>				Page 1 o
ATT.		Environmental Health Department	No. of Violations	0	Priority:	0	
Lubl	city of	1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	Priority Foundation:	0	
	TEXAS	,	Time In	11:10 am	Core:	0	
Activity Date 01/28/2020		of Inspection EINSPECTION	Time Out	11:22 am	Tot. Minutes:	12	·
Establishment SALVATION ARMY F	•	Address 1614 J AVE	City/State LUBBOCK, TX	Zip Code 79401501		Telephone (806) 765-9434	
Record ID # PR0003276		Permit Holder SALVATION ARMY	Est. Type FOOD SERVICE	_	Risk Cate FR04	gory	
		C	DBSERVATIONS				
6 Time as Control;	procedures/reco	ords					1/31/20
Violation Comments	S:						
Observed Chlorine s	anitizer solution	for mechanical diswasher at 100 ppm. Ver	rified by test strip provided.				
		Mea	sured Observations				
No Temperature O	hservations						
140 Temperature 0	DOCI VALIONS	Overall	I Inspection Comments				
		Overall	i inspection comments				
Inspect	on Result: COM	PLIED - OWNER	Requ	iired Action: N	IEXT REGULAR INS	PECT	ION
			Signatures				
Jure	stray	<u> </u>	Estu	cal	Cotto		
NIRAJAN SHRESTH	A EH	S I RSIT CPO	Erica Hitt		Director of Social Se	ervices	3

Follow up : Yes Followup Date: 01/31/2020

	Lul	obe	ock	16 Lu			•	N	o. of Violations o. of Repeat iolations	0	For	Priority: Priority undation:	0	Sco	re
			TEXAS						Time In	1:30 pm		Core:	0	ſ	1
	ity Date /2020		Purpose o		•	I			Time Out	3:00 pm	Tot. Mir	nutes:	90	U	,
	lishment HHAVEN A	SUTON			Address 4611 66	=			City/State LUBBOCK, TX			Zip Code 79414		Telephone (806) 794-723	
	d ID#	SHION	l		Permit I				Est. Type			Risk Cate	norv	(600) 794-723	<u> </u>
	03273					MESSICK			FOOD SERVICE			FR03	gory		
	TUO	r = OUT	OF COMPLIA	NCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION	
								PRIC	PRITY						
1	□ OUT	■ IN	□ NO □	NA	□ cos		01 Proper co		me and temperature					Т	
_	REP	- IA1		NI A	ПОСС		02 Dro	الما الماليان	ing tomperature (44 E.)	45 E\					
2	REP	■ IN		NΑ	L COS	П	uz Proper co	ла поidi	ing temperature (41 F /	40 F)					
3		■ IN	□NO □	NA	□ cos		03 Proper ho	t holdin	ng temperature (135 F)						
4	REP	INI I		NΛ	ПСОС		04 Proper co	okina ti	ime and temperature						
⁻	REP	= IIV	пио п	INA	ц 003		o u i topet co	oking ti	ino and temperature						
5	□ OUT	■ IN	□NO □	NA	□ cos		05 Proper re	heating	for hot holding 165 F i	n 2 hr.					
6	REP	■ INI		NA	□ COS	П	06 Time as 0	Control:	procedures/records						
Ĭ	REP		пио п	IVA	Ц 000	ш	00 11110 00 0	Jona oi,	proceduros/recerus						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	; Condition/parasite de	struction					
8	□ OUT				□ cos	□ REP			proper temperature						
9	OUT				□ COS	□ REP	<u> </u>		tected; contamination p						
10 11	OUT				□ cos	□ REP			:/returnables; clean & s n; returned/served/rec						
''	REP	■ IIN	пио п	INA	ц соз	Ц	i i i iopei uk	эрозіно	ii, returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, en	nployees; knowledge &	reporting					
13	□ OUT				□ COS	□ REP	•		striction and exclusion						
14	□ OUT					□ REP			ind properly washed / (
15	□ OUT REP	■ IN		NA	□ cos		15 No bare h	nand 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	ge / Wastewater dispos	al					
									OUNDATION						
21	□ OUT				□ cos				monstration / duties / C						
22	□ OUT					□ REP			unauthorized persons						
23	□ OUT				□ cos				ter available; adequate	•					
24	OUT				□ cos				e shellstock/destruction						
25	OUT OUT				□ COS		•		variance, specialized / mer advisories, Allerge						
26 27					□ cos				mer advisories, Allerge nethod used; equipmen						
28	□ OUT				□ COS				king and disposition	i aucquaic					
	REP	- 121		NI A	ПОСС		20 Th.	ote =: /:	to at atrin a man date d	ourat-					
29 30					□ cos				test strips provided, ac ent Permit (Current & \						
31	□ OUT		Ш		□ COS				ies; accessible/supplied						—
32	□ OUT		П		□ COS				contact surfaces clear						—

Page 2 of 2



Activity Date

		_ C	ity of 💂		01/29/202	20	ROUTINE INSPECTION	
V	Lul	bb	ock	K S	Establish SOUTHH	nment HAVEN ASH ^T	Record ID # FON PR0003273	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	NC
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			□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT REP	■ IN	□ NO	□NA	□ cos		47 Other violations	
							Measured Observations	
	ıs ric 39.00 < ric 38.00 E	-						
111118	(TIC 30.00 L	regrees	T amem	ieit			Overall Inspection Comments	
At	time of inve	stigatio	n, no viol	ations o	bserved			
		Ü	•					
	Ins	pection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
-4	Me		2	1				
MAT1	THEW ELIZ	ONDO	<u> </u>	EHS II	RS CPO		-	

												Page 1	
1	M//	-			nvironmental Hea	•	No. of Violations	0		Priority:	0		
	Lul	$\mathbf{b}_{0}^{c_{i}}$	öck	L	625 13TH ST, SU ubbock, TX 7940′ 306) 775-2902		No. of Repeat Violations	0	Four	Priority	0	Score	
**			TEXA	15	300) 110-2302		Time In	12:17 pm		Core:	0	0	
	vity Date 1/2020				spection SPECTION		Time Out	12:24 pm	Tot. Minu	utes:	7		
	olishment STAY GLAS	SY SM	IOKE SH	ЮР	Address		City/State LUBBOCK, TX			ip Code 9401	ephone		
	rd ID # 13733				Permit Holder 2020 STAY GLA	ASSY SMOKE SHOP	MOKE SHOP Est. Type 2020 TEMPORARY				Risk Category TF15		
	t Name STAY GLAS	SSY SM	10KE SH	HOP	Event Address		Event City/State			Zip Code	Eve	ent Telephone	
Even	t Organizer				Event Organi	zer Phone	Booth / Space No.			Serial Numl			
		<u> </u>			1	OUT = IN =	NA = NO = COS = REPT =						
						PR	IORITY ITEMS						
1	□ OUT		□ NA	■ NO	□ cos		oling time and temperature						
2	□ OUT	■ IN	□ NA	□ NO	□ cos		ld holding temperature (41 F /	,					
3	□ OUT	□IN	□ NA	■ NO	□ cos	<u>'</u>	t 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 & sa	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	e of restriction and exclusion						
14	□ OUT	■ IN			□ COS	14 Hands cle	eaned and properly washed / G	Blove use					
15	□ OUT	■ IN	□NA	□NO	□ cos	15 No bare h	and contact w/RTE or approve	ed method					
16	OUT	■ IN	□NA		□ cos		ed foods used; prohibited not o						
17	□ OUT		□ NA		□ COS		approved/used Washing fruits						
18	□ OUT		шил		□ COS		stances: identified/stored/used						
19	□ OUT				□ COS		proved source; plumbing, back						
20	□ OUT				□ COS		Sewage / Wastewater dispose						
							FOUNDATION ITEMS						
21	□ OUT		□ NA		□ COS		ent / demonstration / duties / C						
22	□ OUT	■ IN	□ NA		□ cos		dler/no unauthorized persons/	•					
23	□ OUT		□ NA		□ cos		Cold water available; adequate	-					
24	□ OUT	■ IN	□ NA		□ cos		available shellstock/destruction						
25	□ OUT	■ IN	□ NA		□ cos	<u> </u>	ce with variance, specialized /						
26	□ OUT	■ IN	□ NA		□ cos		f consumer advisories, Allerge						
27	□ OUT	■ IN	□ NA		□ cos	27 Proper co	oling method used; equipment	t adequate					
28	□ OUT	■ IN	□ NA	□ NO	□ cos	28 Proper da	te marking and disposition						
29	□ OUT	■ IN	□ NA		□ cos	29 Thermom	eters / test strips provided, acc	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 clean	able/use					
				□ NO	□ cos	33 Warewas							

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 Res	sult: NO VIOLATION	Required A	ction: NEXT REGULAR INSPE	CTION
		Signatures		
Jurest	naxp			
NIRAJAN SHRESTHA	EHS I RSIT CPO	NATHAN KURTIN	Manager	

		0	Priority:		0	lo. of Violations	N	Department 105	ntal Health [ST, SUITE					M/z	A
core	S	0	Priority oundation:	Fo	0	lo. of Repeat liolations			X 79401	ubbock, T 306) 775-2	Lu	öck	b^{c_i}	Lul	
N		0	Core:		9:50 am	Time In					S	TEXA			Y (
U		40	Tot. Minutes:		10:30 am	Time Out			I	spection PECTION				ity Date /2020	
ne	Zip Code 79410 Telephone					City/State LUBBOCK, TX		E	S JAKER AVE	Addres 3302 Q	MY	ACADE	RNING	llishment NYSIDE LEA	
		gory	Risk Cate FR03			Est. Type DAYCARE		AL	Holder E SANDOV <i>A</i>	Permit GRACII				r d ID # 08351	
TION	AT VIOLA	REPE	SITE REP =	CTED ON	COS = CORREC	IA = NOT APPLICABLE C	RVED N	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
						DRITY	PRIC								
						me and temperature		•		□ cos	□ NA	□NO	■ IN	□ OUT REP	1
					45 F)	ing temperature (41 F /				□ cos	□NA	□NO	■ IN	□ OUT REP	2
						ng temperature (135 F)	ot holdir	03 Proper h		□ cos	□ NA	□NO	■ IN	□ OUT REP	3
						ime and temperature		•		□ cos				□ OUT REP	4
					n 2 hr.	for hot holding 165 F ir		·		□ cos				□ OUT REP	5
						procedures/records				□ cos	□ NA	□NO		□ OUT REP	6
					struction	e; Condition/parasite des			□ REP	□ COS				□ OUT	7
					rovented	t proper temperature tected; contamination pr			□ REP	□ COS				OUT	8
+						s/returnables; clean & sa		<u> </u>	□ REP	□ cos					10
+						n; returned/served/reco				□ COS	ПМ				11
						,			_	_ 000	□ .w.	шпо		REP	
					reporting	nployees; knowledge &	nent, en	12 Manage	□ REP	□ cos			■ IN	□ OUT	12
						striction and exclusion	se of res	13 Proper ι	□ REP	□ cos			■ IN	□ OUT	13
					Glove use	and properly washed / G	eaned a	14 Hands c	□ REP	□ cos			■ IN	□ OUT	14
					ed method	ntact w/RTE or approve	hand co	15 No bare		□ cos	□ NA	□NO	■ IN	□ OUT REP	15
						ls used; prohibited not o			□ REP	□ cos	□ NA			□ OUT	16
					•	ed/used Washing fruits				□ cos	□NA			□ OUT	17
						s; identified/stored/used				□ COS				□ OUT	18
4						source; plumbing, back	•	•		□ COS				□ OUT	19
					al	ge / Wastewater disposa			□ REP	□ cos			■ IN	□ OUT	20
1					FM	OUNDATION monstration / duties / CF			□RFP	□ cos	□ NA		■ IN	□ OUT	21
+						unauthorized persons/		<u> </u>		□ cos				□ OUT	22
+-					•	ter available; adequate				□ cos				□ OUT	23
+					-	e shellstock/destruction				□ cos				□ OUT	24
+						variance, specialized /				□ cos				□ OUT	25
+						mer advisories, Allerger				□ cos				□ OUT	26
+						nethod used; equipment				□ COS				□ OUT	27
						king and disposition		•		□ cos		□NO		□ OUT REP	28
					curate	test strips provided, acc	neters /	29 Thermo	□REP	□ cos	□NA		■ IN	OUT	29
					/alid)	ent Permit (Current & V	ablishm	30 Food Es	□ REP	□ cos	□ NA		■ IN	□ OUT	30
					l/used	ies; accessible/supplied	sh facilit	31 Handwa	□ REP	□ cos			■ IN	□ OUT	31
					able/use	contact surfaces clean	on-food	32 Food &	□ REP	□ cos	□ NA		■ IN	□ OUT	32

Follow up : No

Page 2 of 2



Activity Date

		⊸ Ci	ty of 🖫		01/29/202	:0	ROUTINE INSPECTION	
7	Lul	obo	ock	L S	Establish SUNNYS		Record ID # ING ACADEMY PR0008351	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	I
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	
CA	RROTS STO	OVE 19	8.00 Deg	rees Fal	hrenheit			
PIZ	ZA OVEN 1	75.00 E	egrees l	ahrenh	eit			
MA	C N CHEES	E RIC	40.00 De	grees Fa	ahrenheit			
MIL	K RIC 40.00) Degre	es Fahre	enheit				
							Overall Inspection Comments	
АТ	TIME OF IN	NSPEC	TION NO) VIOLA	TIONS OF	BSERVED.		
	Insp	ection	Result: N	IOT APF	PLICABLE		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Me		3-	1			JSSm.	
7								
MAT	THEW ELIZO	ODNC		EHS II I	RS CPO		GRACIE SANDOVAL OWNER	

Priority: 0 Priority 0 Foundation: 0 Core: 0 Tot. Minutes: 60	Fo	0	No. of Violations No. of Repeat Violations		Department 105	ST, SUITE X 79401		16 Lu	ock	bo	Luk			
O	0	Core:		2:00 pm	Time In					\$	TEXA			•
O	60	nutes:	Tot. Mi	3:00 pm	Time Out				spection PECTION	se of Ins			ty Date 2020	Activi 01/28/
ephone		Zip Code	•		City/State				Address				ishment	
		79424			LUBBOCK, TX		AVE	LWAUKEE				83	BELL #363	
	gory	Risk Cates FR02			Est. Type RESTAURANT				J.P.M IN				d ID # 3716	Recor PR001
/IOLATION	REPEA	SITE REP =	CTED ON S	COS = CORRE	NA = NOT APPLICABLE C	RVED	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
					ORITY ime and temperature		01 Proper c		□ cos	□ NA	ПИО	= INI	□ OUT	1
				45 F)	ling temperature (41 F / 4				□ COS	□NA			□ OUT	2
-+				,	ng temperature (135 F)		<u> </u>						□ OUT	3
					time and temperature		•		□ COS				□ OUT	4
_				n 2 hr.	g for hot holding 165 F in		· · · · · · · · · · · · · · · · · · ·				■ NO	□ IN	□ OUT	5
					; procedures/records		<u> </u>	□ REP			□NO		□ OUT	6
				struction	e; Condition/parasite des	ed sourc	07 Approve	□ REP					□ OUT	7
					t proper temperature			□ REP					□ OUT	8
				revented	otected; contamination pr	ed & pro	09 Separate	□ REP					□ OUT	9
				anitized	s/returnables; clean & sa	surface	10 Contact	□ REP	□ cos			■ IN	□ OUT	10
				ndition	on; returned/served/reco	dispositi	11 Proper d	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	11
				reporting	mployees; knowledge &	ment, e	12 Manager	□ REP	□ cos			■ IN	□ OUT	12
					striction and exclusion	use of re	13 Proper u	□ REP	□ cos			■ IN	□ OUT	13
				love use	and properly washed / G	leaned	14 Hands cl	□ REP	□ cos			■ IN	□ OUT	14
				ed method	ontact w/RTE or approve	hand co	15 No bare	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	15
				offered	ds used; prohibited not o	ized foo	16 Pasteuri	□ REP	□ cos	□ NA		■ IN	□ OUT	16
					ved/used Washing fruits			□ REP	□ cos	□ NA		■ IN	□ OUT	17
					es; identified/stored/used			□ REP					□ OUT	18
					d source; plumbing, back	• •	· · · · · · · · · · · · · · · · · · ·	□ REP					□ OUT	19
				al	ge / Wastewater disposa	ed Sewa	20 Approve	□ REP	□ cos			■ IN	□ OUT	20
					OUNDATION	RITY F	PRIO							
				FM	emonstration / duties / CF	sent / de	21 PIC pres	□ REP	□ cos	□NA		■ IN	□ OUT	21
					o unauthorized persons/p				□ cos				□ OUT	22
					ater available; adequate				□ COS				□ OUT	23
					ele shellstock/destruction				□ COS				□ OUT	24
$-\!$					n variance, specialized / l		•	□ REP					□ OUT	25
					umer advisories, Allerger				□ cos				OUT	26
				adequate	method used; equipment				□ cos		- N.		OUT	27
				vurata	rking and disposition		•		□ cos		⊔NO		OUT	28
					test strips provided, acc nent Permit (Current & V				□ COS				OUT	30
-					`				□ COS				OUT	31
					ties; accessible/supplied, d contact surfaces cleana				□ cos				□ OUT	32
-+					cilities & Service sink pro				□ COS		ПИО		□ OUT	33
								LI INEF	<u> </u>	LINA	טווט	- 111	L 001	
				t/othor	ORE		24 5		—					24 1
					tamination; insect/rodent			□ REP					OUT	34
					iness; eating/drinking/tob properly used and stored			□ REP					□ OUT	35 36
				u	contamination				□ cos				OUT	37



	Lul	b	ock	T	Activity D 01/28/202 Establish TACO BE	0	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0013716	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT				□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT				□ cos		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	
Gro	t 3 comp sir und Beef Hh Dverall Inspe	1 158.0	0 Degre	es Fahr	enheit		Overall Inspection Comments Required Action: NEXT REGULAR INSPECTION	
		_						
							Signatures	
	belli	Me	rejar	n			A C =	
LESLI	IE MORGAN	N		EHSII	REHS/RS	CPO	Juan Carlos Nunez GM	

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		lo. of Repeat /iolations	0	Priority 0 Foundation: 0 Core: 0				
	TEXAS			Time In	11:00 am		Core:	0		
Activity Date 01/30/2020	Purpose of COMPLIAN	Inspection CE INSPECTION		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	SER'	VATIONS						
09 Separated & protects	ed; contaminat	ion prevented							2/	2/20
10 Contact surfaces/ret	urnables; cleai	n & sanitized							2/	2/20
18 Toxic substances; id	lentified/stored	l/used							2/	2/20
28 Proper date marking	and disposition	on							2/	9/20
42 Non-food contact su	rfaces clean								4/2	29/20
45 Physical facilities ins	stalled/maintai	ned/clean							4/2	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	orejan				E		_			
LESLIE MORGAN	EHS	II REHS/RS CPO		Austen Cheeks					_	

		L ^{Cit}	y of	16 Lu	25 13TH bbock, T		•	N	lo. of Violations	0		Priority:	0	Scor
7	Lui	DDO	OCK	(80	06) 775-2	902		V	/iolations		Fo	undation:		
			16447						Time In	1:30 pm		Core:	0	
	vity Date 9/2020		Purpose (•	1			Time Out	3:00 pm	Tot. Mi	nutes:	90	
	blishment TOTS U LE	ARNINO	G ACADEMY	,	Address 4613 46				City/State LUBBOCK, TX			Zip Code 79414		Telephone (806) 788-1800
	ord ID#	7 (1 (1) (1)	3 NONDEWI		Permit I				Est. Type			Risk Cate	aorv	(000) 700-1000
PR00	013220				TINY TO	TS U LEAR	NING ACADEMY		DAYCARE			FR02	J - ,	
	TUO	Γ = OUT	OF COMPLIA	NCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	NA = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIC	DRITY					
1	□ О∪Т	■ IN	□ NO □	NA	□ cos		01 Proper cod		me and temperature					
	REP													
2	REP	■ IN	□ NO □	NA	□ cos		02 Proper col	id hold	ling temperature (41 F /	45 F)				
3	□ OUT	■ IN	□ NO □	NA	□ cos		03 Proper ho	t holdir	ng temperature (135 F)					
	REP						04.5	- Later - 1	in a seal to see a					
4	REP DUT	■ IN		NA	□ cos		04 Proper co	oking t	ime and temperature					
5	□ OUT	■ IN	□NO □	NA	□ cos		05 Proper reh	neating	g for hot holding 165 F i	n 2 hr.				
6	REP			NI A	П 000	_	06 Tim 0	ontr-1	proodures /re					
О	REP	■ IN		NA	LI COS	П	uo rime as C	ontroi;	; procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived a	t proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		tected; contamination p					
10	□ OUT				□ cos	□ REP			s/returnables; clean & s					
11	REP	■ IN		NA	□ cos		11 Proper dis	positio	on; returned/served/reco	onaition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, er	nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use	e of re	striction and exclusion					
14	□ OUT					□ REP			and properly washed / 0					
15	REP OUT	■ IN		NA	□ cos		15 No bare h	and co	ontact w/RTE or approve	ed method				
16	□ OUT	■ IN		NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not o	offered				
17	□ OUT	■ IN		NA	□ cos	□ REP	17 Additives	approv	/ed/used Washing fruits	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic subs	stance	s; identified/stored/used	d				
19	□ OUT				□ cos			•	l source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al				
									OUNDATION					
21	□ OUT				□ COS				monstration / duties / C					
22	□ OUT					□ REP			unauthorized persons	•				
23 24	□ OUT				□ cos				ater available; adequate					
25	□ OUT				□ COS				variance, specialized /					
26	□ OUT				□ cos		•		ımer advisories, Allerge					
27	□ OUT				□ cos				nethod used; equipmen					
28	□ OUT	■ IN	□NO □	NA	□ cos		28 Proper da	te mar	king and disposition					
29	REP DUT	■ IN	П	NA	□ cos	ПRFP	29 Thermome	eters /	test strips provided, acc	curate				
30	□ OUT				□ cos				nent Permit (Current & \					
31	□ OUT				□ cos				ties; accessible/supplied					
32	□ OUT	■ IN			□ cos		32 Food & no	n-food	d contact surfaces clear	nable/use				



Activity Date

-		_ Ci	ty of 🖫		01/29/202	:0	ROUTINE INSPECTION	
	Lul	obo	òck	7	Establish	nment	Record ID #	
		~	TEX	AS	TINY TO	TS U LEARI	NING ACADEMY PR0013220	
_	OUT	- = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
3	ПОП	■ IN	П ИО	П NA	□ COS	П	33 Warewashing facilities & Service sink provided	
_	REP	•				_		
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
5	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
86	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
7	□ 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	
10	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
1	□ OUT REP	■ IN	□NO	□ NA	□ cos		41 Original container labeling (Bulk Food)	
12	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
3	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
14	□ OUT		□ NO			□ REP	44 Garbage & refuse properly disposed/maintained	
5	□ OUT		□ NO			□ REP	45 Physical facilities installed/maintained/clean	
6	□ OUT		□ NO			□ REP	46 Toilet facilities; constructed/supplied/clean	
7	□ OUT REP	■ IN	□ NO	□NA	□ cos		47 Other violations	
							Measured Observations	
	RKEY RIC 4		-		eit			
HA	M RIC 38.00	Degre	es Fahre	enheit			Overall Inspection Comments	
							Overall inspection confinents	
АТ	TIME OF IN	ISPEC	TION, N	O VIOLA	ATION OB	SERVED		
	Insp	ection	Result: N	NO VIOL	.ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
4	M. e	-	_					
U			3	-				
1AT	THEW ELIZ	ODNO		EHS II	RS CPO			

Page 1 of 1

									rage i oi i
		Environmental Health Department 1625 13TH ST, SUITE 105		lo. of Violations	0		Priority:	0	
Lubb	öck	Lubbock, TX 79401 (806) 775-2902	No. of Repeat 0 Priority 0						
	TEXAS	Time In 1:35 pm Core: 0 se of Inspection Time Out 2:00 pm Tot. Minutes: 25							
Activity Date 01/30/2020		of Inspection NCE INSPECTION		Time Out	2:00 pm	Tot. M	inutes:	25	
Establishment	T GOWN EN	Address		City/State	l		Zip Code		Telephone
UNIVERSITY NUTRITIO	N	1619 UNIVERSITY AVE		LUBBOCK, TX			79401		relephone
Record ID #		Permit Holder		Est. Type			Risk Cate	aorv	<u>I</u>
PR0013610		DRELIN GARDNER		FOOD SERVICE			FR01		
		OI	BSER'	VATIONS					
45 Physical facilities ins	talled/mainta	ained/clean							4/29/20
Violation Comments:									
Observed coving in place	e on wall beh	ind 3-compartment sink. Complied.							
46 Toilet facilities; const	tructed/supp	lied/clean							4/29/20
Violation Comments:									
Observed no self-closing	mechanism	on bathroom door. Provide. 5 days.							
47 Other violations									4/29/20
Violation Comments:									
Observed employee han	d wash sign	in bathroom and a new paper towel holder i	in bathr	oom. Complied.					
		Meas	ured C	bservations					
No Temperature Obse	rvations								
		Overall I	nspec	tion Comments					
No Overall Inspection (Comments								
Inspection I	Result: VIOL	ATION		D	.i	LINCOL	CTION		
inspection i	tesuit. VIOL	ATION		Requ	ired Action: RE	E-INSPE	CTION		
			Signa	atures					
Source Dic	kosor			Deli	n Par	dne	T		
JACKIE DICKSON		S I RSIT CPO		Drelin Gardner	(Owner			

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

	Luk	she'	y of lz	16 Lu			•	No	o. of Violations o. of Repeat	0		Priority:	0	Score
7	Lui	יטכ	TEXAS	(0	000) 113-2	.902		- VIC	Time In	10:50 am	FO	undation: Core:	0	
	vity Date		Purpose		-				Time Out	11:35 am	Tot. Mi		45	U
	0/2020 blishment		ROUTIN	IE INS	PECTION			<u> </u>	City/State			Zip Code		Telephone
	ELOCK ELE	MENTA	ARY		3008 40				LUBBOCK, TX			79413274	7	(806) 219-7200
	ord ID#				Permit I				Est. Type			Risk Cate	gory	•
PR00	001247		05.004511	ANOF	LUBBO		NO NOT OBSES		SCHOOL		OTED ON	FR04	DEDE	
	001	= 001	OF COMPLI	ANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE	COS = CORRE	CTED ON S	SIIE REP	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT REP	□ IN	■ NO □	⊒ NA	□ cos		01 Proper co	ooling tim	e and temperature					
2	□ OUT	■ IN	□ NO □] NA	□ cos		02 Proper co	old holdin	ig temperature (41 F /	′ 45 F)				
2	REP	- 121		7 1.1.1	П 000		02 Dro	t hald!	tomporative (425 E)					
3	REP	■ IN		⊒ NA	□ cos		us Proper ho	n nolaing	g temperature (135 F)					
4	□ OUT	■ IN	□ NO □] NA	□ cos		04 Proper co	oking tin	ne and temperature					
5	REP DUT	INI I		J NA	□ cos		05 Proper rel	heating f	or hot holding 165 F i	n 2 hr				
J	REP	- 111	⊔ NO L	ı INA	□ 003		oo Fiopei lei	neamiy i	of not notaling 100 F I	11 & 111.				
6	1	■ IN	□ NO □] NA	□ cos		06 Time as C	Control; p	procedures/records					
7	REP DUT	■ IN			□ COS	□ REP	07 Approved	source.	Condition/parasite de	estruction				
8	OUT				□ cos	□ REP			oroper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	ected; contamination p	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/r	returnables; clean & s	anitized				
11	□ OUT REP	■ IN] NA	□ cos		11 Proper dis	sposition	; returned/served/rec	ondition				
12	OUT	■ IN			□ cos	□ REP	12 Managem	nent, emp	ployees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	riction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned an	d properly washed / 0	Glove use				
15	□ OUT REP	■ IN] NA	□ cos		15 No bare h	nand con	tact w/RTE or approv	ed method				
16	□ OUT	■ IN		l NA	□ COS	□ REP	16 Pasteuriz	ed foods	used; prohibited not	offered				
17	□ OUT			l NA	□ cos	□ REP	17 Additives	approve	d/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances;	identified/stored/use	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved s	source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ COS	□ REP	20 Approved	l Sewage	e / Wastewater dispos	al				
							PRIOR	ITY FC	UNDATION					
21	□ OUT] NA	□ cos		<u> </u>		onstration / duties / C					
22	□ OUT			l NA		□ REP			unauthorized persons	•				
23	□ OUT				□ COS				er available; adequate	-				
24	□ OUT			I NA	□ cos				shellstock/destruction					
25	OUT				□ cos				/ariance, specialized					
26	□ OUT				□ cos				ner advisories, Allerge					
27 28	□ OUT				□ cos				ethod used; equipmening and disposition	ı adequate				
	REP													
29	□ OUT				□ cos				est strips provided, ac					
30	□ OUT			I NA	□ cos				ent Permit (Current & \	,				
31	□ OUT				□ cos				es; accessible/supplied					
32	□ OUT	■ IN		I NA	□ cos	□ REP	32 Food & no	on-food o	contact surfaces clear	nable/use				

Page 2 of 2



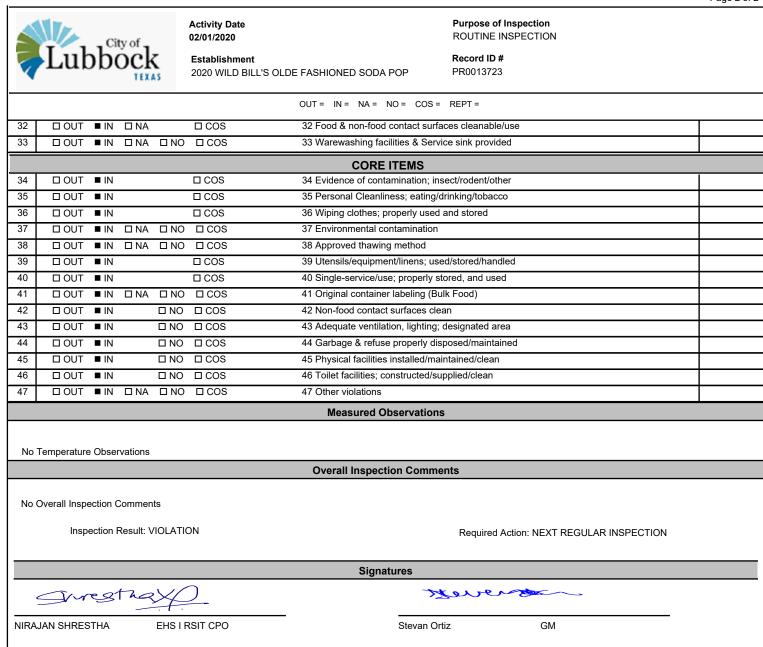
Activity Date 01/30/2020

Purpose of Inspection
ROUTINE INSPECTION

Establishment WHEELOCK ELEMENTARY Record ID # PR0001247 OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT 33	
33	
CORE	TION
S	
OUT	
REP 8	
REP 9	
O	
1	
REP 2	
3	
4	
OUT IN NO COS REP 45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations 47 Other violations 48 Example 48 Example 49 Example	
6 OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations Weasured Observations Measured Observations Measured Observations Weasured Observations Out Sa.00 Degrees Fahrenheit 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	
Measured Observations Weasured Observations Unkey RIC 38.00 Degrees Fahrenheit 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	
Measured Observations turkey RIC 38.00 Degrees Fahrenheit 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	
Curkey RIC 38.00 Degrees Fahrenheit 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	
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	
milk RIC 38.00 Degrees Fahrenheit chicken cook temp 181.00 Degrees Fahrenheit Overall Inspection Comments	
chicken cook temp 181.00 Degrees Fahrenheit Overall Inspection Comments	
Overall Inspection Comments	
At time of routine inspection, no violation was observed.	
Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION	
Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION	
Signatures	
Jeanne Valor anderde	
EANNE VALDEZ EHS II RS CPO Ana Zavala Manager	

	T 111		ty of	_ L	625 13TH ST, S ubbock, TX 7940		No. of Repeat	0		Priority	1	Sco	ore
1	Lui	יטט	TEX	45	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	
	rd ID # 13723				Permit Holder 2020 WILD BII	LL'S OLDE FASHIONEI	Est. Type 2020 TEMPORARY			Risk Category TF15			
	t Name WILD BILL	'S OLDE	<u> </u>		Event Addres	s	Event City/State			Zip Code)	Event Telep	hone
	t Organizer /EN ORTIZ				Event Organ	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	·	ld holding temperature (41 F	•					
3	□ OUT		■ NA	□ NO	□ COS	· ·	t holding temperature (135 F)						
4	□ OUT		■ NA	□ NO		•	oking time and temperature						
5	□ OUT		■ NA		□ COS	•	neating for hot holding 165 F	in 2 hr.					
6	□ OUT		□NA		□ COS		control; procedures/records						
7	OUT				□ COS		source; Condition/parasite de	estruction					
8	□ OUT				□ COS		ived at proper temperature						
9	OUT				□ COS	<u> </u>	1 & protected; contamination p						
10	□ OUT				□ COS		urfaces/returnables; clean & s						
11	□ OUT		□NA		□ COS	·	sposition; returned/served/rec						
12	OUT				COS		ent, employees; knowledge &	reporting					
13	OUT				□ COS	•	e of restriction and exclusion	21					
14 15			□NA		□ COS		aned and properly washed / ontact 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		LI NA		□ 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 / 0	CFM					
22	OUT				□ COS	•	dler/no unauthorized persons						
23	□ OUT				□ COS		old water available; adequate	•					
24	□ OUT				□ COS		vailable shellstock/destructio	•					
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	it 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:											
Obsei	rved no han	nd wash	soap										
			•										

Page 2 of 2



	Lul	h ci	ty of k	10 L			•	No. of Violations No. of Repeat Violations	0	Fou	Priority: Priority undation:	0	Score
V	Lui	,,,,	TEXA	\$,			Time In	9:52 am		Core:	0	Λ
	vity Date 3/2020		1 .		spection SPECTION	1		Time Out	10:20 am	Tot. Mir	nutes:	28	U
	olishment				Address			City/State			Zip Code		Telephone
	NSHIP WILL	OW BE	ND		8816 13			LUBBOCK, TX			79416		(806) 796-0096
	rd ID # 004180				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
								PRICRITY					
1	□ ОПТ	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	PRIORITY oling time and temperature					
2	OUT	■ IN	□NO	□NA	□ COS	□ REP	•	ld holding temperature (41 F /	45 F)				
3	□ OUT		□ NO	□NA	□ cos	□ REP		t holding temperature (135 F)					
4	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	•	oking time and temperature					<u> </u>
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					<u> </u>
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/parasite de	struction				1
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at proper temperature					<u> </u>
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	ent, employees; knowledge &	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 / C	Slove use				
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	and contact w/RTE or approve	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 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	· •	proved source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / demonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized persons	personnel/				
23	□ OUT	■ IN		□ NA	□ cos		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			□ NA	□ cos		•	ce with variance, specialized /					
26	□ OUT			□ NA	□ cos			f consumer advisories, Allerge					
27	□ OUT			□ NA	□ cos			oling method used; equipmen	t adequate				
28	□ OUT		□ NO		□ cos			te marking and disposition					
29	□ OUT				□ cos			eters / test strips provided, ac					
30	□ OUT			□ NA	□ cos			ablishment Permit (Current & \	,				
31	□ OUT				□ cos			h facilities; accessible/supplied					
32	□ OUT				□ cos			on-food contact surfaces clear					
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewasl	hing facilities & Service sink p	rovided				
								CORE					
34	□ OUT				□ cos	□ REP		of contamination; insect/roder					
35	□ OUT				□ cos			Cleanliness; eating/drinking/to					
36	□ OUT				□ cos			othes; properly used and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	ental contamination					



Activity Date

		C	ty of 🖫		Activity D 01/28/202				OUTINE INSPECTION	
1	Lul	ob	öck	15	Establish FRENSH		/ BEND ELEMENTARY		ecord ID # R0004180	
	OUT	- = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED N	IA = NOT APPLICAB	BLE COS = CORRECTED ON SITE REP = REPEAT VIOL	LATION
Т		■ IN	□NO	□NA	□ COS	□ REP	38 Approved thawin	a method		<u> </u>
+	□ OUT				□ cos		39 Utensils/equipme		ored/handled	
†	□ OUT				□ cos		40 Single-service/us			+
†	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original containe			+
t	□ OUT				□ cos	□ REP	42 Non-food contac	t surfaces clean		_
t	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventila	tion, lighting; desi	gnated area	
Ť	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refus	e properly dispose	ed/maintained	
Ť	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities	s installed/maintain	ned/clean	
T	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; c	onstructed/supplie	ed/clean	
	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations			
							Measured O	bservations		
Lŀ	K RIC 39.00	Degre	es Fahre	nheit						
UA	AT BUCKET	300.0	0 Parts P	er Millio	n					
NA	AL RINSE D	ISH M	ACHINE	185.00 [Degrees F	ahrenheit				
-110	CKEN SOU	P HH 1	63.00 De	egrees F	ahrenheit					
UT	FRUIT CC	OLING	46.00 D	egrees F	ahrenheit	t				
							Overall Inspect	tion Comments		
							Signa	ntures		
	Mul	<u></u>		_				2	558	
AR	RLES SEIFE			EHS II F	RS CPO		_	John Gast	Asst. Director	
	KEEO OEII E			2.10				John Gaot	, lock Birostol	

Score	0	Priority: Priority oundation:	Ea	0		No. of Viola No. of Repo				16 Lu	y of la	h Cit	Lul	
•	2	Core:	1 10	1:00 pm	Time In	Violations	ŀ	30 <u>2</u>	00) 110-2	\$	TEXA	יטנ	Lui	1
	25		Tot. Mi	1:25 pm	Time Out				spection				ty Date 2020	Activi
Telephone		Zip Code	<u> </u>			City/State			Address				ishment	Estab
(806) 793-0009		79416			K, TX	LUBBOC		H ST	4704 4T				AY #1124	/ESW
	gory	Risk Cate FR02			ENCE	Est. Type CONVEN	IENCE RETAIL,		Permit I BW GAS				d ID # 00478	
AT VIOLATION	REPE	SITE REP =	TED ON	OS = CORREC	PPLICABLE (D NA = NOT A	NO = NOT OBSER'	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
						RIORITY								
				45.5\	•	ng time and ter	•		□ cos				□ OUT	1
				45 F)	`	nolding temper	•	□ REP	□ cos		□ NO		OUT	2
					, ,	olding tempera	•	□ REP	□ cos		■ NO		OUT	3
				2 hr	•	ng time and te	•	□ REP	□ COS		■ NO		OUT	4
				ı ∠ ΠΓ.		ting for hot ho	•	□ REP	□ COS	□ NA	■ NO	□ IN	OUT	5
				etruction		troi; procedure urce; Conditio		□ REP	□ COS	□NA	□NO		□ OUT	6 7
				ou uodon	<u>'</u>	d at proper te	- ''	□ REP	□ cos					8
				revented	•	protected; cor		□ REP	□ COS				□ OUT	9
						ces/returnable	<u> </u>	□ REP	□ COS				□ OUT	10
					,	sition; returne		□ REP	□ COS	□NA	□NO		□ OUT	11
	—					t, employees;		□ REP		□ IV/\	_ 110		OUT	12
				reporting		f restriction ar		□ REP					OUT	13
				love use		ed and proper	<u> </u>	□ REP					□ OUT	14
						d contact w/R		□ REP	□ COS	□NA	□NO		□ OUT	15
						foods used; pr			□ cos				□ OUT	16
						proved/used V		□ REP					□ OUT	17
					/stored/used	nces; identifie	18 Toxic subs	□ REP	□ cos			■ IN	□ OUT	18
				rflow	umbing, back	ved source; p	19 Water; app	□ REP	□ cos			■ IN	□ OUT	19
				al	vater disposa	wage / Waste	20 Approved	□ REP	□ cos			■ IN	□ OUT	20
					TION	Y FOUNDA	PRIOR							
				=M	n / duties / Cl	demonstratio	21 PIC prese	□ REP	□ cos	□NA		■ IN	□ OUT	21
				personnel	zed persons/	r/no unauthori	22 Food Han	□ REP	□ cos	□ NA		■ IN	□ OUT	22
				pressure	e; adequate	l water availab	23 Hot and C	□ REP	□ cos	□ NA		■ IN	□ OUT	23
				/labels	k/destruction	ilable shellstoo	24 Records a	□ REP	□ cos	□NA		■ IN	□ OUT	24
				HACCP	specialized /	with variance,	25 Compliano	□ REP	□ cos	□ NA		■ IN	□ OUT	25
				n label	ries, Allerge	nsumer advis	26 Posting of	□ REP	□ cos	□ NA		■ IN	□ OUT	26
				adequate		ng method use			□ cos				□ OUT	27
					<u>'</u>	marking and d	<u> </u>	□ REP	□ cos		□NO		□ OUT	28
						rs / test strips			□ cos				□ OUT	29
					`	shment Permi			□ cos	□NA			□ OUT	30
						icilities; acces			□ cos				□ OUT	31
						ood contact s			□ cos				□ OUT	32
				ovided	ervice sink pr	g facilities & S	33 Warewash	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	33
						CORE								
						contamination			□ cos				□ OUT	34
						anliness; eatir			□ cos				□ OUT	35
				d		es; properly us			□ cos				□ OUT	36
					on	al contaminati	37 Environme	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	37

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

Page 2 of 2



Purpose of Inspection

					Activity D 01/30/202		ROUTINE INSPECTION		
	T1	LCi	ty of	_					
0	Lui	ODO	ось		Establish		Record ID #		
			TEX	AS	YESWAY	#1124	PR0000478		
	OUT	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method		
39	□ О∪Т	■ 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	4/29/20	
Violation Comments:									
Observed inside of microwave soiled. Clean and maintain.									
				aces of e			ned at a frequency necessary to preclude accumulation of soil residues		
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	□ REP	46 Toilet facilities; constructed/supplied/clean	4/29/20	
Viola	ation Comme	ents:							
Obse	Observed no lidded trash can in women's restroom. Provide.								
228. ²	152(h) Toilet				ed COS	□ REP	47 Other violations		
							Measured Observations		
Mill	k RIC 39.00	Degree	s Fahrer	nheit			110000100 0000110110		
171111	1 110 00.00	Degree	3 i dilici	mon			Occupall large setting Comments		
Overall Inspection Comments									
							·		
No	Overall Insp	ection (Commen	ts			·		
No				ts	ATION		. Required Action: NEXT REGULAR INSPECTION		
No					ATION				
No					ATION				
No	Insp	ection I	Result: N	NO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION		
No		ection I	Result: N	NO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL	ATION RS CPO		Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		
	Insp	ection I	Result: N	NO VIOL			Required Action: NEXT REGULAR INSPECTION Signatures		

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