Page 1 of 3

	M	0.	c			ntal Health De _l ST, SUITE 10		No. of Violations	8	Pr	riority:	2	0.	
	Lub	bo	$\overset{\scriptscriptstyle{ ext{ot}}}{\operatorname{ck}}$		ubbock, T 306) 775-2			No. of Repeat Violations	0		Priority dation:	2	Sc	ore
*			TEXAS					Time In	1:20 pm		Core:	4	1	4
ctiv /3/2	vity Date 020				spection PECTION	I		Time Out	2:00 pm	Tot. Minute	tes:	40	•	
	olishment		_		Address			City/State			p Code		Telephone	
	TEIN BROS	BAGEL	S		1	ND ST 215		LUBBOCK, TX			424		(806) 687-4	1046
	ord ID # 007646				Permit I SUBOD	Holder H PATEL		Est. Type RESTAURANT		Ris FR	sk Categ R02	gory	-	
	OUT	= OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE N	IO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON SITE	E REP =	REPE	AT VIOLATIO	N
								PRIORITY						
1	□ OUT			□ NA		□ REP	•	oling time and temperature						
2	□ OUT			□NA		□ REP	•	ld holding temperature (41 F /						
3				□NA		□ REP	•	t holding temperature (135 F)						
4	OUT			□NA		□ REP		oking time and temperature	n O br					
5 6	□ OUT			□ NA		□ REP	•	neating for hot holding 165 F i	II ∠ IIF.					
7	□ OUT		■ NO	□NA	COS			control; procedures/records source; Condition/parasite de	etruction					
8	□ OUT				□ COS	□ REP		source; Condition/parasite de	อแนบแปป					
9					□ COS			d & protected; contamination p	revented					
9						□ REP	09 Separated	a & protected, contamination p	revented					
/iola Obse 228.	113(1) Food-	ents: residue contact	surfaces	clean to	iners. Sen		h. COS.	urfaces/returnables; clean & s						1/6/2
Viola Obse 228. 11 12	erved sticker 113(1) Food- OUT OUT	residue contact IN IN IN	surfaces	clean to	iners. Sen o sight and COS COS	t to ware wash d touch REP REP	n. COS. 11 Proper dis 12 Managem 13 Proper us	sposition; returned/served/reco lent, employees; knowledge & e of restriction and exclusion	ondition reporting					1/6/2
Obse 228.7 11 12 13 14	erved sticker 113(1) Food- OUT OUT OUT OUT	residue contact IN IN IN	surfaces	clean to	iners. Sen o sight and COS COS COS	t to ware wash d touch REP REP REP REP	n. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle	sposition; returned/served/reco ent, employees; knowledge & e of restriction and exclusion aned and properly washed / 0	ondition reporting Glove use					1/6/20
Viola Obse 228. 11 12 13 14	erved sticker 113(1) Food- OUT OUT OUT OUT OUT	residue contact IN IN IN IN IN	surfaces □ NO	□ NA	iners. Sen o sight and COS COS COS COS COS	t to ware wash d touch REP REP REP REP REP	n. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion raned and properly washed / C and contact w/RTE or approve	ondition reporting Glove use ed method					1/6/2
/iola Dbse 228.7 11 12 13 14 15	erved sticker 113(1) Food- OUT OUT OUT OUT OUT	residue contact IN IN IN IN IN IN IN	surfaces □ NO	□ NA □ NA	iners. Sen co sight and COS COS COS COS COS COS COS	t to ware wash d touch REP REP REP REP REP REP REP	n. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion anned and properly washed / C and contact w/RTE or approved foods used; prohibited not be	ondition reporting Glove use ed method					1/6/20
Viola Obse 228. 11 12	erved sticker 113(1) Food- OUT OUT OUT OUT OUT OUT OUT	residue contact IN IN IN IN IN IN IN	surfaces □ NO	□ NA □ NA	iners. Sen o sight and COS COS COS COS COS	t to ware wash d touch REP REP REP REP REP	n. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion raned and properly washed / C and contact w/RTE or approve	ondition reporting Glove use ed method offered s/veg					1/6/20
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/iola Dbse 228.7 11 12 13 14 15 16 17 18 /iola Dbse 228.7 19	erved sticker 113(1) Food- OUT	residue contact IN	surfaces NO NO	□ NA □ NA □ NA □ NA	iners. Sen o sight and COS	t to ware wash d touch REP REP REP REP REP REP REP REP REP	n. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subsentainer labeled 19 Water; app 20 Approved	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion anned and properly washed / County and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos	ondition reporting Slove use ed method offered s/veg					
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/iola Dbse 228.1 11 12 13 14 15 16 17 18 /iola Dbse 228.2 21 22 23 24	erved sticker 113(1) Food- OUT	residue contact IN	surfaces NO NO	□ NA	iners. Sen o sight and COS	t to ware wash d touch REP REP REP REP REP REP REP REP REP RE	n. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 18 Toxic subs 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / C and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispositify FOUNDATION and / demonstration / duties / C dler/no unauthorized persons, cold water available; adequate	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels					
/iola Dbse 228.1 11 12 13 14 15 16 17 18 /iola 228.2 19 20 21 22 23 24	erved sticker 113(1) Food- OUT	residue contact IN	surfaces NO NO	□ NA	iners. Sen o sight and COS	t to ware wash d touch REP REP REP REP REP REP REP REP REP RE	n. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 18 Toxic subs 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Common and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved/used washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposition / duties / Colder/no unauthorized persons, cold water available; adequate available shellstock/destruction	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP					
/iola Dbse 228.1 11 12 13 14 15 16 17 18 /iola 20 20 21 22 23 24 25 26	erved sticker 113(1) Food- OUT	residue contact IN	surfaces NO NO	□ NA	iners. Seno sight and cos	t to ware wash d touch REP REP REP REP REP REP REP REP REP RE	n. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 18 Toxic subs PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complianc	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Commend and properly washed / Commend and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition of the proved washing fruitstances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of the proved source; plumbing, back Sewage / Wastewater disposition of t	ondition reporting Glove use ed method offered s/veg d Kflow al FM //personnel pressure n/labels HACCP in label					
Obse 228.1 11 12 13 14 15 16 17 18 Wiola	erved sticker 113(1) Food- OUT	residue contact IN	surfaces NO NO NO y bottle. materials	□ NA	iners. Seno sight and cos	t to ware wash d touch REP REP REP REP REP REP REP REP REP RE	n. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives: 18 Toxic subs 18 Toxic subs PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complianc 26 Posting of	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Coand contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bactored foods used; prohibited not approved/used washing fruitstances; identified/stored/used proved source; plumbing, bactored foods used; proved foods f	ondition reporting Glove use ed method offered s/veg d Kflow al FM //personnel pressure n/labels HACCP in label					
Disse 228.2 11 12 13 14 15 16 17 18 Wiola 20 228.2 20 22 23 24 25 26 27	erved sticker 113(1) Food- OUT	residue contact IN	surfaces NO NO NO y bottle. materials	□ NA	iners. Seno sight and cos	t to ware washed touch REP REP REP REP REP REP REP REP REP RE	n. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper coe 28 Proper da	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Coand contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposed in the demonstration / duties / Codler/no unauthorized persons, and water available; adequate available shellstock/destruction ce with variance, specialized / foonsumer advisories, Allerge oling method used; equipmen	condition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP in label t adequate					

Follow up : Yes Followup Date: 01/13/2020

Page 2 of 3

Follow up : Yes Followup Date: 01/13/2020

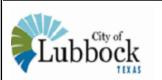


Activity Date

Purpose of Inspection

		City	of ¬		01/03/202	0	ROUTINE INSPECTION	
	Lub	ho	ck		Establish	ment	Record ID #	
	Luc		TEXAS		EINSTEII	N BROS BA	AGELS PR0007646	
	0.11	- 0						
	00	1 = 001	OF COM	PLIANCE	IN = IN C	OMPLIANCE	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
31	■ OUT	□IN			■ COS	□ REP	31 Handwash facilities; accessible/supplied/used	1/13/20
Viola	tion Comm	ents:						
Obse	rved paper	towel di	ispenser	in men's	restroom	not dispens	sing. Batteries added. COS.	
			d washing				es for employee use; not be used for purposes other than hand washing	1
32	■ OUT			□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/13/20
Viola	tion Comm	ents:						
Obse	rved torn ga	sket or	reach ir	cooler l	oeneath c	offee station	n. Replace. NRI.	
							of utensils and food-contact surfaces of equipment may not allow the migration of	
							od and under normal use conditions shall be: durable, corrosion-resistant, and	
			_				repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant decomposition	
33					□ COS		33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	ПRFP	34 Evidence of contamination; insect/rodent/other	1
35	□ OUT				□ cos		35 Personal Cleanliness; eating/drinking/tobacco	+
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored	+
37	■ OUT		□NO	□NA	□ cos		37 Environmental contamination	4/2/20
Viola	tion Comm							
			aida af w	alle in fra	ozor Don	anua NDI		
	rved ice bui 'n(e) Prever						ellaneous sources of Contamination	
38					□ COS		38 Approved thawing method	
39	■ OUT	□IN			■ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	4/2/20
Viola	tion Comm	ents:						
Obse	rved scoop	without	handle s	stored in	seasoning	n container	. Removed. COS.	
	-					=	uses in food preparation or dispensing, food preparation and dispensing utensils shall be	
store	d on a clear	portior	of the fo	ood prep	aration tal	ole or cookir	ing equipment only if the in-use utensil and the food-contact surface of the food preparation	
			ent are c	leaned a			quency specified under §228.114 and §228.117 of this title	1
40	OUT				□ COS		40 Single-service/use; properly stored, and used	
41 42				⊔NA	□ COS		41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean	4/2/20
	■ OUT		LI NO		■ COS	LI KEP	42 Non-1000 Contact surfaces clear	4/2/20
Viola	tion Comm	ents:						
						and sanitize		
43	13(3) Nonfo		tact surfa	aces of e	equipment COS	shall be ke	ept free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	Т
44	□ OUT						44 Garbage & refuse properly disposed/maintained	+
45	■ OUT						45 Physical facilities installed/maintained/clean	4/2/20
	tion Comm		,,		_ 500		·	1
							W. MDI	
	rved solled 86(b) Clear			-		ean and sai	anitize. NRI.	
220.1	oo(b) Clear	iiig, iie	quericy a	iliu lesti	ictions.			
Obse	rved emplo	ee cell	phone s	tored on	counter a	bove prep a	area. Moved. COS.	
	12 Other Po			ms, Stor				т
46	OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□ NA	□ cos	□ REP	47 Other violations	<u> </u>
							Measured Observations	
Har	n WIC 39.00) Degre	es Fahre	enheit				
Che	ese WIC 40).00 De	grees Fa	hrenheit	:			





Activity Date 01/03/2020

Establishment EINSTEIN BROS BAGELS Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0007646

Ham CH 38.00 Degrees Fahrenheit
Chicken CH 40.00 Degrees Fahrenheit
Ouat 3 compartment 400.00 Parts Per Million

Overall Inspection Comments No Overall Inspection Comments Inspection Result: VIOLATION Signatures Jacob Kemmer JACOB KEMMER EHS II RS CPO Overall Inspection Comments Available Signature Signature Manager

Follow up: Yes Followup Date: 01/13/2020

															Page 1 of
Λ	Nr.					ntal Health D		N	o. of Violations	2		Priority:	1		
	Lub	ho	$\overset{ ext{of}}{\mathbf{c}}\mathbf{k}$	L	625 131H ubbock, T 306) 775-2		105		o. of Repeat iolations	0	For	Priority undation:	0	So	ore
V	Lub	DO	TEXAS	(6	300) 113-2	.902			Time In	10:15 am		Core:	1		1
Activ 1/2/20	ity Date				spection SPECTION	I			Time Out	10:45 am	Tot. Mir	nutes:	30	_	•
Estab	lishment				Addres				City/State			Zip Code		Telephone	
	ITAIN HILLS	SASSIS	TED LIV	/ING	-	2TH ST			LUBBOCK, TX			79424			
	r d ID # 10668				Permit I	Holder 10RTENSEN	ı		Est. Type FOOD SERVICE			Risk Cate FR04	gory		
11100		Γ = OUT	OF COMI	PLIANCE				VED N	IA = NOT APPLICABLE	COS = CORREC	CTED ON S		REPE	AT VIOLATIO	N
								DDIC	DRITY						
1	□ OUT	□ IN	■ NO	П NA	□ cos	□ REP	01 Proper co		me and temperature					1	
2	□ OUT	■ IN		□ NA	□ COS		<u> </u>		ing temperature (41 F	45 F)					
3	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	<u> </u>		ng temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	04 Proper co	oking ti	ime and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	heating	for hot holding 165 F i	in 2 hr.					
6	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	06 Time as C	Control;	procedures/records						
7	□ OUT	■ IN			□ COS	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at	proper temperature						
9	□ OUT					□ REP	•		tected; contamination p						
10	■ OUT	□IN			■ COS	□ REP	10 Contact s	urfaces	/returnables; clean & s	anitized					1/5/20
Viola	tion Comme	ents:													
Obse	rved soiled i	ice macl	hine. Cle	ean and	sanitize. C	COS.									
	13(1) Food-						44 Dansan dia	:4:-						ı	
11 12			⊔ NO	⊔NA	□ COS		<u> </u>	•	n; returned/served/recomployees; knowledge 8						
13		■ IN			□ cos	□ REP	-		striction and exclusion	reporting					
14	□ OUT	■ IN				□ REP			and properly washed / (Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			ntact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP			s used; prohibited not						
17	□ OUT	■ IN			□ cos	□ REP	17 Additives	approv	ed/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	s; identified/stored/use	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	ge / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□REP			monstration / 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	cold wa	ter available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ cos	□ REP			e shellstock/destruction						
25	□ OUT	■ IN		□ NA	□ cos	□ REP	-		variance, specialized /						
26	□ OUT			□ NA	□ cos				mer advisories, Allerge						
27	□ OUT			□ NA	□ cos		•		nethod used; equipmen	t adequate					
28	OUT		□NO		□ COS	□ REP			king and disposition						
29	OUT				□ cos				test strips provided, ac						
30	OUT			⊔NA	□ COS				ent Permit (Current & \ ies; accessible/supplie						
32					□ cos				contact surfaces clear						
33	□ OUT		П №		□ COS				cilities & Service sink p						
90	<u> </u>	- 114		L IVA	L 003	4 INLF	JO TVAICWASI	_							
34	ПОПТ	m IAI			ПССС	ПРСР	34 Evidonos		ORE amination; insect/rode	nt/other				ı	
U 4	□ OUT	= IN			□ COS	LI KEY	J- LVIGETICE	or will	animation, msect/10del	IIVOUIDI					
														F	ollow up : N

Page 2 of 2



Activity Date

Purpose of Inspection

		_ City	of _		01/02/202	0			ROUTINE IN	SPECTION		
7	Lub	bo	ck		Establish FOUNTA		SSISTED LIVING & MEM	MORY	Record ID # PR0010668			
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED	NA = NOT APPLIC	CABLE COS = 0	CORRECTED ON SITE R	EP = REPEAT VI	DLATION
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanl	iness; eating/dri	nking/tobacco			
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes;	properly used a	nd stored			
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental o	ontamination				
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawir	ng method				
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipm	ent/linens; used	/stored/handle	d		
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/u	se; properly sto	ed, and used			
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original contain	er labeling (Bulk	Food)			
42	■ OUT	□IN	□ NO		■ COS	□ REP	42 Non-food contac	ct surfaces clear	1			4/1/20
Obse 228.1	_ ` '	ent hoo	tact surfa		quipment	shall be kep	ot free of an accumulatio					
43	□ OUT					□ REP	43 Adequate ventila		_			
44	□ OUT					□ REP	44 Garbage & refus			ed		
45	□ OUT					□ REP	45 Physical facilitie					
46	□ OUT					□ REP	46 Toilet facilities;		olied/clean			
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations					
							Measured (Observations				
Gro	und beef RI	C 38.00) Degree	s Fahrer	nheit							
							Overall Inspec	tion Commen	ts			
No (Overall Inspe				ED - OWN	ER			Required Ac	ction: NOT APPLICABLI	Ē	
									·			
							Sign	atures				
	Jac	cob	K	mme	_		_	~√	Ps			
JACC	OB KEMMER	₹		EHS II F	RS CPO			Angelina Pe	rez	Manager		

											1		Page
1	Mr.					ntal Health Do		No. of Violations	6		Priority:	1	_
	Lub	ho	$\overset{\circ}{c}k$	L	ubbock, T 806) 775-2	X 79401		No. of Repeat Violations	0	Fou	Priority ndation:	1	Score
V	Lub		TEXAS	(0	700) 110-2	.002	-	Time In	1:43 pm		Core:	4	g
Activ /3/20	ity Date				spection SPECTION	I		Time Out	3:12 pm	Tot. Mini	utes:	89	.
stab	lishment				Address	s	•	City/State		Z	Zip Code		Telephone
.OS	TACOS				3501 A	AVE		LUBBOCK, TX		7	79404		(806) 771-0836
	r d ID # 05717				Permit I	Holder ARLOS LUN	A	Est. Type RESTAURANT			Risk Cate	gory	
		= OUT	OF COMF	PLIANCE				VED NA = NOT APPLICABLE (COS = CORRE			REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper cod	oling time and temperature					I
2	□ OUT	■ IN	□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	■ IN	□NO	□NA	□ cos	□ REP	04 Proper cod	oking time and temperature					
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper reh	eating for hot holding 165 F in	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as C	ontrol; procedures/records					
7	□ OUT	■ IN	-		□ cos	□REP	07 Approved	source; Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□REP	08 Food rece	ived at proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	& protected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact su	ırfaces/returnables; clean & sa	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	position; returned/served/reco	ndition				
12	□ OUT	■ IN			□ cos	□ REP	12 Manageme	ent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands clea	aned and properly washed / G	Slove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare ha	and contact w/RTE or approve	ed method				
16	□ OUT	■ IN		□NA	□ cos	□ REP	16 Pasteurize	ed foods used; prohibited not o	offered				
17	□ OUT	■ IN		□NA	□ cos	□ REP	17 Additives a	approved/used Washing fruits	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic subs	stances; identified/stored/used					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; app	proved source; plumbing, back	kflow				
20	■ OUT	□IN			□ cos	□ REP	20 Approved	Sewage / Wastewater disposa	al				1/6/2
bse	rved leakage Repair pers 50(e) Conve	e of wa on has	already b	-		ater lines fron	n the facility to the	grease trap in the back of the	e building. Fa	cility shall re	epair with	in 3	
,													
•	,						PRIORI	TY FOUNDATION					
28.1	□ OUT	■ IN		□NA	□ cos	□ REP		ITY FOUNDATION nt / demonstration / duties / C	FM				
228.1	. ,			□ NA	□ COS	□ REP	21 PIC preser	nt / demonstration / duties / C dler/no unauthorized persons/	personnel				
21 22 23	□ OUT	■ IN				□ REP	21 PIC preser 22 Food Hand 23 Hot and C	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate	personnel pressure				
228.1 21 22 23 24	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC presel 22 Food Hand 23 Hot and Co 24 Records a	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction	personnel pressure //abels				
228.1 21 22 23 24	OUT OUT	■ IN ■ IN ■ IN		□ NA □ NA □ NA	□ cos	□ REP □ REP	21 PIC presel 22 Food Hand 23 Hot and Co 24 Records a	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate	personnel pressure //abels				
228.1 21 22 23 24 25	OUT OUT OUT	■ IN ■ IN ■ IN		□ NA □ NA □ NA □ NA	□ COS □ COS	☐ REP ☐ REP ☐ REP ☐ REP	21 PIC presei 22 Food Hand 23 Hot and Co 24 Records a 25 Compliance	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction	personnel pressure //labels HACCP				
28.1 21 22 23 24 25 26	OUT OUT OUT OUT OUT	■ IN ■ IN ■ IN ■ IN ■ IN		□ NA □ NA □ NA □ NA □ NA	☐ COS ☐ COS ☐ COS ☐ COS	□ REP □ REP □ REP □ REP	21 PIC presei 22 Food Hand 23 Hot and Countries 24 Records a 25 Compliance 26 Posting of	nt / demonstration / duties / Cidler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction be with variance, specialized /	personnel pressure n/labels HACCP n label				
28.1 221 222 223 224 225 226	OUT OUT OUT OUT OUT OUT	■ IN ■ IN ■ IN ■ IN ■ IN	□NO	□ NA □ NA □ NA □ NA □ NA □ NA	☐ COS ☐ COS ☐ COS ☐ COS ☐ COS	□ REP □ REP □ REP □ REP □ REP □ REP	21 PIC preset 22 Food Hand 23 Hot and C 24 Records a 25 Complianc 26 Posting of 27 Proper coo	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction be with variance, specialized / consumer advisories, Allerge	personnel pressure n/labels HACCP n label				1/13/
2228.1 221 222 23 224 225 226 227 228 228 229 229 229 229 229 229 229 229	OUT	IN IN IN IN IN IN IN IN IN	ng on RTI	□ NA	□ COS	REP REP REP REP REP REP REP REP	21 PIC preset 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper coo 28 Proper dat	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction be with variance, specialized / consumer advisories, Allerge oling method used; equipment the marking and disposition	personnel pressure v/labels HACCP n label adequate	ood for maxi	imum of 7	days	1/13/
228.1 21 22 23 24 25 26 27 28 27 Jiola Obse	OUT	IN Ants: Antaration	ng on RTI n date. Dis	□ NA	□ COS	REP	21 PIC preset 22 Food Hand 23 Hot and C 24 Records a 25 Complianc 26 Posting of 27 Proper cod 28 Proper dat and 01/03/2020. Date mark provid	nt / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction be with variance, specialized / consumer advisories, Allerge oling method used; equipment the marking and disposition	personnel pressure v/labels HACCP n label adequate	ood for maxi	imum of 7	days	1/13/

Page 2 of 3



Activity Date

Purpose of Inspection

		0.1	-6		01/03/202		ROUTINE INSPECTION	
-	Lub	LCity	ot 1-					
	Lub	DO	CK		Establish		Record ID #	
			TEXAS		LOS TAC	OS	PR0005717	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON
30	□ OUT	■ IN		□NA	□ cos	□REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□NO	□NA	□ cos	□REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	4/2/20
Viola	tion Comme	ents:						
Oboo	aryod the follo	owina:						
	erved the follo	-	al at the h	nack doc	or Facility	shall renair h	pefore next routine inspection. NRI.	
A) uc	arriaged wear	.1101 300	ai at tile t	Jack doc	or. I admity	Silali repali b	elote flext foutilite inspection. Next.	
228.	174(e)(4) Wii	ndows	or doors	protecte	d against t	he entry crite	eria	
	()()		'	•	J	,		
B) ho	oles in ceiling	over fo	ood prepa	aration a	rea and o	n walls behin	d grill area in the kitchen. Facility shall properly seal	
	174(f) Exterio		and roof	s, prote	ctive barrie	er		
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		□NO		□ cos		42 Non-food contact surfaces clean	4/2/20
Viol								
VIOI	ation Comme	iiis.						
	erved the follo	•						
A) so	oiled microwa	ive. Fa	cility shal	l clean a	and sanitiz	e inside of m	nicrowave as needed.	
220	111(a) Nanfa	od oon	toot ourfo	ooo of o	auinmont	shall be also	ned at a frequency necessary to preclude accumulation of soil residues	
220.	114(6) 1101110	ou-con	laci Suria	ices or e	quipment	Silali be cleai	ned at a frequency necessary to precioue accumulation of soff residues	
B) ar	ea under gril	l soiled	Facility	shall cle	an and sa	nitize		
D) ai	ca anacı gın	Jonea	. I donity	Silali ole	an ana sa	muzo.		
228.	114(c) Nonfo	od-con	tact surfa	aces of e	quipment	shall be clear	ned at a frequency necessary to preclude accumulation of soil residues	
43	■ OUT	□IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	4/2/20
Viola	ation Comme	ents:						
Obse	arved duety a	ir circu	lating ver	at Eacili	ty chall cle	an and saniti	izo NDI	
Obse	or ved dusty a	iii CiiCu	iatilig vei	it. i aciii	ty Silali Cie	an and Samu	IZE. IVIVI.	
228.	186(d)(1) Inta	ake and	l exhaust	air duct	s shall be	cleaned and	filters changed so they are not a source of contamination by dust, dirt, and other materials	
44	□ OUT				□ cos		44 Garbage & refuse properly disposed/maintained	
	1							

Follow up : Yes Followup Date: 01/06/2020

Page 3 of 3



Activity Date

Purpose of Inspection

		- City	of -		01/03/202	U	ROUTINE INSPECTION	
6	Lul	odo	ck		Establish		Record ID #	
*			TEXAS		LOS TAC	cos	PR0005717	
	Ol	JT = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANC	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
45	■ OUT	□IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	4/2/20
Viola	tion Comn	nents:						
	rved the foop in the bu	-	cility sha	all proper	ly air-dry ι	mop after ι	ise. Discussed with person-in-charge. Complied. COS.	
228.1	86(f) Dryin	g mops.						
D) 4-			:::	41 1-	:4-1			
	maged pai ie inspectio		ceiling o	ver the K	ichen nea	ar vent noc	d; and damaged molding at the base of wall in the kitchen. Facility shall repair before next	
	,,,,,			vering ma			ched so that they are easily cleanable	
46		■ IN	□ NO		□ cos		46 Toilet facilities; constructed/supplied/clean 47 Other violations	
47	□ OUT	■ IN	□ NO	⊔NA	□ cos	□ REP		
Pos	ef RIC 34.0	O Dogra	oo Fabra	nhait			Measured Observations	
	ans WIC 34.0	•						
	cken hot h	_			nheit			
	lli cooling fo		•			enheit		
	ked meat \			_				
Egg	s Cold hol	d 42.00	Degrees	Fahrenh	eit			
Rice	e hot hold	172.00 E	egrees F	ahrenhe	it			
carr	ne de sada	cooling	for 20 m	inutes 12	:6.00 Deg	rees Fahre	nheit	
sals	sa mix cold	hold 39	.00 Degr	ees Fahr	enheit			
							Overall Inspection Comments	
No (Overall Ins	pection	Commen	ts				
	o 1 o 1 a 11 11 11 11 11 11 11 11 11 11 11 11	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
	Ins	pection	Result: V	/IOLATIC	N		Required Action: RE-INSPECTION	
							Signatures	
		~e Q	tha	·V/			DIR EST.	
				. 7 -	<u></u>		dill the	
NIRA	JAN SHRE	STHA		EHS I R	SIT CPO		Juan Carlos Luna Owner	

Follow up : Yes Followup Date: 01/06/2020

	0	Priority:		0	No. of Violations		•	ntal Health D ST, SUITE					Mr.	1
Score	0	Priority oundation:	F	0	No. of Repeat Violations		100	X 79401	ubbock, T. 306) 775-2	Lu	$\overset{\scriptscriptstyle{\mathrm{of}}}{\mathbf{c}}\mathbf{k}$	bo	Lub	
0	0	Core:		9:55 am	Time In					,-	TEXAS		240	V
	25	inutes:	Tot. N	10:20 am	Time Out			I	spection PECTION				ity Date)20	Activ 1/3/20
Telephone		Zip Code 79424			City/State LUBBOCK, TX			SLIDE RD	Address	IING	STEARN	DRFN'S	lishment NOLIA CHILI	
	norv	Risk Cate			Est. Type				Permit I				d ID#	
		FR02			CHILD CARE				CINDI D				13678	
AT VIOLATION	REPEA	SITE REP =	CTED ON	COS = CORRE	NA = NOT APPLICABLE C	SERVED	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	= OUT	OUT	
					ORITY	PRI								
					ime and temperature		•	□ REP	□ cos	□ NA	■ NO	□ IN	□ OUT	1
				45 F)	ding temperature (41 F /		'	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	2
					ng temperature (135 F)		•	□ REP	□ cos	□NA	■ NO	□IN	□ OUT	3
					time and temperature		•	□ REP	□ cos	□NA	■ NO	□IN	□ OUT	4
				n 2 hr.	g for hot holding 165 F ir		•	□ REP			■ NO		□ OUT	5
					; procedures/records			□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	6
				struction	e; Condition/parasite de		'''	□ REP	□ cos				□ OUT	7
					t proper temperature			□ REP	□ cos			■ IN	□ OUT	8
					otected; contamination p	•	•	□ REP	□ cos			■ IN	□ OUT	9
					s/returnables; clean & sa			□ REP	□ cos				□ OUT	10
					on; returned/served/reco		•	□ REP			□NO	■ IN	□ OUT	11
				reporting	mployees; knowledge &			□ REP	□ cos			■ IN	□ OUT	12
					estriction and exclusion		•	□ REP	□ cos			■ IN	□ OUT	13
					and properly washed / G			□ REP	□ cos			■ IN	□ OUT	14
					ontact w/RTE or approve			□ REP			□ NO		□ OUT	15
					ds used; prohibited not o			□ REP	□ cos			■ IN	□ OUT	16
					ved/used Washing fruits			□ REP					□ OUT	17
					es; identified/stored/used			□ REP	□ cos				OUT	18
					d source; plumbing, back	• •		□ REP	□ COS				OUT	19
				aı	ge / Wastewater disposa	/ea Sewa	20 Approve	□ REP	□ cos			■ IN	□ OUT	20
					OUNDATION									
					emonstration / duties / Cl		•		□ cos				□ OUT	21
				•	o unauthorized persons/				□ COS				□ OUT	22
					ater available; adequate			□ REP	□ COS				□ OUT	23
					ole shellstock/destruction			□ REP	□ COS				□ OUT	24
					n variance, specialized /		•		□ COS				□ OUT	25
					umer advisories, Allerge				□ COS				□ OUT	26
\longrightarrow				auequate	nethod used; equipment		•		□ COS				□ OUT	27
\longrightarrow				curate	rking and disposition		·		□ cos		□ NO		□ OUT	28
					test strips provided, acc				□ COS				OUT OUT	29 30
					nent Permit (Current & V ties; accessible/supplied				COS				□ OUT	31
\longrightarrow					d contact surfaces clean				□ COS				OUT	32
\longrightarrow					cilities & Service sink pr				□ COS		пио			33
				OVIGEU	·		JJ WAIEWA	LI KEP	□ cos	⊔NA	U NU	= IIN	⊔ 001	00
				t/other	ORE		24 5,32	D DEE	FI 665					24
					tamination; insect/roden				□ cos				OUT	34
					iness; eating/drinking/to				□ COS				□ OUT	35
I				u	properly used and store	<u> </u>	36 Wiping of		□ cos			■ IN	□ OUT	36 37

Follow up : No



Activity Date

Purpose of Inspection

		City	of 1		Activity D 01/03/202		Purpose of Inspection ROUTINE INSPECTION	
7	Lub	DO	CK		Establish MAGNOL		Record ID # REN'S LEARNING CENTER PR0013678	
	OUT	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	E 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	
Cre	amer RIC 39	.00 De	egrees Fa	ahrenhei	it			
							Overall Inspection Comments	
No (Overall Inspe	ection (Comment	te				
140 (Result: N		ΔΤΙΩΝ		Deguised Actions NOT ADDLICABLE	
	Шэрс	JOHOIT I	result. 14	O VIOL	THON		Required Action: NOT APPLICABLE	
							Signatures	
	Jac	ob	Ke	mme	_		C P	
JACC	B KEMMER			EHS II I	RS CPO		Cindi Drake Owner	

	Lub	ho	$\overset{\text{of}}{\mathbf{c}}\mathbf{k}$	10 Lu			•		f Violations f Repeat	0		Priority: Priority ndation:	0	Score
V	Lub	DO	TEXAS		,				Time In	6:15 pm	100	Core:	0	Λ
	vity Date 020 12:00:0	0AM			spection				Time Out	6:40 pm	Tot. Minu	utes:	25	U
	olishment		11001		Address			City	//State		z	ip Code		Telephone
ИIKIE	E'S				2307 49	TH ST		LUE	BBOCK, TX		7	9412		(806) 544-3785
	rd ID # 012685				Permit HECTO	Holder R ARROYOS	6		. Type BILE FOOD UNIT			Risk Cate	gory	
	OUT	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = N	NOT APPLICABLE	COS = CORRE	CTED ON SIT	TE REP=	REPE	AT VIOLATION
								PRIORIT	ГΥ					
1	□ OUT				□ cos		•	•	ind temperature					
2	□ OUT			□NA	□ cos		•		emperature (41 F /					
3	□ OUT		□ NO	□NA	□ cos	□ REP	<u> </u>		mperature (135 F)					
4	□ OUT		□NO	□NA	□ COS	□ REP	•		and temperature					
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•		hot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	■ NO	□NA	□ cos	□ REP		· · ·	cedures/records					
7	OUT				□ COS	□ REP			ndition/parasite de	estruction				
8	OUT				□ COS	□ REP			per temperature					
9	□ OUT				□ COS	□ REP	<u> </u>	•	d; contamination p					
10	OUT			=	□ COS	□ REP			ırnables; clean & s					
11	OUT		□ NO	⊔NA	□ cos	□ REP	<u> </u>	·	turned/served/rec					
12	OUT					□ REP			/ees; knowledge 8	reporting				
13	□ OUT					□ REP	<u> </u>		ion and exclusion					
14	OUT					□ REP			roperly washed / (
15	OUT			□NA	□ cos				t w/RTE or approv					
16	OUT				□ COS				ed; prohibited not					
17	□ OUT			⊔NA	□ cos			• •	sed Washing fruit					
18	□ OUT					□ REP			entified/stored/use					
19	OUT					□ REP	, ,	<u>' </u>	rce; plumbing, bac					
20	□ OUT	■ IN			□ cos	LI REP	20 Approved	Sewage / v	Vastewater dispos	:aı				
									NDATION					
21					□ cos				stration / duties / C					
22	OUT				□ cos				uthorized persons	·				
23	OUT				□ COS				vailable; adequate	·				
24	OUT				□ COS				ellstock/destruction					
25	OUT				□ COS				ance, specialized /					
26	OUT				□ cos				advisories, Allerge					
27	OUT				□ COS		· · · · · · · · · · · · · · · · · · ·		od used; equipmen	i adequate				
28	OUT		⊔ NO	□ NA	□ cos		<u> </u>		and disposition	ourat-				
29	□ OUT				□ COS				strips provided, ac					
30	□ OUT			⊔NA	□ COS				Permit (Current & \					
31	□ OUT				□ COS				accessible/supplied					
32	□ OUT				□ COS				tact surfaces clear					
33	П 001	■ IN	⊔ NO	⊔NA	□ cos	LI KEP	oo vvarewasi	-	s & Service sink p	rovided				
								CORE						
34	□ OUT				□ cos				nation; insect/rode					
35	□ OUT				□ COS				; eating/drinking/to					
36	□ OUT				□ COS				erly used and store	ed				
37		■ IN	□ NO	□NA	□ cos	☐ REP	37 Environme	ental contar	mination					



Activity Date

Purpose of Inspection

1	City of				Activity D 01/03/202		Purpose of Inspection ROUTINE INSPECTION	
1	Lub	bo	ck		Establish MIKIE'S	nment	Record ID # PR0012685	
	TUO	= OUT	ОГ СОМІ	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT V	IOLATION
38	□ OUT	■ IN	□NO	□NA	□ COS	□REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ 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	
Ouu	sage RIC 3	1.00 B		amomo			Overall Inspection Comments	
At t	ime of routii		ection, n			served.	Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Jed	RAN	e Val	any .	-		Myla	
JEAN	NE VALDEZ	<u> </u>		EHS II F	RS CPO		Miguel Arroyos	

Page 1 of 4

1	1/2	_ City	of	10	625 13TH	ntal Health D			o. of Violations	3		Priority:	0	Caara
•	Lub	bŏ	ck		ubbock, T. 306) 775-2				o. of Repeat olations	2	Fo	Priority oundation:	0	Score
•			TEXAS						Time In	1:00 pm		Core:	3	3
ivity 2020	Date				spection SPECTION	l			Time Out	2:15 pm	Tot. Mi	nutes:	75	
	shment	NATIOLI	CLIOD		Address				City/State			Zip Code		Telephone
	LLY SAND	WICH	SHUP		2402 9T			_	LUBBOCK, TX			79401		(806) 747-5667
ora 0008	ID# 3334				Permit I KENNY	Holder MCCLESKE	ΞΥ		Est. Type RESTAURANT			Risk Categ FR02	jory	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA	A = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIO						
╧						□ REP			ne and temperature					
┸	□ OUT			□NA	□ cos	□ REP	·		ng temperature (41 F /					
\perp	□ OUT				□ cos	□ REP	•		g temperature (135 F)					
\perp	OUT		□NO	□NA	□ cos	□ REP			ne and temperature					
4	OUT	■ IN	□ NO	□NA	□ cos	□ REP	<u> </u>		for hot holding 165 F i	n 2 hr.				
\downarrow	OUT			□NA	□ cos	□ REP			procedures/records					
\bot	OUT					□ REP			Condition/parasite de	struction				
\downarrow	□ OUT					□ REP			proper temperature	rovert- 1				
+	OUT					□ REP	<u> </u>		ected; contamination p					
+	□ OUT					□ REP			returnables; clean & s					
+	OUT		LI NO	LI NA		□ REP	<u> </u>		n; returned/served/reco					
+	□ OUT				□ COS				ployees; knowledge & triction and exclusion	reporting				
+	□ OUT					□ REP	<u> </u>		nd properly washed / (Novo ugo				
+	□ OUT		ПИО	ПМА					tact w/RTE or approv					
+	□ OUT		LINO			□ REP			s used; prohibited not					
+	□ OUT					□ REP			ed/used Washing fruit					
+	OUT			шил		□ REP			; identified/stored/used					
┿	□ OUT				□ cos	□ REP			source; plumbing, bac					
┿	□ OUT				□ cos	□ REP			e / Wastewater dispos					
_									DUNDATION					
Т	□ OUT	■ IN		□ NA	□ cos	□ REP			nonstration / duties / C	FM				Т
$^{+}$	□ OUT				□ cos		· · · · · · · · · · · · · · · · · · ·		unauthorized persons					<u> </u>
†	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold water	er available; adequate	pressure				1
t	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available	shellstock/destruction	n/labels				<u> </u>
t	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Compliano	ce with v	variance, specialized /	HACCP				
Ť	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	f consun	ner advisories, Allerge	n label				
T	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling me	ethod used; equipmen	t adequate				
T	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	28 Proper da	ite marki	ing and disposition					
	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermom	eters / te	est strips provided, ac	curate				
	□ OUT	■ IN		□ NA	□ cos		30 Food Esta	ablishme	ent Permit (Current & \	/alid)				
	□ OUT	■ IN			□ cos	□ REP	31 Handwash	h facilitie	es; accessible/supplied	d/used				
	□ OUT	■ IN		□ NA	□ cos	□ REP			contact surfaces clear					
	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	33 Warewash	hing faci	ilities & Service sink p	rovided				
Ţ							24 = 1	CO						
╀	□ OUT				□ cos				amination; insect/roder					
1	□ OUT					□ REP			ess; eating/drinking/to					
	□ OUT	■ IN			□ cos	□REP	36 Wiping clo	othes; pr	roperly used and store	d				

Page 2 of 4



Activity Date 01/03/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID#

	Lub	DU	TEXAS		POTBELL	_Y SANDWI	ICH SHOP #510 PR0008334	
	OU.	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
37	■ OUT	□IN	□ NO	□NA	□ cos	■ REP	37 Environmental contamination	4/2/20
Viola	tion Comm	ents:						
228.	69(a)(1)(B) S	toring t	he food v	where it i	is not expo	osed to spla	sh, dust, or other contamination	
Obse	erved ice cre	am stor	ed on the	e floor of	the walk-	in freezer. N	Must be stored at least 6 inches off of floor. Moved.	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			□ cos	■ REP	39 Utensils/equipment/linens; used/stored/handled	4/2/20
Viola	tion Comm	ents:						
posit	ion that allow	vs air dı	rying				as specified under paragraph (1) of this subsection and shall be stored in a self-draining	
			n floor of	f mop sir			ther hanging up or with heads up. Rearranged.	
40	□ OUT					□ 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	

Follow up : Yes Followup Date: 04/02/2020



Activity Date 01/03/2020

Purpose of Inspection ROUTINE INSPECTION

Record ID# **Establishment** PR0008334 POTBELLY SANDWICH SHOP #510 OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION 45 Physical facilities installed/maintained/clean 4/2/20 ■OUT □IN □NO □ COS □ REP **Violation Comments:** A) 228.186(b) Cleaning, frequency and restrictions. Observed soiled fan covers in walk-in cooler and freezer. Maintain clean and sanitized. Discussed. B) 228.186(a) Repairing. The physical facilities shall be maintained in good repair. Observed damaged gasket on stand-up reach-in cooler. Provide replacement. Discussed. 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 228.186(a) Repairing. The physical facilities shall be maintained in good repair 46 Toilet facilities; constructed/supplied/clean □ OUT ■ IN □ NO □ COS □ REP 47 □ OUT ■IN □NO □NA □COS □REP 47 Other violations **Measured Observations** milk WIC 38.00 Degrees Fahrenheit soup hot hold 173.00 Degrees Fahrenheit cheese cold hold 40.00 Degrees Fahrenheit cut tomatoes cold hold 41.00 Degrees Fahrenheit cut avocado cold hold 40.00 Degrees Fahrenheit **Overall Inspection Comments**

Follow up: Yes Followup Date: 04/02/2020

Page 4 of 4



Activity Date 01/03/2020

EstablishmentPOTBELLY SANDWICH SHOP #510

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0008334

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR

INSPECTION

Signatures	Si	gn	ıat	ıu:	es	
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Sourie Dickson

JACKIE DICKSON EHS I RSIT CPO

Follow up: Yes Followup Date: 04/02/2020

	17.					ntal Health De ST, SUITE 1	•	No. of Violations	4		Priority:	1		
	Lub	bo	$\overset{ ext{ iny of}}{\operatorname{ck}}$		ubbock, T 306) 775-2			No. of Repeat Violations	0	Foi	Priority undation:	0	So	core
V	_0.0		TEXAS					Time In	2:31 pm		Core:	3		6
	ty Date 20 12:00:0	0AM			spection SPECTION	I		Time Out	3:21 pm	Tot. Mir	nutes:	50	•	
Estab PUB 5	lishment				Address	s /E Q #B		City/State LUBBOCK, TX			Zip Code 79412		Telephone (806) 747-4	
	d ID#				Permit I			Est. Type			Risk Cate	norv	(000) 141-	+001
PR00						TURNER		BAR			FR01	gory		
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATIC	DN
								PRIORITY						
1	□ OUT	■ IN	□NO	□ NA	□ cos	□REP	01 Proper co	oling time and temperature					Π	
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 in	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					1/5/20
Obse	rved ice sco and contain	•		•			n other items. Fac	cility shall properly store ice-so	coop in clean	place. Ice-	-scoop was	sent t	to ware	
Obserwash 228.1	and contain 13(1) Food- □ OUT	er was	provided surfaces	for ice-s	scoop. CC o sight and □ COS	os. d touch. D REP	11 Proper dis	sposition; returned/served/reco	ondition	place. Ice-	-scoop was	s sent t	to ware	
Obserwash 228.1 11	and contain 13(1) Food- ☐ OUT ☐ OUT	er was contact IN IN	provided surfaces	for ice-s	scoop. CC o sight and COS	os. d touch. D REP	11 Proper dis 12 Managem	sposition; returned/served/reco	ondition	place. Ice-	-scoop was	sent t	to ware	
Obserwash 228.1 11 12 13	and contain 13(1) Food- OUT OUT	contact IN IN	provided surfaces	for ice-s	o sight and COS	d touch. REP REP	11 Proper dis 12 Managem 13 Proper us	sposition; returned/served/reco lent, employees; knowledge & e of restriction and exclusion	ondition reporting	place. Ice-	-scoop was	s sent t	to ware	
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Obseewash 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27	and contain 13(1) Food- OUT	er was contact IN IN IN IN IN IN IN IN IN I	provided surfaces NO	for ice-s clean to	COS	DS. d touch. REP REP REP REP REP REP REP RE	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Grand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater dispositive / Colder/no unauthorized persons/Cold water available; adequate available shellstock/destruction ce with variance, specialized / f consumer advisories, Allerge oling method used; equipment	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP in label	place. Ice-	-scoop was	s sent t	do ware	
Obseewash 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	and contain 13(1) Food- OUT	er was contact ■ IN	provided surfaces	for ice-s clean to	COS	DS. d touch. REP REP REP REP REP REP REP RE	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Grand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, background proved source; plumbing, background for the stances of the sta	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate	place. Ice-	-scoop was	s sent t	do ware	
Obseewash 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29	and contain 13(1) Food- OUT	■ IN	provided surfaces NO NO NO NO NO NO NO N	NA	COS	DS. d touch. REP REP REP REP REP REP REP RE	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliane 26 Posting of 27 Proper co 28 Proper da 29 Thermom	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Covent and contact w/RTE or approved foods used; prohibited not covent approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back sewage / Wastewater disposition / demonstration / duties / Covent and covent available; adequate available shellstock/destruction covent and covent an	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP in label t adequate	place. Ice-	-scoop was	s sent t	do ware	
Obseewash 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	13(1) Food- OUT	er was contact IN IN IN IN IN IN IN IN IN I	provided surfaces NO NO NO NO NO NO NO N	NA	COS	DS. d touch. REP REP REP REP REP REP REP RE	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliane 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Covent and contact w/RTE or approved foods used; prohibited not covered approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Covered covered proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Covered covered covered proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Covered covered covered provided persons/ covered	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP en label t adequate curate //alid)	place. Ice-	-scoop was	s sent t	to ware	
Obserwash 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	13(1) Food- OUT	er was contact IN IN IN IN IN IN IN IN IN I	provided surfaces NO NO NO NO NO NO NO N	NA	COS	DS. d touch. REP REP REP REP REP REP REP RE	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta 31 Handwasl	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Grand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Codler/no unauthorized persons/Cold water available; adequate available shellstock/destruction ce with variance, specialized / fronsumer advisories, Allerge oling method used; equipment the marking and disposition eters / test strips provided, accompliate in accessible/supplied in facilities; accessible/supplied	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure h/labels HACCP in label t adequate /alid) d/used	place. Ice-	-scoop was	s sent t	do ware	
228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	13(1) Food- OUT	er was contact IN IN IN IN IN IN IN IN IN I	provided surfaces NO	NA	COS	REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta 31 Handwasl 32 Food & no	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Covent and contact w/RTE or approved foods used; prohibited not covered approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Covered covered proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Covered covered covered proved source; plumbing, back Sewage / Wastewater disposition / demonstration / duties / Covered covered covered provided persons/ covered	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate curate //alid) d/used nable/use	place. Ice-	-scoop was	s sent t	do ware	

Follow up : Yes Followup Date: 04/01/2020

Page 2 of 2



Activity Date 01/02/2020

Purpose of Inspection ROUTINE INSPECTION

	Lub	bo	ck TEXAS		Establish PUB 50	nment	Record ID # PR0005211	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	4/1/20
Viola	ation Comme	ents:						
	erved the follo amaged weat	•	al for the	back do	or towards	s alley. Facil	lity shall repair before next routine inspection.	
228.	174(e)(4) Wir	ndows	or doors	protected	d against	the entry cri	teria	
B) ho	oles in the wa	ll in the	e bar at t	he back	side and o	damaged ce	iling tile. Facility shall repair before next routine inspection.	
228.	174(f) Exterio	r walls	and roof	fs, protec	ctive barrie	er		
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	4/1/20
Viola	ation Comme	ents:						
							k in the bar. Facility shall clean, sanitize and maintain. NRI	
228. 43	114(c) Nonfo ☐ OUT			aces of e		shall be cle	aned at a frequency necessary to preclude accumulation of soil residues 43 Adequate ventilation, lighting; designated area	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT					□ REP	45 Physical facilities installed/maintained/clean	4/1/20
	ation Comme		Пио		В 000		40 Fiftystoa faoilides installed/maintained/deali	4/1/20
			cket. Fac	cility shall	l properly	air-dry mop	after every use.	
	186(f) Drying						,	
46	□ OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
No	Temperature	Obse	rvations					
							Overall Inspection Comments	
No	Overall Inspe	ection (Commen	ts				
	Insp	ection	Result: V	/IOLATIC	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	S/M	es	tha	X)		my Gen	
NIRA	AJAN SHRES	THA		EHS I R	RSIT CPO		Mary Guesnier Day Manager	

Follow up : Yes Followup Date: 04/01/2020

	Lub	ho	$\overset{ ext{of}}{\mathbf{c}}\mathbf{k}$	16 Li			•		f Violations f Repeat tions	0	Fou	Priority: Priority Indation:	0	Score
1	Lub	DO	TEXAS		·				Time In	12:56 pm		Core:	0	Λ
	ity Date /2019				spection PECTION	ı			Time Out	1:20 pm	Tot. Min	utes:	24	U
Estab	lishment				Address	5		City	//State		<u> </u>	Zip Code		Telephone
	K TRACK #6	57				DIANA AVE		LUE	BBOCK, TX			79423201		(806) 797-5781
	r d ID # 00948				Permit I LAKPA				. Type NVENIENCE			Risk Cate FR01	gory	
	TUO	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA=1	NOT APPLICABLE	COS = CORRE	CTED ON S	TE REP =	REPE	AT VIOLATION
								PRIORIT	ГҮ					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	ooling time a	nd temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•		emperature (41 F /	,				
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	03 Proper ho	ot holding te	mperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		not holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP		, ,	cedures/records					
7	□ OUT				□ cos	□ REP			ndition/parasite de	estruction				
8	□ OUT				□ cos	□ REP			per temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		d; contamination p					
10	□ OUT				□ cos	□ REP			ırnables; clean & s					
11	□ OUT		□ NO	□NA	□ cos	□ REP	•	•	turned/served/rec					
12	□ OUT				□ cos	□ REP			ees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	•		ion and exclusion					
14	□ OUT				□ cos	□ REP			roperly washed / (
15	□ OUT			□NA	□ cos				t w/RTE or approv					
16	□ OUT				□ cos				ed; prohibited not					
17	□ OUT			□ NA	□ cos				sed Washing fruit					
18	□ OUT					□ REP			entified/stored/use					
19	□ OUT					□ REP	•	•	rce; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / \	Vastewater dispos	:al 				
04 1									NDATION					,
21	□ OUT				□ cos				stration / duties / C					
22	OUT				□ cos				uthorized persons	·				
23 24	OUT OUT				□ COS				vailable; adequate	·				
	OUT OUT				□ COS				ellstock/destruction					
25 26					□ cos				ance, specialized / advisories, Allerge					
27	□ OUT				□ COS				advisories, Allerge od used; equipmen					
28	OUT		П №О	□NA	□ COS		•		and disposition	. aucquate				
29	OUT		_ NO		□ COS				strips provided, ac	curate				
30	OUT				□ COS				Permit (Current &					
31	OUT			□ IV/\	□ COS				accessible/supplied					
32	OUT			П№	□ COS				tact surfaces clear					
33			□ NO		□ cos				s & Service sink p					
					_ 555	_ / _ /	23	-						
34	□ OUT	■ INI			□ cos	ПREP	34 Evidence	CORE of contamir	nation; insect/rode	nt/other				
35	OUT				□ COS				; eating/drinking/to					
36	OUT				□ COS				erly used and store					
55			ПИО	ПМА	□ COS		37 Environm			, <u> </u>				



	11/2	_ City	of		Activity D 12/30/2019		Purpose of Inspection ROUTINE INSPECTION	
7	Lub	bč	ck		Establish QUICK TI	ment RACK #67	Record ID # PR0000948	
	OUT	Γ = 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	
SAN	NDWICH RI	C 36.00	Degree	s Fahren	heit			
MIL	K RIC 38.00) Degre	es Fahre	enheit				
PIZ	ZA RIW 137	'.00 De	grees Fa	hrenheit				
							Overall Inspection Comments	
l No.	0		0	4.				
No	Overall Insp	ection	Commen	īS				
	Insp	ection	Result: N	O VIOLA	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Geoch	x B	erop	use	_		Signatures	
	Geody DY BERGOI		eroge					
	Grody DY BERGQI		erge	EHS II F				
			erge					
			erg					
			ergg					
			ergg					
			verga					
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			enge					
			eng					
			pergo					
			erga					
			erge					

															Page 1 of 3
						ntal Health D I ST, SUITE	•	N	lo. of Violations	7		Priority:	2		
	Lub	bo	of ck		ubbock, T 806) 775-2				lo. of Repeat /iolations	0	F	Priority oundation:	2	So	core
•			TEXAS						Time In	2:25 pm		Core:	3	1	3
	rity Date 020 12:00:0	0AM			spection SPECTION	N			Time Out	5:50 pm	Tot. M	inutes:	95	•	
	olishment C DRIVE IN	#2336	•		Addres	s 4TH ST			City/State LUBBOCK, TX			Zip Code 794102419	a	Telephone	9
Reco	rd ID #	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			Permit				Est. Type RESTAURANT			Risk Cate		<u> </u>	
PROU		Γ = OUT	OF COM	PLIANCE				RVED 1	NA = NOT APPLICABLE	COS = CORRE	CTED ON		REPE	AT VIOLATIO	ON
								DDI	DDITY.						
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	01 Proper co		DRITY me and temperature						
2	□ OUT	■ IN		□ NA	□ cos		•		ling temperature (41 F /	45 F)					
3	□ OUT	■ IN	□NO		□ cos		•		ng temperature (135 F)	,					
4	OUT	■ IN	□NO		□ cos		•		time and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.					
6	OUT			□NA			•		procedures/records						
7	□ OUT				□ COS				e; Condition/parasite de	estruction					
8	□ OUT				□ COS				t proper temperature						
9	□ OUT				□ COS				tected; contamination p	prevented					
10	■ OUT				■ COS				s/returnables; clean & s						1/5/20
Viola	L tion Comm	ents.							<u> </u>						
				حاد حداد				-4:-1		4 4: 6		4		000	
	s with green I13(1) Food-	•					a, observed with	Sucker	residue not removed a	t ume or ware	wasii. W	ove to ware	wasn.	. 003.	
11					□ cos		11 Proper dis	spositio	on; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	mployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of re	striction and exclusion						
14	■ OUT	□IN			■ COS	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use					1/5/20
Viola	tion Comm	ents:													
Obse	rved employ	ees no	t puttina	on alove	es after ha	nd wash. Fac	cility has bare ha	nd cont	act but not following pro	oper hand wa	sh proce	dures. Provi	ide ret	training to a	II
	. ,			•			,)(2) Cleaning procedure	•					
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	nand co	ontact w/RTE or approv	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed food	ds 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	stance	s; identified/stored/used	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewa	ge / Wastewater dispos	al					
							PRIOR	RITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C	FM					
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Har	ndler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold wa	nter available; adequate	pressure					
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records a	availab	le shellstock/destruction	n/labels					
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Complian	ice with	variance, specialized /	HACCP					
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting o	f consu	ımer advisories, Allerge	en label					
27	□ OUT	■ IN		□NA		□ REP	27 Proper co	oling n	nethod used; equipmen	t adequate					
28	■ OUT	□IN	□ NO		■ COS		28 Proper da	ate mar	king and disposition	•					1/12/20
	tion Comm						•		- •						<u> </u>
			on oner	nackar-	of roads	to pot objek-	n and aliased here	o in th-	reach in cooler Provide	led Discuss-	4 606 0	28 75(~\(2\)	Data -	markina	
	erved no date nercially pre				orready	to-eat cnicke	n, and silced haff	ıı ııı the	reach-in cooler. Provid	ieu. Discusse	u. UUS.2	∠o.≀ ɔ(y)(∠)	⊔ale r	narking	
29	□ OUT				□ cos	□ REP	29 Thermom	eters /	test strips provided, ac	curate					
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	nent Permit (Current & \	Valid)					
I											Fo	llow up · Ye	s Fo	ollowup Date	e: 01/12/2020

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Activity Date 01/02/2020

Purpose of Inspection ROUTINE INSPECTION

1	Lub	bŏ	ck		Establish SONIC D	ment RIVE IN #2336	Record ID # PR0000993	
	OUT	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE NO) = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
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	1/12/20
Viola	tion Comme	ents:						
freez 228.1 subst and t	er door. Ren 101(a)(2) -(5 tances or im hickness to v ng, distortion	nove da) Mater part col withstan n, and d	amaged it ials that a ors, odors nd repeate lecompos	ems. Contemporare used seed ware see	OS. Repai I in the cor stes to food	r gaskets. NRI. nstruction of ute d and under nor finished to have	re area; a broken lid on onion product in the reach-in cooler; and a torn gasket on the reach-in nsils and food-contact surfaces of equipment may not allow the migration of deleterious mal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, 33 Warewashing facilities & Service sink provided	
	<u> </u>	- 111		LINA	<u> </u>	LI INEF	<u> </u>	
24	ПОПТ	= INI			ПСОС		CORE	
34	OUT					□ REP	34 Evidence of contamination; insect/rodent/other	
35	OUT				□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	OUT			=	□ COS		36 Wiping clothes; properly used and stored	4/4/00
37	■ 001	⊔IN	LI NO	⊔NA	■ COS	LI REP	37 Environmental contamination	4/1/20
228.6	39(a)(1)(B) S	toring t	he food w	vhere it	is not expe	osed to splash,	rappers soiled from splash from toppings in the reach-in cooler. Maintain clean. Discussed.	
38				□NA	□ cos		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				□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT				□ cos	□ REP	42 Non-food contact surfaces clean	4/1/20
Obse		n freez				•	ne, and cooler and freezer door gaskets soiled. Maintain clean. NRI. 228.113(3) cumulation of dust, dirt, food residue, and other debris	
43	□ OUT	■ IN			□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN			□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□IN	□ NO		■ COS	□ REP	45 Physical facilities installed/maintained/clean	4/1/20
Viola	tion Comme	ents:						
Obse	rved employ	ee jack	et and pu	urse sto	red on ser	vice rack over c	offee filters and cup lids. Remove-items. COS. 228.212 Other Personal Care Items, Storage	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Cod	oked chicker	Cold h	olding 39	9.00 De	grees Fah	renheit		
Tat	er tots Hot h	olding ⁻	170.00 De	egrees l	Fahrenheit			
							Overall Inspection Comments	
No	ote: Inspector	r called	out for a	compla	int during	inspection and I	nad to leave. Inspector returned to finish report.	

Follow up : Yes Followup Date: 01/12/2020

Page 3 of 3



Activity Date 01/02/2020

Establishment
SONIC DRIVE IN #2336

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000993

Inspection Result: VIOLATION			l Action: NEXT REGULAR IN	SPECITON
Deanne Valor	Signature		Jeles 3	>
EZ EHS II RS CPO		Albert Garcia	GM	

Follow up : Yes Followup Date: 01/12/2020

Page 1 of 3

										_					Page 1 of 3
	Mr.					ntal Health Departs		N	lo. of Violations	4		Priority:	2		
	Lub	h	ock	L	ubbock, 7 806) 775-2	X 79401	,		lo. of Repeat /iolations	0	Fo	Priority undation:	0	S	core
~	Luc		TEXAS						Time In	9:19 am		Core:	2		8
	ity Date 020 12:00:0	00AM			spection SPECTION	N			Time Out	10:50 am	Tot. Mi	nutes:	91		O
Estab	lishment				Addres	s			City/State			Zip Code		Telephon	ie
TAQL	IERIA JALIS	SCO #7	•		2211 A	VE Q			LUBBOCK, TX			79411		(806) 763	-7605
	d ID # 01086				Permit NORM/	Holder A HERNANDEZ			Est. Type RESTAURANT			Risk Cate FR04	gory		
	OU.	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO) = NOT OBSER	VED N	NA = NOT APPLICABLE (COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
								PRIC	DRITY						
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	oling ti	me and temperature						
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	02 Proper co	ld hold	ing temperature (41 F /	45 F)					
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper ho	t holdii	ng temperature (135 F)						
4	□ OUT	■ IN	□NO	□NA	□ cos	□REP	04 Proper co	oking t	ime and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□REP	05 Proper rel	neating	for hot holding 165 F i	in 2 hr.					
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	ontrol;	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived a	t proper temperature						
9	■ OUT	□IN			■ COS	□ REP	09 Separated	l & pro	tected; contamination p	prevented					1/5/20
Viola	tion Comm	ents:													1
228.2	23(d)(1) B8	kB, Foo					10 Contact or	urfaaa	Vroturnoblog, cloop 9 a	anitiza d					1/5/20
10	■ OUT				□ cos	LI KEP	10 Contact st	urraces	s/returnables; clean & s	saniuzed					1/5/20
Viola	tion Comm	ents:													
			•			acility shall use d with person-in	•		until dishwasher get rep r company.	paired and sha	II contact	environme	ntal he	ealth	
228.1	18(3)(B) Aft	ter bein	g cleane	d, food-c	contact su	rfaces shall be s	sanitized in a co	ontact	time of at least 7 secon	nds for a CHLC	ORINE SO	DLUTION o	f 50 m	g/L	
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	spositio	on; returned/served/reco	ondition				<u> </u>	
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, er	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	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 approve	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	ed/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic subs	stance	s; identified/stored/used	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C	FM					l
22	□ OUT			□NA	□ cos		•		unauthorized persons						
23	□ OUT			□NA	□ COS				iter available; adequate						1
24	□ OUT			□NA		□ REP			le shellstock/destruction						
25	□ OUT			□ NA		□ REP			variance, specialized /						
26	□ OUT			□NA		□ REP	•		ımer advisories, Allerge						+
27	□ OUT			□NA		□ REP			nethod used; equipmen						1
28	OUT		□NO		□ cos				king and disposition	7					
29	OUT			□ NA		□ REP	·		test strips provided, ac	curate					
لـــّــا															1
											Fol	llow up : Ye	s Fo	llowup Da	te: 01/05/2020

Page 2 of 3



Activity Date

Purpose of Inspection

		_ City	of -		01/02/202	0	ROUTINE INSPECTION	
	Lub	hô	ck		Establish	nment	Record ID #	
V	Lub	DU	TEXAS			IIA JALISCO #7	PR0001086	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	DN .
30	□ OUT	■ IN		□NA	□ COS	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT				□ cos		31 Handwash facilities; accessible/supplied/used	
32	□ OUT			□NA	□ cos		32 Food & non-food contact surfaces cleanable/use	
33	□ OUT		□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	4/1/20
Viola	tion Comme	ents:						
	erved wet wip r at all times	-		-		•	all store wet wiping clothes used for cleaning and sanitization in sanitizing bucket with sanitizing	
228 6	58(d)(2)(A) C	loths in	nuse for	wining h	netween us	ses stored		
37	OUT OUT				□ COS		37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/1/20
Viola	tion Comme	ents:						
Obse	erved dusty v	ent ove	er food pi	reparatio	on area. Fa	acility shall clea	n and sanitize. NRI.	
	,		•	•		,		
43	104(i) Ventila □ OUT			ms, tiitei		□ REP	43 Adequate ventilation, lighting; designated area	
44		■ IN				□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN			□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN			□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□REP	47 Other violations	
							Measured Observations	
raw	beef cold ho	old 41.0	00 Degre	es Fahr	enheit			
raw	chicken col	d hold (37.00 De	grees F	ahrenheit			
raw	beef WIC 3	3.00 De	egrees F	ahrenhe	eit			
Mea	at hot hold 1	56.00 E	Degrees	Fahrenh	eit			
Bee	ef cooling 14	7.00 De	egrees F	ahrenhe	eit			
Dis	hwasher san	itizatio	n 0.00 Pa	arts Per	Million			
coo	ked patties o	cooked	180.00	Degrees	Fahrenhe	it		
shri	imp WIC 41.0	00 Deg	rees Fal	renheit				
Shr	imp cold hole	d 32.00) Degree	s Fahrei	nheit			
							Overall Inspection Comments	

No Overall Inspection Comments

Follow up : Yes Followup Date: 01/05/2020

Page 3 of 3



Activity Date 01/02/2020

Establishment
TAQUERIA JALISCO #7

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0001086

Inspection Res	sult: VIOLATION	Required Ad	ction: RE-INSPECTION	
		Signatures		
Swegt	haxp	2500	man of the second	
NIRAJAN SHRESTHA	EHS I RSIT CPO	Norma Hernandez	Owner	

Follow up : Yes Followup Date: 01/05/2020

Coore		0	Priority:		2	No. of Violations		•	ital Health D ST, SUITE	625 13TH	16	of	_ City	1/2	1
Score		0	Priority undation:	Fo	0	No. of Repeat Violations				ubbock, T. 306) 775-2		ck	bŏ	Lub	7
2		2	Core:		1:40 pm	Time In						TEXAS			•
		50	nutes:	Tot. Mi	2:30 pm	Time Out				Spection PECTION				ty Date 2019	Activi 12/30/
hone 762-3470		6	Zip Code 794153206			City/State LUBBOCK, TX				Address 2902 4T				ishment VEN #401	
			Risk Cate			Est. Type CONVENIENCE		IVENIENCE	lolder	Permit I				d ID #	Recor
LATION	EAT \	REPE	SITE REP =	CTED ON S	OS = CORRE	NA = NOT APPLICABLE C	RVED N	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	= OUT	OUT	
						ORITY	PRIO								
						ime and temperature		•	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	1
					45 F)	ding temperature (41 F /		•	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	2
						ing temperature (135 F)	t holdin	03 Proper h	□ REP	□ cos	□ NA		■ IN	□ OUT	3
						time and temperature		<u> </u>	□ REP		□ NA	■ NO		□ OUT	4
					2 hr.	g for hot holding 165 F ir		•		□ cos		■ NO		□ OUT	5
						; procedures/records				□ cos	□ NA	■ NO		□ OUT	6
					truction	e; Condition/parasite des	source	07 Approve		□ cos				□ OUT	7
						it proper temperature	eived at	08 Food rec	□ REP	□ cos			■ IN	□ OUT	8
					evented	otected; contamination p	d & prot	09 Separate	□ REP				■ IN	□ OUT	9
					nitized	s/returnables; clean & sa	urfaces	10 Contact	□ REP	□ cos			■ IN	□ OUT	10
					ndition	on; returned/served/reco	spositio	11 Proper d	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	11
					reporting	mployees; knowledge &	nent, em	12 Manager	□ REP	□ cos			■ IN	□ OUT	12
						estriction and exclusion	se of res	13 Proper u	□ REP	□ cos			■ IN	□ OUT	13
					love use	and properly washed / G	eaned a	14 Hands cl	□ REP	□ cos			■ IN	□ OUT	14
					d method	ontact w/RTE or approve	nand cor	15 No bare	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	15
					ffered	ds used; prohibited not o	ed food	16 Pasteuri	□ REP	□ cos	□ NA		■ IN	□ OUT	16
					/veg	ved/used Washing fruits	approve	17 Additives	□ REP	□ cos	□ NA		■ IN	□ OUT	17
						es; identified/stored/used	stances	18 Toxic su	□ REP	□ COS			■ IN	□ OUT	18
					flow	d source; plumbing, back	proved	19 Water; a	□ REP	□ cos			■ IN	□ OUT	19
					l	ge / Wastewater disposa	l Sewag	20 Approve	□ REP	□ COS			■ IN	□ OUT	20
<u> </u>					-NA	EMONSTRATION duties / CF			TI DED	□ cos			= INI	□ OUT	21
						o unauthorized persons/		•		□ COS				OUT	22
+-						ater available; adequate ble shellstock/destruction				□ cos					23
+-						n variance, specialized /				□ COS				□ OUT	25
-						umer advisories, Allerger		•		□ COS				OUT	26
+-						method used; equipment				□ COS				□ OUT	27
_					aucquale	rking and disposition		<u> </u>		□ COS				OUT	28
$\overline{}$					urate	rking and disposition test strips provided, acc				□ COS		LINU		□ OUT	29
$\overline{}$						nent Permit (Current & V				□ COS				OUT	30
$\overline{}$						ties; accessible/supplied				□ COS	L INA			OUT	31
$\overline{}$						d contact surfaces clean				□ COS	ПМ			OUT	32
+						acilities & Service sink pr				□ COS		□NO			33
						ORE	СО								
					other	tamination; insect/roden	of conta	34 Evidence	□ REP	□ cos			■ IN	□ OUT	34
					acco	liness; eating/drinking/tol	Cleanlir	35 Persona	□ REP	□ COS			■ IN	□ OUT	35
					ı	properly used and stored	othes; p	36 Wiping c	□ REP	□ COS			■ IN	□ OUT	36
						contamination	ental co	37 Environn	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	37

Page 2 of 2



Activity Date

Purpose of Inspection

		Cit.	6		12/30/201			•	FINE INSPECTION	
	Inh	City	احدادة		Fatablial			Pagar	rd ID #	
	Lub	DO	CK		Establish 7-ELEVE			PR00	rd ID # nn94n	
•			TEXAS		/-LLLVL	.IN #40 I		11000	00040	
	OU	T = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA	A = NOT APPLICABLE	COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON
38	□ OUT	■ IN	□NO	□ NA	□ COS	□ REP	38 Approved thawing	g method		
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipme	nt/linens; used/stored	d/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/us	e; properly stored, an	d 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		3/29/20
Viola	tion Comm	ents:								
Obse	rved soiled	fan shr	ouds in V	VIC. Cle	an/maintai	in.				
43	OUT					□ REP	43 Adequate ventilat	ion. lighting: designat	ted area	
44	□ OUT					□ REP	44 Garbage & refuse			
45			□NO			□ REP	45 Physical facilities			3/29/20
	tion Comm									0/20/20
Obse	rved the foll	lowing:								
l) Moi	p head store	ed in 3-	comparti	ment sinl	k. Mop mu	ıst hang to ai	r drv. NRI			
.,	p 11000 0101	0	00pa			iot nang to an	. ,			
	iling tiles da			room. S						
46	□ OUT					□ REP	46 Toilet facilities; co	nstructed/supplied/cl	ean	
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations			
							Measured Ol	oservations		
Milk	WIC 34.00	Degre	es Fahre	nheit						
Deli	i sandwich (CH 38.0	00 Degre	es Fahre	enheit					
Chil	li HH 139.00) Degre	es Fahre	enheit						
							Overall Inspect	on Comments		
No.	Overall Insp	ection	Commer	nts						
	o vorali iriop	,000,011	Commo							
	Insp	ection	Result: \	/IOLATIO	NC			Req	uired Action: NEXT REGULAR INSPECTION	
							Signa	turaa		
							Signa			
	14							23	2.	
							_			
NATH	HAN KLOEF	PPER		EHSIF	RSIT CPO			erlinda torres	assistant manager	

Follow up : Yes Followup Date: 03/29/2020

	Miles Ci	y of ¬	1625		ital Health Der ST, SUITE 10 x 79401			o. of Violations o. of Repeat	4	_	ority:	1	Score
9	Lubb	ock		6) 775-29			V	iolations	0	Founda	- 1	0	
•		TEXAS						Time In	1:40 pm		Core:	3	6
	vity Date 020	Purpose o	•					Time Out	2:20 pm	Tot. Minute	s:	40	
	blishment		1-	Address				City/State			Code		Telephone
	EVEN #405		-		RKWAY DR			LUBBOCK, TX		794			(806) 763-7983
	ord ID # 000944			Permit H SOUTHV		ENIENCE STOR		Est. Type CONVENIENCE		Risi FR0	k Categ	gory	
1100		JT OF COMPLIA						A = NOT APPLICABLE (COS = CORRE			REPE	AT VIOLATION
					2,, 1,02					.0125 011 0112		- 1.2.	
							PRIC	RITY					
1	□ OUT ■ II	N DNO D	NA 🗆] COS	□ REP	•		ne and temperature					
2	□ OUT ■ II				□ REP	•		ng temperature (41 F /					
3	□ OUT ■ II				□ REP			g temperature (135 F)					
4	□ OUT ■ II				□ REP	•		me and temperature					
5	□ OUT ■ II				□ REP	•		for hot holding 165 F in	n 2 hr.				
6					□ REP			procedures/records					
7	□ OUT ■ II				□ REP			; Condition/parasite de	struction				
8	□ OUT ■ II				□ REP			proper temperature					
9	□ OUT ■ II	·			□ REP			ected; contamination p					
10	□ OUT ■ II	1		cos	□ REP			/returnables; clean & s					
11	□ OUT ■ II	N DNO D	NA C	J COS	□ REP	•	•	n; returned/served/reco					
12	□ OUT ■ II	1		cos	□ REP			ployees; knowledge &	reporting				
13	□ OUT ■ II	1		COS	□ REP	•		triction and exclusion					
14	□ OUT ■ II	1		COS	□ REP			nd properly washed / G					
15	□ OUT ■ II	N DNO D	NA 🗆] COS	□ REP			ntact w/RTE or approve					
16	□ OUT ■ II	1 🗆	NA 🗆	COS	□ REP			s used; prohibited not of					
17	□ OUT ■ II	1 🗆	NA 🗆	COS	□ REP		• •	ed/used Washing fruits					
18	■ OUT □ II	1		COS	□ REP	18 Toxic sub	stances	; identified/stored/used	<u> </u>				1/6/2
Obse	202 Poisonous/to	tic materials or	chemic	cals not	in original con	ntainer labeled	mrovo d		lefla.v.				
	OUT III			COS			•	source; plumbing, back					
19	□ OUT ■ II	1		COS	LI REP	20 Approved	Seway	e / Wastewater dispos	aı 				
19													
19 20								OUNDATION					
19 20 21	□ OUT ■ II				□REP	21 PIC prese	ent / der	nonstration / duties / C					ı
19 20 21 22	□ OUT ■ II	N 🗆	NA 🗆	cos	□REP	21 PIC prese 22 Food Han	ent / der idler/no	nonstration / duties / C unauthorized persons/	personnel				
19 20 21 22 23	□ OUT ■ □ OUT ■	N 🗆	NA 🗆	cos cos	□ REP	21 PIC prese 22 Food Han 23 Hot and C	ent / der idler/no Cold wat	nonstration / duties / C unauthorized persons/ er available; adequate	pressure				
19 20 21 22 23 24	OUT ■ OUT ■ OUT ■	N 01	NA 🗆 NA 🗆	COS COS	□ REP □ REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a	ent / der idler/no Cold wat available	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destruction	personnel pressure n/labels				
19 20 21 22 23 24 25	OUT ■ OUT ■ OUT ■ OUT ■ OUT ■	N	NA 🗆 NA 🗅 NA 🗅	COS COS COS	□ REP □ REP □ REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance	ent / der dler/no cold wat available ce with	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destructior variance, specialized /	pressure n/labels HACCP				
19 20 21 22 23 24 25 26	OUT ■ OUT ■ OUT ■ OUT ■ OUT ■ OUT ■	N	NA D NA D NA D NA D	COS COS COS COS	REP REP REP REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of	ent / der idler/no Cold wat available ce with f consul	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destruction variance, specialized / mer advisories, Allerge	pressure n/labels HACCP n label				
19 20 21 22 23 24 25 26 27	OUT ■ OUT ■ OUT ■ OUT ■ OUT ■	N	NA D NA D NA D NA D NA D NA D	COS COS COS COS COS COS	REP REP REP REP REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co	ent / der dler/no Cold wat available ce with f consul	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destructior variance, specialized / mer advisories, Allerge ethod used; equipmen	pressure n/labels HACCP n label				
19 20 21 22 23 24 25 26	OUT ■ OUT ■ OUT ■ OUT ■ OUT ■ OUT ■		NA D NA D NA D NA D NA D NA D	COS COS COS COS COS COS	REP REP REP REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co	ent / der dler/no Cold wat available ce with f consul	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destruction variance, specialized / mer advisories, Allerge	pressure n/labels HACCP n label				
19 20 21 22 23 24 25 26 27	OUT ■ OUT ■		NA D	COS COS COS COS COS COS	□ REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da	ent / der adler/no Cold wat available ce with f consul oling m	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destructior variance, specialized / mer advisories, Allerge ethod used; equipmen	personnel pressure n/labels HACCP n label t adequate				
19 20 21 22 23 24 25 26 27 28	OUT ■		NA D NA D NA D NA D NA D NA D	COS COS COS COS COS COS	REP REP REP REP REP REP REP REP REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper co 28 Proper da 29 Thermom	ent / der dler/no Cold wat available ce with f consult oling m ate mark eters / t	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destruction variance, specialized / mer advisories, Allerge ethod used; equipmenting and disposition	pressure n/labels HACCP n label t adequate				
19 20 21 22 23 24 25 26 27 28 29 30	OUT ■		NA D	COS COS COS COS COS COS COS	REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta	ent / der dler/no Cold wat available ce with f consult ooling mark eters / t ablishman	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destruction variance, specialized / mer advisories, Allerge ethod used; equipmenting and disposition est strips provided, acc	personnel pressure h/labels HACCP n label t adequate curate //alid)				
19 20 21 22 23 24 25 26 27 28 29	OUT ■		NA D	1 COS 1 COS 1 COS 1 COS 1 COS 1 COS 1 COS 1 COS 1 COS	REP	21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta 31 Handwasl	ent / der dler/no Cold wat available ce with f consult oling m ate mark eters / t ablishment	nonstration / duties / C unauthorized persons/ er available; adequate e shellstock/destruction variance, specialized / mer advisories, Allerge ethod used; equipmenting and disposition est strips provided, accent Permit (Current & V	personnel pressure n/labels HACCP n label t adequate curate //alid)				

Follow up : Yes Followup Date: 04/02/2020

Page 2 of 2



Activity Date

Purpose of Inspection

		- City	of _		01/03/202	:0	ROUTINE INSPECTION	ON	
~	Lub	bo	CK		Establish 7-ELEVE		Record ID # PR0000944		
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORREC	TED ON SITE REP = REPEAT VIOLATION	ON
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			□NA			41 Original container labeling (Bulk Food)		110100
42	■ OUT				□ cos	□ REP	42 Non-food contact surfaces clean		4/2/20
	tion Comm								
Obse	rved fan shi	rouds ir	i WIC soi	led with	heavy dus	st. Clean/mair	ain.		
228.1	113(3) Nonfo	ood-cor	itact surfa	aces of e	equipment	shall be kept	ree of an accumulation of dust, dirt, food residue, and other	debris	
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		4/2/20
Viola	tion Comm	ents:							
Obse	rved missin	g/dama	ged ceili	ng tile. R	≀eplace. N	RI			
228.1 46	I86(a) Repa ■ OUT			al faciliti		e maintained □ REP	good repair 46 Toilet facilities; constructed/supplied/clean		4/2/20
	tion Comm		ПИО			LI IXLF	To Folice facilities, constructed/supplies/olean		4/2/20
			. 1116		. 16 . 1	D			
Obse	erved men's	toilet fa	cilities do	or not s	elf closing	. Repair/repla	e		
228.1	186(i) Closin	g toilet	room do	ors					
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations		
							Measured Observations		
Del	i sandwich (CH 36.0	00 Degre	es Fahre	nheit				
Mill	RIC 39.00	Degree	s Fahrer	nheit					
Chi	li HH 149.00) Degre	es Fahre	nheit					
Cre	amer CH 33	3.00 De	grees Fa	hrenheit	t				
							Overall Inspection Comments		
No	Overall Insp	ection	Commen	ts					
	Insr	ection	Result: V	/IOI ATIC	ON		Poguired Action: NE	EXT REGULAR INSPECTION	
							Required Action. NE	XI NEGOLAN INGI EGITON	
							Ciamaturas		
							Signatures		
	11	4					Corne Caster	_	
NATI	HAN KLOEF	PER		EHSIF	RSIT CPO		corine easter	manager	
							· ·	·	

Follow up : Yes Followup Date: 04/02/2020

Page 1 of 1

	10	nvironmental Health Department 625 13TH ST, SUITE 105		lo. of Violations	0		Priority:		
Lubbo	_	ubbock, TX 79401 806) 775-2902		lo. of Repeat /iolations	0	F	Priority oundation:	I ()	
	TEXAS			Time In	1:40 pm		Core:	0	
Activity Date 1/2/2020 12:00:00AM	Purpose of Ins	spection E INSPECTION		Time Out	1:55 pm	Tot. M	inutes:	15	
Establishment SONIC DRIVE IN #3736		Address 1901 34TH ST		City/State LUBBOCK, TX			Zip Code 79401		Telephone (806) 765-6356
Record ID # PR0000987		Permit Holder RODNEY WARREN		Est. Type RESTAURANT			Risk Cate FR02	egory	
		0	BSER	VATIONS					
46 Toilet facilities; const	ructed/supplied/	/clean							4/1/20
Violation Comments:									
Observed urinal repaired	. Complied.								
		Meas	ured C	bservations					
No Temperature Obser	vations								
		Overall	Inspec	tion Comments					
No Overall Inspection C	Comments								
Increation F	Result: COMPLIE	D OWNER							
inspection F	Result. COMPLIE	:D - OWNER		Requi	ired Action: NI	EXTRE	JULAR INS	SPECII	ON
			0:	-4					
			Signa	atures					
Jeanne	Valer	-		ter	· ·	e-			
JEANNE VALDEZ	EHS II F	RS CPO		Chase Record		GM			

Follow up : Yes Followup Date: 04/01/2020

Page 1 of 2

_	0	Priority:		2	No. of Violations		•	tal Health Do					1/2	1
Score	0	Priority undation:	Fo	0	No. of Repeat Violations				ubbock, T 306) 775-2		$\overset{ ext{\tiny of}}{\mathbf{c}}\mathbf{k}$	$\overset{\text{City}}{\text{bo}}$	Lub	
2	2	Core:		4:50 pm	Time In						TEXAS			**
	60	nutes:	Tot. Mi	5:50 pm	Time Out				spection PECTION			DAM	ty Date 20 12:00:00	
ephone 6) 620-1750	- 1	Zip Code 79424			City/State LUBBOCK, TX				Address 4804 59		JSTOM	CED CL	ishment PED & SLIC	
,, 020 1100		Risk Catego			Est. Type MOBILE FOOD UNIT		<u> </u>		Permit H				d ID#	
OLATION	EPEA		CTED ON S	COS = CORREC	NA = NOT APPLICABLE C	ERVED				PLIANCE	OF COM	= OUT		1000
					ORITY	PRI								
					time and temperature	cooling t	01 Proper of	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	1
				45 F)	ding temperature (41 F /	cold hold	02 Proper of	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	2
					ing temperature (135 F)	hot holdi	03 Proper h	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	3
					time and temperature	cooking	04 Proper of	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	4
				n 2 hr.	g for hot holding 165 F ir	reheatin	05 Proper r	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	5
					l; procedures/records	Control	06 Time as	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	6
				struction	e; Condition/parasite des	ed sourc	07 Approve	□ REP	□ cos			■ IN	□ OUT	7
					at proper temperature	ceived a	08 Food re	□ REP	□ COS			■ IN	□ OUT	8
				revented	otected; contamination p	ed & pro	09 Separat	□ REP	□ cos			■ IN	□ OUT	9
				anitized	s/returnables; clean & sa	surface	10 Contact	□ REP	□ cos			■ IN	□ OUT	10
				ndition	on; returned/served/reco	dispositi	11 Proper o	□ REP	□ cos	□NA	□ NO	■ IN	□ OUT	11
				reporting	mployees; knowledge &	ement, e	12 Manage	☐ REP	□ cos			■ IN	□ OUT	12
					estriction and exclusion	use of re	13 Proper ι	□ REP	□ cos			■ IN	□ OUT	13
				Slove use	and properly washed / G	cleaned	14 Hands o	□ 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 Pasteur	□ REP	□ cos	□NA		■ IN	□ OUT	16
				s/veg	ved/used Washing fruits	s appro	17 Additive	□ REP	□ cos	□NA		■ IN	□ OUT	17
				l	es; identified/stored/used	ubstance	18 Toxic su	□ REP	□ cos			■ IN	□ OUT	18
				kflow	d source; plumbing, back	approve	19 Water; a	□ REP	□ cos			■ IN	□ OUT	19
				al	age / Wastewater disposa	ed Sewa	20 Approve	□ REP	□ COS			■ IN	□ OUT	20
				EM	FOUNDATION emonstration / duties / CF				□ cos	ПМА		= INI	□ OUT	21
					o unauthorized persons/		- !		□ COS				OUT	22
				•	ater available; adequate				□ COS	□NA			OUT	23
				<u>'</u>	ole shellstock/destruction				□ COS	□NA			□ OUT	24
					h variance, specialized /				□ cos	□NA			OUT	25
					umer advisories, Allerger				□ COS	□NA			OUT	26
					method used; equipment				□ COS				OUT	27
-+-				. adoquate	rking and disposition				□ COS		ПИО		OUT	28
				curate	test strips provided, acc				□ cos		_ 110		OUT	29
					ment Permit (Current & V				□ COS				OUT	30
					ities; accessible/supplied				□ COS	□ .V/\			□ OUT	31
					d contact surfaces clean				□ COS	П№			OUT	32
					acilities & Service sink pro				□ COS		ПИО		□ OUT	33
				- viuou			JJ VVAICWA	⊔ IXLF	<u></u>	L IVA	1 NO	- 111	<u> </u>	JJ
				47.41	ORE		0.1 =		D 655					0.1
					ntamination; insect/roden			□ REP					OUT	34
					liness; eating/drinking/tol				□ COS				OUT	35
				a	properly used and stored				□ COS				□ OUT	36
					contamination	mental c	37 Environi	☐ REP	□ cos	□ NA	□ NO	■ IN		37

Page 2 of 2



Activity Date 01/03/2020

Purpose of Inspection ROUTINE INSPECTION

	T 1	■ City	OI 1					
	Huih)ho	ck		Establish	nment	Record ID #	
			TEXAS		CHOPPE	D & SLICED	CUSTOM CATERING PR0004911	
	OU ⁻	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REF	P = REPEAT VIOLATION
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			■ COS		39 Utensils/equipment/linens; used/stored/handled	4/2/20
Violat	ion Comm							!
					and side	of reach-in c	poler. Area not cleaned every 4 hours. Move to ware wash to properly sanitize b	pefore use.
	sed prope	_			utoneile	aundered lin	ens, and single-service and single-use articles shall be stored where they are n	ot exposed to
ı	i, dust, or o				uterisiis, i	aunuereu iin	ens, and single-service and single-use articles shall be stored where they are in	ot exposed to
40	□ OUT				□ 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	4/2/20
Violati	ion Comm	ents:						
Ohsen	ved floor so	niled M	aintain c	loon NE) I			
	36(b) Clear							
46	OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
chor	ped beef F	IH 137	00 Deare	es Fahr	enheit			
· ·	to salad Cl		_					
Pota	to salaa Oi	1 07 .00	Dogrood	i anici	iicit			
							O constitution of the Occurrents	
							Overall Inspection Comments	
							Overall Inspection Comments	
No C	overall Insp	ection (Commen	ts			Overall Inspection Comments	
No C					ON.		·	ISPECTION
No C			Commen Result: V		DN		Overall Inspection Comments Required Action: NEXT REGULAR IN	ISPECTION
No C					DN		Required Action: NEXT REGULAR IN	SPECTION
No C					DN		·	SPECTION
No C	Insp	pection	Result: V	IOLATIO			Required Action: NEXT REGULAR IN	ISPECTION
No C	Insp	pection		IOLATIO			Required Action: NEXT REGULAR IN	ISPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN	ISPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	ISPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	ISPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION
	Insp	ection	Result: V	IOLATIO	-		Required Action: NEXT REGULAR IN Signatures	SPECTION

Follow up : Yes Followup Date: 04/02/2020

	Lub	bo	ck	1 L				No. of Violations No. of Repeat Violations	0	Priority Priority Foundation	0	Score
Activ	ity Date		Purpo	se of In	spection			Time In	11:14 am 11:45 am	Core Tot. Minutes:	: 2	. 3
1/2/20	20 12:00:0	0AM	ROUT	TINE INS	PECTION	l		Time Out	11.45 am	Tot. Wilnutes:	31	
	lishment DLES TO CF	AVON	c		Address			City/State		Zip Code 79412)	Telephone (806) 762-5919
	d ID#	(A T ON	<u> </u>		1115 53 Permit I			LUBBOCK, TX				(806) 762-5919
	04722				PAM TA			Est. Type DAYCARE		Risk Cat FR02	egory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO	O = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON SITE REP	= REPE	EAT VIOLATION
								PRIORITY				
1	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	01 Proper co	oling time and temperature				
2	□ OUT	■ IN	□NO	□NA	□ cos	□REP	02 Proper col	ld holding temperature (41 F /	45 F)			
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	03 Proper ho	t holding temperature (135 F)				
4	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	04 Proper co	oking time and temperature				
5	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	05 Proper reh	neating 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 su	urfaces/returnables; clean & s	anitized			
11	■ OUT		□ NO	□ NA	■ COS	□ REP	11 Proper dis	sposition; returned/served/reco	ondition			1/5/
Obse		cans ir		Ū		d canned foods	s, or without the	. Voluntarily discarded. COS. manufacturer's complete labitent, employees; knowledge &				
Obse 228.8 12 13	rved dented 3(e) Damag OUT	ed food IN IN		Ū	am-dente	d canned foods □ REP □ REP	s, or without the 12 Managem 13 Proper use	e manufacturer's complete lab ent, employees; knowledge & e of restriction and exclusion	reporting			
Obse 228.8 12 13 14	3(e) Damag OUT OUT	ed food IN IN	ds. Heavi	ily rim/se	am-dente	d canned foods REP REP REP	s, or without the 12 Managem 13 Proper use 14 Hands cle	e manufacturer's complete lab- lent, employees; knowledge & e of restriction and exclusion raned and properly washed / 0	reporting Glove use			
Obse 228.8 12 13	ayed dented 3(e) Damag OUT OUT OUT	ed food IN IN IN IN		ily rim/se	am-dente	d canned foods REP REP REP REP	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h	e manufacturer's complete lab- lent, employees; knowledge & e of restriction and exclusion laned and properly washed / C and contact w/RTE or approve	Glove use			
Obse 228.8 12 13 14 15	rved dented 3(e) Damag OUT OUT OUT OUT OUT	ed food IN IN IN IN IN IN	ds. Heavi	□ NA	am-dente	d canned foods REP REP REP REP REP	s, or without the 12 Managem 13 Proper us 14 Hands cle 15 No bare h	e manufacturer's complete lab- lent, employees; knowledge & e of restriction and exclusion laned and properly washed / C and contact w/RTE or approved foods used; prohibited not	Glove use ed method offered			
Obse 228.8 12 13 14 15	aved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT	ed food IN IN IN IN IN IN IN	ds. Heavi	ily rim/se	am-dente	d canned foods REP REP REP REP REP REP	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize	e manufacturer's complete lab- lent, employees; knowledge & e of restriction and exclusion laned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not a approved/used Washing fruit	Glove use ed method offered s/veg			
Obse 228.8 12 13 14 15 16 17	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	ed food IN IN IN IN IN IN IN IN	ds. Heavi	□ NA	am-dente	d canned foods REP REP REP REP REP REP REP REP REP	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare had the pasteurize 17 Additives a	e manufacturer's complete lab- lent, employees; knowledge & e of restriction and exclusion laned and properly washed / C and contact w/RTE or approved foods used; prohibited not	Glove use ed method offered s/veg			
Obse 228.8 12 13 14 15 16 17	aved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT	ed food IN IN IN IN IN IN IN IN IN	ds. Heavi	□ NA	am-denter COS COS COS COS COS COS COS COS	d canned foods REP REP REP REP REP REP REP REP REP	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs	e manufacturer's complete lab- ient, employees; knowledge & e of restriction and exclusion raned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not approved/used Washing fruit- stances; identified/stored/used	Glove use ed method offered s/veg			
Obse 228.8 12 13 14 15 16 17 18	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	ed food IN IN IN IN IN IN IN IN IN	ds. Heavi	□ NA	am-denter COS COS COS COS COS COS COS COS	d canned foods REP	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved	e manufacturer's complete lab- tent, employees; knowledge & e of restriction and exclusion raned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, bac	Glove use ed method offered s/veg			
Obse 228.8 12 13 14 15 16 17 18 19 20	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	cans ir ed food IN	ds. Heavi	□ NA □ NA	am-denter COS COS COS COS COS COS COS COS COS	d canned foods REP	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap 20 Approved PRIOR 21 PIC prese	e manufacturer's complete lab- ent, employees; knowledge & e of restriction and exclusion eaned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not e approved/used Washing fruit- stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos ITY FOUNDATION ent / demonstration / duties / C	Glove use ed method offered s/veg d kflow al			
Dbse 228.8 12 13 14 15 16 17 18 19 20 21 22	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	cans ir	ds. Heavi	□ NA □ NA □ NA □ NA	am-dente	canned foods REP REP REP REP REP REP REP REP REP RE	s, or without the 12 Managem 13 Proper usi 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand	e manufacturer's complete lab- ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not a approved/used Washing fruit- stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos ITY FOUNDATION ent / demonstration / duties / C dler/no unauthorized persons.	Glove use ed method offered s/veg d kflow al			
Obse 228.8 12 13 14 15 16 17 18 19 20 21 22 23	OUT	cans ir ed food IN	ds. Heavi	□ NA □ NA □ NA □ NA □ NA	am-dente	canned foods REP REP REP REP REP REP REP RE	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare hands 16 Pasteurize 17 Additives and 18 Toxic subse 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hands 23 Hot and C	e manufacturer's complete lab- ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve ed foods used; prohibited not a approved/used Washing fruit- stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos ITY FOUNDATION ent / demonstration / duties / C dler/no unauthorized persons, cold water available; adequate	Glove use ed method offered s/veg d kflow al			
Obse Obse 12 13 14 15 16 17 18 19 20 21 22 23 24	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	cans ir ed food IN	ds. Heavi	□ NA	am-dente	canned foods REP REP REP REP REP REP REP REP REP RE	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare hand the Pasteurize 17 Additives and 18 Toxic subseigned and 19 Water; apple 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records and	e manufacturer's complete labuent, employees; knowledge & e of restriction and exclusion anned and properly washed / Canada contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispose ITY FOUNDATION ant / demonstration / duties / Caller/no unauthorized persons, cold water available; adequate available shellstock/destruction	Glove use ed method offered s/veg d kflow al			
Dbse 2228.8 12 13 14 15 16 17 18 19 20 21 22 23 24 25	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	cans ir ed food IN	ds. Heavi	NA NA NA NA	am-dente	canned foods REP REP REP REP REP REP REP RE	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare had pasteurized 17 Additives and 18 Toxic subseign and 19 Water; apple 20 Approved PRIOR 21 PIC prese 22 Food Hand C 24 Records and 25 Compliance	e manufacturer's complete labelent, employees; knowledge & e of restriction and exclusion and and properly washed / Cand contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispose ITY FOUNDATION and / demonstration / duties / Caller/no unauthorized persons, cold water available; adequate available shellstock/destruction ce with variance, specialized /	Glove use ed method offered s/veg d kflow al			
228.8 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26	rved dented 3(e) Damag OUT OUT OUT OUT OUT OUT OUT OU	cans ir ed food IN	ds. Heavi	□ NA	am-dented COS	canned foods REP REP REP REP REP REP REP RE	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare had 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of	e manufacturer's complete labelent, employees; knowledge & e of restriction and exclusion and and properly washed / C and contact w/RTE or approved af foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispositive for the demonstration / duties / C dler/no unauthorized persons, and water available; adequate available shellstock/destruction ce with variance, specialized / f consumer advisories, Allerge	Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label			
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Obse 228.8 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	OUT	cans ir ed food IN	□ NO	NA NA NA NA NA NA	COS	canned foods REP REP REP REP REP REP REP RE	s, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare hands 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hands 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper coo 28 Proper dat 29 Thermome 30 Food Esta 31 Handwash 32 Food & no	e manufacturer's complete labelent, employees; knowledge & e of restriction and exclusion and and properly washed / Cand contact w/RTE or approved and contact w/RTE or approved approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposed in the contact with a sewage / Wastewater disposed in the contact with a sewage in the contact wi	Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate curate //alid) d/used nable/use			

Page 2 of 2



Activity Date

Purpose of Inspection

		City	of _		01/02/202	:0	ROUTINE INSPECTION	
7	Lub	bŏ	ck		Establish CRADLE	nment S TO CRAY	Record ID # ONS PR0004722	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
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	4/1/20
Violat	tion Comm	ents:						
	-	od-con	tact surf		equipment		cility shall clean and sanitize. It free of an accumulation of dust, dirt, food residue, and other debris 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	4/1/20
Violat	tion Comm	ents:						<u>. </u>
	rved mop in 86(f) Drying		cket. Fac	cility sha	ll properly	air-dry mop	after use.	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
bear	ns and grou	ınd bee	f hot hole	d 136.00	Degrees	Fahrenheit		
Corr	n hot hold 1	60.00 E	Degrees	Fahrenh	eit			
							Overall Inspection Comments	
No (Overall Insp	ection (Commen	ıts				
	Insp	ection	Result: \	/IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Jv.	reg	tha	X	2		- South	
NIRA	JAN SHRES	STHA		EHSIF	RSIT CPO		pam taylor president	

Follow up : Yes Followup Date: 04/01/2020

	Lub	bo City	ck	10 Li			•	No. of Violations No. of Repeat Violations	0	Fo	Priority: Priority undation:	0	Score
Activi	ity Data		TEXAS	f lu				Time In	11:27 am		Core:	0	0
	ity Date 020 12:00:00	AM			spection SPECTION	١		Time Out	11:46 am	Tot. Mii	nutes:	19	
	lishment PHARMACY				Addres	s SLIDE RD		City/State			Zip Code 79416		Telephone
	rd ID #				Permit			LUBBOCK, TX Est. Type			Risk Cate	aor.	(806) 762-1001
	08279					HARMACY IN	NC.	GROCERY			FR01	gory	
	OUT	= 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 I	□ OUT	□ IN	□NO	■ NA	□ cos	□ REP	01 Proper co	PRIORITY oling time and temperature					
2		■ IN	□NO	□NA	□ cos	□ REP	•	ld holding temperature (41 F	/ 45 F)				
3		□ IN	□NO	■ NA	□ cos	□ REP		t holding temperature (135 F	<u> </u>				
4		□IN	□NO	■ NA	□ COS	□ REP	•	oking time and temperature	-				-
5		□ IN	□NO	■ NA	□ COS	□ REP	•	heating for hot holding 165 F	in 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as C	Control; procedures/records					
7	□ OUT	■ IN			□ COS	□REP	07 Approved	source; Condition/parasite 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 s	urfaces/returnables; clean &	sanitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/re	condition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	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	eaned and properly washed /	Glove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	and contact w/RTE or appro	ved method				
16	□ OUT			□ NA	□ cos	□ REP		ed foods used; prohibited no					
17	□ OUT			□ NA	□ cos	□ REP		approved/used Washing fru					
18	□ OUT					□ REP		stances; identified/stored/use					
19	□ OUT				□ cos	□ REP	· •	proved source; plumbing, ba					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispo	sal ————				
							PRIOR	ITY FOUNDATION					
21		■ IN		□NA	□ cos			ent / demonstration / duties /					
22	□ OUT			□ NA	□ cos			dler/no unauthorized person	<u>'</u>				
23	□ OUT			□ NA	□ cos			Cold water available; adequat	<u>'</u>				
24	□ OUT			□ NA	□ cos			available shellstock/destruction					
25	□ OUT			□ NA	□ cos		•	ce with variance, specialized					
26	□ OUT				□ cos			f consumer advisories, Allerg					
27	□ OUT				□ cos		-	oling method used; equipme te marking and disposition	n auequate				
28 29			LI NU		□ COS			eters / test strips provided, a	curate				
30	□ OUT				□ COS			eters / test strips provided, a					
31	□ OUT			□ IVA	□ COS			h facilities; accessible/supplie					
32	□ OUT			П NA	□ COS			on-food contact surfaces clea					-
33	□ OUT		□NO		□ cos			hing facilities & Service sink					
					_ 555			-					
34	□ OUT	■ INI			□ cos	□ REP	34 Evidence	CORE of contamination; insect/rode	ent/other				1
35	□ OUT				□ COS			Cleanliness; eating/drinking/					
36	□ OUT				□ COS			othes; properly used and stor					
37	OUT		ПИО	ПΝΔ				ental contamination					



Activity Date

Purpose of Inspection

	Mr.				Activity D		Purpose of Inspection	
		City	of ¬	0	01/02/202	J	ROUTINE INSPECTION	
	Haib	\mathbf{b}	ck	E	Establish	ment	Record ID #	
		~ ~	TEXAS	(CVS/PHA	RMACY	PR0008279	
	OUT	r = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	CE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN		ļ	□ 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	
Mill	RIC 38.00	Degree	s Fahren	heit				
Egg	gs RIC 37.00	Degre	es Fahre	nheit				
							Overall Inspection Comments	
No	Overall Insp	ection (Comment	ts				
	Insp	ection	Result: N	IO VIOLA	TION		Required Action: NEXT REGULAR INSPECTION	
_								
							Signatures	
	Mul	_						
				-			DATUR	
CHVI				- 	S CBO		_	
CHAI	RLES SEIFE			EHS II R	S CPO		rita williams shift supervisor	
CHAI				EHS II R	S CPO		_	
CHAI				EHS II R	S CPO		_	
CHAI				EHS II R	S CPO		_	
CHAI				EHS II R	S CPO		_	
CHAI				EHS II R	S CPO		_	
CHAI				EHS II R	S CPO		_	
CHAI				EHS II R	S CPO		_	
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CHAI				EHS II R	es cpo		_	