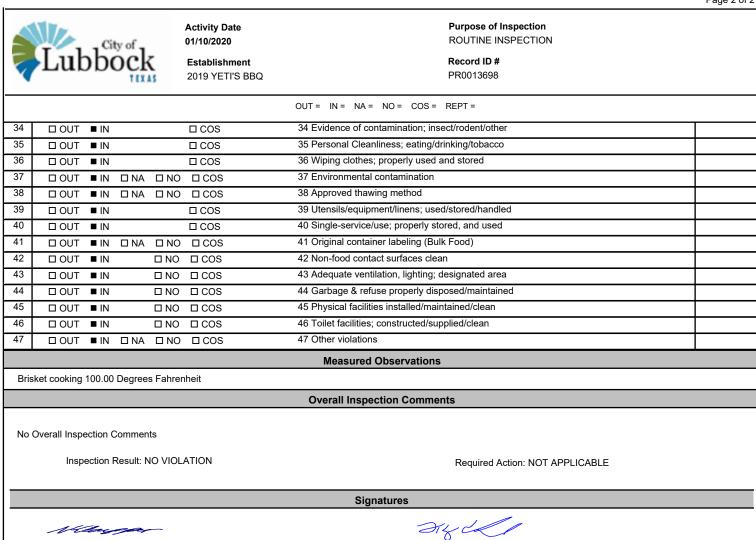
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7	Lul	obo	ŏck	_	ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority oundation:	1		Score —
•			TEXA	3				Time In	2:59 pm		Core:	2		7
	ty Date /2020				spection SPECTION	J		Time Out	3:42 pm	Tot. M	inutes:	43		
stab	lishment				Address		·	City/State			Zip Code		Telepho	one
ELE	VEN #416				5724 4T	H ST		LUBBOCK, TX			79407		(806) 79	95-5921
	d ID# 00954				Permit H		/ENIENCE STORE	Est. Type CONVENIENCE			Risk Categ FR01	gory	s	
	OUT	r = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSERV	ED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLA	TION
							F	PRIORITY						
	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•	ing time and temperature						
2	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP		holding temperature (41 F						
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	<u>'</u>	holding temperature (135 F)						
\perp	□ OUT		■ NO	□NA	□ cos	□ REP		king time and temperature						
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	□ OUT	■ IN			□ cos	□ REP	07 Approved s	ource; Condition/parasite de	estruction					
	□ OUT	■ IN			□ cos	□ REP	08 Food receiv	ed at proper temperature						
	□ OUT	■ IN			□ cos	□ REP	09 Separated	& protected; contamination բ	prevented					
Т	■ OUT				■ COS	□ REP	10 Contact sur	faces/returnables; clean & s	anitized					1/11
o <i>lat</i> oser ip. I	tion Commo rved sanitizi Facility shal	ng solu I acquir	e test stri	ip and ve	erify conce	more than 20 entration of C	0 ppm of Chlorine.	Prepared sanitizing solution to be between 50 - 100 ppm	n again and vo		·		g/L	
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Purpose of Inspection

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-	Lul	٦ĥ	ččk	-	Establish	nment	Record ID #	
1	Lui	יטכ	UCL		7-ELEVE		PR0000954	
_ `			164,					
	OUT	T = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
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	4/7/20
Viola	tion Comme	ents:						
Obse	rved damag	ed wea	ather strip	for the	back door	. Facility shall	repair before next routine inspection.	
000.4	174/->/4> \4/5							
228.1 35	174(e)(4) Wii □ OUT		or aoors	protecte	d against	the entry crite	aria 35 Personal Cleanliness; eating/drinking/tobacco	
36	■ OUT				□ COS		36 Wiping clothes; properly used and stored	4/7/20
					<u> </u>	LI IXLF	Thing double, properly access and exercise	17720
viola	tion Comme	ents:						
Obse	rved wet wip	oing clo	othes on p	oreparat	ion tables	Removed. C	OS.	
228 6	38(4)(3)(V) C	`lothe ir	a use for	wining h	otwoon III	ees stored		
37	88(d)(2)(A) C □ OUT				□ COS		37 Environmental contamination	
38	□ OUT				□ 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	□ OUT		□NO	П NA	□ COS		41 Original container labeling (Bulk Food)	
42	□ OUT				□ cos		42 Non-food contact surfaces clean	
43	□ OUT					□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT						44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT						46 Toilet facilities; constructed/supplied/clean	
47				П NA	□ COS		47 Other violations	
	2001		2.10		2 000	2 1(2)	Measured Observations	
Dur	rito MIC 40	00 Dee	roos Fob	ranhait			Medsured Observations	
	rito WIC 40.		•					
	k WIC 38.00	•						
	gs RIC 44.00	_			ah ait			
Bur	rito hot hold	140.00	Degrees	s ranrer	irieit			
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				
	Inen	ection	Result: V	'IOI ATI	ON		Paguired Action: NEVT DECLII AD INCOPOTION	
	шэр	200011	V	\ \ \ \			Required Action: NEXT REGULAR INSPECTION	
							Signatures	
			-	/	$\overline{}$			
		~B	tha	4	<u>ノ</u>		Golande Corda	
NIRA	JAN SHRES	STHA		EHS I F	RSIT CPO		Yolanda Cerda Assistant Manager	

												Page 1 o
		Cit	ty of 🖫		nvironmental Health 625 13TH ST, SUIT	•	No. of Violations	0		Priority:	0	0
	Lul	b	ock		ubbock, TX 79401 806) 775-2902		No. of Repeat Violations	0	Fou	Priority undation:	0	Score
_			TEX	15			Time In	12:00 pm		Core:	0	0
	vity Date 0/2020				spection SPECTION		Time Out	12:20 pm	Tot. Min	nutes:	20	
	<mark>lishment</mark> YETI'S BBQ	!			Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone
Recor	rd ID#				Permit Holder		Est. Type			Risk Cate	gory	
PR00	13698				2019 YETI'S BBC)	2020 TEMPORARY			TF15		
	t Name YETI'S BBC)			Event Address		Event City/State			Zip Code	•	Event Telephone
	t Organizer Y CRAWFO	RD			Event Organize	r Phone	Booth / Space No.			Serial Nu		
					•	OUT = IN =	NA = NO = COS = REPT =		•			
							IORITY ITEMS					
1	□ OUT	□IN	■ NA	□ NO	□ cos		oling time and temperature					
2	□ OUT	■ IN	□ NA	□ NO	□ COS	•	ld holding temperature (41 F /	,				
3	□ OUT	□IN	■ NA	□ NO	□ COS	•	t holding temperature (135 F)					
4	□ OUT	■ IN	□ NA	□ NO	□ COS	•	oking time and temperature	2.1				
5	□ OUT	■ IN	□NA	□ NO	COS		neating for hot holding 165 F i	n 2 hr.				
6	OUT	□ IN	■ NA		COS		Control; procedures/records	_44:				
7	□ OUT	■ IN			COS		source; Condition/parasite de	struction				
8	OUT				COS		eived at proper temperature	revented				
9	OUT OUT	■ IN			COS	<u> </u>	d & protected; contamination p urfaces/returnables; clean & s					
11		■ IN			COS		sposition; returned/served/reco					
12			⊔NA	□ NO	□ COS	<u> </u>	ent, employees; knowledge &					
13		■ IN			□ cos		e of restriction and exclusion	reporting				
14	□ OUT	■ IN			□ cos	<u> </u>	aned and properly washed / 0	Glove use				
15	□ OUT	■ IN	□NA	□ NO	□ cos		and contact w/RTE or approve					
16	□ OUT	= IN	□ NA		□ cos		ed foods used; prohibited not					
17	OUT		□NA		□ COS		approved/used Washing fruits					
18	□ OUT				□ COS		stances; identified/stored/used					-
19	□ OUT				□cos	19 Water; ap	proved source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ COS	20 Approved	Sewage / Wastewater dispos	al				
							FOUNDATION ITEMS					
21	□ OUT				□ cos	<u> </u>	ent / demonstration / duties / C					
22	□ OUT		□ NA		□ COS		dler/no unauthorized persons/	•				
23	□ OUT		□NA		COS		cold water available; adequate	·				
24	OUT		□NA		COS		available shellstock/destruction					
25			□ NA		COS	<u> </u>	ce with variance, specialized /					
26 27	OUT	■ IN	□ NA		COS		consumer advisories, Allerge oling method used; equipmen					
28	OUT OUT		□ NA		COS			ı auequate				
29	OUT		□ NA	□NO	□ COS	<u> </u>	te marking and disposition eters / test strips provided, acc	rurate				
30			□ NA		□ COS		ablishment Permit (Current & \					
31	□ OUT		⊔NA		□ COS		n facilities; accessible/supplied					
32	□ OUT		ПМ∆		□ COS		on-food contact surfaces clear					
33	□ OUT			П №			ning facilities & Service sink p					
		- 114					CORE ITEMS					



Troy Crawford

NATHAN KLOEPPER

EHS I RSIT CPO

Pit Boss

	Lul	, L ^{Cit}	y of L	16 Li	625 13TH ubbock, T		•	N	o. of Violations o. of Repeat	3	<u> </u>	Priority:	0	Score
8	Lui	אטנ	TEXA	(8	306) 775-2	902			iolations Time In	6:50 pm	Fo	oundation: Core:	3	2
	rity Date				spection	<u> </u>			Time Out	8:30 pm	Tot. Mi		100	3
Stak	olishment _PH'S GRILL	. & BAR			Address		/E		City/State LUBBOCK, TX			Zip Code 79414220	1	Telephone (806) 785-2030
	rd ID # 00011				Permit I				Est. Type RESTAURANT			Risk Cate FR02	gory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	A = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP :	REPE	AT VIOLATION
								PRIC	RITY					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	ooling tir	me and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	02 Proper co	old holdi	ng temperature (41 F /	45 F)				
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	ot holdin	ig temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		me and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP			for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			procedures/records					
7	□ OUT	■ IN			□ cos	□ REP			; Condition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP			proper temperature					
9	□ OUT				□ cos	□ REP			tected; contamination p					
10	□ OUT	■ IN			□ cos	☐ REP	10 Contact s	urfaces	/returnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper di	spositio	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, en	nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	striction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	nd properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	nand co	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP			s used; prohibited not					
17	□ OUT	■ IN		□ NA	□ cos	□ REP			ed/used Washing fruit					
18	□ OUT	■ IN				□ REP			s; identified/stored/used					
19	□ OUT	■ IN			□ cos	□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewag	ge / Wastewater dispos	al				
21	ПОИТ	= INI			П.000	EL DED			OUNDATION monstration / duties / C	EM				
22					□ COS				unauthorized persons					
23	□ OUT				□ COS				ter available; adequate	<u>'</u>				
24	□ OUT				□ COS				e shellstock/destruction	•				-
25	□ OUT				□ COS				variance, specialized /					-
26	□ OUT				□ COS				mer advisories, Allerge					
27	□ OUT			□ NA	□ cos				ethod used; equipmen					
28	□ OUT		П МО		□ COS				king and disposition	4				
29	□ OUT		,_	□ NA	□ COS		'		test strips provided, ac	curate				
30	OUT				□ cos				ent Permit (Current & \					
31	□ OUT				□ cos				es; accessible/supplied					
32	□ OUT			□ NA	□ COS				contact surfaces clear					
33	□ OUT		□ NO		□ cos				cilities & Service sink p					
									DRE					
34	□ OUT	■ INI			□ cos	ПREP	34 Evidence		amination; insect/roder	nt/other				

Page 2 of 2



Activity Date 01/10/2020

Purpose of Inspection
ROUTINE INSPECTION

	T1	- 1 ^{C1}	ty of	_	01/10/202			
0	Lul	ODO	оск		Establish		Record ID #	
			TEXA	15	ADOLPH	'S GRILL &	& BAR PR0000011	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	CE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
35	■ OUT	□IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	4/9/20
Viola	tion Comm	ents:						
Ohse	rved employ	ee ner	sonal foo	d drink	and tohai	cco in kitche	hen area. Discussed and voluntarily removed. COS	
		•					·	
			, chewing	g gum, c			or using tobacco 36 Wiping clothes; properly used and stored	
36 37	□ OUT		=	=	□ cos		37 Environmental contamination	
38	□ OUT				□ COS		38 Approved thawing method	
39	□ OUT	■ IN		LI NA	□ COS		39 Utensils/equipment/linens; used/stored/handled	4/9/20
					ц соз	LIKEP	38 Otensiis equipmentimens, useurstoreumanuleu	4/3/20
	tion Comm							
Obse	rved damag	ed gas	ket on RI	C. Repa	ir/replace	. NRI		
228.1	I11(a) Good	repair	and prop	er adjus	tment.			
	()	•		,				
Obse	erved sink no	t prope	rly seale	d to wall	l. Seal with	n proper sili	ilicone. NRI	
220 4	110/2/(1)/(2)	Equipp	oont that	io fivod	hooguso it	is not ossil	sily movable shall be installed so that it is sealed to adjoining equipment or walls, if the	
	ment is exp					is not easi	sily movable shall be installed so that it is sealed to adjoining equipment of walls, if the	
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	4/9/20
Viola	tion Comm	ents:						
Obse	rved damag	ed ligh	t cover. F	Repair/re	place. NR	I		
		Ū		•	•			
	, ,, , ,			shielde			vise shatter-resistant	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
45	OUT					□ REP	45 Physical facilities installed/maintained/clean	
46	OUT			=	□ COS		46 Toilet facilities; constructed/supplied/clean 47 Other violations	
47	□ OUT	■ IN		□ NA	LI COS	□ REP		
							Measured Observations	
Rav	w beef CH 4	0.00 De	egrees Fa	ahrenhe	it			
Che	eese RIC 39	.00 De	grees Fal	hrenheit				
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				
	lnen	ection	Result: V	ΊΟΙ ΔΤΙ)N		Demind Adian NEVI DECULAD INCRECTION	
	шэр	CCLIOIT	rtesuit. v	IOLATIC	JIN .		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	16	ly	ga,	_			Low Bopley	
NATI	HAN KLOEP	PER		EHSIF	RSIT CPO		 Lori Baxley Bartender	
					2. 0		,	

															Page 1 of 2
						ntal Health Depa ST, SUITE 105		No	o. of Violations	3		Priority:	1		
	Lul	b_0	$\overset{ ext{ty of}}{ ext{ocl}}$, L	ubbock, T 806) 775-2	X 79401			o. of Repeat olations	0	Fe	Priority oundation:	1	S	core
			TEX	15	,				Time In	6:50 pm		Core:	1		6
	/ity Date 0/2020				spection SPECTION	J			Time Out	8:30 pm	Tot. M	inutes:	100		
	olishment		1100	I II VE II VE	Addres				City/State			Zip Code		Telephor	ne
	LPH'S GRILI	L & BAI	R			BERDEEN AVE			LUBBOCK, TX			79414220	1	(806) 785	
	ord ID # 004139				Permit I	Holder POWELL			Est. Type BAR			Risk Cate	gory		
11100		T = OUT	OF COM	PLIANCE			= NOT OBSER\		A = NOT APPLICABLE	COS = CORRE	CTED ON		REPE	AT VIOLAT	ION
								PRIO	RITY						
1	□ OUT	□IN	■ NO	□ NA	□ cos	□REP			ne and temperature						
2	■ OUT	□IN	□ NO	□ NA	■ COS	□ REP	02 Proper col	ld holdir	ng temperature (41 F /	45 F)					1/13/20
Viola	ation Comm	ents:													
					•	or more than 4 h	ours. Voluntaril	ly disca	rded TCS items. COS						
228.	75(f)(1)(B) C			15°F or b □ NA		□ REP	03 Proper hot	t holdin	g temperature (135 F)						1
4	□ OUT						<u> </u>		me and temperature						
5	□ OUT				□ cos				for hot holding 165 F i	n 2 hr.					
6	□ OUT	□ IN		□NA	□ cos				procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source;	; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food recei	ived at	proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	ected; contamination p	prevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact su	urfaces/	/returnables; clean & s	anitized					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition	n; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP			ployees; knowledge &	reporting					
13	□ OUT				□ cos	□ REP			triction and exclusion	21					
14	OUT	■ IN			□ COS	□ REP			nd properly washed / (
15 16	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP			ntact w/RTE or approve s used; prohibited not						
17		■ IN		□ NA	□ COS	□ REP			ed/used Washing fruit						
18	□ OUT	■ IN		LI INA	□ COS	□ REP		• •	; identified/stored/used						
19	□ OUT				□ cos	□ REP			source; plumbing, bac						
20	□ OUT				□ cos				e / Wastewater dispos						
							PRIORI	ITY FO	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			nonstration / duties / C	FM					Ι
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Hand	dler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and Co	old wat	er available; adequate	pressure					
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records a	available	e shellstock/destruction	n/labels					
25	□ OUT	■ IN		□ NA	□ cos	□ REP	•		variance, specialized /						
26	□ OUT	■ IN		□NA	□ cos	□ REP			mer advisories, Allerge						
27	□ OUT	■ IN		□ NA	□ cos	□ REP	<u> </u>		ethod used; equipmen	t adequate					
28	OUT - OUT	■ IN		□ NA	□ COS	□ REP			ing and disposition						4/00/00
29	OUT			□ NA	□ COS	□ REP	29 i nermome	eters / te	est strips provided, ac	curate					1/20/20
Obse	•	g therm			•	CS items. Repla	ace. 7 days.								
30	112(a)(3) Foo ☐ OUT		mometer		ained, god □ COS	•	30 Food Esta	ablishme	ent Permit (Current & V	Valid)					1
31	□ OUT			□ IVA	□ COS				es; accessible/supplied						
32	□ OUT			□NA	□ cos				contact surfaces clear						
33	□ OUT	■ IN	□NO		□ cos				ilities & Service sink p						
								-	<u> </u>			llow up : Ve	s Eo	llowup Da	te: 01/20/2020

Page 2 of 2



Activity Date 01/10/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID #

OUT II	IN IN IN IN NO IN ON IN ON IN ON ON IN	O □ NA O □ NA RIC contair oper adjustr O □ NA	□ COS	□ REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled replace. NRI 40 Single-service/use; properly stored, and used	4/9/2
4	IN O IN	O □ NA O □ NA RIC contair oper adjustr O □ NA	□ COS	□ REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled	
OUT II	IN □ NC IN □ NC IN □ NC IN □ NC IN IN □ NC IN IN □ NC IN IN □ NC IN □ NC	O □ NA O □ NA RIC contain oper adjustr O □ NA	□ COS	□ REP □ REP □ REP □ REP □ REP □ REP	34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled	4/9/2
Solution	IN □ NC IN □ NC IN □ NC IN □ NC IN IN □ NC IN IN □ NC IN IN □ NC IN □ NC	O □ NA O □ NA RIC contain oper adjustr O □ NA	□ COS	□ REP □ REP □ REP □ REP □ REP □ REP	35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled	4/9/2
6	IN □ NC IN □ NC IN □ NC IN Its: d gasket on Fepair and pro IN IN □ NC IN □ NC	O □ NA O □ NA RIC contain oper adjustr O □ NA	□ COS	□ REP □ REP □ REP □ REP □ REP	36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled replace. NRI	4/9/2
OUT III	IN ONC IN ONC IN Is: d gasket on Fepair and pro IN IN ONC IN ONC	O □ NA O □ NA RIC contain oper adjustr	□ COS □ COS □ COS □ COS ning TCS i ment. □ COS □ COS	□ REP □ REP □ REP tems. Repair/re	37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled replace. NRI	4/9/2
B OUT III Olation Comments: Deserved damaged gase. Selected damaged	IN ONC IN Is: It gasket on Fepair and pro IN NO IN ONC	RIC contain	□ COS □ COS hing TCS iment. □ COS □ COS	□ REP □ REP tems. Repair/re	38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled replace. NRI	4/9/2
9 OUT III Folation Comments: bserved damaged ga 28.111(a) Good repa 0 OUT III 1 OUT III 2 OUT III 3 OUT III 5 OUT III 6 OUT III 7 OUT III No Temperature Obs	□ IN ts: d gasket on F pair and pro IN NO NO	RIC contain pper adjustr	□ COS ning TCS i ment. □ COS □ COS	□ REP tems. Repair/re	39 Utensils/equipment/linens; used/stored/handled	4/9/2
colation Comments: beserved damaged gates.111(a) Good repa 0	ts: I gasket on Fepair and pro IN □ NC IN □ NC	RIC contain	ning TCS i ment. □ COS □ COS	tems. Repair/re □ REP	replace. NRI	4/9/2
oserved damaged gate (8.111(a) Good repa 0	d gasket on Fepair and pro ■ IN ■ IN □ NC ■ IN □ NC	oper adjustr) □ NA	ment. □ COS □ COS	□ REP		
18.111(a) Good repa	epair and pro ■ IN ■ IN □ NC ■ IN □ NC	oper adjustr) □ NA	ment. □ COS □ COS	□ REP		
O	■ IN □ NC	D □ NA	□ cos		40 Single-service/use; properly stored, and used	
1	■ IN □ NO	D □ NA	□ cos		40 Single-service/use; properly stored, and used	
2	■IN □ NC)			· · · · · · · · · · · · · · · · · · ·	
3				⊔ KEY	41 Original container labeling (Bulk Food)	
4 □ OUT ■ II 5 □ OUT ■ II 6 □ OUT ■ II 7 □ OUT ■ II No Temperature Obs	■IN □ NC		□ cos	□ REP	42 Non-food contact surfaces clean	
5 OUT III 6 OUT III 7 OUT III No Temperature Obs)	□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
00T ■ II OUT ■ II OUT ■ II No Temperature Obs	■IN □ NC)	□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
No Temperature Obs	■IN □ NC)	□ cos	□ REP	45 Physical facilities installed/maintained/clean	
No Temperature Obs	■IN □NC)	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
No Overall Inspection	■ IN □ NC	D □ NA	□ cos	□ REP	47 Other violations	
No Overall Inspection					Measured Observations	
No Overall Inspection						
No Overall Inspection	Ob	_				
•	Joservations	S			Occupil in an action Commants	
·					Overall Inspection Comments	
·						
I	tion Comme	ents				
Inspectio	ction Result:	VIOLATIO	N		Required Action: RE-INSPECTION	
·					110quillou / 1010 11 11 11 11 11 11 11 11 11 11 11 1	
					Signatures	
May		-			Lon Box Ley	
ATHAN KLOEPPER		EHS I R	SIT CPO		lori baxley Bartender	
					•	

	Lul	obe	y of OCk	16 Lu			•	No. of Viol No. of Rep Violations		0	Fo	Priority: Priority undation:	0	Score
Y	Lux		TEXA	15	100) 110-2	.002			Time In	12:45 pm		Core:	0	n
	rity Date 0/2020				spection PECTION	I			Time Out	1:30 pm	Tot. Mi	nutes:	45	U
	olishment				Address			City/Stat			•	Zip Code		Telephone
	N CREEK C	BRILL				LOOP 289		LUBBOO				79407		(806) 553-7930
	rd ID # 09807				Permit I		ERATING COMP	Est. Type ANY BAR)			Risk Cate FR01	gory	
11100		Γ = OUT	OF COM	PLIANCE			NO = NOT OBSER		PPLICABLE (COS = CORRE	CTED ON S		REPE	AT VIOLATION
_														
								PRIORITY						
1	□ OUT		■ NO	□ NA	□ cos		•	oling time and te	•	15.5				
2	OUT		■ NO	□ NA	□ cos	□ REP		ld holding tempe	· · · · · · · · · · · · · · · · · · ·	45 F)				
3	OUT		■ NO	□ NA	□ COS	□ REP		t holding temper	` ′					
5	□ OUT		■ NO	□ NA	□ COS	□ REP		oking time and to heating for hot ho	•	n 2 hr				
6			■ NO		□ COS	□ REP		neating for not no Control; procedur		11 Z 111.				
7	□ OUT	■ IN	= NO	⊔ NA	□ cos	□ REP		source; Condition		struction				
8	□ OUT	■ IN			□ COS	□ REP	- ''	eived at proper te	·					-
9	□ OUT	■ IN			□ COS	□ REP		d & protected; co		revented				
10	□ OUT	■ IN			□ cos	□ REP	<u> </u>	urfaces/returnabl	· ·					
11	□ OUT	= IN	□ NO	□NA	□cos	□ REP		sposition; returne	•					
12	□ OUT	■ IN			□ cos	□ REP		nent, employees;						
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction a	nd exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and proper	ly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	and contact w/R	ΓE or approv	ed method				
16	□ OUT	■ IN		□NA	□ cos	□ REP	16 Pasteuriz	ed foods used; p	ohibited not	offered				
17	□ OUT	■ IN		□NA	□ cos	□ REP	17 Additives	approved/used	Nashing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identifie	d/stored/use	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; p	lumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Waste	water dispos	al				
							PRIOR	ITY FOUNDA	TION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / demonstration	n / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthor	zed persons	personnel				
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold water availal	ole; adequate	pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available shellsto	ck/destruction	n/labels				
25	□ OUT	■ IN				□ REP	· · · · · · · · · · · · · · · · · · ·	ce with variance,	•					
26	□ OUT	■ IN		□ NA	□ cos	□ REP		f consumer advis						
27	□ OUT		-		□ COS			oling method use		t adequate				
28	□ OUT		□ NO		□ cos		·	ite marking and o						
29	□ OUT				□ COS			eters / test strips						
30	□ OUT			□ NA	□ COS			ablishment Permi	`	,				
31	□ OUT					□ REP		h facilities; acces						
32	□ OUT				□ cos			on-food contact s						
33	□ OUT	■ IN	⊔ NO	⊔NA	□ cos	⊔ REP	33 vvarewasi	hing facilities & S	ervice sink p	ovided				
	-							CORE						
34	□ OUT				□ cos			of contamination						
35	□ OUT				□ COS			Cleanliness; eati	•					
36	□ OUT				□ COS			othes; properly us		d				
37		■ IN		□ NA	□ cos	□ REP	37 Environm	ental contaminat	on					



Purpose of Inspection

					Activity [Purpose of Inspection ROUTINE INSPECTION	
	Lul	1.Ci	ty of	_	01/10/202	:0		
	Lui	DD	оск	(Establisl		Record ID #	
•			TEXA	15	ASPEN (CREEK GRILI	PR0009807	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
38	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
No	Temperature	e Obse	rvations					
							Overall Inspection Comments	
No	Overall Insp	ection (Comment	ts				
	lnon	aatian	Dogulti N	10 1/101	ATION			
	irisp	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
_								
							Signatures	
	belli	Me	rejan	n				
LESL	IE MORGAI	١		EHS II	REHS/RS	СРО	Marco Vasquez Managing Partner	

															Page 1 of 2
		C	ty of			ntal Health D			o. of Violations	3		Priority:	3		
	Lul	obo	ŏck	~	ubbock, T 306) 775-2				o. of Repeat iolations	0	Fo	Priority oundation:	0	50	core
•			TEXA	15					Time In	10:45 am		Core:	0	(9
	ity Date /2020				spection SPECTION	N			Time Out	12:00 pm	Tot. M	inutes:	75		
	lishment				Addres				City/State			Zip Code		Telephone	
	N CREEK C	3RILL			1	LOOP 289			LUBBOCK, TX			79407		(806) 553-	-7930
	rd ID # 09806				Permit ASPEN		ERATING COMP		Est. Type RESTAURANT			Risk Cate FR03	gory		
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	A = NOT APPLICABLE	COS = CORREC	TED ON	SITE REP =	REPE	AT VIOLATIO	NC
								PRIO	RITY						
1	■ OUT	□IN	□NO	□NA	■ COS	□ REP	01 Proper co	oling tin	me and temperature						1/16/20
Viola	tion Comm	ents:													
Obse	rved whole :	skin po	tatoes in	walk in c	cooler at 4	5F. Cooling	process started r	more tha	an 6 hours ago. PIC a	dvised SOP wa	as not fo	llowed and			
	•					ocedures are	e used.								
228.7	′5(d)(1)(B) C				35-41°F ■ COS	ПRED	02 Proper co	old holdi	ng temperature (41 F /	45 F)					1/16/20
	tion Comm			шил	- 000		0211000		g toperatare (: : : /	,					1710720
			44 :4-		l-l	-:4	f 455 t- 55	- f		\/=l	\:				
	rveα severa vill be used ι	-		ms in co	na prep ui	iit on cook iii	ne irom 45F to 55	F for un	known amount of time	. voluntarily L	nscarded	a. Other co	ıa prep	1	
	'5(f)(1)(B) C	•		5°F or b	elow)										
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper ho	t holdin	g temperature (135 F)						
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	04 Proper co	oking ti	me and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper rel	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			procedures/records						
7	□ OUT				□ cos				; Condition/parasite de	estruction					
8	□ OUT				□ cos				proper temperature						
9	OUT				□ COS	□ REP	<u> </u>		ected; contamination p						4/40/00
10	■ OUT				■ COS	□ REP	10 Contact s	urraces	/returnables; clean & s	anitized					1/16/20
Viola	tion Comm	ents:													
	-				-	Also observe	d alternative blead	ch saniti	izer at 0ppm bleach. F	PIC able to get	machine	up to temp	before	е	
	of inspection					nment chall l	be sanitized befor	- LISA 31	fter cleaning						
11						□ REP			n; returned/served/rec	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	nployees; knowledge 8	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	triction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	nd properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			ntact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods	s used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP		• •	ed/used Washing fruit	•					
18	□ OUT				□ cos	□ REP			s; identified/stored/use						
19	□ OUT				□ COS	□ REP		•	source; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	e / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP	<u> </u>		monstration / duties / C						
22	□ OUT			□ NA	□ cos	□ REP			unauthorized persons	•					
23	□ OUT			□ NA	□ cos	□ REP			ter available; adequate	-					
24	OUT			□ NA	□ cos	□ REP			e shellstock/destruction						
25	OUT			□ NA		□ REP			variance, specialized						
26 27	□ OUT			□ NA	□ COS	□ REP			mer advisories, Allerge ethod used; equipmen						
۷1	□ OUT	= IN		□ NA	□ cos	LI KEP	Zi Piopei Co	omy III	emou useu, equipitieti	i aucquale					



Purpose of Inspection

		01	by of		01/10/2020		ROUTINE INSPECTION	
	Lul	λ	ty of					
1	Lui	יטכ	OCK		ASDEN C	ment REEK GRILL	Record ID # PR0009806	
•			TEXAS		ASPLING	INLLIN GINILL	110000000	
	OUT	= OUT	OF COMPL	IANCE	IN = IN CO	OMPLIANCE NO) = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEA	T VIOLATION
28	□ OUT	■ IN	□NO	□ NA	□ cos	□REP	28 Proper date marking and disposition	
29	□ OUT	■ IN	[□ NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ IN	[□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□NO	□ NA	□ cos	□REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□ NA	□ cos	□REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□ NA	□ cos	□REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47			□NO	□ NA			47 Other violations	
							Measured Observations	
bee	f fajitas WIC	39.00	Degrees F	ahrenh	neit		incusured observations	
Disł	n Machine 0	.00 Pai	ts Per Milli	ion - C	comments:	repairs made		
mas	shed potatoe	s HH 1	143.00 Deg	grees F	ahrenheit			
Butt	er RIC 40.0	0 Degr	ees Fahrer	nheit				
Cor	n pico CP 5	3.00 De	egrees Fah	renhei	t - Comme	ents: voluntarily	discarded	
Coo	ked whole p	otatoe	s WIC 44.0	00 Deg	rees Fahre	enheit - Comm	ents: voluntarily discarded	
cut	tomatoes Cl	2 55.00	Degrees I	Fahren	heit - Con	nments: volunta	arily discarded	
Rice	e CP 40.00 I	Degree	s Fahrenhe	eit				
cut	tomatoes Cl	45.00	Degrees I	Fahren	heit - Con	nments: volunta	arily discarded	
Pico	WIC 39.00	Degre	es Fahrenl	heit				
Pico	CP 55.00 [Degree	s Fahrenhe	eit - Co	omments:	voluntarily disc	arded	
mas	shed potatoe	s HH 1	144.00 Deg	grees F	ahrenheit			
Dish	n Machine 0	.00 De	grees Fahr	enheit	- Comme	nts: repairs ma	de	
							Overall Inspection Comments	
No (Overall Insp	ection (Comments					
	Insp	ection	Result: VIC	DLATIC	N		Required Action: NEXT REGULAR INSPECTIO	N
							Signatures	
	belli	Me	rejan					
								_
LESL	IE MORGAI	N	Е	HS II F	REHS/RS (CPO	Marco Vasquez Managing Partner	
								Follow up · No

A		CH	v of			ntal Health D ST, SUITE	•	-	o. of Violations	5		Priority:	0	0
	Lul	obo	öck	•	.ubbock, T. 806) 775-2				o. of Repeat iolations	0	Fo	Priority oundation:	0	Score
Y			TEXAS	5	,				Time In	1:05 pm		Core:	5	5
	ity Date /2020				spection SPECTION	I			Time Out	2:45 pm	Tot. M	inutes:	100	
	lishment IIC LOUNGI	E & PIZ	ZA KITCI	HEN	Address 2420 BF		SUITE A ST		City/State LUBBOCK, TX		•	Zip Code 79401		Telephone (806) 407-3221
	rd ID # 13663				Permit I MICHAE		CLINTSMAN		Est. Type RESTAURANT			Risk Cate FR02	gory	
	TUO	= OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	IA = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIC	RITY					
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	old hold	ing temperature (41 F /	45 F)				
3	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•		ng temperature (135 F)					
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•		me and temperature					
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			procedures/records					
7	□ OUT				□ cos				e; Condition/parasite de	estruction				
8	□ OUT					□ REP			proper temperature					
9	□ OUT					□ REP	•		tected; contamination p					
10	□ OUT				□ cos	□ REP			/returnables; clean & s					
11	□ OUT		□NO	□ NA	□ cos	□ REP	<u> </u>	<u> </u>	n; returned/served/reco					
12	□ OUT	■ IN			□ cos	□ REP			nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	•		striction and exclusion					
14	□ OUT				□ cos	□ REP			ind properly washed / 0					
15	□ OUT			□ NA	□ cos	□ REP			ntact w/RTE or approve					
16	□ OUT			□ NA	□ cos	□ REP			s used; prohibited not					
17	□ OUT			□ NA	□ cos	□ REP			ed/used Washing fruits					
18	□ OUT					□ REP			s; identified/stored/used					
19	□ OUT					□ REP			source; plumbing, bac					
20	OUT	■ IN			□ COS	□ REP			ge / Wastewater dispos	aı 				
21		- 151				E DED			OUNDATION monstration / duties / C	·EM				<u> </u>
21 22	OUT						•		unauthorized persons					
23	OUT OUT			□ NA	□ COS	□ REP			ter available; adequate	·				
23 24	□ OUT			□ NA	□ cos	□ REP			e shellstock/destruction	·				
25	OUT			□ NA	□ COS				variance, specialized /					
26	□ OUT				□ cos	□ REP	<u>.</u>		mer advisories, Allerge					-
27	□ OUT			□ NA	□ COS	□ REP			nethod used; equipmen					-
28	□ OUT						<u> </u>		king and disposition					
29	□ OUT				□ cos				test strips provided, ac	curate				
30	□ OUT				□ cos				ent Permit (Current & \					
31	□ OUT			,	□ cos				ies; accessible/supplied					
32	□ OUT			□ NA					contact surfaces clear					
33	□ OUT				□ COS				cilities & Service sink p					
								CC)RE					
34	■ OUT	□IN			□ cos	□ REP	34 Evidence		amination; insect/roder	nt/other				4/5

Observed light is visible underneath back door. Provide new door sweep. Discussed. Next regular inspectionl.



Purpose of Inspection

		⊸ Ci	ty of 🖫		01/06/202	:0	ROUTINE INSPECTION	
V	Lul	obo	ock	L LS	Establish ATOMIC		Record ID # PIZZA KITCHEN PR0013663	
	TUO	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	T
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	4/5/20
	ntion Comme 124(b)(1) Cle		and saniti	ized equ	ipment, ut	ensils, laund	lered linens, and single-service and single-use articles storage criteria	
	-				-	-	and front of sandwich cooler and pizza peel stored on top of pizza oven. All utensils must ing. Discussed.	
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/5/20
Viola	tion Comme	ents:						
228.1	113(3) Nonfo	od-con	itact surfa	aces of e	equipment	shall be kep	ot free of an accumulation of dust, dirt, food residue, and other debris	
Obse	erved soiled f	floor dra	ain in kito	chen. Ma	aintain cle	an and sanit	tized. Discussed. Next regular inspection.	
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	4/5/20
	ntion Comme 186(f) Drying							
	rved mops s	tored in	n utility s	ink. Mor	os must be	e stored head	d up or hung to allow for proper air drying. Discussed. Corrected.	
46	■ OUT		□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	4/5/20
Viola	tion Comme	ents:						
	223(g) Emplo							
		<u> </u>				•	, or soap in bathroom upstairs. Provide. Discussed.	
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
pizz	za sauce WI	C 41.00	Degree	s Fahrer	nheit			
che	ese WIC 40	.00 Deg	grees Fa	hrenheit				
slic	ed tomatoes	cold h	old 37.00) Degree	s Fahrenh	neit		
sau	isage cold ho	old 38.0	00 Degre	es Fahre	enheit			
but	termilk WIC	40.00 E	Degrees	Fahrenh	eit			
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				
			_					
	Insp	ection	Result: V	/IOLATIC	N		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
8	perin A) ic	6000					
JAC	KIE DICKSOI	N		EHS I F	RSIT CPO			

	Purpose of ROUTINE	Permit MICHA	2902 N es	SUITE A ST	Violations Time In Time Out City/State LUBBOCK, TX	0 1:05 pm 2:45 pm	Tot. Minu	Core:	1 100	5
UT = OUT T □ IN T □ IN T □ IN	ROUTINE ZA KITCHEN	Addres 2420 B Permit MICHA	N ss ROADWAY,	SUITE A ST	Time Out	•		ıtes:		5
UT = OUT T □ IN T □ IN T □ IN	ROUTINE ZA KITCHEN	Addres 2420 B Permit MICHA	N ss ROADWAY,	SUITE A ST	City/State	2:45 pm			100	
UT = OUT T □ IN T □ IN T □ IN		2420 B Permit MICHA	ROADWAY,	SUITE A ST			Z	ip Code		
UT = OUT T □ IN T □ IN T □ IN		Permit MICHA	-	SUITE A ST			1 -	0404		Telephone
T □ IN T □ IN	OF COMPLIAN	MICHA	noider					9401		(806) 407-3221
T □ IN T □ IN	OF COMPLIAN		EL & PAGE	CLINTSMAN	Est. Type FOOD SERVICE			isk Cate	gory	
T ■ IN		CE IN = IN (COMPLIANCE	NO = NOT OBSERV	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON SIT	E REP =	REPE	AT VIOLATION
T ■ IN					PRIORITY					
T 🗆 IN	■ NO □ N	IA 🗆 COS	□ REP	01 Proper cod	oling time and temperature					
		IA 🗆 COS	□ REP	02 Proper col	d holding temperature (41 F /	45 F)				
т пім	■NO □N	IA □ COS	□ REP	03 Proper hot	t holding temperature (135 F)					
	■ NO □ N	IA □ COS	□ REP	04 Proper cod	oking time and temperature					
T 🗆 IN	■NO □N	IA □ COS	□ REP	•	neating for hot holding 165 F i	n 2 hr.				
T 🗆 IN	■NO □N	IA COS	□ REP		ontrol; procedures/records					
T ■ IN		□ cos	□ REP	07 Approved	source; Condition/parasite de	struction				
T ■ IN		□ cos	□ REP							
T ■ IN		□ cos	□ REP	09 Separated	& protected; contamination p	revented				
T ■ IN		□ cos	□ REP	10 Contact รเ	urfaces/returnables; clean & s	anitized				
T ■ IN		IA □ COS	□ REP	11 Proper dis	position; returned/served/reco	ondition				
T ■ IN		□ cos	□ REP			reporting				
T ■ IN		□ cos	□ REP	13 Proper use	e of restriction and exclusion					
T ■ IN		□ cos	□ REP							
T ■ IN										
T ■ IN					• •					
					· · · · · · · · · · · · · · · · · · ·					
				, , , ,	71 07					
T ■ IN		□ cos	□ REP			aı 				
T ■ INI		и псое	□ PED			FM				
				•						
					<u> </u>					
					, ,	<u> </u>				
T ■ IN										
T IN				•	· •					
T IN										
. — Г 🗆 IN				28 Proper dat	te marking and disposition	•				1/16/
				·	· ·					I
	IN	- IN	IN	IN	IN	■ IN	■ IN	■ IN	■ IN	■ IN



Purpose of Inspection

		C	ty of		01/06/202		ROUTINE INSPECTION	
	Lul	٦ĥ	റ്റി	-	Establish	mont	Record ID #	
1	Lui	יטכ	UÇr				PIZZA KITCHEN PR0013664	
•			16.49	4.5	711011110	2001102	TED THE STEEL	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/5/20
Viola	tion Comme	ents:						
228.1	113(3) Nonfo	od-con	tact surfa	aces of e	eauipment	shall be ke	pt free of an accumulation of dust, dirt, food residue, and other debris	
	(.)						, , , , , , , , , , , , , , , , , , , ,	
Obse	rved soiled f	loor dr	ain. Mair	ntain cle	an and sar	nitized. Dis	cussed. Next regular inspection.	
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	
crea	am cold hold	40.00	Degrees	Fahren	heit			
							Overall Inspection Comments	
							·	
No !	Overall Inspe	ection (Commen	ts				
	Insp	ection	Result: V	'IOLATIC	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
8	ackin K) ic	1030 ·					
JACK	(IE DICKSO	N		EHSIF	RSIT CPO			

Page 1															
Saara	0	Priority:		2	ıs	o. of Violatio		•	ntal Health D	325 13TH	16	tv of	Cit		
Score	0	Priority oundation:	Fo	0		o. of Repeat iolations				ubbock, T 306) 775-2		ŏck	obi	Lul	
2	2	Core:		2:30 pm	Γime In						\$	TEXA			**
	30	inutes:	Tot. Mi	3:00 pm	me Out	т			l	spection PECTION				ty Date /2020	Activ 01/08
lephone 06) 407-4294		Zip Code 79423			×	City/State LUBBOCK,			BIANA A5B	Addres			N.	lishment NUTRITION	
00) 401 4204		Risk Cate				Est. Type			Holder	Permit			•	d ID#	Reco
VIOLATION	. DEDE	FR01	STED ON 6	-00 - 00DDE0		RESTAURA			ARY BRANI		DUANCE	OF COM	- OUT	10667	PR00
VIOLATION	REPEA	SITE REP	JIED ON S	.05 = CORREC	CABLE C	IA = NOT APPL	ERVEL	NO = NOT OBSE	JMPLIANCE	IN = IN C	PLIANCE	OF COMP	= 001	001	
						RITY									
						me and temp				□ COS				□ OUT	1
				45 F)	•	ing temperatu		•	□ REP	□ COS	□NA	□NO		□ OUT	2
					,	ng temperatur		•	□ REP	□ cos	□ NA	□NO		□ OUT	3
						me and temp		•	□ REP	□ COS	□NA	□NO		□ OUT	4
				1 2 hr.		for hot holdir			□ REP	□ COS	□ NA	□NO	■ IN	□ OUT	5
						procedures/r			□ REP	□ cos	□ NA	□ NO		□ OUT	6
				struction		; Condition/p			□ REP	□ cos				OUT	7
						proper temp			□ REP	□ cos				□ OUT	8
						tected; contai			□ REP	□ cos				□ OUT	9
						/returnables;			□ REP	□ COS				□ OUT	10
						n; returned/s			□ REP	□ COS	□ NA			□ OUT	11
				reporting		nployees; kno			□ REP	□ COS				□ OUT	12
						striction and e			□ REP	□ cos				OUT	13
						ind properly v			□ REP	□ COS				□ OUT	14
						ntact w/RTE				□ cos				□ OUT	15
						s used; prohi				□ cos				□ OUT	16
						ed/used Was			□ REP	□ cos				□ OUT	17
						s; identified/st				□ cos				OUT	18
					•	source; plum	• •	•	□ REP	□ cos				□ OUT	19
				al	er disposa	ge / Wastewa	ed Se	20 Approve	LI REP	□ cos			■ IN	□ OUT	20
<u> </u>						OUNDATIO									
						monstration /				□ cos				□ OUT	21
						unauthorized				□ cos				OUT	22
				'	•	ter available;				□ cos				OUT	23
						e shellstock/c				□ cos				OUT	24
						variance, spe		· ·		□ cos				OUT	25
						mer advisorie	·			□ COS				□ OUT	26
				adequate	• •	ethod used;				□ cos				OUT	27
						king and disp		'		□ cos		⊔ NO		□ OUT	28
						test strips pro				□ cos				OUT	29
						ent Permit (C				□ cos				□ OUT	30
						ies; accessibl				□ cos				OUT	31
						contact surfa				□ cos				□ OUT	32
				ovided	e sink pr	cilities & Serv	asning	33 Warewa	LI KEP	□ cos	⊔NA	⊔ NO	■ IN	□ OUT	33
						RE									
						amination; in				□ cos				□ OUT	34
						ness; eating/o				□ COS				□ OUT	35
				b	and stored	properly used				□ cos				□ OUT	36
					_	ontamination		07 F :					■ IN		37

Page 2 of 2



Activity Date

Purpose of Inspection

City of _	01/08/2020	ROUTINE INSPECTION	
Lubbock	Establishment B & C NUTRITION	Record ID # PR0010667	
OUT = OUT OF COMPLIANO	CE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
38 □ OUT ■ IN □ NO □ N	A □ COS □ REP	38 Approved thawing method	
39 □ OUT ■ IN	□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40 □ OUT ■ IN	□ COS □ REP	40 Single-service/use; properly stored, and used	
	A □ COS □ REP	41 Original container labeling (Bulk Food)	
42 □ OUT ■ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	
43 □ OUT ■ IN □ NO	□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44 □ OUT ■ IN □ NO	□ COS □ REP	44 Garbage & refuse properly disposed/maintained	4/7/00
45 ■ OUT □ IN □ NO	□ COS □ REP	45 Physical facilities installed/maintained/clean	4/7/20
Violation Comments: 228.186(a) Repairing. The physical factors OBSERVED HOLE IN WALL BENEATI			
46 ■ OUT □ IN □ NO	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	4/7/20
Violation Comments: 228.186(i) Closing toilet room doors OBSERVED RESTROOM DOOR NOT			
47 □ OUT ■ IN □ NO □ N.	A COS REP	47 Other violations	
No Temperature Observations		Measured Observations Overall Inspection Comments	
		Overall Inspection Comments	
No Overall Inspection Comments			
Inspection Result: VIOLA	TION	Required Action: RE-INSPECTION	
		Signatures	
Gody Bergguis	•	Ham	
GRADY BERGQUIST EHS	II RS CPO	KEITH BRANNON OWNER	

A	W.					ntal Health D		No. of Violations	8		Priority:	3	
	Lul	b	ock	, Li	625 13TH ubbock, T 306) 775-2		105	No. of Repeat Violations	0	Fou	Priority undation:	1	Score
Y	Luk	,,,,	TEXA	\$	300) 113-2	.902		Time In	1:20 pm		Core:	4	15
	vity Date 9/2020				spection PECTION	I		Time Out	2:20 pm	Tot. Min	nutes:	60	10
	olishment				Address		_	City/State			Zip Code		Telephone
_	K 40 GRILL				5214 98			LUBBOCK, TX			79424		(806) 853-8715
	rd ID # 008789				Permit H	Holder DAVIDSON		Est. Type RESTAURANT			Risk Cated FR03	gory	
		= OUT	OF COME	PLIANCE			NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE			REPE	AT VIOLATION
1	Leout		- NO		T.000	E 050	01 Proper see	PRIORITY					<u> </u>
2		□ IN	■ NO	□ NA	□ COS			oling time and temperature Id holding temperature (41 F /	45 F)				
3	□ OUT	■ IN		□NA			•	t holding temperature (135 F)	,				
4	□ OUT	■ IN		□NA				oking time and temperature					
5	□ OUT		■ NO		□ cos		· ·	neating for hot holding 165 F in	n 2 hr.				
6	□ OUT		□NO		□ cos		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	ived at proper temperature					
9	■ OUT	□IN			■ COS	□REP	09 Separated	& protected; contamination p	revented				1/12/
28.	. , , , , , ,	ood pro	-		s contamir	nation by sep	oarating, storage,	preparation, holding, and disp	-				1 4/40/
228.0 10 Viol a	66(a)(1)(A) For ation Comme	ood pro □ IN ents:	tected fr	om cros	s contamir ■ COS	nation by sep □ REP	parating, storage, 10 Contact su	urfaces/returnables; clean & s	-				1/12/
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228.0 10 /iola 228.1 11 12 13 14 15 16 17 18 /iola 228.1 19 20 21 22 23 24 25 26	acion (a) (1) (A) Final (a) (1) (A) Final (a) (1) (A) Final (a)	cood pro IN	ctor pane surfaces NO	om crossom cro	s contamir COS of ice made or sight and or sight and or cos	chine. Clean d touch REP	and sanitize. COS 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives a 18 Toxic subs ontainer labeled 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Cordent washed was	anitized anitiz				
228.1 10 /iola Dose 228.1 11 12 13 14 15 16 17 18 /iola 20 228.1 21 22 23 24 25 26 27	acion (a) (1) (A) Final (a) (1) (A) Final (a) (1) (A) Final (a)	cood pro IN	ctor pane surfaces NO NO No No No No No No	om crossom cro	s contamir COS of ice made or sight and or sight and or cos	action by sep REP chine. Clean d touch REP REP REP REP REP REP REP RE	and sanitize. COS 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives a 18 Toxic subs ontainer labeled 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper cod	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Cordent washed washing fruits stances; identified/stored/used proved source; plumbing, bacterial washed washe	anitized anitiz				
2228.0 10 Wiola Obse 2228.1 11 12 13 14 15 16 17 18 Wiola Obse 228.2 11 12 13 14 15 16 17 18 Obse Obs	Ge(a)(1)(A) F. OUT Intion Comme erved soiled in 113(1) Food- OUT	cood pro IN	ctor pane surfaces NO NO No No No No No No	el inside clean to la NA	s contamir COS of ice made of ice sight and of ice sight	action by sep REP chine. Clean d touch REP REP REP REP REP REP REP RE	and sanitize. COS 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare had the pasteurize 17 Additives at the pasteurize 18 Toxic substem to the pasteurize at the pasteurize a	sposition; returned/served/recovert, employees; knowledge & e of restriction and exclusion and and properly washed / Covert and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved/used washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposion of duties / Coder/no unauthorized persons/ told water available; adequate available shellstock/destruction ce with variance, specialized / Consumer advisories, Allerge oling method used; equipmen	anitized anitiz				

Page 2 of 3



Activity Date 01/09/2020

Purpose of Inspection ROUTINE INSPECTION

7	Lul	ob	ock	C AS	Establish BACK 40		Record ID # PR0008789	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	ON
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	1/19/20
Viola	tion Comme	ents:						
228.1 delete nonal to pitt	erious substa bsorbent; su ting, chipping) Mater ances officient g, crazi	ials that a or impart in weigh ng, scrat	are used colors, out at and thi tching, so	d in the corodors, or to cokness to coring, dist	nstruction of astes to foo withstand re tortion, and	f utensils and food-contact surfaces of equipment may not allow the migration of d and under normal use conditions shall be: durable, corrosion-resistant, and epeated ware washing; finished to have a smooth, easily cleanable surface; and resistant decomposition	
33	ПОП	■ IN	LI NO	⊔ NA	□ cos	<u> П КЕР</u>	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		36 Wiping clothes; properly used and stored	
37	■ OUT	□IN	□ NO	□ NA	■ COS	□ REP	37 Environmental contamination	4/8/20
Obse	9(a)(1)(B) S	ered foo	the food	where it	is not expo	osed to spla	Provide cover. COS ash, dust, or other contamination 38 Approved thawing method	
\vdash				⊔ NA	□ cos			4/9/20
39	■ OUT				■ COS	LI REP	39 Utensils/equipment/linens; used/stored/handled	4/8/20
Obse 228.6 stored	8(b)(2) In-us	without se uten	sils, betv time/tem	ween-use	e storage. e controlle	During paus	Discussed and removed. COS. ses in food preparation or dispensing, food preparation and dispensing utensils shall be with their handles above the top of the food within containers or equipment that can be	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN		□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/8/20
A. Ob B. Ob	served soile	ed vent ed vent ood-cor IN	hood are stact surfa NO	ea along	fire suppre equipment COS	essant lines	nitize. COS. s. Clean and sanitize. COS. pt free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean	4/8/20
Viola	tion Comme							
Obse		wall ald	quency a	•	rictions.	commend pla	acing FRP or repainting section of wall. NRI. 46 Toilet facilities; constructed/supplied/clean	
47				□ NA	□ cos		47 Other violations	
	_ 551	- " (Measured Observations	
	ger Grill 159 sa WIC 38.0		-		t		inicusureu Observations	

Tomato CH 42.00 Degrees Fahrenheit

Bleach Washer 50.00 Degrees Fahrenheit

Beef RIC 41.00 Degrees Fahrenheit

Shrimp WIC 41.00 Degrees Fahrenheit

Beans HH 150.00 Degrees Fahrenheit

Page 3 of 3



Activity Date 01/09/2020

Establishment BACK 40 GRILL Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0008789

Overall	Inspection	Comments
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No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

'		Negative Associate NEXT NESSEXIVITION
		Signatures
Jacob	Kenner	who Do
JACOB KEMMER	EHS II RS CPO	Manager

	Lul	sh'cit	y of la	1 L				N	o. of Violations o. of Repeat	0	<u> </u>	Priority:	0	Score
1	Lui	יענ	JCK TEXA	\$	000) //3-2	2902		V	Time In	2:19 pm	Fou	ındation:		4
A adia	ity Data		D						Time in	2.19 pm		Core:	1	1
	ity Date /2020				spection SPECTION	1			Time Out	2:30 pm	Tot. Min	utes:	11	
	lishment		•		Addres		•		City/State			Zip Code		Telephone
	MA BUCK'S	3 #1205			5818 47				LUBBOCK, TX			79416		(806) 687-6320
	rd ID # 03272				Permit GREEN		ESTMENT GROU	JP	Est. Type RESTAURANT			Risk Cate FR01	gory	
	TUO	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	A = NOT APPLICABLE	COS = CORRE	CTED ON S	ITE REP =	REPE	AT VIOLATION
								DDIO	DITY					
1	□ OUT	□ IN	□NO	■ NA	□ cos	□ REP	01 Proper co		DRITY me and temperature					
2	□ OUT		□NO	□NA		□ REP	•		ng temperature (41 F /	45 F)				
3	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	03 Proper ho	t holdin	ng temperature (135 F)					
4	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	04 Proper co	oking ti	me and temperature					
5	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	05 Proper reh	heating	for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	Control;	procedures/records					
7	□ OUT				□ cos	□ REP			; Condition/parasite de	estruction				
8	□ OUT				□ cos	□ REP			proper temperature					
9	OUT				□ COS	□ REP	<u> </u>		tected; contamination p					
10	OUT				□ cos	□ REP			/returnables; clean & s					
11	□ OUT		□ NO	□NA	□ cos	□ REP	<u> </u>	·	n; returned/served/reco					
12	OUT				□ COS	□ REP			nployees; knowledge &	reporting				
13	OUT				□ COS	□ REP	<u> </u>		striction and exclusion	21				
14 15			□NO	□NA	□ COS	□ REP			nd properly washed / (ntact w/RTE or approv					
16	□ OUT		ПИО		□ COS				s used; prohibited not					
17	□ OUT				□ COS				ed/used Washing fruit					
18	□ OUT				□ cos			• •	s; identified/stored/used					
19	□ OUT				□ COS	□ REP			source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	ge / Wastewater dispos	al				
							PPIOP	ITV E	OUNDATION					
21	□ OUT	■ IN		П NA	□ cos	ПRFP			monstration / duties / C	:FM				
22	□ OUT				□ COS				unauthorized persons					
23	□ OUT				□ COS				ter available; adequate	·				
24	□ OUT				□ COS				e shellstock/destruction	·				
25	□ OUT				□ cos				variance, specialized /					
26	□ OUT				□ cos		26 Posting of	f consu	mer advisories, Allerge	n label				
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling m	ethod used; equipmen	t adequate				
28	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	28 Proper da	te mark	king and disposition					
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermome	eters / t	test strips provided, ac	curate				
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	ent Permit (Current & \	/alid)				
31	□ OUT				□ cos		31 Handwash	h faciliti	es; accessible/supplied	d/used				
32	□ OUT								contact surfaces clear					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewash	hing fac	cilities & Service sink p	rovided				
								CO	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	amination; insect/roder	nt/other				
35	□ OUT				□ COS	□ REP	35 Personal (Cleanlir	ness; eating/drinking/to	bacco				
36	□ OUT				□ cos		36 Wiping clo	othes; p	properly used and store	ed				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental co	ontamination					

Page 2 of 2



Activity Date

Purpose of Inspection

		0			01/06/202		ROUTINE INSPECTION	
	T ,,1	λ	ty of	_	-		Decard ID #	
	Lui	טעכ	OCK		Establish	iment . BUCK'S #1205	Record ID # PR0003272	
			TEX	15	DALIAMA	1 BOCK 3 #1203	110000272	
	OU ⁻	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO	= NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ON
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/5/20
Viola	tion Comm	ents:						•
I. Ice II. Ice	erved the foll scoop holde machine de each in cool	er rusty eflector	panel lig	htly soil		and maintain. maintain.		
228	113(3) Nonfo	od-con	tact surf:	aces of	equinment	shall he kent fre	ee of an accumulation of dust, dirt, food residue, and other debris	
43				aces UI		□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT				□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ COS		45 Physical facilities installed/maintained/clean	
46	OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47				ΠΝΔ	□ cos		47 Other violations	
.,		۲	2.10		2000	2 1(2)		
	. =	_					Measured Observations	
Mil	k RIC 38.00	Degree	s Fahrer	nheit				
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				
	lnor	ootion	Docult: \		ON		D MEVT DECUMAD MODERATION	
	IIIS	ection	Result: V	TOLATI	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
							0. lbX-	
	Mul	- Say		_				
СНА	RLES SEIFE	RT		EHS II	RS CPO		Joseph Diaz Mr.	
1								

														Page 1
		Cit	v of	10	625 13TH	ntal Health D	•		o. of Violations	0		Priority:	0	500=0
	Lul	obö	öck		ubbock, T. 306) 775-2				o. of Repeat iolations	0	Fo	Priority undation:	0	Score
**			TEXA	\$					Time In	1:25 pm		Core:	0	0
	ity Date 3/2020				spection SPECTION	I			Time Out	2:00 pm	Tot. Mi	nutes:	35	
	lishment				Address		200		City/State			Zip Code		Telephone
	NAIL, THE				Permit I	TH ST STE	900		LUBBOCK, TX			79424		(806) 778-3996
	12247				WEST T	EXAS BENT	*		Est. Type RESTAURANT			Risk Cate FR03		
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	IA = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
									PRITY					-
1	OUT		■ NO		□ COS		•		me and temperature	4E []				
2	OUT		□ NO	□ NA	□ COS	□ REP	•		ing temperature (41 F /	,				
3		■ IN	□ NO	□ NA	□ cos	□ REP	·		ing temperature (135 F)					
5	□ OUT		■ NO	□NA	□ COS		•		for hot holding 165 F i	n 2 hr				
6	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	•		procedures/records	4 111.				
7	OUT		,,	_ 11/1	□ COS	□ REP			e; Condition/parasite de	struction				
8	□ OUT				□ cos	□ REP			proper temperature					
9	□ OUT				□ cos	□ REP			tected; contamination p	revented				
10	□ OUT				□ cos	□ REP	<u> </u>		/returnables; clean & s					
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper di	spositio	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, en	nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	striction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	ind properly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	nand co	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed food	s used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	s; identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	•	•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewag	ge / Wastewater dispos	al				
							PRIOR	RITY F	OUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / der	monstration / duties / C	FM				
22	□ OUT			□NA	□ cos				unauthorized persons	•				
23	□ OUT			□NA	□ COS				ter available; adequate					
24	□ OUT				□ cos				e shellstock/destruction					
25	□ OUT				□ COS		<u> </u>		variance, specialized /					
26	OUT				□ cos				mer advisories, Allerge					
27	□ OUT				□ COS				ethod used; equipmen	ı adequate				
28	OUT		⊔ NO	□ NA	□ COS		•		king and disposition	ouroto				
29	OUT OUT			□ NA	□ COS				test strips provided, ac					
30	OUT			⊔INA	□ COS				ent Permit (Current & \					
31				□NA	□ cos				ies; accessible/supplied contact surfaces clear					
33	□ OUT		ПИО		□ COS				cilities & Service sink p					
55	L 001	- 111	1 NO	L NA	L 003	LINEF	JJ VVAICWAS		<u> </u>	Ovided				
0.1							04 = ::		DRE	47.41				
34	OUT				□ COS				amination; insect/roder					
35	OUT				□ COS				ness; eating/drinking/to					
36	OUT OUT				□ COS				properly used and store	u				
37	□ 001	= IIN	LI NU	⊔NA	□ COS	LI KEY	37 Environm	iental co	ontamination					



Purpose of Inspection

	= OUT	TEXA	PLIANCE	Establish BENT NA		Record ID #	
		OF COM	PLIANCE			PR0012247	
□ OUT				IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
	■ IN	□NO	□NA	□ cos	□REP	38 Approved thawing method	
□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
						Measured Observations	
Overall Insp	ection (Commen	ts			Overall Inspection Comments Required Action: NOT APPLICABLE	
						Signatures	
Jac	.ob	Ke	mme	_		Jet v section //	
OB KEMMEF	₹		EHS II I	RS CPO		Manager	
li ol	OUT	OUT IN OU	OUT IN NO OUT IN	OUT IN NO OUT IN	OUT IN NO COS OU	□ OUT ■ IN □ NO □ COS □ REP □ OUT ■ IN □ NO □ COS □ REP □ OUT ■ IN □ NO □ COS □ REP □ OUT ■ IN □ NO □ COS □ REP □ OUT ■ IN □ NO □ COS □ REP □ OUT ■ IN □ NO □ NA □ COS □ REP □ OUT ■ IN □ NO □ NA □ COS □ REP □ SWIC 38.00 Degrees Fahrenheit sicken HH 145.00 Degrees Fahrenheit leslaw CH 40.00 Degrees Fahrenheit lat Bucket 200.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: NO VIOLATION	□ OUT ■ IN □ NO □ COS □ REP 42 Non-food contact surfaces clean □ OUT ■ IN □ NO □ COS □ REP 43 Adequate ventilation, lighting; designated area □ OUT ■ IN □ NO □ COS □ REP 44 Garbage & refuse properly disposed/maintained □ OUT ■ IN □ NO □ COS □ REP 45 Physical facilities installed/maintained/clean □ OUT ■ IN □ NO □ COS □ REP 46 Toilet facilities; constructed/supplied/clean □ OUT ■ IN □ NO □ NA □ COS □ REP 47 Other violations Measured Observations Measured Observations Measured Observations Overall Inspection Comments Inspection Comments Inspection Result: NO VIOLATION Required Action: NOT APPLICABLE Signatures Jacob Kemme Signatures

		C:		16	625 13TH	ntal Health D ST, SUITE	•	No. of Violat		0		Priority:	0	
	Lul	obo	ŏck		ubbock, T. 306) 775-2			No. of Repea	at	0	Fo	Priority undation:	0	Score
*			TEXA	\$					Time In	1:20 pm		Core:	0	0
	rity Date 7/2020				spection PECTION	1			Time Out	2:00 pm	Tot. Mi	nutes:	40	
	olishment O EXPRESS	S II			Address 3409 CL	S OVIS RD		City/State LUBBOCK	, TX			Zip Code 79415		Telephone (806) 747-0864
	rd ID # 03306				Permit I BROWN	Holder I & ANTHON	IY, INC.	Est. Type CONCESS	SION			Risk Cate FR02	gory	-
	OUT	Γ = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT AP	PLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY						
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	01 Proper co	oling time and tem	perature					
2	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•	ld holding tempera	•	45 F)				
3	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	<u> </u>	t holding temperat	, ,					
4	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•	oking time and ten	•					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•	heating for hot hold		n 2 hr.				
6	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP		Control; procedures						
7	□ OUT				□ cos	□ REP		source; Condition	<u>'</u>	struction				
8	□ OUT				□ cos	□ REP		eived at proper tem						
9	□ OUT				□ cos	□ REP	<u> </u>	d & protected; cont						
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/returnables	s; clean & s	anitized				
11	□ OUT	■ IN		□ NA	□ cos	□ REP	11 Proper dis	sposition; returned/	/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP		ient, employees; ki		reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and	l exclusion					
14	□ OUT	■ IN			□ cos	□ REP		aned and properly						
15	□ OUT	■ IN		□ NA	□ cos	□ REP	15 No bare h	and contact w/RTE	or approve	ed method				
16	□ OUT			□ NA	□ cos			ed foods used; pro						
17	□ OUT	■ IN		□ NA	□ cos	□ REP		approved/used W						
18	□ OUT					□ REP		stances; identified/						
19	□ OUT				□ cos	□ REP		proved source; plu	•					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastew	ater dispos	al				
								ITY FOUNDAT	_					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / demonstration	/ duties / C	FM				
22	□ OUT	■ IN		□NA	□ cos	□ REP		dler/no unauthoriz	<u>'</u>	'				
23	□ OUT			□NA	□ cos	□ REP	23 Hot and C	cold water available	e; adequate	pressure				
24	□ OUT				□ COS			available shellstock						
25	□ OUT				□ cos		<u> </u>	ce with variance, s	<u> </u>					
26	□ OUT				□ COS			f consumer advisor						
27	□ OUT				□ COS			oling method used		t adequate				
28	□ OUT		□ NO	□ NA	□ cos			te marking and dis						
29	□ OUT			□ NA	□ cos		29 Thermom	eters / test strips p	rovided, ac	curate				
30	□ OUT			□ NA	□ cos			ablishment Permit (`					
31	□ OUT				□ cos			h facilities; accessi						
32	□ OUT				□ cos			on-food contact sur						
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewas	hing facilities & Sei	rvice sink pi	ovided				
								CORE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; i	nsect/roder	t/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanliness; eating	g/drinking/to	bacco				
36	□ OUT				□ cos		36 Wiping clo	othes; properly use	d and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	ental contamination	n					



Purpose of Inspection

1		Ci	ty of 🖫		01/07/202	0	ROUTINE INSPECTION	
	Lul	Shi	റ്റി	-	Establish	mont	Record ID #	
7	Lui	יטכ	OCK			XPRESS II		
•			1649	13				
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
38	□ OUT	■ IN	□NO	□ NA	□ cos		38 Approved thawing method	
39	□ OUT	■ IN			□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN		□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	
Eggs	s RIC 38.00	Degre	es Fahre	enheit				
Chee	ese CH 36.0	00 Deg	rees Fah	renheit				
Beef	HH 164.00	Degre	es Fahre	enheit				
							Overall Inspection Comments	
No O	Overall Inspe	ection (Commen	ts				
	Insn	ection	Result: N		ATION		Populard Action: NEVT DECLIL AD INSPECTION	
	шор	ootion	rtoodit. T	io violi	· · · · · · · · · · · · · · · · · · ·		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
							N V	
							and the state of t	
	No	les						
	AN KLOEP		<i>-</i>	EHS I R	RSIT CPO		daniel Sanchez Manager	
 NATH/				EHS I R	RSIT CPO		daniel Sanchez Manager	
 NATH				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH <i>i</i>				EHSIR	RSIT CPO		daniel Sanchez Manager	
				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHS I R	RSIT CPO		daniel Sanchez Manager	
NATH/				EHS I R	RSIT CPO		daniel Sanchez Manager	
NATH <i>i</i>				EHS I R	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATHA				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATHA				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH <i>i</i>				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH/				EHSIR	RSIT CPO		daniel Sanchez Manager	
NATH				EHSIR	RSIT CPO		daniel Sanchez Manager	

	1	Priority:		2	. of Violations	No	•	ntal Health D					NI.	1
Score	0	Priority oundation:	Fo	0	. of Repeat		105		625 13TH ubbock, T 806) 775-2	Lu	ock	b	Լու	
4	1	Core:		3:30 pm	Time In			.502	00) 110-2	\$	TEXA	,	Lux	Y
	75	inutes:	Tot. Mi	4:45 pm	Time Out			I	spection PECTION				ity Date /2020	
Telephone		Zip Code			City/State				Address				lishment	
(806) 368-0750		79415			UBBOCK, TX	-			3216 4T		TH	S NOR	SKY TEXA	
	gory	Risk Cate FR03			est. Type RESTAURANT			Holder BINGHAM	Permit I CRAIG				rd ID # 06989	
AT VIOLATION	REPE/	SITE REP:	CTED ON :	COS = CORRE	= NOT APPLICABLE C	RVED N	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	Γ = OUT	TUO	
					RITY	PRIO								
					e and temperature		•	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	1
				45 F)	g temperature (41 F /		<u> </u>	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	2
					temperature (135 F)		•	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	3
					ne and temperature		<u> </u>	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	4
				n 2 hr.	or hot holding 165 F ir		<u> </u>	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	5
					rocedures/records			□ REP	□ cos	□ NA	□ NO		□ OUT	6
				struction	Condition/parasite des			□ REP	□ COS				□ OUT	7
					proper temperature			□ REP	□ cos				OUT	8
					cted; contamination p			□ REP	□ cos				OUT	9
					eturnables; clean & sa			□ REP	□ cos				OUT	10
					; returned/served/reco	•	<u> </u>		□ cos		□ NO		OUT	11
				reporting	oloyees; knowledge &			□ REP					OUT	12
				Na	riction and exclusion		<u> </u>	□ REP	□ cos				OUT	13
					d properly washed / G act w/RTE or approve			□ REP	□ COS		- INO		OUT	14 15
					used; prohibited not o			□ REP	□ cos	□ NA	□ NO		OUT	16
					d/used Washing fruits			□ REP	□ COS					17
					identified/stored/used	• • •			□ COS				□ OUT	18
					ource; plumbing, back				□ COS				□ OUT	19
1/11/2					/ Wastewater disposa	•			□ COS				■ OUT	20
					, mademate, alepses		20.166.010		В 000				tion Comme	
				ays.	ı. Repair/replace. 3 da			ertment not se	f 3-compa		•	n middl		Obse
				FM	OUNDATION Onstration / duties / Cl			□ REP	□ cos	□ NA		■ INI	□ OUT	21
					inauthorized persons/				□ COS				□ OUT	22
					r available; adequate								□ OUT	23
- 					shellstock/destruction			□ REP	□ COS				OUT	24
+					ariance, specialized /			□ REP	□ COS				□ OUT	25
					er advisories, Allerge		*		□ cos				□ OUT	26
					thod used; equipment			□ REP					□ OUT	27
- 				•	ng and disposition		<u> </u>	□ REP	□ cos		□NO		□ OUT	28
				curate	st strips provided, acc		<u> </u>		□ cos				□ OUT	29
- 					nt Permit (Current & V				□ COS				□ OUT	30
					s; accessible/supplied				□ cos				□ OUT	31
					ontact surfaces clean				□ COS				□ OUT	32
				ovided	ities & Service sink pr	hing fac	33 Warewas		□ cos		□NO		□ OUT	33
					· · · · · · · · · · · · · · · · · · ·									
					RE	CO								

Page 2 of 2



Activity Date

Purpose of Inspection

		C:	ty of		01/08/2020			ROUTINE INSE	PECTION		
	[[]	٦ĥ	ര്മിം	-	Fatablish			Record ID#			
1	Lul	יטכ	OCK	,	Establish	iment Y TEXAS N	IORTH	PR0006989			
•			TEXA	15	DEOL OIL	I ILXAON	OKIII	111000000			
	OU.	Γ = OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA	= NOT APPLICABLE COS = CO	ORRECTED ON SITE	REP = REPEAT VIOLAT	ION
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanline	ss; eating/drinking/tobacco			
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; pro	perly used and stored			
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental conf	tamination			
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing i	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 l	abeling (Bulk Food)			
42	■ OUT	□IN	□ NO		□ cos	□ REP	42 Non-food contact s	urfaces clean			4/7/20
Viola	tion Comm	ents:									. •
	_						maintain. NRI	f dust, dirt, food residue, and	other debris		
43	D OUT				□ COS			n, lighting; designated area			
44	□ OUT				□ cos		44 Garbage & refuse p	properly disposed/maintained	<u> </u>		1
45	□ OUT				□ cos			nstalled/maintained/clean			+
46	□ OUT				□ cos		<u>-</u>	structed/supplied/clean			+
47			□NO	П NA	□ cos		47 Other violations	. 11			+
	<u> </u>				<u> </u>		Measured Obs	servations			
Mill	k WIC 38.00	Degree	es Fahrer	nheit							
1	icken WIC 3	_			t						
	ced tomato C		-								
	o de gallo C		_								
	-		-								
	eese WIC 35		-								
l	ili Cooling 98		-								
	k RIC 35.00	-									
Car	rrots RIC 28	.00 Deg	rees Far	renheit							
							Overall Inspectio	n Comments			
No	Overall Insp	ection (Commen	ts							
	Insr	ection	Result: V	IOI ATIO	NC			Paguirod Acti	on: RE-INSPECTIO	NA I	
		.000011	rtoodit. V	102,111	J. (Required Acti	on. RE-INSPECTIO	Л	
							Signatu	ires			
	M	des	ga,	_				Sh. W. M.			
NATH	HAN KLOEF	PFR		FHSIF	RSIT CPO		_	Julian Natal	Assistant	Operational	
'\'\	WIN INCOLI			LIIOTT	COLL OF O			ounan Natai	Manager	Operational	
									*		

OUT OUT	E #17 = OUT (Purpose ROUTIN	16 Lu (8 e of Ins	spection SPECTION Address 6310 19 Permit H	902 S TH ST Holder N OIL CO	•	No. of Violations No. of Repeat Violations Time In Time Out City/State LUBBOCK, TX	1 0 10:50 am 11:15 am	Tot. Mi	Priority: Priority undation: Core:	0 0 1 25	Score
Date 20 ment SERVIC D# 448 OUT OUT OUT	E #17 = OUT (Purpose ROUTIN	(8 e of Ins	spection SPECTION Address 6310 19 Permit H	902 S TH ST Holder N OIL CO		Violations Time In Time Out	10:50 am	Tot. Mi	undation: Core:	1	1
Date 20 ment SERVIC D# 448 OUT OUT OUT	E #17 = OUT (Purpose ROUTIN	NE INS	Address 6310 19 Permit H BOLTON	TH ST Holder N OIL CO		Time Out					1
D# OUT OUT	= OUT (ROUTIN	NE INS	Address 6310 19 Permit H BOLTON	TH ST Holder N OIL CO		City/State	11:15 am		nutes:	25	
SERVIC D# 148 OUT OUT OUT	= OUT (IANCE	6310 19 Permit F BOLTON	TH ST Holder N OIL CO		-		<u> </u>			l
O# 148 OUT OUT OUT OUT	= OUT (IANCE	Permit H BOLTON	Holder N OIL CO		LUBBOCK, TX			Zip Code		Telephone
OUT OUT OUT OUT	□ IN		IANCE	BOLTON	N OIL CO		Fat Tyme			79407		(806) 747-1629
OUT OUT	□ IN		IANCE	IN = IN C	JWDI IVNCE		Est. Type CONCESSION			Risk Cate FR01	gory	
□ OUT	■ IN	□NO			JIVIF LIAINUE	NO = NOT OBSER	EVED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
□ OUT	■ IN						PRIORITY					
□ OUT				□ cos		•	oling time and temperature	/ 45 E)				
			□ NA	□ cos	□ REP	•	ld holding temperature (41 F	,				
⊔ OUT			■ NA	□ cos	□ REP	•	t holding temperature (135 F)				
	□ IN		■ NA	□ cos	□ REP	•	oking time and temperature	. 01				
	□ IN		■ NA	□ cos	□ REP	·	heating for hot holding 165 F	ın 2 hr.				
	■ IN		□NA	□ cos	□ REP		Control; procedures/records					
								estruction				
								provent				
						<u> </u>	<u> </u>	•				
			7.1.1.				,					
		LI NO L	J NA				<u> </u>					
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	■ INI			ПСОВ	□ RED	34 Evidence		ent/other				
							<u> </u>					
	OUT OUT	OUT IN OU	OUT IN OUT	OUT IN ON ONA OUT IN ONA	OUT	OUT	OUT	OUT	OUT	OUT	OUT	OUT



Purpose of Inspection

		Cit	y of 🖫		01/06/202		ROUTINE INSPECTION	
	Lul	Sh	مُحْدِّ	-	Establish	mont	Record ID #	
1	Lui	יענ	JCK		Establish BOLTON	SERVICE #17	PR0006948	
•			TEXA	15	BOLTON	OLIVIOL #17		
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO) = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
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	4/5/20
Viola	tion Comme	ents:						
Obse	rved fan shr	ouds sc	iled in w	alk in c	ooler. Clea	ın		
l .	rved cabinet							
	40(0) 14							
43	13(3) Nonfo ☐ OUT			aces of	equipment COS		ee of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	
44	OUT				□ cos		44 Garbage & refuse properly disposed/maintained	
45	□ OUT					□ REP	45 Physical facilities installed/maintained/clean	
46	OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47				ΠΝΔ	□ cos		47 Other violations	
7,	<u> </u>	- "	ППО	ПИА	В 000			
							Measured Observations	
San	idwich WIC 4	43.00 D	egrees F	ahrenh	eit			
							Overall Inspection Comments	
							·	
No	Overall Inspe	ection C	Comment	ts				
	•							
	Insp	ection F	Result: V	IOLATI	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Mul	- Tay		_			Tuem	
CHAE	RLES SEIFE	PT		EHS II	RS CPO		Jeanette Welch PIC	
011741	KEEO OEN E			L110 II	110 01 0		ocumente Wolon	

	Lul	ah ^{ci}	ty of k	16 Lu				No. of Violations No. of Repeat Violations	0	Fo	Priority: Priority undation:	0	Score
V	Lui		TEXA	\$,			Time In	2:50 pm	1	Core:	0	Λ
	vity Date 6/2020				spection SPECTION	I		Time Out	4:00 pm	Tot. Mir	nutes:	70	U
	olishment				Address			City/State			Zip Code	_	Telephone
	AN'S STEAK	HOUS	=		1212 50			LUBBOCK, TX			79412310		(806) 744-5491
	rd ID # 000123				Permit I BRYAN	HOIGER STRATTON		Est. Type RESTAURANT			Risk Cate FR03	gory	
	OUT	Γ = 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
1	ООТ	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	PRIORITY oling time and temperature					ı
2	□ OUT	■ IN		□ NA	□ COS		•	ld holding temperature (41 F /	45 F)				
3	□ OUT				□ COS		<u> </u>	t holding temperature (135 F)	·				+
4	□ OUT				□ COS	□ REP	· ·	oking time and temperature					
5	□ OUT			□ NA	□ COS	□ REP		neating for hot holding 165 Fi	n 2 hr.				
6	□ OUT		□NO			□ REP	•	Control; procedures/records					
7	□ OUT				□ cos	□ REP		source; Condition/parasite de	struction				
8	□ OUT				□ cos	□ REP		eived at proper temperature					
9	□ OUT	■ IN			□ cos	□ REP		d & protected; contamination p	revented				
10	□ OUT				□ cos	□ REP	10 Contact s	urfaces/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned and properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and contact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / demonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized persons	personnel/				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	old water available; adequate	pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available shellstock/destruction	n/labels				
25	□ OUT				□ cos		· · · · · · · · · · · · · · · · · · ·	ce with variance, specialized /					
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	consumer advisories, Allerge	n label				
27	□ OUT				□ cos			oling method used; equipmen	t adequate				
28	□ OUT		□NO		□ cos		· · · · · · · · · · · · · · · · · · ·	te marking and disposition					
29	□ OUT				□ cos			eters / test strips provided, ac					
30	□ OUT			□NĀ	□ cos			ablishment Permit (Current & \					
31	□ OUT				□ cos			n facilities; accessible/supplied					
32	□ OUT				□ cos			on-food contact surfaces clear					
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewasl	ning facilities & Service sink p	rovided				
								CORE					
34	□ OUT				□ COS	□ REP		of contamination; insect/roder					
35	□ OUT				□ cos			Cleanliness; eating/drinking/to					
36	□ OUT				□ cos			othes; properly used and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	ental contamination					



Purpose of Inspection

City of	01/06/2020	ROUTINE INSPECTION	
Lubbock	Establishment	Record ID #	
LUDDOCK	BRYAN'S STEAKHOUSE	PR0000123	
OUT = OUT OF COMPLIANC		NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
		8 Approved thawing method	
39 □ OUT ■ IN		9 Utensils/equipment/linens; used/stored/handled	
40 □ OUT ■ IN		0 Single-service/use; properly stored, and used	
		1 Original container labeling (Bulk Food)	
42 □ OUT ■ IN □ NO		2 Non-food contact surfaces clean	
43 □ OUT ■ IN □ NO		3 Adequate ventilation, lighting; designated area	
44 □ OUT ■ IN □ NO		4 Garbage & refuse properly disposed/maintained	
45 □ OUT ■ IN □ NO		5 Physical facilities installed/maintained/clean	
46 □ OUT ■ IN □ NO		6 Toilet facilities; constructed/supplied/clean	
47 □ OUT □ IN ■ NO □ NA	A LICOS LIREP 4	7 Other violations	
		Measured Observations	
Raw chicken WIC 38.00 Degrees Fah	renheit		
Tomato WIC 41.00 Degrees Fahrenhe	eit		
Pea salad Salad bar 41.00 Degrees F	ahrenheit		
Raw beef WIC 41.00 Degrees Fahren	nheit		
Baked potato Hh 181.00 Degrees Fah	nrenheit		
Spaghetti HH 141.00 Degrees Fahren	nheit		
		Overall Inspection Comments	
No violation was observed at time of Inspection Result: NO VIO	·	Required Action: NEXT REGULAR INSPECTION	
		Signatures	
Jeanne Valay		Braz Starte	
JEANNE VALDEZ EHS I	II RS CPO	Bryan Stratton Owner	

		Cit	v of	16	625 13TH	ntal Health D ST, SUITE		No. of Violations	3		Priority:	1	9.	0 KO
-	Lul	obo	őčk		ubbock, T 306) 775-2			No. of Repeat Violations	0	Four	Priority ndation:	1	30	core
			TEXA	S				Time In	2:07 pm		Core:	1		6
	ity Date /2020				spection PECTION	I		Time Out	2:53 pm	Tot. Minu	utes:	46	•	
	lishment SER FI				Addres:	s :ND, SUITE 2	220	City/State LUBBOCK, TX			Zip Code 79423		Telephone (806) 283-9	
	d ID#				Permit I	•		Est. Type			Risk Cate	norv	(000) 200-	
	10665					LL ROESH		RESTAURANT			R02	90.7	_	
	OUT	= OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = NOT APPLICABLE	COS = CORRE	ECTED ON SI	TE REP =	REPE	AT VIOLATIC	N
								PRIORITY						
1	□ OUT	■ IN	□ NO	□ NA		□ REP	•	ooling time and temperature						
2	□ OUT		□ NO	□ NA	□ cos	□ REP		old holding temperature (41 F						
3	□ OUT		□ NO	□ NA	□ cos	□ REP		t holding temperature (135 F)					
4	□ OUT		□NO	□NA	□ cos	□ REP	<u> </u>	ooking time and temperature						
5	□ OUT		□ NO	□ NA		□ REP		heating for hot holding 165 F	in 2 hr.					
6	OUT		□ NO	⊔NA	□ cos			Control; procedures/records	La admir et e					
7	OUT				□ COS	□ REP		source; Condition/parasite o	estruction					
8	OUT				□ COS			eived at proper temperature	provents -					
9	OUT				□ COS	□ REP	<u> </u>	d & protected; contamination	·					
10 11	OUT				□ COS	□ REP		urfaces/returnables; clean &						
12		■ IN	□ NO	LI NA	□ cos	□ REP	<u> </u>	sposition; returned/served/renent, employees; knowledge						
13	□ OUT				□ COS	□ REP		e of restriction and exclusion						
14	□ OUT				□ COS	□ REP	<u> </u>	eaned and properly washed /						
15	□ OUT		□NO	□NA	□ COS			nand contact w/RTE or appro						
16	□ OUT				□ cos			ed foods used; prohibited no					+	
17	□ OUT					□ REP		approved/used Washing fru						
18	■ OUT				■ COS			stances; identified/stored/use						1/12/
/iola	tion Comme	ents:											I	
228 2	03 Poisonoi	ıs/toxic	materials	s or cher	micals sto	red properly								
-20.2	00 1 01301100	15/ toxio	materiale	or once	modio oto	rea property								
DBSI	ERVED CHE	MICAL	S STORE	ED OVE	R FOOD	CONTAINER	RS. MOVED. CC	OS.						
228.2	02 Poisonou	ıs/tovic	materials	or char	micale not	in original o	ontainer labeled							
220.2	02 F01501100	15/ LUXIC	materiais	o or crier	Ilicais Iloi	. III original ci	ontainer labeled							
_			SPRAY	BOTTLE			BELED. RELAB							
19	□ OUT				□ cos			proved source; plumbing, ba						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispo	sal					
								ITY FOUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / demonstration / duties /	CFM					
22	□ OUT	■ IN					22 Food Han	ndler/no unauthorized person	s/personnel					
23	□ OUT				□ cos		23 Hot and C	Cold water available; adequat	te pressure					
24	□ OUT				□ cos			available shellstock/destruction						
25	□ OUT				□ cos			ce with variance, specialized						
26	□ OUT				□ cos			f consumer advisories, Allerg	*					
27	□ OUT				□ cos			ooling method used; equipme	nt adequate					
28	□ OUT					□ REP	<u> </u>	te marking and disposition						
	□ OUT				□ cos			eters / test strips provided, a						
29		- INI			II COS	□ REP	30 Food Esta	ablishment Permit (Current &	Valid)					
	□ OUT			LINA				Carrena Carrena	· · · · · · ·					



	Mir				Activity D 01/09/202		Purpose of Inspection ROUTINE INSPECTION	
	T1	_ 1_Ci	ity of	_				
V	Lul	dC	OCK	A S	Establish BURGER		Record ID # PR0010665	
	OUT	Γ = OUT	OF COM	PLIANCE	E IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO)N
32	■ OUT	□IN		□NA	■ COS	□ REP	32 Food & non-food contact surfaces cleanable/use	1/19/20
Viola	tion Comm	ents:						
228 1	04(a) Nonfo	od-cor	ntact curf	acae Ni	onfood-cor	ntact surface	es shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to	
	easy cleani					itact suriace	is shall be free of difficeessary leages, projections, and drevices, and designed and constructed to	
	,	Ū						
OBSI 33					NERS WIT		ED/CRACKED LIDS. DISCUSSED. VOLUNTARILY DISCARDED. COS. 33 Warewashing facilities & Service sink provided	
33	<u> </u>	= 114	ППО	LINA		LINEF	33 Walewashing facilities & Service shirk provided	
							CORE	
34	□ OUT				□ cos		34 Evidence of contamination; insect/rodent/other	
35	□ OUT				□ cos		35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored	
37	OUT				COS		37 Environmental contamination	
38	□ OUT			□NA	□ COS		38 Approved thawing method	
39	■ OUT				■ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	4/8/20
Viola	tion Comm	ents:						
	24(a)(2)(A) allows air dry		equipme	nt and u	tensils sha	all be stored	as specified under paragraph (1) of this subsection and shall be stored in a self-draining position	
	ERVED MET	ΓAL FC	OD CON	NTAINE	RS STACK	ED WHILE	WET, UNABLE TO PROPERLY AIR DRY. DISCUSSED. RE-ARRANGED TO PROPERLY AIR	
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	
СН	ILI HH 142.0	00 Deal	rees Fah	renheit				
	W HAMBUR	_			es Fahrenl	heit		
	MBURGER			_				
	CED TOMA							
RA	W HAMBUR	GER D	OC 38.00	Degree	s Fahrenh	eit		
SLI	CED TOMA	TO RIC	38.00 🗅	egrees	Fahrenhei	t		
СН	EESE CH 40	0.00 De	egrees Fa	ahrenhe	it			
	AT 3-COMP		-					
							Overall Inspection Comments	
							·	
No	Overall Insp	ection	Commen	its				
				// A T	011			
	Insp	ection	Result: V	/IULA II	UN		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Geoch	y P	erop	just			Adem	
	DY BERGQI				RS CPO		ADRIANA GONZALES MANAGER	

															Page 1 of 2
						ntal Health D		N	lo. of Violations	2		Priority:	0		
	Lul	bc	ock	_ L	ubbock, T 806) 775-2	X 79401			lo. of Repeat /iolations	1	Fo	Priority oundation:	1	So	core
•			TEXA	15					Time In	1:10 pm		Core:	1		3
Activi	ity Date /2020				spection SPECTION	I			Time Out	3:00 pm	Tot. Mi	inutes:	110		
Estab	lishment				Address				City/State		•	Zip Code		Telephone	9
CAFE	J				2605 19	TH ST			LUBBOCK, TX			79401441	3	(806) 743-	
l	rd ID # 04000				Permit I	Holder	PAGE INC		Est. Type BAR			Risk Cate	gory		
FROO		Γ = OUT	OF COM	PLIANCE				VED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON		REPE	AT VIOLATIO	ON
								PRIC	ORITY						
1	□ OUT	□IN	□NO	■ NA	□ cos	□ REP	01 Proper cod		me and temperature						
2	□ OUT	□IN	□NO			□ REP			ling temperature (41 F /	45 F)					
3	□ OUT					□ REP	· · · · · · · · · · · · · · · · · · ·		ng temperature (135 F)						
4	□ OUT	□ IN				□ REP			time and temperature						
5	□ OUT			■ NA	□ cos				for hot holding 165 F i	n 2 hr					
6	□ OUT			■ NA			•	`	procedures/records						
7			LI NO	■ NA					e; Condition/parasite de	etruction					
8	OUT	■ IN			□ COS	□ REP			t proper temperature	Struction					
9	OUT				COS				tected; contamination p	revented					
10	OUT	■ IN			□ COS	□ REP	<u> </u>		s/returnables; clean & s						
11	OUT					□ REP			on; returned/served/reco						
12	OUT	■ IN		⊔NA	□ COS	□ REP	<u> </u>	•							
13	OUT	■ IN			□ cos	□ REP			nployees; knowledge & striction and exclusion	reporting					
14	OUT				□ COS	□ REP	<u> </u>		and properly washed / (Novo uso					
15	OUT	■ IN			□ COS	□ REP			ontact w/RTE or approv						
16		■ IN		□ NA	□ COS	□ REP			ds used; prohibited not						
17	□ OUT	■ IN		□ NA	□ COS				ved/used Washing fruit						
18	□ OUT	■ IN		□NA	□ cos			•••	s; identified/stored/used						
19	□ OUT	■ IN							s, racritinea/storea/uses						
20	□ OUT	■ IN							ge / Wastewater dispos						
	<u> </u>	- 111			<u> </u>	LI INEF			OUNDATION						
21	□ OUT	■ INI		□ NA	□ cos	ПRED	-		monstration / duties / C	:FM					
22	□ OUT						•		unauthorized persons						
23	□ OUT				□ cos				ater available; adequate	·					
24	□ OUT								le shellstock/destruction	<u>'</u>					
25	□ OUT								variance, specialized /						
26	□ OUT						•		ımer advisories, Allerge						
27	□ OUT								nethod used; equipmen						
28	□ OUT	■ IN	□NO	□NA		□ REP	•		king and disposition	•					
29	□ OUT	■ IN		□ NA	□ cos	□ REP	•		test strips provided, ac	curate					
30	□ OUT			□ NA	□ cos	□ REP			nent Permit (Current & \						
31	■ OUT					■ REP			ties; accessible/supplied						1/18/20
Viola	tion Comm														
	75(c) Hand		orovision	l.											
			ls at han			rovided. Dis									
32	□ OUT				□ cos				d contact surfaces clear						
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewash		cilities & Service sink p	rovided					
ļ.,,	_						0.1 =		ORE						
34	□ OUT	■ IN			□ COS	□ REP	34 Evidence	of con	tamination; insect/roder	nt/other	Fo	llow up : Ye	s Fo	ollowup Date	e: 01/18/2020

Page 2 of 2



Purpose of Inspection

		-			01/08/202		ROUTINE INSPECTION	
	T1	- 1-C1	ty of	_	01/00/202	.0		
	Lui) DO	ось		Establish	nment	Record ID #	
4	Lul		TEX	AS	CAFE J		PR0004000	
				PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	4/7/20
Viola	tion Comme	ents:						
228.1	86(a) Repai	irina. Tl	ne physic	cal faciliti	ies shall b	e maintained	in good repair	
	()		,				6	
Obse				ach-in c	ooler. Rep	olace. Discu	ssed. Next regular inspection.	
46	□ OUT	■ IN			□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
	T	01						
INO	Temperature	e Obse	rvations					
							Overall Inspection Comments	
_								
Fro	ont bar							
	Insp	ection	Result: V	IOI ATIO	ON		Required Action: NEXT REGULAR INSPECTION	
							Required Action. NEXT REGULAR INSPECTION	
							Signatures	
3	ackin A	Die	1020	_			05 June	
JACK	(IE DICKSO	N		EHSIF	RSIT CPO			
0,101	WE BIOICO			211011	(011 01 0			

Follow up : Yes Followup Date: 01/18/2020

Score	0	Priority:		4	Violations Repeat		•	ital Health D ST, SUITE 1 x 79401		16	ty of ¬	Cit		
_	0	oundation:	Fo	0	ons	Vi			306) 775-2	-	ock	bbo	Lul	7
4	4	Core:		1:10 pm	Time In					\$	TEXA			•
•	110	inutes:	Tot. Mi	3:00 pm	Time Out				spection PECTION		1 .		ity Date /2020	
Telephone		Zip Code			State				Address				lishment	
(806) 743-5400		79401441			BOCK, TX				2605 19 Permit H				d ID#	CAFE
	gory	Risk Cate FR04			Type TAURANT		RAGE, INC.						00421	
AT VIOLATION	REPE	SITE REP	CTED ON	COS = CORREC	OT APPLICABLE (VED NA	NO = NOT OBSEF	OMPLIANCE	IN = IN Co	PLIANCE	OF COMF	= OUT	OUT	
					Y	PRIO								
					d temperature		•	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	1
				45 F)	mperature (41 F /		•	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	2
					perature (135 F)			□ REP	□ cos	□NA	□ NO		□ OUT	3
				0.1	nd temperature		•	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	4
				1 2 hr.	ot holding 165 F i		•	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	5
				. t	edures/records	· · ·		□ REP	□ cos	□NA	□NO		□ OUT	6
				struction	dition/parasite de			□ REP	□ COS			■ IN	OUT	7
					er temperature			□ REP	□ COS				OUT	8
					l; contamination p			□ REP	□ COS				□ OUT	9
					nables; clean & s			□ REP	□ cos				□ OUT	10
					urned/served/reco	•	<u> </u>	□ REP	□ cos	□NA			□ OUT	11
				reporting	ees; knowledge &			□ REP					□ OUT	12
					on and exclusion		<u> </u>	□ REP					□ OUT	13
					operly washed / G			□ REP					□ OUT	14
					w/RTE or approve			□ REP	□ cos			■ IN	□ OUT	15
					d; prohibited not			□ REP	□ cos	□ NA		■ IN	□ OUT	16
					ed Washing fruits	• •		□ REP	□ cos	□ NA			□ OUT	17
					ntified/stored/used			□ REP					OUT	18
					ce; plumbing, bac	<u> </u>	<i>,</i> ,	□ REP					OUT	19 20
				<u> </u>	astewater dispos		• • • • • • • • • • • • • • • • • • • •	LI REP	□ cos			■ IN	□ OUT	20
				-14	IDATION									04
					ration / duties / C				□ cos				□ OUT	21
				•	thorized persons/				□ cos				OUT	22
					ailable; adequate			□ REP					OUT	23 24
					llstock/destruction				□ COS				OUT OUT	24 25
					nce, specialized /			□ REP					OUT OUT	25 26
					, ,			□ REP	□ COS				□ OUT	26 27
				aucquate	d used; equipment and disposition			□ REP	□ COS	□ NA	пмо		OUT	2 <i>1</i> 28
				urate	trips provided, ac		<u> </u>	□ REP	□ COS	□ NA	LI NO		OUT OUT	20 29
- 					ermit (Current & \			□ REP	□ COS	□ NA			OUT	30
					ccessible/supplied			□ REP	□ COS	□ NA			OUT	30 31
					act surfaces clear				□ cos	ПМА			OUT	31 32
					& Service sink p			□ REP	□ COS		ПИО			33
				O VIUGU	a oervice sink pi		JJ VVAICWAS		П СО2	⊔NA	LI NO	= IIN	□ OUT	55
,				4/-41	Atomotive entre	CO	04 5 31							24
					ation; insect/roder			□ REP					OUT	34
					eating/drinking/to			□ REP					OUT	35
				u	ly used and store	otnes; pi	36 Wiping cl	□ REP	□ cos			■ IN	□ OUT	36

Page 2 of 3



Activity Date 01/08/2020

Purpose of Inspection
ROUTINE INSPECTION

City of	01/08/2020	NOOTINE INST ECTION	
Lubbock	Establishment	Record ID #	
TEXAS	CAFE J	PR0000421	
OUT = OUT OF COMPLIAN	CE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON
37 ■ OUT □ IN □ NO □ N	IA ■ COS □ REP	37 Environmental contamination	4/7/20
Violation Comments:	A = COO LINE	0, 2,1,10,1,10,1,10,1,10,1,10,1,10,1,10,	20
228.69(a)(1)(C) Storing the food at least	. ,		
Observed food stored on the floor in war		ed. Discussed. 38 Approved thawing method	
39 □ OUT ■ IN	COS DREP	39 Utensils/equipment/linens; used/stored/handled	
40 □ OUT ■ IN	□ COS □ REP	40 Single-service/use; properly stored, and used	
41 □ OUT ■ IN □ NO □ N		41 Original container labeling (Bulk Food)	
42 ■ OUT □ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	4/7/20
Violation Comments:			
228.113(3) Nonfood-contact surfaces of	of equipment shall be kep	ot free of an accumulation of dust, dirt, food residue, and other debris	
Observed soiled vent bood, wall behind	d arill light covers in kitch	hen above grill area, and electrical cords hanging above clean dish storage. Maintain clean	
and sanitized. Discussed. Next regula		nen above gilli alea, and electrical colus hanging above clean dish stolage. Maintain clean	
43 ■ OUT □ IN □ NO	□ COS □ REP	43 Adequate ventilation, lighting; designated area	4/7/20
Violation Comments:			
228.177(1) The light intensity shall be a	at least 108 lux (10 foot c	candles)	
220.177(1) The light litterisity shall be a	at least 100 lux (10 loot c	variules)	
Observed light bulbs out in kitchen are	a and dry storage. Repla	ace bulbs. Discussed. Dry storage bulbs were replaced at the time of inspection.	
44 □ OUT ■ IN □ NO	□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45 ■ OUT □ IN □ NO	□ COS □ REP	45 Physical facilities installed/maintained/clean	4/7/20
Violation Comments:			
A) 228.173(a) Cleanability. Floor, wall	ceiling constructed install	led are smooth and easily cleanable	
7.) 220.17 o(a) Glodridaliny. 1 loor, wall	Johning Contouration in John	and different and dashy distribute	
Observed damaged floor in dish wash	area. Provide repair and	d seal. Discussed. One year.	
B) 228.186(a) Repairing. The physical	facilities shall be maintain	ined in good repair	
Observed demonated applicate on accordance	l rooch in coolera includ	ling is well staff area and carees from will and well in fronzer. Deplete Discussed	
Next regular inspection.	i reach-in coolers, includ	ling in wait staff area and across from grill, and walk-in freezer. Replace. Discussed.	
Treat regular mepeellerii			
C) 228.186(f) Drying mops			
	•	up to allow for proper air drying. Discussed. Corrected on site.	
46 □ OUT ■ IN □ NO	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47 □ OUT ■ IN □ NO □ N	IA □ COS □ REP	47 Other violations	
		Measured Observations	
raw chicken RIC 37.00 Degrees Fahi	renheit		
raw beef WIC 37.00 Degrees Fahren	heit		
cheesecake RIC 35.00 Degrees Fahi	renheit		
buttermilk WIC 37.00 Degrees Fahre	nheit		
raw shrimp RIC 35.00 Degrees Fahre	enheit		
cut tomatoes WIC 38.00 Degrees Fa	hrenheit		
		Overall Inspection Comments	
No Overall Inspection Comments			

Follow up : Yes Followup Date: 04/07/2020

Page 3 of 3



Activity Date 01/08/2020

Purpose of Inspection
ROUTINE INSPECTION

Lubbo	of CK Esta	ablishment =E J		Record PR000				
Inspection Re	esult: VIOLATION			Requ	ired Action: NEXT	REGULAR INSPE	ECTION	
			Signat	ures				
Sourie Dica	nat v			X	2	_		
JACKIE DICKSON	EHS I RSIT	СРО						
						Follow up · Yes	Followup Date: 0	4/07/2020

	1					ntal Health D ST, SUITE		N	o. of Violations	5		Priority:	0	_	
	Lul	bc	ock	Lu	ubbock, T. 306) 775-2	X 79401	100	I	o. of Repeat iolations	2	Fo	Priority oundation:	2	So	core
**			TEXAS						Time In	1:10 pm		Core:	3	•	7
	ty Date 2020				spection PECTION	ı			Time Out	3:00 pm	Tot. M	inutes:	110		•
	lishment		KOUTII	NE IINS	Address			<u> </u>	City/State			Zip Code		Telephone	
AFE					2605 19	TH ST			LUBBOCK, TX			79401441	3	(806) 743-	
	d ID#				Permit I				Est. Type			Risk Cate	gory		
'R000	04396	r – OUT		IANCE		OMPLIANCE		N/ED N	BAR A = NOT APPLICABLE (CTED ON	FR01	- DEDE	AT VIOLATIO	
	001	- 001	OI COMPL	IANCL		OWI LIANCE	NO - NOT OBSER	VLD N	A - NOT AFFEIGABLE	DOS = CONNE	CILDON	OHE KEF	- IXEF E	AT VIOLATIC	
4 1							04 Danas		RITY					1	
1 2	OUT	□ IN		■ NA	□ COS	□ REP	•		ne and temperature	45 E)					
3	OUT	■ IN		□ NA	□ COS	□ REP	•		ig temperature (135 F)	431)					
4				■ NA ■ NA	□ cos	□ REP	•		me and temperature						
5	□ OUT			■ NA	□ COS				for hot holding 165 F i	n 2 hr					
6	D OUT			■ NA	□ COS		<u> </u>		procedures/records						
7	D OUT	■ IN	LINO		□ COS				; Condition/parasite de	struction					
8		■ IN			□ COS	□ REP			proper temperature						
9		■ IN			□ cos	□ REP			ected; contamination p	revented					
10	□ OUT	■ IN			□ cos	□ REP	<u> </u>		/returnables; clean & s						
11	□ OUT	■ IN				□ REP			n; returned/served/reco						
2	□ OUT	■ IN			□ cos		<u> </u>	<u> </u>	nployees; knowledge &						
3	□ OUT	■ IN			□ cos	□ REP			striction and exclusion						
4	□ OUT	■ IN			□ cos	□ REP			nd properly washed / 0	Glove use					
5	□ OUT	■ IN			□ cos	□ REP			ntact w/RTE or approve						
6	□ OUT	■ IN			□ cos	□ REP			s used; prohibited not						
17	□ OUT	■ IN			□ COS		17 Additives	approv	ed/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	s; identified/stored/used	1					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	e / Wastewater dispos	al					
							PRIOR	RITY F	OUNDATION					<u>'</u>	
1	□ OUT	■ IN		 ⊐ NA	□ cos	□ REP			monstration / duties / C	FM				I	
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Han	ndler/no	unauthorized persons	personnel					
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold wat	ter available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available	e shellstock/destruction	n/labels					
25	□ OUT	■ IN	Е	□NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP					
26	□ OUT	■ IN	[□NA	□ cos	□ REP	26 Posting of	f consu	mer advisories, Allerge	n label					
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	ooling m	ethod used; equipmen	t adequate					
28	■ OUT	□IN	□ NO I	□ NA	■ COS	□ REP	28 Proper da	ate mark	king and disposition						1/18/
iolat	tion Comme	ents:													
28.7	5(g)(2) Date	markin	g commer	rcially p	orepared F	RTE/ TCS foo	od								
_	•						luntarily discarde								
29	OUT				□ COS				test strips provided, ac						
30	OUT				COS				ent Permit (Current & \						4/40
31	■ OUT				□ cos	■ KEP	31 Handwasi	ıı ıacılıtl	es; accessible/supplied	ı/useu					1/18/
′iolat	tion Comme	ents:													
20 1	75(c) Hand	drying p	rovision.												
.20. 1															

								Page 2 of
		C	ity of		Activity D		Purpose of Inspection ROUTINE INSPECTION	
	Lul	٦ĥ	റ്റി	7	Establish	ment	Record ID #	
1	Lui	J	TEX	AS	CAFE J	iment	PR0004396	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□IN	□NO	□NA	□ cos	■ REP	37 Environmental contamination	4/7/20
228.69	eion Common 9(b) Food so	torage	•		cooler ab	ove items fo	r service. Personal food must be stored on lowest shelf. Discarded. Discussed.	
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	4/7/20
228.1	. ,	od-cor					ot free 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	4/7/20
228.18	. , .	ring. T					d in good repair	
46			Ret on re □ NO			□ REP	ssed. Next regular inspection. 46 Toilet facilities; constructed/supplied/clean	
47					□ cos		47 Other violations	
							Measured Observations	
half	and half RI	C 39 N	n Degree	s Fahrer	heit		Measured Observations	
	RIC 38.00		Ü		men			
							Overall Inspection Comments	
Bad	ck bar							
	Insp	ection	Result: V	/IOLATIO	DN		Required Action: NEXT REGULAR INSPECTION	

Signatures

Southin Dickson

EHS I RSIT CPO

JACKIE DICKSON

Follow up : Yes Followup Date: 01/18/2020

										_					Page 1 of 2
	N/Z					ntal Health [ST, SUITE		N	lo. of Violations	4		Priority:	1		
	Lul	obo	$\overset{ ext{ty of}}{ ext{oc}} ext{k}$	_ L	ubbock, T 806) 775-2	X 79401			lo. of Repeat /iolations	0	Fo	Priority oundation:	1	S	core
•			TEXA	15					Time In	10:37 am		Core:	2		7
Activ	ity Date /2020				spection SPECTION	N			Time Out	12:13 pm	Tot. M	inutes:	96		•
Estab	lishment		•		Addres	s		•	City/State	•		Zip Code		Telephon	e
CAFE	VENTURE	CATE	RING		1520 BI	JDDY HOLL	Y AVE		LUBBOCK, TX			79401		(806) 470	-5820
	rd ID # 11632				Permit I		ATERING LLC		Est. Type RESTAURANT			Risk Cates	gory		
	OU ⁻	T = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED 1	NA = NOT APPLICABLE	COS = CORRE	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 holdi	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	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 a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination բ	orevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					
11	■ OUT	□IN	□NO	□NA	■ COS	□ REP	11 Proper dis	spositio	on; returned/served/rec	ondition					1/11/20
228.8	3(e) Damag □ OUT		ds. Heavi	ily rim/se	eam-dente				facturer's complete lab nployees; knowledge &						
13	□ OUT				□ COS				striction and exclusion						
14	□ OUT				□ cos		<u> </u>		and properly washed / (Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			ontact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP			ds used; prohibited not						
17	□ OUT				□ cos		17 Additives	approv	red/used Washing fruit	s/veq					
18	□ OUT				□ COS		18 Toxic sub	stance	s; identified/stored/use	d					
19	□ OUT				□ cos				I source; plumbing, bac						
20	□ OUT				□ COS			<u> </u>	ge / Wastewater dispos						
							DDIOD	ITV F	CUNDATION						
21	ПОП	= INI			П.СОС				Monstration / duties / C	`EM					1
22	OUT	■ IN		□ NA	□ COS	□ REP			unauthorized persons						
23				□ NA	□ cos	□ REP			iter available; adequate	-					
24					□ COS				le shellstock/destruction	<u>'</u>					
25				□ NA	□ COS	□ REP			variance, specialized						
26				□ NA					mer advisories, Allerge						
27				□ NA	□ COS	□ REP			nethod used; equipmen						
28	■ OUT		□NO				<u> </u>		king and disposition						1/18/20
Viola: Obse	tion Comm	ents:					·		shall date mark all RTE	E food to maxii	mum of 7	days includ	ling the	e date	
	′5(g)(1) Date	e markii	ng prepar	re on site	e RTE/ TC	S food									
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermom	eters /	test strips provided, ac	curate					
											Fo	llow up : Ye	s Fo	ollowup Dat	te: 04/07/2020



Activity Date

Purpose of Inspection

		c	ty of		01/08/202		ROUTINE INSPECTION	
	Lul	٦ĥ	လိုင္ပါ	7	Establish	mont	Record ID #	
7	Lui	יטכ	UCr			IIIIeIII INTURE CA		
_			I EA	* >				
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	T
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	1
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	1
							CORE	
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	4/7/20
Viola	tion Comme	ents:						•
Obse	rved damag	ed wea	ther strip	toward	s the greas	se trap. Faci	lity shall repair before next routine inspection.	
228.1 35	. , , , , , , , , , , , , , , , , , , ,		or doors	protecte		the entry crit	eria 35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ COS		36 Wiping clothes; properly used and stored	+
37	OUT				□ COS		37 Environmental contamination	
38	OUT				□ COS		38 Approved thawing method	+
39	OUT		LINO	⊔ NA	□ COS		39 Utensils/equipment/linens; used/stored/handled	
40					□ COS		40 Single-service/use; properly stored, and used	_
41							41 Original container labeling (Bulk Food)	
42	□ OUT ■ OUT			□NA	□ COS		42 Non-food contact surfaces clean	4/7/20
			ПИО			LI KEP	42 Non-1000 contact surfaces dean	4/1/20
Viola	tion Comme	ents:						
Obse	rved soiled i	under 3	3 compar	tment si	nk. Facility	shall clean	and sanitize.	
228 1	113(3) Nonfo	od-con	itact surf	ares of e	equinment	shall he ken	t free of an accumulation of dust, dirt, food residue, and other debris	
43	OUT			4003 01 0	□ COS	-	43 Adequate ventilation, lighting; designated area	Т
44	□ OUT				□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	+
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	+
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	+
47	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	47 Other violations	+
							Measured Observations	
Dric	kat hat hald	100 00	Dograd	o Enhroi	nhoit.		mousured observations	
	sket hot hold w Beef Walk		•			oit		
	cken hot hol			-		CIL		
	usage hot ho		•					
	e Walk-in-co		-					
IXIO	e waik-iii-co	0161 41	.00 Degi	ccs i ai	Termen			
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	its				
	lnen	ection	Result: V	/IOI ATI	ON		Required Action: NEXT REGULAR INSPECTION	
	шор	COLICIT	r toouit.	TOD (III	511		Required Action. NEXT REGULAR INSPECTION	
							Signatures	
				11/	<u> </u>		Signatures	
		<i>وچ</i> _	tha	4	<u></u>		Serverescaporungos	
NIRA	JAN SHRES	STHA		EHSIF	RSIT CPO		Franchesca Dominguez Kitchen manager	

Follow up : Yes Followup Date: 04/07/2020

											_			Page ²
		C	by of			ntal Health D ST, SUITE			lo. of Violations	1	F	Priority:	0	0.000
	Lul	obo	ŏck	_	ubbock, T 806) 775-2				lo. of Repeat iolations	0		Priority ndation:	1	Score
*			TEXA	15	,				Time In	11:04 am		Core:	0	2
	ity Date /2020				spection SPECTION	I			Time Out	12:14 pm	Tot. Minu	ıtes:	70	
	lishment				Address				City/State			ip Code		Telephone
	VENTURE	CATE	RING			JDDY HOLL	Y AVE		LUBBOCK, TX			9401		(806) 470-5820
	rd ID # 12241					ENTURE CA	ATERING LLC		Est. Type MOBILE FOOD UNIT	_	F	isk Cate R02		
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON SIT	E REP =	REPE	AT VIOLATION
									DRITY					
1	□ OUT		□ NO	□NA			•		me and temperature					
2	□ OUT		□ NO	□ NA	□ cos	□ REP	•		ing temperature (41 F					
3	□ OUT		□ NO	□ NA		□ REP	•		ng temperature (135 F)					
4	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		ime and temperature					
5	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			for hot holding 165 F	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			procedures/records					
7	□ OUT	■ IN			□ cos	□ REP			e; Condition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination բ	orevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	spositio	n; returned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, en	nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of res	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	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	ls used; prohibited not	offered				
17	□ OUT	■ IN		□NA	□ cos	□ REP	17 Additives	approv	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	s; identified/stored/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	sal				
							PRIOR	ITY F	OUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C					
22	□ OUT	■ IN		□ NA	□ cos	□ REP			unauthorized persons	•				
23	■ OUT	□IN		□NA	■ cos	□ REP	23 Hot and C	old wa	ter available; adequate	pressure				1/18/
Obse		ough pre		or hot an	d cold wat	er. Repaired	l and provided.							
228.1 24	43(b) Water	•	ire		□ cos	ПРЕР	24 Records of	availahl	e shellstock/destructio	n/lahels				
24 25	OUT OUT								variance, specialized	•				
	OUT OUT				□ cos		<u> </u>		mer advisories, Allerge					
26 27	OUT OUT				□ cos									
27	OUT				□ cos		<u> </u>		nethod used; equipmen	ii aucquale				
28	OUT		⊔NO		□ cos		<u> </u>		king and disposition					
29	OUT				□ cos				test strips provided, ac					
30	□ OUT			□ NA	□ cos				ent Permit (Current & '					
31	□ OUT	■ IN			□ cos	□ REP			ies; accessible/supplie					
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	nable/use				
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewasl	hing fac	cilities & Service sink p	rovided				
								CC	RE					

Follow up : No



Activity Date 01/08/2020

Establishment
CAFE VENTURE CATERING

Purpose of Inspection ROUTINE INSPECTION

Record ID #

			TEXA	15	CAFE VE	NTURE CAT	IG PR0012	241
	OUT	Γ = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NOT OBSERVED NA = NOT APPLICABLE C	OS = CORRECTED ON SITE REP = REPEAT VIOLATION
34	□ OUT	■ IN			□ cos	□ REP	4 Evidence of contamination; insect/rodent	/other
35	□ OUT	■ IN			□ cos	□ REP	5 Personal Cleanliness; eating/drinking/tob	рассо
36	□ OUT	■ IN			□ cos	□ REP	6 Wiping clothes; properly used and stored	ı
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	7 Environmental contamination	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	8 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	9 Utensils/equipment/linens; used/stored/h	andled
40	□ OUT	■ IN			□ cos	□ REP	0 Single-service/use; properly stored, and	used
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	1 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	2 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	3 Adequate ventilation, lighting; designated	d area
44	□ OUT	■ IN	□ NO		□ cos	□ REP	4 Garbage & refuse properly disposed/mai	ntained
45	□ OUT	■ IN	□ NO		□ cos	□ REP	5 Physical facilities installed/maintained/cle	an
46	□ OUT	■ IN	□ NO		□ cos	□ REP	6 Toilet facilities; constructed/supplied/clea	n
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	7 Other violations	
							Measured Observations	

Sausage hot hold 142.00 Degrees Fahrenheit Chicken hot hold 138.00 Degrees Fahrenheit Brisket hot hold 196.00 Degrees Fahrenheit

Overall Inspection Comments

Signatures

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

NIRAJAN SHRESTHA EHS I RSIT CPO Franchesca Dominguez Kitchen Manager

	Lul	b	of Ock	10 Lu				No	of Violations of Repeat	0	Fou	Priority: Priority Indation:	0	Score
			TEXA	5	,				Time In	11:05 am		Core:	0	n
	y Date 2020				spection PECTION	Į.			Time Out	12:10 pm	Tot. Min	utes:	65	
	shment	CATE	INC		Addres		/ A\/F		City/State			Zip Code 79401		Telephone
	VENTURE	CATER	ang		Permit	JDDY HOLL	f AVE		UBBOCK, TX			Risk Cate	gory	(806) 470-5820
	3386						TERING LLC		MOBILE FOOD UNIT			FR02	gory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE (COS = CORRE	CTED ON SI	TE REP	REPE	AT VIOLATION
								DDIOE	DITY					
┰	□ OUT	■ IN	□NO	□NA	TI COS	□ REP	01 Proper co	PRIOF	e and temperature					I
+	□ OUT	■ IN		□ NA	□ cos	□ REP	•		g temperature (41 F /	45 F)				
\dagger	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper ho	t holding	temperature (135 F)	<u> </u>				
T	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	04 Proper co	oking tim	ne and temperature					
\top	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	05 Proper rel	heating fo	or hot holding 165 F i	n 2 hr.				1
Ī	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	Control; p	rocedures/records					
	□ OUT	■ IN			□ cos	□ REP			Condition/parasite de	estruction				
	□ OUT	■ IN			□ COS	□ REP			proper temperature					
\perp	□ OUT				□ COS	□ REP	<u> </u>		cted; contamination p					
)	□ OUT				□ cos	□ REP			eturnables; clean & s					
1	□ OUT		□ NO	□ NA	□ COS	□ REP	•	•	; returned/served/reco					
2	OUT					□ REP			oloyees; knowledge &	reporting				
-	OUT				□ COS	□ REP	<u> </u>		riction and exclusion	21				
- 	OUT		- INO	- NA	□ COS	□ REP			d properly washed / 0 tact w/RTE or approve					
<u>}</u>		■ IN	□NO	□ NA	□ cos	□ REP			used; prohibited not					
,	D OUT	■ IN			□ COS				d/used Washing fruits					
+	□ OUT	= IN			□ cos	□ REP			identified/stored/used					
+	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved s	ource; plumbing, bac	kflow				+
, 	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage	/ Wastewater dispos	al				
_									UNDATION					<u> </u>
Т	□ OUT	■ IN		П NA	□ cos	ПRFP			onstration / duties / C	:FM				Т
1	□ OUT			□ NA	□ cos				inauthorized persons					
3	□ OUT			□NA	□ cos				er available; adequate	·				
+	□ OUT			□NA	□ cos		24 Records a	available	shellstock/destruction	n/labels				
; †	□ OUT			□NA	□ cos	□ REP	25 Complian	ce with v	ariance, specialized /	HACCP				
; †	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of	f consum	er advisories, Allerge	n label				
' 	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling me	thod used; equipmen	t adequate				
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	28 Proper da	ite markir	ng and disposition					
)	□ OUT	■ IN		□ NA	□ cos	□ REP			st strips provided, ac					
	□ OUT			□ NA	□ cos				nt Permit (Current & \					
\perp	□ OUT				□ cos	□ REP			s; accessible/supplied					
2	□ OUT			□ NA		□ REP			contact surfaces clear					
<u> </u>	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewasl	nıng tacil	ities & Service sink p	rovided				
								COF						
1	□ OUT				□ cos				mination; insect/roder					
5	OUT				□ COS				ess; eating/drinking/to					
; ,			□NO		□ cos	□ REP	36 Wiping clo		operly used and store	ea .				

Follow up : No



Activity Date

Purpose of Inspection

		Ci	ty of		01/08/202		ROUTINE INSPECTION	
7	Lul	b	öck	15	Establish CAFE VE	nment ENTURE CA	Record ID # PR0013386	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT	/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	
No T	Temperature	e Obse	rvations				Overall Inspection Comments	
No 0	Overall Insp	ection (Comment	ts			Overall inspection comments	
	Insp	ection	Result: V	IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
<		eg'	the	X	2		Franchesca Borning of	
NIRA	JAN SHRES	STHA		EHSIF	RSIT CPO		Franchesca Dominguez Kitchen Manager	-

															Page 1 of 2
						ntal Health [ST, SUITE		N	lo. of Violations	2		Priority:	1		
	Lul	b_0	ock	, L	ubbock, T 806) 775-2	X 79401	105		lo. of Repeat /iolations	0	Fo	Priority oundation:	1	So	core
*			TEXA	15	,				Time In	10:02 am		Core:	0		5
Activi 01/10	ity Date /2020				spection SPECTION	١			Time Out	10:46 am	Tot. M	inutes:	44		
Estab	lishment				Addres	s			City/State			Zip Code		Telephon	e
CARV	ER EARLY	LEAR	NING CE	NTER	2509 E	LM AVE			LUBBOCK, TX			79403		(806) 744	-6726
Recor PR000	rd ID # 00159				Permit EARLY		CENTERS OF		Est. Type DAYCARE			Risk Cate	gory		
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION	ON
								PRIC	DRITY						
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP	01 Proper co		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 holdir	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	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 a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination p	orevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	spositio	on; returned/served/rec	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	nployees; knowledge 8	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion						
14	■ OUT	□IN			■ COS	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use					1/13/20
Obse	tion Commonved improposhed hands.	er hand	d washing	g steps o	during han	d wash. Dis	cussed with an em	nployee	e about proper hand wa	ashing techniq	ue and st	teps. Compl	ied an	d	
-	8(b)(2) Clea	aning pr	rocedure-	steps											
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			ontact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not	offered					
17	□ OUT			□ NA	□ cos				red/used Washing fruit						
18	□ OUT	■ IN			□ cos				s; identified/stored/use						
19	□ OUT	■ IN			□ cos	□ REP		•	l source; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	sal					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / de	monstration / duties / C	FM					
22	■ OUT	□IN		□ NA	□ cos	□ REP	22 Food Han	ndler/nc	unauthorized persons	/personnel					3/10/20
Viola	tion Comm	ents:													
Obse	rved no food	d handl	er certific	ate for e	employee l	handling foo	d in the kitchen. Fa	acility s	shall provide within 60 o	days.					
228.3	3(d) Food H	landler	Training	criteria											
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold wa	iter available; adequate	pressure					
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records a	availabl	le shellstock/destruction	n/labels					
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP					
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of	f consu	ımer advisories, Allerge	en label					
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling n	nethod used; equipmen	it adequate					
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper da	ite mar	king and disposition						
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters /	test strips provided, ac	curate					
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	nent Permit (Current & \	Valid)					
															o. 02/10/2020

Page 2 of 2



Activity Date

Purpose of Inspection

					Activity D			Purpose of I ROUTINE IN		
	т 1	1 Ci	ty of		01/10/202	:0		ROUTINE IN	ISPECTION	
	Lut	obo	ock	(Establish	nment		Record ID #		
*			TEXA	15	CARVER	REARLY LE	ARNING CENTER	PR0000159		
	TUO	Γ = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA =	NOT APPLICABLE COS =	CORRECTED ON SITE REP = REPEAT V	/IOLATION
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities;	accessible/supplied/used	1	
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & non-food con	tact surfaces cleanable/u	use	
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilitie	es & Service sink provide	d	
							CORE			
34	□ OUT				□ cos			nation; insect/rodent/othe		
35	□ OUT				□ cos			s; eating/drinking/tobacco)	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; prope			
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental conta			
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing me	ethod		
39	□ OUT				□ cos			nens; used/stored/handle		
40	□ OUT	■ IN			□ cos	□ REP	<u> </u>	roperly stored, and used		
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container lab	peling (Bulk Food)		
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact sur	faces clean		
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation,	, lighting; designated are	a	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse pro	operly disposed/maintain	ed	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities ins	talled/maintained/clean		
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; const	ructed/supplied/clean		
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations			
							Measured Obse	ervations		
Chlo	orine sanitize	er dish	washer 1	00.00 P	arts Per M	lillion				
Fish	n hot hold 14	4.00 D	earees F	ahrenh	eit					
	RIC 41.00		-							
							Overall Inspection	Comments		
No (Overall Insp	ection (Commen	ts						
	lnen	ection	Result: V		ON			Di. IA	ALIAN DE INODESTION	
	ilisp	ection	i vesuit. V	IOLATI	JIN			Required A	ction: RE-INSPECTION	
							Signature	25		
				\ //	$\overline{}$		Oignature			
•		eg'	149	4				Danne 3	Su sus	
NIRA	JAN SHRES	STHA		EHS I I	RSIT CPO			ohnita Sams	Center Director	•

Follow up : Yes Followup Date: 03/10/2020

															Page 1 of 3
						ntal Health D	•	N	lo. of Violations	5		Priority:	2		
	Lul	b_{c}	öck	_ L	ubbock, T 306) 775-2	X 79401	100		lo. of Repeat /iolations	0	F	Priority oundation:	0	So	core
			TEXA	15	,				Time In	10:28 am		Core:	3		9
Activ 01/07	ity Date				spection SPECTION	Al .			Time Out	11:44 am	Tot. M	inutes:	76	`	
	lishment		11001	IIIVE IIVC	Addres				City/State			Zip Code		Telephone	
1	IRON GRII	ı			620 19				LUBBOCK, TX			79401		(806) 771-7	
	rd ID#				Permit				Est. Type			Risk Categ	iory	(000)	
1	07664					A STEPHEN	S		RESTAURANT			FR04	,O1 y		
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED 1	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATIC	N
								PRIC	DRITY						
1	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•		me and temperature						
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	· ·		ing temperature (41 F /						
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		ng temperature (135 F)						
4	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	-	_	time and temperature						
5	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	05 Proper re	heating	g for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	06 Time as 0	Control	; procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	d & pro	tected; contamination p	prevented					
10	■ OUT	□IN			■ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					1/10/20
Viola	tion Comm	ents:												•	
50-10 228.1	00 ppm of Cl	hlorine. er bein	Remove g cleaned	ed and re	-prepared	I sanitizing s	olution and verifie	ed conc	with person-in-charge the entration with test strip. time of at least 7 secon	nds for a CHL0	ORINE S	OLUTION of			
I ′			•					•	time during inspection is Complied. Sent to ware		nscussed	With			
228.1	14(a)(3) TC	S food	eguipme	nt food-	contact su	rfaces & ute	nsils shall be clea	ned at	least every four hours						
									on; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	nployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of re	striction and exclusion						
14	■ OUT	□IN			■ COS	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use					1/10/20
Obse about	proper han	/ees us d wash	ing techn	nique. Co		cet and disp	•	el after	hand wash. Discussed	with person-i	n-charge	and employ	ee		
$\overline{}$	8(b)(2) Clea	<u> </u>			ПСОС		15 No hara h	and co	ontact w/RTE or approv	ad mathod				Т	
15						□ REP									
16	OUT			□ NA		□ REP			ds used; prohibited not						
17	OUT			□ NA		□ REP			ved/used Washing fruit						
18	OUT				□ COS				s; identified/stored/used						
19	□ OUT				□ cos		•	•	l source; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	RITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / de	monstration / duties / C	FM					
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Har	ndler/no	unauthorized persons	/personnel					

Follow up : Yes Followup Date: 04/06/2020



Activity Date 01/07/2020

Purpose of Inspection ROUTINE INSPECTION

7	Lul	ob	öck	Lis	Establish CAST IR	nment ON GRILL	Record ID # PR0007664	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and Cold water available; adequate pressure	
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records available shellstock/destruction/labels	
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliance with variance, specialized / HACCP	
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of consumer advisories, Allergen label	
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper cooling method used; equipment adequate	
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	28 Proper date marking and disposition	
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ 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	4/6/20
Viola	tion Comme							l
	erved holes in						s in the wall behind service sink. Facility shall seal/repair before next routine inspection.	
35	□ OUT	■ IN		, I		□ 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	4/6/20
Viola	tion Comme	ents:						
Obse	erved damag	ed sea	ls for doc	ors in re	ach-in-fre	ezer. Facility	shall repair.	
000	10.4/1.\/4\\01							
40	124(b)(1) Cle		and saniti	zed equ	ipment, ut ☐ COS		dered linens, and single-service and single-use articles storage criteria 40 Single-service/use; properly stored, and used	ı
41			ПИО	ПМА	□ COS		41 Original container labeling (Bulk Food)	
42	■ OUT			LI INA			42 Non-food contact surfaces clean	4/6/20
	l .		LI NO		L CO3	LI NEP	42 Non-lood contact surfaces dean	4/0/20
VIOIA	tion Comme	ents:						
Obse	erved spilled	food ite	ems on th	ne floor i	nside food	l storage are	ea. Facility shall clean and sanitize and maintain.	
228 -	113/3) Nonfo	od-con	tact surf	ares of e	aguinment	shall he kei	ot free of an accumulation of dust, dirt, food residue, and other debris	
43	OUT	■ IN		3003 01 0	□ COS	□ REP	43 Adequate ventilation, lighting; designated area	1
44	□ OUT	■ IN				□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN				□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN				□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT			□NA		□ REP	47 Other violations	
					_ = ===	_		<u> </u>
_							Measured Observations	
Gro	ound meat R	IC 38.0	0 Degree	es Fahre	enheit			

sliced beef RIC 40.00 Degrees Fahrenheit

Patties RIC 39.00 Degrees Fahrenheit

Chopped tomatoes cold hold 41.00 Degrees Fahrenheit

Sanitizing solution dish washer 50.00 Parts Per Million

Sanitizing solution sanitizing bucket 200.00 Parts Per Million

Follow up : Yes Followup Date: 04/06/2020

Page 3 of 3



Activity Date 01/07/2020

Establishment
CAST IRON GRILL

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0007664

soup reheating for 10 mins 102.00 Degrees Fahrenheit stew cooking 202.00 Degrees Fahrenheit

Beef RIC 38.00 Degrees Fahrenheit

Overall Inspection Comments

Observed acoustic tiles in food preparation area that was replace one month ago. Facility shall replace all ceiling tiles in food preparation area with easy to clean smooth tiles before next permit inspection.

Inspection Result: NOT APPLICABLE Required Action: NEXT REGULAR INSPECTION

		Signatures
Jurest	naxp	gantamin
NIRAJAN SHRESTHA	EHS I RSIT CPO	Jason Franciamore Manger

Follow up: Yes Followup Date: 04/06/2020

Page 1 of 1

					-				
		Environmental Health Department 1625 13TH ST, SUITE 105	ı	lo. of Violations	0		Priority:	0	
Lubba	ock	Lubbock, TX 79401 (806) 775-2902		lo. of Repeat /iolations	0	Fo	Priority oundation:	0	
W Zubb	TEXAS	(000) 110 2002		Time In	5:00 pm		Core:	0	
Activity Date 01/08/2020	1 -	of Inspection NCE INSPECTION		Time Out	5:30 pm	Tot. M	inutes:	30	
Establishment CHAMP'S SPORTS GRIL	L & BAR	Address 4525 MILWAUKEE AVE STE 600		City/State LUBBOCK, TX			Zip Code 79407		Telephone (806) 407-7899
Record ID # PR0013681		Permit Holder CHAMP'S SPORTS GRILL AND BAR	ł	Est. Type MAIN BAR			Risk Cate	gory	
		OE	SER	VATIONS					
10 Contact surfaces/retu	rnables; clea								1/11/20
Violation Comments:									
Observed warewashing r	nachine in ba	ar area sanitizing at 100 ppm. Complied.							
		Measi	ured C	bservations					
No Temperature Obser	vations								
		Overall I	nspec	tion Comments					
No Overall Inspection C	omments								
	No the COMP	NIED OWNED							
Inspection F	Result: COMP	PLIED - OWNER		Requ	ired Action: N	EXT REC	GULAR INS	PECT	ON
			Signa	atures					
May				3. Burn	ns				
NATHAN KLOEPPER	EHS	S I RSIT CPO		Jennifer Burns		GM			
I									

Follow up : Yes Followup Date: 01/11/2020

	Lul	b	ock	16 Lu			•	No	o. of Violations o. of Repeat olations	0		Priority: Priority ndation:	0	Score
			TEXAS						Time In	1:40 pm		Core:	0	n
	vity Date 7/2020		Purpose ROUTINE		spection PECTION	I			Time Out	3:40 pm	Tot. Min	utes:	120	0
	blishment	A CTOD	V TUE #20	0	Address 6014 SL				City/State			Zip Code 79414		Telephone (806) 785-8636
	ESECAKE FA	ACTOR	11, INE #20	9	Permit I				LUBBOCK, TX Est. Type			Risk Cate	2051	(606) 765-6636
	12708					EESECAKE	FACTORY		BAR			FR01	gory	
	OUT	= OUT	OF COMPLIA	NCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE (COS = CORRE	ECTED ON SI	TE REP =	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	■ IN	□ NO □	NA	□ cos		01 Proper co		ne and temperature					
2	REP DUT	= INI		NΙΛ	□ cos		02 Proper co	ıld holdir	ng temperature (41 F /	/ /5 E)				
2	REP	■ IIN		INA	ц соз	Ц	02 FTOPEI CO	na Holali	ig temperature (4117	431)				
3	□ OUT	■ IN		NA	□ cos		03 Proper ho	t holdin	g temperature (135 F)					
4	REP DUT	■ IN		NA	□ cos		04 Proper co	okina tir	me and temperature					
	REP	v		, \										
5	□ OUT REP	■ IN		NA	□ cos		05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO □	NA	□ COS		06 Time as 0	Control;	procedures/records					
7	REP DUT	■ IN			□ cos	□ REP	07 Approved	source:	Condition/parasite de	estruction				
8	OUT				□ cos	□ REP			proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	ected; contamination p	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/	returnables; clean & s	anitized				
11	□ OUT REP	■ IN		NA	□ cos		11 Proper dis	spositior	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	ployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of res	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP			nd properly washed / 0					
15	□ OUT REP	■ IN		NA	□ cos		15 No bare h	and cor	ntact w/RTE or approve	ed method				
16	□ OUT			NA	□ cos	□ REP	16 Pasteuriz	ed foods	s used; prohibited not	offered				
17	□ OUT			NA					ed/used Washing fruit					
18	□ OUT				□ cos	□ REP			; identified/stored/used					
19	□ OUT				□ cos				source; plumbing, bac					
20	ООТ	■ IN			□ cos	LI KEP			e / Wastewater dispos	al				
24	I = ::-			N1.	B 000				DUNDATION	YEN4				ı
21 22	□ OUT			NA	□ COS		· · · · · · · · · · · · · · · · · · ·		nonstration / duties / C					
23					□ cos				unauthorized persons er available; adequate					
24	□ OUT			NA	□ COS				e shellstock/destruction	·				
25	□ OUT			NA	□ COS				variance, specialized /					
26	□ OUT			NA	□ cos		<u> </u>		ner advisories, Allerge					
27	OUT			NA	□ cos				ethod used; equipmen					
28	□ OUT REP				□ cos		•		ing and disposition	1				
29	OUT	■ IN		NA	□ COS	□ REP	29 Thermom	eters / to	est strips provided, ac	curate				
30	□ OUT				□ COS				ent Permit (Current & \					
31	□ OUT				□ cos		31 Handwas	h facilitie	es; accessible/supplied	d/used				
32	□ OUT	■ IN		NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	nable/use				

Page 2 of 2



Activity Date

Purpose of Inspection

	Lark	sh.	റപ					
))	DC'K		Establish	nment	Record ID #	
	Lu		TEXA	15	CHEESE	CAKE FACT	TORY, THE #209 PR0012708	
	OUT	r = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
T,		■ IN	□ NO	□ NA	□ cos		33 Warewashing facilities & Service sink provided	
RI	REP							
							CORE	
· _	□ OUT				□ cos		34 Evidence of contamination; insect/rodent/other	
_	□ OUT				□ cos		35 Personal Cleanliness; eating/drinking/tobacco	
_	□ OUT				□ cos		36 Wiping clothes; properly used and stored	
RI	OUT REP						37 Environmental contamination	
	□ OUT REP	■ IN	□ NO	□NA	□ COS		38 Approved thawing method	
9	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
	□ OUT	■ IN			□ cos		40 Single-service/use; properly stored, and used	
- 1	OUT REP	■ IN	□ NO	□NA	□ cos		41 Original container labeling (Bulk Food)	
2	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
3	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
л I	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
⁴ [□ cos	□ REP	45 Physical facilities installed/maintained/clean	
	□ OUT	■ IN					·····, ·······························	
5	□ OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
5 6 7		■ IN	□NO	□NA		□ REP		
7	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
15 16	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations	
5 6 7 RI	□ OUT □ OUT REP	■ IN ■ IN	□NO	□NA	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations	
5 6 7 RI	□ OUT	■ IN ■ IN	□NO	□NA	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations	
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5 6 7 RI	OUT OUT REP emperature	■ IN ■ IN	□ NO □ NO		□ COS □ COS	□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations Overall Inspection Comments Required Action: NEXT REGULAR INSPECTION	

	W/A	_ Cit	v of 🕳	162		ntal Health De ST, SUITE 10 X 79401	•	No. of Violations	6	Prior	<u>-</u>	2	Score
0	Lul	obo	ock		6) 775-2			Violations	0	Foundati	- I	1	Score
			TEXAS					Time In	1:40 pm	Co	re:	3	11
	vity Date 7/2020		Purpose o			I		Time Out	3:40 pm	Tot. Minutes:	1	20	• •
	blishment ESECAKE F	ACTOR'	Y THF #209	-	Address	-		City/State LUBBOCK, TX		Zip Co 79414			Telephone 806) 785-8636
Reco	ord ID # 012707		,	1	Permit I		EACTORY	Est. Type RESTAURANT			ategor	`	
1101		= OUT (OF COMPLIA					VED NA = NOT APPLICABLE (COS = CORRE		EP = RE	EPEAT	Γ VIOLATION
								PRIORITY					
1	□О∪Т	■ IN		NA [□ cos		01 Proper co	oling time and temperature					
_	REP	= IN		NIA F	T 000		02 Preper es	ld bolding townsproture (44 F./	45 F)				
2	REP	■ IN		NA L	⊔ COS	Ц	uz Proper co	ld holding temperature (41 F /	45 F)				
3	1	■ IN	□NO □	NA [□ cos		03 Proper ho	t holding temperature (135 F)					
4	REP DUT	■ IN		NA F	□ COS		04 Proper co	oking time and temperature					
	REP						•						
5	□ OUT REP	■ IN	□NO □	NA [□ cos		05 Proper reh	neating for hot holding 165 F i	n 2 hr.				
6	□ О∪Т	■ IN	□ NO □	NA [□ cos		06 Time as C	Control; procedures/records					
7	REP DUT	■ INI			cos	□ REP	07 Approved	source; Condition/parasite de	estruction				
		- IIV											
	ПОПТ	■ IN			1 COS			•	Struction				
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Page 2 of 3



Activity Date 01/07/2020

Purpose of Inspection
ROUTINE INSPECTION

		■ Ci	ty of		01/01/202	U	ROOTINE INOI ECTION	
	Lul	าท	ock		Establish	ment	Record ID #	
	Lux		TEXA	15	CHEESE	CAKE FACT	TORY, THE #209 PR0012707	
	TUO	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
28	□ OUT REP	■ IN	□NO	□NA	□ COS		28 Proper date marking and disposition	
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT	□IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/17/20
Viola	tion Comme	ents:						
228.1 subst weigh	101(a)(2) -(5) tances or imp) Materi part col ess to v	ials that a ors, odo withstand	are used rs, or tas d repeate	I in the cor stes to food ed ware wa	nstruction of d and under	clean containers. Removed to have only easily cleanable surfaces. Discussed. COS. utensils and food-contact surfaces of equipment may not allow the migration of deleterious normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in hed to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing,	
33					□ cos		33 Warewashing facilities & Service sink provided	
	REP							
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT REP	■ IN	□NO	□NA	□ COS		37 Environmental contamination	
38	□ OUT REP	■ IN	□NO	□NA	□ cos		38 Approved thawing method	
39	■ OUT	□IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	4/6/20
Viola	ı ıtion Comme	ents:						
B) OI 228.1	bserved clea 122(a) Drying 110(a)(1)(C)	n, wet og, Equip	containe oment an	rs stacke id Utens	ed togethe ils	r. Stagger to	sing. Provide. Discussed. NRI c allow to properly air dry. Discussed. NRI r movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is	
40	sed to spillao □ OUT		epage		□ cos	ПRFP	40 Single-service/use; properly stored, and used	
41			□NO	□NA	□ cos		41 Original container labeling (Bulk Food)	
	REP						,	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/6/20
Viola	tion Comme	ents:						
							sanitized. Discussed. NRI. ot free of an accumulation of dust, dirt, food residue, and other debris	
43	D OUT			4000 01 0	□ COS		43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	4/6/20
Viola	tion Comme	ents:						
Obse	erved Floor o	f walk i					nitized. Discussed. NRI. durable, and easily cleanable	
46	OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT REP	■ IN	□NO	□NA	□ COS		47 Other violations	
							Measured Observations	
shr	imp ric 40.00) Degre	es Fahre	enheit				
	cken ric 38.0	_						

Follow up : Yes Followup Date: 01/10/2020



Activity Date 01/07/2020

Establishment CHESECAKE FACTORY, THE #209

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0012707

guacomole ric 41.00 Degrees Fahrenheit fish wic 32.00 Degrees Fahrenheit chicken ric 39.00 Degrees Fahrenheit beef ric 38.00 Degrees Fahrenheit soup hH 136.00 Degrees Fahrenheit beef grill 192.00 Degrees Fahrenheit shrimp wic 35.00 Degrees Fahrenheit ham ric 38.00 Degrees Fahrenheit tomates ric 38.00 Degrees Fahrenheit chicken grill 110.00 Degrees Fahrenheit pizza sauce ric 40.00 Degrees Fahrenheit tomatoes ric 43.00 Degrees Fahrenheit sausage wic 40.00 Degrees Fahrenheit mashed potatoes hh 148.00 Degrees Fahrenheit squash wic 38.00 Degrees Fahrenheit tomatoes wic 38.00 Degrees Fahrenheit crab wic 32.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

stuffed roll ric 35.00 Degrees Fahrenheit

Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION

Signatures

MATTHEW ELIZONDO EHS II RS CPO KRYSTA SR MANAGER

Follow up: Yes Followup Date: 01/10/2020

															Page 1 of 2
	N/Z	O.	ty of 🖫			ntal Health De	•		lo. of Violations	2		Priority:	0		
5	Lul	obi	ŏck	~	ubbock, T 806) 775-2				lo. of Repeat /iolations	0	Fo	Priority oundation:	1	50	core
			TEXA	15					Time In	10:00 am		Core:	1		3
l	vity Date 9/2020				spection SPECTION	l			Time Out	11:00 am	Tot. Mi	inutes:	60		
	olishment	055 47	DAIDEE	_	Address		-		City/State			Zip Code		Telephon	
	K-FIL-A #03	055 A I	RAIDER	Υ	+	VERSITY AV	E		LUBBOCK, TX			79415		(806) 744	-1564
l	ord ID # 007258				Permit I	ОМ			Est. Type RESTAURANT	-		Risk Cate FR02		-	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE (COS = CORRE	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	· · · · · · · · · · · · · · · · · · ·		ing temperature (41 F /						
3	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•		ng temperature (135 F)						
4	□ OUT	■ IN		□ NA	□ cos	□ REP			ime and temperature						
5	□ OUT		■ NO	□ NA	□ cos	□ REP			for hot holding 165 F i	n 2 hr.					
6		■ IN		□ NA	□ cos	□ REP			procedures/records						
7	OUT	■ IN			□ cos	□ REP			e; Condition/parasite de	estruction					
8	□ OUT					□ REP			t proper temperature						
9	OUT				□ COS	□ REP			tected; contamination p						
10	OUT		NO		COS	□ REP			s/returnables; clean & s						
11	□ OUT	■ IN		□ NA		□ REP		<u> </u>	on; returned/served/recomployees; knowledge &						
13		■ IN			COS	□ REP			striction and exclusion	reporting					
14	□ OUT	■ IN			□ cos	□ REP			and properly washed / (Plove use					
15	□ OUT	■ IN	□NO	□NA	□ COS				ontact w/RTE or approv						-
16	□ OUT	■ IN	LINO		□ COS	□ REP			ds used; prohibited not						
17	□ OUT	■ IN			□ cos	□ REP			red/used Washing fruit						-
18	□ OUT	= IN			□ COS	□ REP		•••	s; identified/stored/used						
19	OUT	= IN			□ cos	□ REP			l source; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	-	-	ge / Wastewater dispos						
									OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C	FM					1
22	□ OUT						<u> </u>		unauthorized persons						
23	□ OUT	■ IN		□NA	□ cos	□ REP			iter available; adequate	<u>'</u>					
24	□ OUT	■ IN		□NA		□ REP			le shellstock/destruction	·					
25	□ OUT	■ IN		□ NA		□ REP	25 Complian	ce with	variance, specialized /	HACCP					
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting o	f consu	ımer advisories, Allerge	en label					
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling n	nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□NO		□ cos	□REP	28 Proper da	ite mar	king and disposition						
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters /	test strips provided, ac	curate					
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	nent Permit (Current & \	Valid)					
31	■ OUT	□IN			■ COS	□ REP	31 Handwas	h facilit	ies; accessible/supplied	d/used					1/19/20
Viola	tion Comme	ents:													
Obse	erved multiple	e emplo	oyees wa	ish hand	s then turr	n off faucet wi	thout using prop	er barri	ier. Discussed with PIC	. COS					
l	38(b)(3) Disp troom door	osable	paper to	wels use	ed to avoid	l re-contamina	ating hands if ma	anually	operated faucet handle	es on a hand v	vashing s	ink or the h	andle	of	
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food	l contact surfaces clear	nable/use					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing fa	cilities & Service sink p	rovided					
								CC	DRE						

Follow up : Yes Followup Date: 04/08/2020

Page 2 of 2



Activity Date

Purpose of Inspection

Out No No No No No No No			- Ci	ty of		01/09/202	.0	ROUTINE INSPECTION	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION 34	(Lark	าปา	ock		Establish	ıment	Record ID #	
OUT IN COS REP 34 Evidence of contamination; insect/rodent/other		Luc	,,,,	TEX	15	CHICK-F	IL-A #03055	55 AT RAIDER PARK PR0007258	
Signatures Sig		OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPI	EAT VIOLATION
OUT IN NO NA COS REP 36 Wiping clothes; properly used and stored	\top	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
OUT IN NO NA COS REP 37 Environmental contamination 38 OUT IN NO NA COS REP 38 Approved thawing method 39 OUT IN NO NA COS REP 39 Uensils/equipment/linens; used/stored/handled 0 OUT IN NO NA COS REP 40 Single-service/use; properly stored, and used 0 OUT IN NO NA COS REP 41 Original container labeling (Bulk Food) 0 OUT IN NO NA COS REP 42 Non-food contact surfaces clean Original container labeling (Bulk Food) OUT IN NO COS REP 42 Non-food contact surfaces clean Original container labeling (Bulk Food) OUT IN NO COS REP A2 Non-food contact surfaces dean OUT IN NO COS REP A3 Adequate ventilation, lighting; designated area OUT IN NO COS REP A4 Garbage & refuse properly disposed/maintained OUT IN NO COS REP A4 Ferry (Barbage & refuse properly disposed/maintained OUT IN NO COS REP A4 Ferry (Barbage & refuse properly disposed/maintained OUT IN NO COS REP A5 Physical facilities; constructed/supplied/clean OUT IN NO COS REP A5 Toliet facilities; constructed/supplied/clean OUT IN NO COS REP A5 Toliet facilities; constructed/supplied/clean OUT IN NO COS REP A5 Toliet facilities; constructed/supplied/clean OUT IN OUT OUT IN OUT	,	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
38 OUT IN NO NA COS REP 38 Approved thawing method 39 OUT NO NA COS REP 39 Ubensik/equipment/linens; used/stored/handled 40 OUT NO NA COS REP 40 Single-service/use; properly stored, and used 41 OUT NO NA COS REP 41 Original container labeling (Bulk Food) 42 OUT NO NA COS REP 42 Non-food contact surfaces clean 44 OUT NO NA COS REP 42 Non-food contact surfaces clean 45 OUT NO NA COS REP 42 Non-food contact surfaces clean 46 OUT NO NA COS REP 47 Non-food contact surfaces clean 47 OUT NO NA COS REP 44 Garbage & fefuse properly disposed/maintained/clean 48 OUT NO NA COS REP 44 Garbage & fefuse properly disposed/maintained/ 46 OUT NA NA COS REP 45 Physical facilities installed/maintained/clean 47 OUT NA NA COS REP 46 Tollet facilities; constructed/supplied/clean 48 OUT NA NA COS REP 47 Other violations 49 OUT NA NA COS REP 47 Other violations 40 OUT NA NA COS REP 47 Other violations 41 OUT NA NA COS REP 47 Other violations 42 OUT NA NA COS REP 47 Other violations 43 OUT NA NA COS REP 47 Other violations 44 OUT NA NA COS REP 47 Other violations 45 OUT NA NA COS REP 47 Other violations 46 OUT NA COS REP 47 Other violations 47 OUT NA COS REP 47 Other violations 48 OUT NA COS REP 47 Other violations 49 OUT NA COS REP 47 Other violations 40 OUT NA COS REP 47 Other violations 40 OUT NA COS REP 47 Other violations 40 OUT NA COS REP Aberenheit 41 Chicken Thaving 35.00 Degrees Fahrenheit 42 Chicken Thaving 35.00 Degrees Fahrenheit 43 Chicken Thaving 35.00 Degrees Fahrenheit 44 Chicken Thaving 35.00 Degrees Fahrenheit 45 Chicken Thaving 35.00 Degrees Fahrenheit 46 Chicken Thaving 35.00 Degrees Fahrenheit 47 Chicken Thaving 35.00 Degrees Fahrenheit 48 Chicken Thaving 35.00 Degrees Fahrenheit 49 Chicken Thaving 35.00 Degrees Fahrenheit 40 Chicken Thaving 35.00 Degrees F	,	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
OUT N COS REP 39 Utensils/equipment/linens; used/stored/handled OUT N COS REP 40 Single-service/use; properly stored, and used OUT N N N COS REP 41 Original container labeling (Bulk Food) OUT N N N N COS REP 42 Non-food contact surfaces clean OUT N N N N COS REP 42 Non-food contact surfaces clean OUT N N N N COS REP 42 Non-food contact surfaces clean OUT N N N N COS REP 43 Adequate ventilation of dust, dirt, food residue, and other debris OUT N N N COS REP 43 Adequate ventilation, lighting; designated area OUT N N N COS REP 44 Garbage & refuse properly disposed/maintained OUT N N N COS REP 45 Physical facilities installed/maintained/clean OUT N N N COS REP 46 Toilet facilities; constructed/supplied/clean OUT N N N COS REP 47 Other violations Out OUT N N OUT	\top	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
40 OUT IN OOS REP 40 Single-service/use; properly stored, and used 41 OUT IN OOS REP 41 Original container labeling (Bulk Food) 42 OUT IN OOS REP 42 Non-food contact surfaces clean OVIdation Comments: ODserved solied fan shrouds in walk-in freezer. Clean/maintain. NRI OUT IN OOS REP 43 Adequate ventilation, lighting; designated area OUT IN OO OOS REP 44 Garbage & refuse properly disposed/maintained OUT IN OO OOS REP 45 Physical facilities; constructed/supplied/clean OUT IN OO OOS REP 46 Toilet facilities; constructed/supplied/clean OUT IN OO OOS REP 46 Toilet facilities; constructed/supplied/clean OUT IN OO OOS REP 47 Other violations OUT OUT	,	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
41	1	□ OUT	■ IN			□ cos	☐ REP	39 Utensils/equipment/linens; used/stored/handled	
### At the contract surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris ### Adequate ventilation, lighting; designated area ### Adequate ventilation. ### Adeq	1	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
Violation Comments: Observed soiled fan shrouds in walk-in freezer. Clean/maintain. NRI 228.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 43 □ OUT ■ IN □ NO □ COS □ REP 43 Adequate ventilation, lighting; designated area 44 □ OUT ■ IN □ NO □ COS □ REP 44 Garbage & refuse property disposed/maintained 45 □ OUT ■ IN □ NO □ COS □ REP 45 Physical facilities installed/maintained/clean 46 □ OUT ■ IN □ NO □ NA □ COS □ REP 46 Toilet facilities; constructed/supplied/clean 47 □ OUT ■ IN □ NO □ NA □ COS □ REP 47 Other violations Measured Observations Raw chicken RIC 37.00 Degrees Fahrenheit Fried Chicken HH 180.00 Degrees Fahrenheit Chicken Thawing 35.00 Degrees Fahrenheit Chicken HH 180.00 Degrees Fahrenheit Cheese RIC 40.00 Degrees Fahrenheit Cheese RIC 40.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures	\top	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
Disserved soiled fan shrouds in walk-in freezer. Clean/maintain. NRI 228.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 43		■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/8/20
44 OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained 45 OUT NO NO COS REP 45 Physical facilities installed/maintained/clean 46 OUT NO NO COS REP 46 Toilet facilities; constructed/supplied/clean 47 OUT NO NO NA COS REP 47 Other violations Measured Observations Raw chicken RIC 37.00 Degrees Fahrenheit Milk RIC 36.00 Degrees Fahrenheit Fried Chicken HH 180.00 Degrees Fahrenheit Chicken Thawing 35.00 Degrees Fahrenheit Chicken HH 153.00 Degrees Fahrenheit Cheese RIC 40.00 Degrees Fahrenheit Cheese RIC 40.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures									
45 OUT IN OO COS REP 45 Physical facilities installed/maintained/clean 46 OUT IN OO COS REP 46 Toilet facilities; constructed/supplied/clean 47 OUT IN OO NA COS REP 47 Other violations Measured Observations	,	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
46 OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean 47 OUT NO NO NA COS REP 47 Other violations Measured Observations		□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
### A COS REP	,	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
Raw chicken RIC 37.00 Degrees Fahrenheit Milk RIC 36.00 Degrees Fahrenheit Fried Chicken HH 180.00 Degrees Fahrenheit Chicken Thawing 35.00 Degrees Fahrenheit Grilled chicken HH 153.00 Degrees Fahrenheit Cheese RIC 40.00 Degrees Fahrenheit Overall Inspection Comments No Overall Inspection Comments Inspection Result: VIOLATION Signatures	-	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
Raw chicken RIC 37.00 Degrees Fahrenheit Milk RIC 36.00 Degrees Fahrenheit Fried Chicken HH 180.00 Degrees Fahrenheit Chicken Thawing 35.00 Degrees Fahrenheit Grilled chicken HH 153.00 Degrees Fahrenheit Cheese RIC 40.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures	Т	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
Overall Inspection Comments No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures	Milk RIG ried C Chicker	IC 36.00 [Chicken H en Thawin	Degree IH 180. ng 35.00	es Fahrer 00 Degre 0 Degree	nheit ees Fahr es Fahrer	renheit nheit			
No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures	heese	e RIC 40.	.00 Deç	rees Fal	hrenheit				
Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures								Overall Inspection Comments	
Signatures C		erall Inspe	ection (Commen	ts				
	lo Ove	Inspe	ection I	Result: V	'IOLATIC	NC		Required Action: NEXT REGULAR INSPECT	TON
Sm Rulib	lo Ove							Signatures	
	lo Ove								
NATHAN KLOEPPER EHS I RSIT CPO Sawyer Reynolds Director	lo Ove	M		727				Sm Rulde	

Follow up : Yes Followup Date: 04/08/2020

Page 1 of 2

Citivity Date Purp ROU Italian ROU ROU Italian ROU Italian ROU ROU Italian ROU ROU Italian ROU ROU	City of	Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations No. of Repeat	2	Priority:	0	Score
Citivity Date 1/10/2020 ROU	Lubbock	Lubbock, TX 79401 (806) 775-2902	Violations	0	Priority Foundation:	2	
DIT	TEXAS		Time In	3:00 pm	Core:	0	4
PR0006884 OUT = OUT OF COM 1	· •	Inspection NSPECTION	Time Out	3:15 pm	Tot. Minutes:	15	•
PRO006884 OUT = OUT OF COM 1		Address	City/State		Zip Code		Telephone
PR0006884 OUT = OUT OF COM 1		2417 BROADWAY AVE	LUBBOCK, TX		79401		(806) 763-7369
OUT = OUT OF COM 1		Permit Holder MARK R WRIGHT	Est. Type MOBILE FOOD UNIT		Risk Cate FR02	gory	
2		CE IN = IN COMPLIANCE NO = NOT OBSER\	•	COS = CORRE	-	= REPE	EAT VIOLATION
2			PRIORITY				
3	□OUT □IN ■NO □N	A □ COS □ REP 01 Proper cod	oling time and temperature				
4	□OUT □IN ■NO □N	A □ COS □ REP 02 Proper col	d holding temperature (41 F /	45 F)			
5	□OUT □IN ■NO □N		holding temperature (135 F)				
6		. =	oking time and temperature				
7			eating for hot holding 165 F ir	n 2 hr.			
8			ontrol; procedures/records				
9			source; Condition/parasite de	struction			
10			ived at proper temperature				
11			& protected; contamination p				
12			urfaces/returnables; clean & sa				
13		. = *** = ***	position; returned/served/reco ent, employees; knowledge &				
14			e of restriction and exclusion	reporting			
15			aned and properly washed / G	Slove use			
16			and contact w/RTE or approve				
17			ed foods used; prohibited not o				
18 □ OUT ■ IN 19 □ OUT ■ IN 20 □ OUT ■ IN 21 □ OUT ■ IN 22 □ OUT ■ IN 23 □ OUT ■ IN 24 □ OUT ■ IN 25 □ OUT ■ IN 26 □ OUT ■ IN 27 □ OUT ■ IN 28 □ OUT ■ IN 29 ■ OUT □ IN			approved/used Washing fruits				
20			stances; identified/stored/used	l -			
21	□ OUT ■ IN	☐ COS ☐ REP 19 Water; app	proved source; plumbing, back	kflow			
22	□ OUT ■ IN	☐ COS ☐ REP 20 Approved	Sewage / Wastewater disposa	al			
22			TY FOUNDATION				
23 □ OUT ■ IN 24 □ OUT ■ IN 25 □ OUT ■ IN 26 □ OUT ■ IN 27 □ OUT ■ IN 28 □ OUT ■ IN □ NO 29 ■ OUT □ IN			nt / demonstration / duties / Cl				
24 □ OUT ■ IN 25 □ OUT ■ IN 26 □ OUT ■ IN 27 □ OUT ■ IN 28 □ OUT ■ IN □ NO 29 ■ OUT □ IN Violation Comments:			dler/no unauthorized persons/ old water available; adequate	•			
25		. = *** = ::=:	oid water available; adequate vailable shellstock/destruction	•			
26 □ OUT ■ IN			ce with variance, specialized /				
27 □ OUT ■ IN □ NO 28 □ OUT □ IN □ NO Violation Comments:							+
28			oling method used; equipment				+
29 ■ OUT □ IN Violation Comments:			te marking and disposition	1			
Violation Comments:		· · · · · · · · · · · · · · · · · · ·	eters / test strips provided, acc	curate			1/20
							I
Observed no thermometer in free	OUT IN NO NO NO NO NO NO NO Comments: 8(b) Food thermometers provide the no thermometer in freezer.	A □ COS □ REP 27 Proper cod A □ COS □ REP 28 Proper dat A □ COS □ REP 29 Thermome and and accessible Provide. Discussed. Next regular inspection	te marking and disposition eters / test strips provided, acc	adequate			
30 □ OUT ■ IN 31 □ OUT ■ IN			blishment Permit (Current & V				

Follow up : Yes Followup Date: 01/20/2020

Page 2 of 2



Activity Date

Purpose of Inspection

		Ci	ty of		01/10/202	0	ROUTINE I	INSPECTION	
	Lul	٦ĥ	റ്റി	-	Establish	ment	Record ID	#	
1	Lui	יטכ				CATERING			
				• •					
	OUT	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	O = NOT OBSERVED NA = NOT APPLICABLE COS	= CORRECTED ON SITE REP = REPEAT VIOLAT	TION
32	■ OUT	□IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable	e/use	1/20/20
Viola	tion Comme	ents:							
228 1	104(a) Nonfo	od-con	itact surfa	aces No	onfood-con	ntact surface	hall be free of unnecessary ledges, projections, a	and crevices and designed and	
	tructed to all						a 20 0. a	a o. o. o. o. o, a. na aoo. g. noa a. na	
Obse 33		_				-	s, easily cleanable straps. Discussed. 33 Warewashing facilities & Service sink provid	dad	
33	Ц 001	■ IN	LI NO	⊔NA	□ cos	LI REP		Jeu	
							CORE		
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/oth		
35	□ OUT	■ IN			□ cos		35 Personal Cleanliness; eating/drinking/tobacc	co	
36	□ OUT	■ IN			□ cos		36 Wiping clothes; properly used and stored		
37	□ OUT	■ IN			□ cos		37 Environmental contamination		
38	□ OUT	■ IN		□NA	□ cos		38 Approved thawing method		
39	□ OUT	■ IN			□ cos		39 Utensils/equipment/linens; used/stored/hand		
40	□ OUT	■ IN			□ cos		40 Single-service/use; properly stored, and use	∌d ————————————————————————————————————	
41	OUT	■ IN		□NA	□ cos		41 Original container labeling (Bulk Food)		
42	OUT	■ IN				□ REP	42 Non-food contact surfaces clean		
43	OUT	■ IN	□ NO			□ REP	43 Adequate ventilation, lighting; designated an		4
44	OUT	■ IN				□ REP	44 Garbage & refuse properly disposed/mainta		4
45	OUT	■ IN				□ REP	45 Physical facilities installed/maintained/clean		
46 47	OUT	■ IN				□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations		
41	шоот	= IIN	LI NO	⊔NA	□ cos	LIKEP			
							Measured Observations		
No	Temperature	e Obse	rvations						
							Overall Inspection Comments		
No	Overall Insp	ection (Commen	ts					
	lnen	ection	Result: V	ارا ۵۲۱۵)N		Do mine d	Astism NEVT DECLILAD INCDECTION	
	шэр	COLIOIT	rtesuit. v	IOLATIC	311		Required	Action: NEXT REGULAR INSPECTION	
							Signatures		
8	2: A	- نـ n					Marr	Arm	
_8	ackin K	سر	1020					<u> </u>	
JACK	KIE DICKSO	N		EHS I F	RSIT CPO				
								Fallow V F-ll B	oto: 04/20/2020

		Cit	ty of 🕳	10	625 13TH	ST, SUITE	Department 105	No. of Violations	7	Prid	ority:	1	•
6	Lul	obö	ŏck		ubbock, T 306) 775-2			No. of Repeat Violations	0	Pri Founda	iority ation:	2	Score
Y			TEXA	S				Time In	1:40 pm	(Core:	4	11
	vity Date 9/2020				spection SPECTION	I		Time Out	3:00 pm	Tot. Minutes	s:	80	
	olishment S PIZZA #51				Addres : 5102 60	S TH ST E		City/State LUBBOCK, TX			Code 144320		Telephone (806) 788-1010
	rd ID # 000208				Permit I BRASS	Holder MAZE PIZZ	ZA SI LLC	Est. Type RESTAURANT		Risk FR0	Catego 2	ory	
	OUT	= OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSE	RVED NA = NOT APPLICABLE	COS = CORRE	ECTED ON SITE	REP = F	REPE	AT VIOLATION
								PRIORITY					
1	REP			□NA	□ cos		·	ooling time and temperature					
2	□ OUT REP	■ IN	□NO	□NA	□ cos		02 Proper o	old holding temperature (41 F	F / 45 F)				
3	□ OUT REP	■ IN	□NO	□NA	□ cos		03 Proper h	ot holding temperature (135 F	-)				
4	□ OUT REP	■ IN	□NO	□NA	□ cos		04 Proper co	ooking time and temperature					
5	□ OUT REP	■ IN	□NO	□ NA	□ cos		05 Proper re	eheating for hot holding 165 F	in 2 hr.				
6	□ OUT REP	■ IN	□NO	□NA	□ COS		06 Time as	Control; procedures/records					
7	□ OUT				□ cos	□ REP		d source; Condition/parasite o	destruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rec	eived at proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	ed & protected; contamination	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	surfaces/returnables; clean &	sanitized				
11	□ OUT REP	■ IN	□NO	□ NA	□ cos		•	isposition; returned/served/re					
12	□ OUT	■ IN			□ cos	□ REP		ment, employees; knowledge					
13	□ OUT	■ IN			□ cos	□ REP	•	se of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cl	eaned and properly washed	Glove use				
15	□ OUT REP	■ IN	□NO	□ NA	□ cos			hand contact w/RTE or appro					
16	□ OUT				□ cos			zed foods used; prohibited no					
17	□О∪Т			□ NA	□ cos			approved/used Washing fru					
18	■ OUT	□ IN			■ cos	□ REP	18 Toxic sul	ostances; identified/stored/us	ed				1/1
Viola	tion Comme	ents:											
	203 Poisonoi	us/toxic			micals sto	red properly							
19	□ OUT				□ COS		· ·	pproved source; plumbing, ba					
20	□ OUT	■ IN			□ cos	□ REP	•••	d Sewage / Wastewater dispo	osal				
21	□ OUT	■ IN		□ NA	□ cos	□ REP		RITY FOUNDATION ent / demonstration / duties /	CFM				
22	□ OUT			□ NA	□ cos		<u> </u>	ndler/no unauthorized persor					
23	□ OUT			□ NA	□ cos			Cold water available; adequa	'				+
24	□ OUT			□ NA	□ cos			available shellstock/destructi					
25	□ OUT			□ NA	□ cos			nce with variance, specialized					-
26	□ OUT			□ NA	□ cos		·	of consumer advisories, Aller					
27	□ OUT							ooling method used; equipme					

Follow up : Yes Followup Date: 01/19/2020

Page 2 of 3



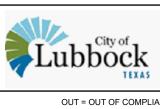
Activity Date

Purpose of Inspection

		■ Ci	ty of 🦡		01/09/202	0	ROUTINE INSPECTION	
	Lul	วbด	ock		Establish	ment	Record ID #	
			TEXA	5	CICI'S PI	ZZA #51	PR0000208	
	OU ⁻	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	ON
28	■ OUT REP	□IN	□NO	□NA	□ COS		28 Proper date marking and disposition	1/19/20
Viola	tion Comm	ents:						
						•	pefore 1/8/20. Containers were refilled but no new date provided. Redated. Discussed. COS.	
220.1	75(g)(1) Date □ OUT		ig prepai		COS		29 Thermometers / test strips provided, accurate	
30	□ OUT				□ cos		30 Food Establishment Permit (Current & Valid)	
31	□ OUT				□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT	□IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/19/20
Viola	ı ition Comm	ents:						
228.1 norm	103(a) Equip al use condi	ment a	nd utens	ils. Equi	pment and	l utensils sha	rn. repair/replace to have easily cleanable surfaces. Discussed. NRI. All be designed and constructed to be durable and to retain their characteristic qualities under	
33	□ OUT REP	■ IN		□ NA	□ cos		33 Warewashing facilities & Service sink provided	
	I IVEF						0005	
24	FOUT	- 151			T.000	FLDED	CORE	
34	□ OUT				□ cos		34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco	
35 36					□ COS		36 Wiping clothes; properly used and stored	
37	□ OUT		□NO	ПМА			37 Environmental contamination	
	REP							
38	□ OUT REP	■ IN	□ NO	□NA	□ COS		38 Approved thawing method	
39	■ OUT				□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	4/8/20
A) ob 228.1		n, wet o			-		allow to air dry. discussed. NRI. as specified under paragraph (1) of this subsection and shall be stored in a self-draining position	
B) O	bserved sea	ls to ha	nd sinks	and 3 c	ompartmer	nt sink dama	ged. Provide repair. Discussed. NRI>	
	110(a)(1)(C) sed to spilla			is fixed	because it	is not easily	movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is	
	□ OUT				□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT REP	■ IN	□NO	□NA	□ cos		41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/8/20
Viola	tion Comm	ents:						
Main 228.1	tain clean ar 101(i) Nonfo	nd sanit od-cont	ized. Dis act surfa	cussed. ces. No	NRI. nfood-cont	act surfaces	under dough press, seal to 3 comp sink, cabinet under drink station, and air drying racks soiled. of equipment that are exposed to splash, spillage, or other food soiling or that require frequent bent, and smooth material	
43	■ OUT				□ cos		43 Adequate ventilation, lighting; designated area	4/8/20
Viola	tion Comm	ents:						
	erved vent at 107(d) Ventil				-	undone and	d soiled. Repair/clean. Discussed. NRI.	
44	OUT			ino, aut		□ REP	44 Garbage & refuse properly disposed/maintained	
	ı							

Follow up : Yes Followup Date: 01/19/2020

Page 3 of 3



Activity Date 01/09/2020

Purpose of Inspection ROUTINE INSPECTION

Lubbook	Establishment	Record ID #	
Lubbock	CICI'S PIZZA #5		
OUT = OUT OF COMPL	LIANCE IN = IN COMPLIA	ANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
45 ■ OUT □ IN □ NO	□ COS □ RE	P 45 Physical facilities installed/maintained/clean 4	/8/20
Violation Comments:			
Observed wall behind dough press	s soiled. Maintain clean a	and sanitized. Discussed. NRI	
228.171(1) Materials for floor, wall,		nooth, durable, and easily cleanable	
46 □ OUT ■ IN □ NO	□ COS □ RE		
47 □ OUT ■ IN □ NO REP	□NA □COS □	47 Other violations	
IXEI		Measured Observations	
noodles wic 43.00 Degrees Fahr	enheit		
marinara sauce hh 139.00 Degre	es Fahrenheit		
bell peppers ric 42.00 Degrees F	ahrenheit		
peppers wic 39.00 Degrees Fahr	enheit		
chicken ric 30.00 Degrees Fahre	nheit		
cucumbers ric 40.00 Degrees Fa	hrenheit		
marinara ric 39.00 Degrees Fahr	enheit		
sausage ric 38.00 Degrees Fahre	enheit		
noodles wic 50.00 Degrees Fahr	enheit - Comments: coo	oling prepped today	
pizza hh 122.00 Degrees Fahren	heit - Comments: time	as control	
olives ric 43.00 Degrees Fahrenh	neit		
noodles hh 142.00 Degrees Fahr	renheit		
		Overall Inspection Comments	
No Overall Inspection Comments	S		
•		Required Action: NEXT REGULAR INSPECTION	
No Overall Inspection Comments Inspection Result: VIO		Required Action: NEXT REGULAR INSPECTION	
•		Required Action: NEXT REGULAR INSPECTION Signatures	
•		·	
Inspection Result: VIO	OLATION	Signatures	
Inspection Result: VIO		Signatures	
Inspection Result: VIO	OLATION	Signatures	
Inspection Result: VIO	OLATION	Signatures	_
Inspection Result: VIO	OLATION	Signatures	
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Inspection Result: VIO	OLATION	Signatures	

	uni			F	nvironme	ntal Health D	epartment	Na at Michigan			Driesite	0	
	Lub	ho.	of lz	16 Lu		ST, SUITE [•] X 79401	•	No. of Violations No. of Repeat Violations	0	For	Priority: Priority undation:	0	Score
1	Lub	DU	TEXAS	(0	000) 110-2	.502		Time In	12:35 pm	1 100	Core:	0	$\mathbf{\cap}$
	ity Date	O A M			spection	1		Time Out	12:50 pm	Tot. Mir	nutes:	15	U
	lishment	UAIVI	KOUI	IIVE IIVO	Addres			City/State		1:	Zip Code		Telephone
	MART					ASH AVE		LUBBOCK, TX			79413		(806) 368-5987
	rd ID # 03825				Permit I	Holder HIBEN PATE	=1	Est. Type RESTAURANT			Risk Cate	gory	•
11001		= OUT	OF COM	PLIANCE				VED NA = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	ПІМ	■ NO	П NA	□ cos	ПREP	01 Proper co	PRIORITY oling time and temperature					I
2	□ OUT	■ IN					•	ld holding temperature (41 F	/ 45 F)				
3	□ OUT	□ IN	■ NO		□ cos		•	t holding temperature (135 F	•				
4	□ OUT		■ NO	□NA	□ COS	□ REP	•	oking time and temperature	,				
5	□ OUT		■ NO	□NA	□ cos	□ REP	•	heating for hot holding 165 F	in 2 hr.				
6	□ OUT	■ IN		□NA	□ COS	□ REP	•	Control; procedures/records	***				
7	□ OUT				□ COS	□ REP		source; Condition/parasite d	estruction				
8	□ OUT				□ COS	□ REP		eived at proper temperature					
9	□ OUT				□ COS	□ REP		d & protected; contamination	prevented				
10	□ OUT				□ cos	□ REP	·	urfaces/returnables; clean &					
11	□ OUT		□NO	□NA	□ cos	□ REP		sposition; returned/served/red					
12	□ OUT	■ IN			□ cos	□ REP	•	nent, employees; knowledge					
13	□ OUT				□ cos	□ REP		e of restriction and exclusion					
14	□ OUT				□ cos	□ REP	<u> </u>	eaned and properly washed /					
15	□ OUT		□NO	□NA		□ REP		and contact w/RTE or approv					
16	□ OUT	■ IN		□NA	□ cos	□ REP		ed foods used; prohibited not					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing frui	ts/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/use	ed				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; plumbing, ba	ckflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispo	sal				
_								ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP		ent / demonstration / duties /	OFM.				T
22	□ OUT				□ COS			dler/no unauthorized persons					
23	□ OUT				□ cos			Cold water available; adequat	<u>'</u>				
24	□ OUT				□ COS			available shellstock/destruction	<u>'</u>				
25	□ OUT				□ cos			ce with variance, specialized					
26	□ OUT				□ cos		<u> </u>	f consumer advisories, Allerg					
27	□ OUT				□ cos			oling method used; equipme					
28	□ OUT		□ NO		□ COS		<u> </u>	ite marking and disposition	•				
29	□ OUT				□ cos		<u> </u>	eters / test strips provided, a	ccurate				
30	□ OUT				□ cos			ablishment Permit (Current &					
31	□ OUT				□ cos			h facilities; accessible/supplie					
32	□ OUT			□ NA	□ cos			on-food contact surfaces clea					
33	□ OUT		□ NO		□ cos			hing facilities & Service sink ¡					
								CORE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/rode	ent/other				I
35	□ OUT				□ COS		35 Personal	Cleanliness; eating/drinking/t	obacco				
36	□ OUT				□ COS			othes; properly used and stor					
37	□ OUT		□ NO	□NA		□ REP	37 Environm	ental contamination					



1	1/2	City	~f		activity D 1/06/202			Purpose of Insper		
7	Lub	bŏ	ck		Establish DAAS MA			Record ID # PR0003825		
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = N	NOT APPLICABLE COS = CORF	RECTED ON SITE REP = REPEAT VIOLA	ΓΙΟΝ
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing me	ethod		
39	□ OUT	■ IN		[□ COS	□ REP	39 Utensils/equipment/lii	nens; used/stored/handled		
40	□ OUT	■ IN		[□ cos	□ REP	40 Single-service/use; p	roperly stored, and used		
41	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	41 Original container lab	- , ,		
42	□ OUT					□ REP	42 Non-food contact sur			
43	□ OUT		□ NO			□ REP		lighting; designated area		
44	□ OUT		□ NO			□ REP		pperly disposed/maintained		
45	□ OUT		□ NO			□ REP	45 Physical facilities inst			
46	□ OUT		□ NO			□ REP	46 Toilet facilities; consti	ructed/supplied/clean		ļ
47	□ OUT	■ IN	□ NO	□NA	⊔ cos	□ REP	47 Other violations Measured Obse			
	oked Sausaç RIC 41.00 [-	hrenheit		Overall Inspection	Commonts		
	Insp	ection I	Result: N	O VIOLA	IION		Signature	·	NEXT REGULAR INSPECTION	
	M			_			Oignature	OH8 ales		
					NT 000		- =	DUQUATUUMAD DATE	1400	
NATH	IAN KLOEP	PER		EHS I RS	SII CPO		ı	RUSHATKUMAR PATEL	MGR	

															Page 1 of 2
		er.	hu ce			ntal Health D		N	lo. of Violations	1		Priority:	1		
	Lul	obo	öck	,	ubbock, T 806) 775-2				lo. of Repeat /iolations	0	Fo	Priority oundation:	0	50	core
•			TEXA	15					Time In	2:00 pm		Core:	0		3
Activ 01/08	ity Date /2020				spection SPECTION	N			Time Out	2:20 pm	Tot. M	inutes:	20		
Estab	lishment				Addres			•	City/State			Zip Code		Telephon	e
DISM	AS CHARIT	IES			709 E 4	9TH ST			LUBBOCK, TX			79404		(806) 747	-5055
Reco	d ID#				Permit	Holder			Est. Type			Risk Cate	gory		
PR00	02985				DISMA	S CHARITIE	S, INC		FOOD SERVICE	-		FR02		-	
	OU	Γ = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
									DRITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	oling ti	me and temperature						
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP			ing temperature (41 F /						
3	□ OUT	□IN	■ NO	□ NA					ng temperature (135 F)						
4	□ OUT	□IN	■ NO				<u> </u>		ime and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos		•		for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN		□ NA	□ cos				procedures/records						
7	□ OUT	■ IN			□ cos	□ REP			e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP			t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	<u> </u>		tected; contamination p						
10	□ OUT	■ IN			□ cos				s/returnables; clean & s						4/44/00
11	■ OUT			□NA	■ cos	□ REP	11 Proper dis	spositio	on; returned/served/reco	ondition					1/11/20
	rved dented 3(e) Damaç						ods, or without the	e manu	facturer's complete lab	eling					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	nployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned 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 Pasteuriz	ed food	ds used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	ved/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP			s; identified/stored/used						
19	□ OUT				□ cos	□ REP		<u> </u>	l source; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / de	monstration / duties / C	FM					
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	ndler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold wa	iter available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	availab	le shellstock/destruction	n/labels					
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP					
26	□ OUT	■ IN		□ NA	□ cos	□ REP			ımer advisories, Allerge						
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling n	nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	28 Proper da	ite mar	king and disposition						
29	□ OUT	■ IN		□ NA	□ COS	□ REP			test strips provided, ac						
30	□ OUT			□ NA	□ cos		30 Food Esta	ablishm	nent Permit (Current & \	/alid)					
31	□ OUT	■ IN			□ cos				ies; accessible/supplied						
32	□ OUT	■ IN		□ NA	□ cos				l contact surfaces clear						
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewas	hing fa	cilities & Service sink p	rovided					
								CC	DRE						

Follow up : No



Activity Date 01/08/2020

Purpose of Inspection ROUTINE INSPECTION

7	Lui	ODO	OCK	LS.	Establish DISMAS	nment CHARITIES	Record ID # PR0002985	
	OUT	Γ = 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	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Milk	WIC 40.00	Degree	es Fahrei	nheit				
Che	ese WIC 41	.00 De	grees Fa	hrenheit				

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

mspection res	uit. VIOLATION	Require	d ACTION: NEXT REGULAR INSPECTION	
		Signatures		
great	raxp	4:X	<u>-</u>	
NIRAJAN SHRESTHA	EHS I RSIT CPO	Jeri Urive	Social Service Coordinator	

	Lul	obo	ock	10 Lu			•	No	of Violations of Repeat	1	Priori Prior Foundatio	ity ₁	Scor
X			TEXAS						Time In	10:25 am	Co	re: 3	5
	vity Date 7/2020				spection SPECTION				Time Out	10:50 am	Tot. Minutes:	25	
	blishment LAR GENER	AL #57	4		Address 5715 19	TH ST 14			City/State UBBOCK, TX		Zip Co 79407	de	Telephone (806) 780-8352
	ord ID # 002807				Permit I DOLGE	Holder NCORP OF	ΓEXAS, INC		st. Type GROCERY	_	Risk C FR01	ategory	
	TUO	T = OUT	OF COMPL	IANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE (COS = CORRE	CTED ON SITE RE	P = REPE	EAT VIOLATION
								PRIOF	RITY				
1	REP		■ NO						e and temperature				
2	□ OUT REP	■ IN	□NO	□NA	□ cos		02 Proper co	old holding	g temperature (41 F /	45 F)			
3	□ OUT REP	□IN	■ NO	□ NA	□ cos		03 Proper ho	t holding	temperature (135 F)				
4	□ OUT REP	□IN	■ NO	□ NA	□ cos		04 Proper co	oking tim	e and temperature				
5	□ OUT REP	□IN	■ NO	□ NA	□ cos		05 Proper rel	heating fo	or hot holding 165 F i	n 2 hr.			
6	□ OUT REP	□IN	■ NO	□ NA	□ cos		06 Time as C	Control; p	rocedures/records				
7	□ OUT				□ cos	□ REP			Condition/parasite de	struction			
8	□ OUT					□ REP			roper temperature				
9	□ OUT					□ REP			cted; contamination p				
10	OUT					□ REP			eturnables; clean & s				
11	REP		□NO	⊔ NA	□ cos		•		returned/served/reco				
12	□ OUT				□ cos	□ REP			oloyees; knowledge &	reporting			
13	□ OUT					□ REP	•		riction and exclusion				
14	OUT		E NO	=		□ REP			d properly washed / C				
15 16	REP DUT			□ NA	□ cos				used; prohibited not				
17	□ OUT				□ COS				d/used Washing fruits				
18	□ OUT			_ NA	□ COS				identified/stored/used				
19	□ OUT					□ REP			ource; plumbing, bac				
20	□ OUT				□ COS	□ REP		•	/ Wastewater dispos				
	<u> </u>						PRIOR	ITY FO	UNDATION				
21	□ OUT	■ IN	[□ NA	□ cos	□REP			onstration / duties / C	FM			
22	□ OUT	■ IN	[□ NA	□ cos	□ REP	22 Food Han	ndler/no u	nauthorized persons	/personnel			
23	□ OUT	■ IN	[□NA	□ cos	□ REP	23 Hot and C	Cold wate	r available; adequate	pressure			
24	□ OUT	■ IN	[□NA	□ cos	□ REP	24 Records a	available	shellstock/destruction	n/labels			
25	□ OUT	■ IN	[□NA	□ cos	□ REP	25 Complian	ce with v	ariance, specialized /	HACCP			
26	□ OUT	■ IN	[□NA	□ cos	□ REP	26 Posting of	f consum	er advisories, Allerge	n label			
27	□ OUT	■ IN	[□NA	□ cos	□ REP	27 Proper co	oling me	thod used; equipmen	t adequate			
28	□ OUT REP	■ IN	□NO	□ NA	□ COS		28 Proper da	nte markir	ng and disposition				
29	□ OUT	■ IN	[□ NA	□ cos	□ REP	29 Thermom	eters / te	st strips provided, ac	curate			
30	□ OUT	■ IN	[□NA	□ cos	□ REP	30 Food Esta	ablishmeı	nt Permit (Current & \	/alid)			i

Follow up : Yes Followup Date: 01/17/2020

Page 2 of 3

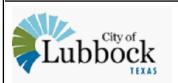


Activity Date 01/07/2020

Purpose of Inspection ROUTINE INSPECTION

V	Lul	ob	Öck	X A S	Establish DOLLAR	nment GENERAL	_ #574			Record ID PR000280					
	OU ⁻	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCI	E NO = NOT OB	SERVED 1	NA = NOT AP	PLICABLE CO	S = CORRECT	ED ON SITE	REP = R	EPEAT VIOLA	ATION
31	■ OUT	□IN			□ cos	■ REP	31 Hand	vash facilit	ties; accessi	ible/supplied/u	sed				1/17/20
Viola	tion Comm	ents:													
228.							st got operationi ninating hands i			ucet handles o	on a hand wa	shing sink o	r the han	dle of a	
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food	k non-food	d contact su	rfaces cleanab	le/use				
33	□ OUT REP	■ IN	□NO	□NA	□ COS		33 Ware	<i>ı</i> ashing fa	cilities & Se	rvice sink prov	ided				
								CC	ORE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evide	ice of con	tamination;	insect/rodent/c	ther				
35	□ OUT	■ IN			□ cos	□ REP	35 Perso	nal Cleanli	iness; eatinç	g/drinking/toba	CCO				
36	□ OUT	■ IN			□ cos	□ REP	36 Wipin	clothes;	properly use	ed and stored					
37	□ OUT REP	■ IN	□ NO	□NA	□ COS		37 Enviro	nmental c	ontaminatio	n					
38	□ OUT REP	■ IN	□ NO	□ NA	□ cos		38 Appro	ved thawir	ng method						
39	□ OUT	■ IN			□ cos	□ REP	39 Utens	ls/equipm	ent/linens; u	ised/stored/hai	ndled				_
40	□ OUT	■ IN			□ cos	□ REP	40 Single	-service/u	se; properly	stored, and us	ed				
41	□ OUT REP	■ IN	□NO	□NA	□ COS		41 Origin	al containe	er labeling (I	Bulk Food)					
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-fo	od contac	ct surfaces o	lean					4/6/20
228. 43 44	113(3) Nonfo	■ IN	□ NO	aces of e	□ COS	shall be ke	•	ate ventila	ation, lightin	rt, food residue g; designated a disposed/maint	area	ebris			
45	■ OUT					□ REP				naintained/clea					4/6/20
Obse		es thro	floor, wa		eiling shal		area damaged. l h, durable, and 46 Toilet	easily clea	inable	sed. NRI. supplied/clean					
47				П NA	□ cos		47 Other								4/6/20
Vi-1	REP														
	erved no emi		must w	ash hanc	ls sian ins	ide of men	s restroom. Pro	vide discu	issed NRI						
	175(e) Hand	-											_		
							Me	asured C	Observatio	ns					
	k ric 38.00 D gs ric 40.00 [_													
							Overa	II Inspec	tion Comn	nents					
No	Overall Insp	ection	Commen	ıts											
												Follow	un · Vec	Followup	Date: 01/17/2020

Page 3 of 3



Activity Date 01/07/2020

Establishment DOLLAR GENERAL #574 Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0002807

Inspection Result: VIOLATION		Required A	Action: NEXT REGULAR INSPECTION	
	Signa	tures		
gho S	_	En	VII	
MATTHEW ELIZONDO EHS II RS CPO	_	bmrandi vasquez	store manager	

Follow up : Yes Followup Date: 01/17/2020

Page 1					-										
	0	Priority:		3		lo. of Violations		Departmen	ntal Health ST, SUITE					Mr.	A
Score	0	Priority oundation:	Fo	0		lo. of Repeat liolations		. 103	X 79401	ubbock, T 306) 775-2	Lu	ock Ock	b	Lul	
3	3	Core:		11:10 am	ne In	Time					15	TEXA	,,,,	Lux	V,
3	31	inutes:	Tot. Mi	11:41 am	Out	Time O			I	spection PECTION				ity Date /2020	
Telephone (806) 793-6618		Zip Code 79410				City/State LUBBOCK, TX				Addres 5004 34		05	ΛΙ #1Ω	lishment AR GENER	
(000) 793-0010	gory.	Risk Cate				Est. Type				Permit		00	AL # 10	rd ID#	
	gory	FR01				GROCERY	IC	F TEXAS, II						02804	
AT VIOLATION	REPE/	SITE REP :	TED ON	OS = CORREC	ABLE C	IA = NOT APPLICABL	OBSERVE	NO = NOT	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
						DRITY	Р								
					ture	me and temperature	oper coolir	01 Pr		□ cos	□NA	■ NO	□IN	□ OUT REP	1
				15 F)	(41 F / 4	ing temperature (41	oper cold l	02 Pr		□ cos	□NA	□NO	■ IN	□ OUT REP	2
					135 F)	ng temperature (135	oper hot h	03 Pr		□ cos	□NA	■ NO	□IN	□ OUT REP	3
					ture	ime and temperatur	oper cooki	04 Pr		□ cos	□NA	■ NO	□IN	□ OUT REP	4
				2 hr.	65 F in	for hot holding 165	oper rehea	05 Pr		□ cos	□NA	■ NO	□IN	□ OUT REP	5
					ords	procedures/records	ne as Con	06 Tii		□ cos	□NA	■ NO	□IN	□ OUT REP	6
				truction	site des	e; Condition/parasite	proved so	07 Ap	□ REP	□ COS			■ IN	□ OUT	7
					ture	t proper temperatur	od receive	08 Fc	□ REP	□ cos			■ IN	□ OUT	8
				evented	ation pr	tected; contamination	parated &	09 Se	□ REP	□ cos			■ IN	□ OUT	9
				nitized	an & sa	s/returnables; clean	ntact surfa	10 Cd	□ REP	□ cos			■ IN	□ OUT	10
				ndition	ed/reco	n; returned/served/	oper dispo	11 Pr		□ COS	□NA	□NO	■ IN	□ OUT REP	11
				eporting		nployees; knowledg			□ REP	□ COS				□ OUT	12
						striction and exclusi	•		□ REP	□ cos				□ OUT	13
						and properly washed			□ REP	□ cos				□ OUT	14
				d method	pprove	ontact w/RTE or app	bare han	15 No		□ cos	□NA	□NO	■ IN	□ OUT REP	15
						ls used; prohibited i				□ cos				□ OUT	16
				veg		red/used Washing				□ cos				□ OUT	17
						s; identified/stored/u			□ REP	□ COS				□ OUT	18
						source; plumbing,				□ cos				□ OUT	19
				ı	•	ge / Wastewater dis		•	⊔ KEP	□ cos			■ IN	□ OUT	20
I				·M		OUNDATION monstration / duties			□ REP	□ cos	□NA		■ INI	□ OUT	21
+						unauthorized pers	·		□ REP	□ COS				□ OUT	22
+						ter available; adequ				□ cos				□ OUT	23
+						le shellstock/destruc				□ cos				□ OUT	24
						variance, specializ			□ REP	□ cos				□ OUT	25
						mer advisories, Alle	•		□ REP	□ cos				□ OUT	26
						nethod used; equipr			□ REP	□ COS				□ OUT	27
				· ·	•	king and disposition	•			□ cos		□NO		□ OUT REP	28
				urate	ed, acc	test strips provided	ermomete	29 Th	□ REP	□ cos	□ NA		■ IN	OUT	29
				alid)	ent & V	ent Permit (Current	od Establi	30 Fc	□ REP	□ cos	□ NA		■ IN	□ OUT	30
				used	upplied	ies; accessible/sup	ndwash fa	31 Ha	□ REP	□ COS			■ IN	□ OUT	31
						contact surfaces c				□ cos	□NA			□ OUT	32

Follow up : Yes Followup Date: 04/06/2020

Page 2 of 2



Activity Date

Purpose of Inspection

		City of 01/07/2020					ROUTINE INSPECTION				
~	Lul	ob	ock	X A S	Establish DOLLAR	nment GENERAL #	#1805 Record ID # PR0002804				
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N			
33	□ OUT REP	■ IN	□NO	□NA	□ cos		33 Warewashing facilities & Service sink provided				
							CORE				
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	4/6/20			
Viol	ation Comm	ents:									
	erved door sv						ing if they are solid and tight-fitting				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco				
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored				
37	REP				□ cos		37 Environmental contamination				
38	□ OUT REP	■ IN	□ NO	□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	REP			□ NA	□ COS		41 Original container labeling (Bulk Food)				
42	■ OUT				□ cos	□ REP	42 Non-food contact surfaces clean	4/6/20			
Viol	ation Comm	ents:									
							illings soiled. Maintain clean. Discussed. NRI. It free 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			□ cos	□ REP	44 Garbage & refuse properly disposed/maintained				
45	■ OUT				□ cos	□ REP	45 Physical facilities installed/maintained/clean	4/6/20			
Obs		ed ceili	floor, wa			be smooth,	rds in back area, and damaged floor tiles. Repair. Discussed. NRI. durable, and easily cleanable 46 Toilet facilities; constructed/supplied/clean				
47	□ OUT	■ IN	□NO	□ NA	□ cos		47 Other violations				
	REP										
							Measured Observations				
	k ric 40.00 D t dog ric 38.0	-									
							Overall Inspection Comments				
No	Overall Insp	ection (Commen	its							
	Insp	ection	Result: V	/IOLATI	ON		Required Action: NEXT REGULAR INSPECTION				
							Signatures				
4	me		3	1			Mano				
MAT	THEW ELIZ	ONDO		EHS II	RS CPO		 Miranda Store Manager				
•••	_	-					·				

Follow up : Yes Followup Date: 04/06/2020

	0	Priority:		0	No. of Violations	N	•	ntal Health D ST, SUITE						1
Score	0	Priority oundation:	Fo	0	lo. of Repeat /iolations		103	X 79401	ubbock, T. (06) 775-2	Lu	ock	b_0^{cit}	Lub	
0	0	Core:		8:45 pm	Time In			J02	100) 110-2	\$	TEXA		Luc	Y
U	45	inutes:	Tot. Mi	9:30 pm	Time Out			I	spection PECTION				ty Date /2020	
elephone		Zip Code			City/State			-	Address				lishment	
806) 701-5006		79415			LUBBOCK, TX			OVIS RD	1				GRINGOS	
	gory	Risk Cate			Est. Type BAR		AND	Holder & CLOVIS L	Permit I				d ID # 12829	
VIOLATION	REPEA		CTED ON	COS = CORRE	NA = NOT APPLICABLE (PLIANCE	OF COMP	= OUT (1100
					DRITY									
				45.5	me and temperature		•		□ cos		■ NO		□ OUT	1
				45 F)	ling temperature (41 F /		•	□ REP		□ NA	■ NO		□ OUT	2
					ng temperature (135 F) time and temperature		•	□ REP			■ NO			3
				2 hr	time and temperature g for hot holding 165 F ir		•	□ REP			■ NO			4 5
				1 2 111.	; procedures/records		•	□ REP			■ NO		OUT	6
				struction	e; Condition/parasite de:			□ REP			■ NO	□ IN	OUT	7
				ou doudi i	t proper temperature			□ REP	□ COS					8
				revented	tected; contamination p				□ COS					9
					s/returnables; clean & sa				□ COS			■ IN	□ OUT	10
+					on; returned/served/reco				□ cos		□NO	■ IN	□ OUT	11
					mployees; knowledge &		•	□ REP	□ cos		ППО	= IN	□ OUT	12
					striction and exclusion			□ REP	□ cos				□ OUT	13
				Slove use	and properly washed / G		•	□ REP	□ cos				OUT	14
				ed method	ontact w/RTE or approve	nand cor	15 No bare h	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	15
				offered	ds used; prohibited not o	ed foods	16 Pasteuriz	□ REP	□ cos	□NA		■ IN	□ OUT	16
				s/veg	/ed/used Washing fruits	approve	17 Additives	□ REP	□ cos	□NA		■ IN	□ OUT	17
				l	s; identified/stored/used	stances	18 Toxic sub	□ REP	□ cos			■ IN	□ OUT	18
				kflow	d source; plumbing, back	proved	19 Water; ap	□ REP	□ cos			■ IN	□ OUT	19
				al	ge / Wastewater disposa	l Sewag	20 Approved	□ REP	□ cos			■ IN	□ OUT	20
					OUNDATION	RITY FO	PRIOR							
				FM	monstration / duties / Cl	ent / den	21 PIC prese	□ REP	□ cos	□NA		■ IN	□ OUT	21
				personnel	unauthorized persons/	ndler/no	22 Food Har	□ REP	□ cos	□NA		■ IN	□ OUT	22
				pressure	ater available; adequate	Cold wat	23 Hot and 0	□ REP	□ cos	□ NA		■ IN	□ OUT	23
					le shellstock/destruction			□ REP	□ cos	□ NA		■ IN	□ OUT	24
					variance, specialized /		•		□ COS				□ OUT	25
					ımer advisories, Allerge				□ cos				□ OUT	26
				adequate	nethod used; equipment		•		□ cos				□ OUT	27
					king and disposition		<u> </u>		□ COS		□ NO		□ OUT	28
					test strips provided, acc				□ cos				OUT	29
					nent Permit (Current & V				□ cos				□ OUT	30
					ties; accessible/supplied				□ cos				OUT	31
					d contact surfaces clean				□ COS				□ OUT	32
				ovided	cilities & Service sink pr		oo vvarewas	LI KEP	LI COS	⊔NA	⊔ NO	■ IN	□ OUT	33
					DRE		04 5 11							04
					tamination; insect/roden				□ COS				OUT	34
					iness; eating/drinking/to				□ cos				□ OUT	35
				u	properly used and store ontamination				□ cos		- No		OUT	36 37



		¬ Ci	ty of 🖫		Activity Da 01/10/2020		Purpose of Inspection ROUTINE INSPECTION	
7	Lut	b	ock	LS	Establishi DOS GRIN		Record ID # PR0012829	
	OUT	= OUT	OF COM	PLIANCE	IN = IN CC	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
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		42 Non-food contact surfaces clean	
43	□ OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44	□ OUT				□ cos		44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Liqo	our CH 36.00	Degre	ees Fahre	enheit				
							Overall Inspection Comments	
	Inspe	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	M	les	ga,				Jed-I-	
NATH	IAN KLOEPI	PER		EHSII	RSIT CPO		Gilbert Saldana Manager	
1								
I								

Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902 No. of Violations 2 Priority: 2 No. of Repeat Violations 1 Priority Foundation: 0 Time In 10:35 am Core: 0	
Lubbock, TX 79401 (806) 775-2902 No. of Repeat Violations 1 Priority Foundation:	
Time In 10:35 am Core: 0	core
	6
Activity Date Purpose of Inspection Time Out 11:10 am Tot. Minutes: 35	•
Establishment Address City/State Zip Code Telephor	ne
ELITE LEARNING ACADEMY 3514 22ND PL LUBBOCK, TX 79410 (806) 317	7-0917
Record ID # Permit Holder Est. Type Risk Category PR0005718 JOHN & FUNDA HERRERA DAYCARE FR02	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	TON
PRIORITY	
1 □ OUT ■ IN □ NO □ NA □ COS □ REP 01 Proper cooling time and temperature	
2 □ OUT ■ IN □ NO □ NA □ COS □ REP 02 Proper cold 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 cooking time and temperature	
5 □ OUT ■ IN □ NO □ NA □ COS □ REP 05 Proper reheating for hot holding 165 F in 2 hr.	
6 □ OUT ■ IN □ NO □ NA □ COS □ REP 06 Time as Control; procedures/records	
7 □ OUT ■ IN □ COS □ REP 07 Approved source; Condition/parasite destruction	
8 □ OUT ■ IN □ COS □ REP 08 Food received at proper temperature	
9 ■ OUT □ IN □ COS ■ REP 09 Separated & protected; contamination prevented	1/10/20
Observed raw shell eggs stored above ready-to-eat foods in reach-in cooler. Rearranged. Discussed. B) 228.66(a)(1)(A) Food protected from cross contamination by separating, storage, preparation, holding, and display Observed handle of scoop touching food in bulk storage. Scoops must be stored with handles up to prevent cross contamination. Discussed.	
10 ■ OUT □ IN □ COS □ REP 10 Contact surfaces/returnables; clean & sanitized	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again.	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed.	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11 □ OUT ■ IN □ NO □ NA □ COS □ REP 11 Proper disposition; returned/served/recondition	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11 □ OUT ■ IN □ NA □ COS □ REP 11 Proper disposition; returned/served/recondition 12 □ OUT ■ IN □ COS □ REP 12 Management, employees; knowledge & reporting 13 □ OUT ■ IN □ COS □ REP 13 Proper use of restriction and exclusion 14 □ OUT ■ IN □ COS □ REP 14 Hands cleaned and properly washed / Glove use	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11 □ OUT ■ IN □ NA □ COS □ REP 11 Proper disposition; returned/served/recondition 12 □ OUT ■ IN □ COS □ REP 12 Management, employees; knowledge & reporting 13 □ OUT ■ IN □ COS □ REP 13 Proper use of restriction and exclusion	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11 □ OUT ■ IN □ NO □ NA □ COS □ REP 11 Proper disposition; returned/served/recondition 12 □ OUT ■ IN □ COS □ REP 12 Management, employees; knowledge & reporting 13 □ OUT ■ IN □ COS □ REP 13 Proper use of restriction and exclusion 14 □ OUT ■ IN □ COS □ REP 14 Hands cleaned and properly washed / Glove use	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11	1/10/20
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Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11 □ OUT ■ IN □ NA □ COS □ REP 11 Proper disposition; returned/served/recondition 12 □ OUT ■ IN □ COS □ REP 12 Management, employees; knowledge & reporting 13 □ OUT ■ IN □ COS □ REP 13 Proper use of restriction and exclusion 14 □ OUT ■ IN □ COS □ REP 14 Hands cleaned and properly washed / Glove use 15 □ OUT ■ IN □ NA □ COS □ REP 15 No bare hand contact w/RTE or approved method 16 □ OUT ■ IN □ NA □ COS □ REP 16 Pasteurized foods used; prohibited not offered 17 □ OUT ■ IN □ NA □ COS □ REP 17 Additives approved/used Washing fruits/veg 18 □ OUT ■ IN □ COS □ REP 18 Toxic substances; identified/stored/used 19 □ OUT ■ IN □ COS □ REP 19	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. 11 □ OUT ■ IN □ NO □ NA □ COS □ REP 11 Proper disposition; returned/served/recondition 12 □ OUT ■ IN □ COS □ REP 12 Management, employees; knowledge & reporting 13 □ OUT ■ IN □ COS □ REP 13 Proper use of restriction and exclusion 14 □ OUT ■ IN □ NO □ NA □ COS □ REP 14 Hands cleaned and properly washed / Glove use 15 □ OUT ■ IN □ NO □ NA □ COS □ REP 15 No bare hand contact w/RTE or approved method 16 □ OUT ■ IN □ NA □ COS □ REP 16 Pasteurized foods used; prohibited not offered 17 □ OUT ■ IN □ NA □ COS □ REP 17 Additives approved/used Washing fruits/veg 18 □ OUT ■ IN □ COS □ REP 18 Toxic substances; identified/stored/used 19 □ OUT ■ IN □ COS □ REP 19 Water; approved Sewage / Wastewater disposal PRIORITY FOUNDATION	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11	1/10/20
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Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch Observed sticker residue on food containers stacked together. All stickers and residue must be removed before being stacked and used again. Discussed. 11	1/10/20
Violation Comments: 228.113(1) Food-contact surfaces clean to sight and touch	1/10/20



Activity Date

Purpose of Inspection

		Activity Date	Purpose of Inspection	
	Lubbock	01/07/2020	ROUTINE INSPECTION	
	Lubbock	Establishment	Record ID #	
	TEXAS	ELITE LEARNING ACA	ADEMY PR0005718	
	OUT = OUT OF COMPLIANC	CE IN = IN COMPLIANCE N	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
28	□OUT ■IN □NO □NA	A COS REP	28 Proper date marking and disposition	
29	□ OUT ■ IN □ NA	A □ COS □ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT ■ IN □ NA	A □ COS □ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT ■ IN	□ COS □ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT ■ IN □ NA	A □ COS □ REP	32 Food & non-food contact surfaces cleanable/use	
33	□OUT ■IN □NO □NA	A □ COS □ REP	33 Warewashing facilities & Service sink provided	
			CORE	
34	□ OUT ■ IN	□ COS □ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT ■ IN	□ COS □ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT ■ IN	□ COS □ REP	36 Wiping clothes; properly used and stored	
37	□OUT ■IN □NO □NA	A 🗆 COS 🗆 REP	37 Environmental contamination	
38	□OUT ■IN □NO □NA		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		A 🗆 COS 🗆 REP	41 Original container labeling (Bulk Food)	
42	□ OUT ■ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	
43	□OUT ■IN □NO	□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT ■ IN □ NO	□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	□OUT ■IN □NO	□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT ■ IN □ NO	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	□OUT ■IN □NO □NA	A COS REP	47 Other violations	
			Measured Observations	
	RIC 38.00 Degrees Fahrenheit			
raw	shell eggs RIC 40.00 Degrees Fa	hrenheit		
			Overall Inspection Comments	
No (Overall Inspection Comments			
	Inspection Result: VIOLAT	ION	Required Action: NEXT REGULAR INSPECTION	
			Signatures	
\$	urin Dickson		£106	
_		DOIT ODG		
JACK	(IE DICKSON EHS I	RSIT CPO		

Follow up : Yes Followup Date: 01/10/2020

Page 1 of 2

	Lul	obi	$\operatorname{\overset{\scriptscriptstyle{ty}\scriptscriptstyle{of}}{o}}\!$		ubbock, T 306) 775-2				o. of Repeat olations	0	Fo	Priority oundation:	1	Score
V			TEXA	\$					Time In	1:51 pm		Core:	1	6
	ity Date /2020				spection SPECTION	١			Time Out	2:15 pm	Tot. M	inutes:	24	
	lishment MO HUT				Address 305 FR	s ANKFORD A	/E		City/State LUBBOCK, TX			Zip Code 79416		Telephone (806) 368-5981
	rd ID # 08690				Permit I BRAD S				Est. Type FOOD SERVICE			Risk Cates FR01	gory	
	TUO	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	A = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
4	FOUT	E IN	FNO	— NIA	F.000		04 Danier and an	PRIO						
1 2	OUT			■ NA		□ REP			ne and temperature	15 E)				
3					□ cos		•		ng temperature (41 F / g temperature (135 F)	· ·				
4	□ OUT				□ COS		•		me and temperature					
5	□ OUT				□ COS				for hot holding 165 F i	n 2 hr				
6					□ COS				procedures/records	11 4 111.				
7	□ OUT		L NO	LI NA	□ COS				Condition/parasite de	etruction				
8	□ OUT				□ COS				proper temperature	ou uouon				
9	OUT				□ COS				proper temperature ected; contamination p	prevented				
10	□ OUT				□ COS		<u> </u>		returnables; clean & s					
11			ПИО	ПМ	□ COS				n; returned/served/reco					
12	OUT		LINO	LINA	□ COS		•	•	ployees; knowledge &					
13	□ OUT				□ COS				triction and exclusion	reporting				
14	□ OUT				□ COS		<u> </u>		nd properly washed / 0	Plove use				
15	□ OUT		□NO	□NA		□ REP			ntact w/RTE or approve					
16	□ OUT		пио		□ cos				s used; prohibited not					
17	□ OUT				□ cos				ed/used Washing fruits					
18	□ OUT				□ cos	□ REP			; identified/stored/used					
19	■ OUT				□ COS				source; plumbing, bac					1/9/
	tion Comme						To Trator, app	provou	godioo, pidinibilig, bao					1,707
	rved no air g 46(c) Backfl □ OUT	ow pre	•	air gap	ink waste □ COS	water. Provid		Sewag	e / Wastewater dispos	al				
									DUNDATION					
21	□ OUT				□ cos		· · · · · · · · · · · · · · · · · · ·		nonstration / duties / C					
22	□ OUT				□ cos				unauthorized persons	<u>'</u>				
23	□ OUT				□ cos				er available; adequate	•				
24	□ OUT				□ cos				e shellstock/destruction					
25	OUT				□ cos		<u> </u>		variance, specialized /					
26	□ OUT				□ cos		•		ner advisories, Allerge					
27	OUT				□ cos				ethod used; equipmen	τ adequate				
28	□ OUT		□ NO			□ REP			ing and disposition					
29	OUT				□ cos				est strips provided, ac					
	□ OUT			⊔NA	□ cos				ent Permit (Current & \					
30	II OUT	■ IN			□ cos	LIREP	31 Handwash	n tacilitie	es; accessible/supplied	n/used				

Follow up : Yes Followup Date: 01/09/2020

Page 2 of 2



Activity Date

		■ Ci	ty of 🖥		01/06/202	0	ROUTINE INSPECTION	
	Lul	วbด	ock		Establish	nment	Record ID #	
			TEXA	15	ESKIMO	HUT	PR0008690	
	OU	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
32	■ OUT	□IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/16/20
Viola	tion Comm	ents:					I	
			d used fo	or shelvi	ng in rear :	area and un	ider soda machine. Paint/Seal. 7-days.	
						area and un	del soda macrime. I amboca. Paays.	
228.1 33	04(a) Clean ☐ OUT				rfaces.	□REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos		43 Adequate ventilation, lighting; designated area	
44	□ OUT				□ cos		44 Garbage & refuse properly disposed/maintained	
45	■ OUT				□ cos	□ REP	45 Physical facilities installed/maintained/clean	4/5/20
Viola	tion Comm	ents:						
Obse	rved holes i	n ceilin	g around	hoses.	Seal			
228 1	73(a) Clean	ahility	Floor w	all cailin	a construct	ted installed	are smooth and easily cleanable	
46	OUT			ali Cellili			46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
No '	Temperatur	e Obse	rvations					
	<u> </u>						Overall Inspection Comments	
							·	
No (Overall Insp	ection (Commen	ts				
	lnen	oction I	Result: V		ON		D. weign I.A. Com DE INODECTION	
	шър	ection	Nesuit. V	IOLATI	ON		Required Action: RE-INSPECTION	
							0.1	
							Signatures	
	Mul	- 3		-			and the second s	
CHAF	RLES SEIFE	RT		EHS II	RS CPO		Connor Brinkley PIC	
							Follow up : Yes Followup Date	: 01/09/2020

Page 1 of 1

									Page 1 of 1
	4.	nvironmental Health Department 625 13TH ST, SUITE 105	N	o. of Violations	0		Priority:	0	
Lubb	ock (8	ubbock, TX 79401 306) 775-2902		o. of Repeat iolations	0	Fo	Priority oundation:	0	
	TEXAS			Time In	11:40 am		Core:	0	
Activity Date 01/10/2020	Purpose of Ins	•		Time Out	12:00 pm	Tot. M	inutes:	20	
Establishment FOR GOODNESS SHAF	PES	Address 7006 UNIVERSITY AVE 3		City/State LUBBOCK, TX			Zip Code 79413		Telephone (806) 785-0799
Record ID # PR0005203		Permit Holder MIKE & CINDY PATTERSON		Est. Type RESTAURANT			Risk Cate FR01	gory	
		OE	3SER\	/ATIONS					
30 Food Establishment	Permit (Current &	k Valid)							1/20/20
Violation Comments:									
Facility is operating with	out a valid permit.	Permit and late fees shall be paid by 4	:00 PM	, Friday, January 10, 20	020.				
		Measu	ured O	bservations					
No Temperature Obse	rvations								
		Overall I	nspect	tion Comments					
No Overall Inspection (Comments								
Inspection	Result: VIOLATIC	DN		Requi	ired Action: VE	RBAL V	VARNING		
			Signa	tures					
Jeann	e Valery	-		Egh	a Ges	1	-		
JEANNE VALDEZ	EHS II F	RS CPO		Alysha Patterson	(Owner			

Follow up : Yes Followup Date: 01/20/2020

	Lul	oho	ock	16: Lul				N	Io. of Violations Io. of Repeat Violations	0	For	Priority: Priority undation:	0	Score
K	Цик		TEXAS						Time In	10:00 am		Core:	0	Λ
	vity Date 8/2020		Purpose o		•				Time Out	10:30 am	Tot. Mir	nutes:	30	U
	blishment CE COFFEE	CLIOD	•		Address	-	DD EWAY		City/State			Zip Code		Telephone
	ord ID#	SHOP			Permit H	ARSHA SHA	RPFWY		LUBBOCK, TX Est. Type			79407 Risk Cate	905/	(806) 796-0902
	009056						SE HOSPITAL, LI	_C	RESTAURANT			FR01	gory	
	OUT	Γ = OUT	OF COMPLIA	NCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								DRIC	DRITY					
1	□ OUT	■ IN	□ NO □	NA	□ cos		01 Proper co		me and temperature					
_	REP													
2	□ OUT	■ IN		NA	□ cos		02 Proper co	ld hold	ing temperature (41 F /	45 F)				
3		■ IN	□NO □	NA	□ cos		03 Proper ho	t holdir	ng temperature (135 F)					
	REP						04.5	-1 <i>d</i> :	in					
4	REP	■ IN		NΑ	⊔ COS	П	U4 Proper co	окіng t	ime and temperature					
5	□ О∪Т	■ IN	□NO □	NA	□ cos		05 Proper rel	neating	for hot holding 165 F i	n 2 hr.				
6	REP	= INI		NΙΛ	ПСОС		06 Time as C	`ontrol	procedures/records					
O	REP	■ IN		NΑ	LI COS	П	uo rime 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 at	t proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		tected; contamination p					
10	OUT				□ cos	□ REP			s/returnables; clean & s					
11	REP	■ IN		NA	□ cos		11 Proper dis	spositio	on; returned/served/reco	ondition				
12	□ OUT	■ IN		[□ COS	□ REP	12 Managem	ent, en	nployees; knowledge &	reporting				
13	□ OUT	■ IN		[□ cos	□ REP	13 Proper us	e of res	striction and exclusion					
14	□ OUT					□ REP			and properly washed / (
15	□ OUT REP	■ IN		NA	□ cos		15 No bare h	and co	ontact w/RTE or approv	ed method				
16	OUT	■ IN		NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not	offered				
17	□ OUT	■ IN		NA	□ cos	□ REP	17 Additives	approv	red/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□REP	18 Toxic sub	stance	s; identified/stored/used	d				
19	□ OUT				□ COS			-	l source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al				
									OUNDATION					
21	□ OUT				□ cos				monstration / duties / C					
22	□ OUT				□ cos	□ REP			unauthorized persons ater available; adequate					
24	□ OUT				□ COS				le shellstock/destruction	•				
25	□ OUT				□ COS				variance, specialized /					
26	□ OUT				□ cos		•		ımer advisories, Allerge					
27	□ OUT				□ cos		27 Proper co	oling m	nethod used; equipmen	t adequate				
28	□ OUT	■ IN	□NO □	NA	□ cos		28 Proper da	te mar	king and disposition					
29	REP DUT	■ INI	П	NA .	□ cos	ПREP	29 Thermom	eters /	test strips provided, ac	curate				
30	DOUT				□ cos				nent Permit (Current & \					
31	□ OUT				□ cos				ies; accessible/supplied	,				
32	□ OUT				□ cos		32 Food & no	n-food	l contact surfaces clear	nable/use				

Page 2 of 2



Activity Date

		_ C	ity of 🚤		01/08/202	20	ROUTINE INSPECTION	
4	Lul	ob	ock	X A S	Establisi GRACE	hment COFFEE SH	Record ID # HOP PR0009056	
	OU	T = OUT	r of com	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	ON
	□ OUT REP	■ IN	□NO	□NA	□ COS		33 Warewashing facilities & Service sink provided	
							CORE	
Π	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
Ħ	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
;	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
	□ OUT REP	■ IN	□NO	□NA	□ cos		37 Environmental contamination	
3	REP			□NA	□ cos		38 Approved thawing method	
9	□ OUT				□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
0	□ OUT					□ REP	40 Single-service/use; properly stored, and used	
1	REP			□NA	□ cos		41 Original container labeling (Bulk Food)	
2	□ OUT				□ cos		42 Non-food contact surfaces clean	
3	OUT					□ REP	43 Adequate ventilation, lighting; designated area	
4	OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
5	OUT					□ REP	45 Physical facilities installed/maintained/clean	
3 7						□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations	
'	□ OUT REP	■ IN	□ NO	□ NA	LI COS	П	47 Quiei violations	
							Measured Observations	
sals	a ric 40.00	Degree	es Fahrer	nheit				
Han	n hh 146.00) Degre	es Fahre	nheit				_
							Overall Inspection Comments	
No	violations of	bserve	ed					
	Insp	ection	Result: N	NO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
в	Mes		3	1				
IATI	HEW ELIZ	ONDO		EHS II	RS CPO		stephanie thomasson Barista	

															Page 1 of 3
		Cit	y of 🖫	16	625 13TH	ntal Health Dep			lo. of Violations	8		Priority:	3		
	Lul	obö	öck		ubbock, T 306) 775-2				lo. of Repeat /iolations	1	Fo	Priority oundation:	1	50	core
,			TEXA	15					Time In	10:15 am		Core:	4	1	15
l .	rity Date 0/2020				spection PECTION	I			Time Out	11:30 am	Tot. M	inutes:	75		
	olishment EK PIZZA				Address 6002 St	s LIDE RD			City/State LUBBOCK, TX			Zip Code 79414		Telephon (806) 632-	
	rd ID # 08731				Permit I NASIR				Est. Type RESTAURANT			Risk Cate FR02	gory		
	OU ⁻	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSER	RVED N	NA = NOT APPLICABLE	COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATION	NC
								PRIC	DRITY						
1	□ OUT REP	■ IN	□NO	□NA	□ cos		01 Proper co		me and temperature						
2	□ OUT	■ IN	□NO	□NA	□ cos		02 Proper co	ld hold	ing temperature (41 F /	⁷ 45 F)					
3		■ IN	□NO	□NA	□ cos		03 Proper ho	t holdir	ng temperature (135 F)	ı					
4	□ OUT	■ IN	□NO	□NA	□ cos		04 Proper co	oking t	ime and temperature						
5		■ IN	□NO	□NA	□ cos		05 Proper rel	heating	for hot holding 165 F i	in 2 hr.					
6	□ OUT REP	■ IN	□NO	□NA	□ cos		06 Time as C	Control;	procedures/records						
7	■ OUT	□IN			■ COS	□REP	07 Approved	source	e; Condition/parasite de	estruction					1/12/20
Viola	tion Comm	ents:													
					•	alk in cooler wit		cts not	in sound condition. Re	emoved and vo	oluntarily	discarded.	cos.		
8	□ OUT	_	oridition.	i, unuuu	□ COS			eived a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination p	orevented					
10	■ OUT	□IN			■ COS	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					1/12/20
Viola	tion Comm	ents:													
Obse	rved contair	ner by so	oda foun	tained w	here ice s	coop was store	ed soiled. Repl	aced. (cos.						
228.	113(1) Food-				sight an □ COS		11 Droper die	enocitic	on; returned/served/reco	ondition					
	REP		LI NO	LI NA											
12	OUT				□ cos	□ REP			nployees; knowledge & striction and exclusion	reporting					
13 14					□ cos	□ REP			and properly washed / (Slove use					
15	□ OUT		□NO	□NA	□ cos				ontact w/RTE or approv						
16	REP DUT	■ 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					1/12/20
Viola	tion Comm	ents:													
							site. Discussed water shall be		i. ructed and repaired with	n approved ma	iterials a	ccording to	the Plu	umbing	
Code 20	D 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					
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	ndler/nc	unauthorized persons	/personnel					
23	□ OUT	■ IN		□ NA	□ cos	□ REP			iter available; adequate						
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	availab	le shellstock/destruction	n/labels					
											Fo	llow up : Ye	s Fo	llowup Dat	e: 01/12/2020



Activity Date

		_ Ci	ty of 🖫		01/09/202	0	ROUTINE INSPECTION	
	Lul	obo	ÖCK	is	Establish GREEK F		Record ID # PR0008731	
	OUT	Γ = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	ON
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliance with variance, specialized / HACCP	
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of consumer advisories, Allergen label	
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper cooling method used; equipment adequate	
28	□ OUT REP	■ IN	□ NO	□NA	□ COS		28 Proper date marking and disposition	
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT			□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/19/20
Viol	ation Comm	ents:						
228. subs weig	101(a)(2) -(5 stances or im tht and thickn tching, scorin) Materi part col ess to v ig, disto	ials that a lors, odor withstand ortion, and	are used s, or tas d repeate d decom	I in the cor stes to food ed ware w	nstruction of uted and under no ashing; finished	nly easily cleanable surfaces. Discussed. NRI. ensils and food-contact surfaces of equipment may not allow the migration of deleterious rmal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in d to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, 33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□IN	□NO	□NA	□ cos		37 Environmental contamination	4/8/20
	REP							
Obse	•	e conta					rovided with covers. Discussed. COS. dust, or other contamination	
38	T				□ COS		38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT	□IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	4/8/20
	ation Comm							
	•						iches off the floor. Discussed. NRI. Il protective package or other means of protection	
41					□ COS		41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	4/8/20
	ation Commo		n cooler, o	containe	er for spice	s, and pizza re	ach in cooler. Maintain clean and sanitized. Discussed. NRI.	
228.	101(i) Nonfo	od-cont	act surfac	ces. No	nfood-cont	act surfaces of	equipment that are exposed to splash, spillage, or other food soiling or that require frequent nt, and smooth material	
43	□ OUT					□ 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	4/8/20
Obse	-	mop si			-	cility soiled. Ma	intain clean and sanitized.	
46	186(b) Clean ☐ OUT			ına restr		□ REP	46 Toilet facilities; constructed/supplied/clean	
47				□NA	□ COS		47 Other violations	
	1 1751						Measured Observations	
							Follow up : Yes Followup Date	e: 01/12/2020

Page 3 of 3



Activity Date 01/09/2020

Establishment GREEK PIZZA Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0008731

noodles hh 140.00 Degrees Fahrenheit
eggs wic 42.00 Degrees Fahrenheit
potatoes hh 136.00 Degrees Fahrenheit
sausage wic 43.00 Degrees Fahrenheit
meatballs hh 139.00 Degrees Fahrenheit
pizza oven 182.00 Degrees Fahrenheit
pepperoni ric 42.00 Degrees Fahrenheit
calzone hh 104.00 Degrees Fahrenheit - Comments: time as control

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

		Signatures		
March		•	511/92 I	
MATTHEW ELIZONDO	EHS II RS CPO	NASIR IQBAL	OWNER	

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

Saara	0	Priority:		3	_	No. of Violations	ent		tal Health ST, SUIT		10	v of	- Cit		
Score	1	Priority oundation:	Fo	0		No. of Repeat /iolations				ирроск, т 306) 775-2		őčk	obö	Lul	
4	2	Core:		10:25 am	In	Time In					\$	TEXA			*
	20	inutes:	Tot. Mi	10:45 am	ut	Time Out				spection PECTION				ity Date /2020	
Telephone		Zip Code 79407				City/State LUBBOCK, TX				Address 2815 SL			C	lishment ENERGY, LI	
	norv	Risk Cate				Est. Type				Permit				rd ID #	
	,o.,	FR01				CONVENIENCE				IRFAN				08979	
AT VIOLATION	REPEA	SITE REP =	CTED ON	COS = CORREC	E C	NA = NOT APPLICABLE	T OBSERVE	E NO	OMPLIANC	IN = IN C	PLIANCE	OF COMP	T = OUT	TUO	
						ORITY	Р								
						ime and temperature	•			□ COS	■ NA	□ NO	□IN	□ OUT	1
				45 F)		ling temperature (41 F			□ REP	□ cos	□ NA	□ NO		□ OUT	2
						ng temperature (135 F			□ REP	□ COS		□ NO		OUT	3
				2 hr		time and temperature	•			□ COS				OUT	4
				i ∠ ΠΓ.		g for hot holding 165 F ; procedures/records			□ REP	□ cos				□ OUT	5 6
				struction		e; Condition/parasite d				□ COS	⊔ IVA	L NO		□ OUT	7
				Struction		t proper temperature	• • • • • • • • • • • • • • • • • • • •			□ COS				OUT	8
				revented		tected; contamination				□ COS				□ OUT	9
						s/returnables; clean &	<u> </u>			□ COS				□ OUT	0
						on; returned/served/re			□ REP	□ COS	□NA	□NO		□ OUT	1
						mployees; knowledge	•		□ REP					□ OUT	2
						striction and exclusion			□ REP	□ cos			■ IN	□ OUT	3
				Slove use	d / Gl	and properly washed /	- Hands clean		□ REP	□ cos			■ IN	□ OUT	4
				ed method	rove	ontact w/RTE or appro	No bare han		□ REP	□ cos	□NA	□NO	■ IN	□ OUT	15
				offered	not of	ds used; prohibited no	Pasteurized		□ REP	□ cos	□NA		■ IN	□ OUT	16
				s/veg	ruits/	ved/used Washing fru	Additives ap		□ REP	□ cos	□NA		■ IN	□ OUT	7
				I	ısed	s; identified/stored/use	Foxic substa		□ REP	□ cos			■ IN	□ OUT	18
				kflow	backt	d source; plumbing, ba	Nater; appro		□ REP	□ cos			■ IN	□ OUT	19
				al	posal	ge / Wastewater dispo	Approved Se		□ REP	□ COS			■ IN	□ OUT	20
						OUNDATION									
						emonstration / duties /				□ cos				□ OUT	21
				'		o unauthorized person			□ REP		□NA			□ OUT	22
				•		ater available; adequat			□ REP	□ cos	□ NA			□ OUT	23
						le shellstock/destruction				□ cos	□ NA			OUT	24
						n variance, specialized umer advisories, Allerg			□ REP	□ COS	□ NA				.5 .6
						method used; equipme				□ COS	□ NA			□ OUT	7
				. adoquate		king and disposition					□ NA	□NO		OUT	28
1/16/				curate		test strips provided, a	•			□ cos				■ OUT	29
1						, , -								tion Comme	
								Provi	ndwiches	ler with sa	h in coo	er in reac		rved no ther	
				/alid)	& Va	nent Permit (Current &	Food Establi			and acces		neters pr		08(b) Food : ☐ OUT	28.1 30
						ties; accessible/suppli				□ COS				□ OUT	31
						d contact surfaces clea				□ cos	□NA			□ OUT	32
				ovided	k pro	cilities & Service sink	Narewashin			□ COS		□NO	■ IN	□ OUT	33
						ORE									
				t/other	dent	tamination; insect/rode	Evidence of		□ REP	□ cos			■ IN	□ OUT	34



Activity Date

Purpose of Inspection

		C	ty of 🖫		01/06/202	:0	ROUTINE INSPECTION	
	Lul	Sh	റ്റി	7	Establish	nment	Record ID #	
1	Lui	יטכ	OCF			ERGY, LLC	PR0008979	
•			TEX	13				
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	IO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	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	4/5/20
Viola	tion Comme	ents:	-					
Obco	rved fan shr	oude ir	walk in	cooler s	oiled Clea	nn.		
Obse	iveu iaii siii	ouus II	. waik iii	cooler so	Jileu. Ciea	111		
228.1	13(3) Nonfo	od-cor	tact surf	aces of e	equipment	shall be kept t	free of an accumulation of dust, dirt, food residue, and other debris	
Obse	rved interior	of mic	rowave s	oiled cle	ean.			
228 1	13(3) Nonfo	od-cor	itact surf	aces of e	equinment	shall be kent t	free of an accumulation of dust, dirt, food residue, and other debris	
43	OUT			2000 01 0		□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□IN	□ NO			□ REP	45 Physical facilities installed/maintained/clean	4/5/20
Viola	tion Comme						·	
	-	_	-		_	d floor tiles. Re	epair.	
Obse	rved cabinet	is unde	r soda m	iacnine d	Jamaged.	кераіг.		
228.1	86(a) Repai	iring. Ti	ne physic	cal facilit	ies shall b	e maintained i	n good repair	
46	□ OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
San	dwich RIC 3	37.00 E	egrees F	-ahrenhe	eit			
Milk	RIC 37.00	Degree	s Fahrer	nheit				
							Overall Inspection Comments	
No.	Overall Insp	ection (Commen	ite				
'	Overall Insp	Colloir	Johnnen	1.5				
	Insp	ection	Result: V	/IOLATIC	NC		Required Action: RE-INSPECTION	
							Signatures	
	Mul	-		_			So for the	
CHAE	RLES SEIFE	:RT		EHS II	RS CPO		DONALD HURLEY II ASSISTANT MANAGER	
	VELO OLII L			_1 10 11 1	1.5 01 0		DOM ED HONEET II AGGIOTAIN IMAINOEN	

Follow up : Yes Followup Date: 01/16/2020

Note Purpose of Inspection ROUTINE INSPECTION Time Out 3.05 pm Tot. Minutes: 5.2		Lul	\mathbf{h}^{c_i}	ock	Lu	ubbock, T		105	No. of Repeat Violations	0	For	Priority undation:	1	Score
Moutrie Mout	7	Lui	,,,,	TEXAS	(0	00) 775-2	.902			2:13 pm	100		3	8
ALIAN GARDEN		-				•	I		Time Out	3:05 pm	Tot. Mir	nutes:	52	
Permit Notifice			_	•					-	•		-		-
RESTAURANT			N						,					(806) 771-2212
PRIORITY									1 **				gory	
1		TUO	= OUT	OF COMPLI	ANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
2									PRIORITY					
3		□ OUT	■ IN		⊒ NA	□ cos	□ REP	01 Proper co	oling time and temperature					
4		□ OUT			J NA	□ cos	□ REP	•	<u> </u>					
S									• • • •)				
6								•	<u> </u>					
7										ın 2 hr.				
8									* *	ootmicti				
9	_								<u>'</u>	estruction				
1/13/2										nrovented				
	9	□ 001						•	•	-				4/40/
13	Violat Obser	tion Comme	ents: knife in		r. Faci	lity shall c	lean and san							1/13/2
14	Obser 228.1 11	tion Comme rved soiled l 13(1) Food- □ OUT	ents: knife in contact	surfaces c	r. Faci lean to ⊒ NA	lity shall c sight and □ COS	lean and san d touch □ REP	nitize knife after u 11 Proper dis	se before it get stored. Sent t	o ware wash.				1713/2
15	Violat Obser 228.1 11	rved soiled F 13(1) Food- OUT	ents: knife in contact IN	surfaces c	r. Faci lean to ∃ NA	lity shall cosight and	lean and san d touch □ REP □ REP	nitize knife after u 11 Proper dis 12 Managem	se before it get stored. Sent t sposition; returned/served/red nent, employees; knowledge &	o ware wash.				1713/2
16	Violati Obser 228.1 11 12 13	tion Commerved soiled I	ents: contact IN IN IN	surfaces c	r. Faci lean to ∃ NA	sight and COS ☐ COS	d touch REP REP	nitize knife after u 11 Proper dis 12 Managem 13 Proper us	se before it get stored. Sent t sposition; returned/served/red nent, employees; knowledge & se of restriction and exclusion	o ware wash. condition k reporting				1713/2
17	Obser 228.1 11 12 13 14	tion Commerved soiled R 13(1) Food- OUT OUT OUT OUT	contact IN IN IN	surfaces c	r. Faci lean to ∃ NA	sight and COS	elean and sand touch REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle	sposition; returned/served/rection, employees; knowledge & e of restriction and exclusion and and properly washed /	o ware wash. condition reporting Glove use				1/13/2
18 □ OUT ■ IN □ COS □ REP 18 Toxic substances; identified/stored/used 19 □ OUT ■ IN □ COS □ REP 19 Water; approved source; plumbing, backflow 20 □ OUT ■ IN □ COS □ REP 20 Approved Sewage / Wastewater disposal PRIORITY FOUNDATION 21 □ OUT ■ IN □ NA □ COS □ REP 21 PIC present / demonstration / duties / CFM	Obser 228.1 11 12 13 14 15	rved soiled R 13(1) Food- OUT OUT OUT OUT OUT	contact IN IN IN IN IN	surfaces c	r. Faci elean to D NA D NA	sight and COS	elean and sand districts to the control of the cont	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h	sposition; returned/served/recepts, knowledge & the of restriction and exclusion the paned and properly washed / the ontact w/RTE or approximate and contact w/RTE or approximate.	o ware wash. condition & reporting Glove use red method				1713/2
20	Violati Obser 228.1 11 12 13	tion Commerced soiled Freed Freed Soiled Freed Fre	ents: contact IN IN IN IN IN	Surfaces c	r. Faci lean to □ NA □ NA	o sight and COS COS COS COS	d touch REP REP REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h	sposition; returned/served/recepts, knowledge & sposition and exclusion eaned and properly washed / spand contact w/RTE or approved foods used; prohibited not	o ware wash. condition & reporting Glove use red method offered				1713/2
PRIORITY FOUNDATION 21 □ OUT ■ IN □ NA □ COS □ REP 21 PIC present / demonstration / duties / CFM 22 □ OUT ■ IN □ NA □ COS □ REP 22 Food Handler/no unauthorized persons/personnel 23 □ OUT ■ IN □ NA □ COS □ REP 23 Hot and Cold water available; adequate pressure 24 □ OUT ■ IN □ NA □ COS □ REP 24 Records available shellstock/destruction/labels 25 □ OUT ■ IN □ NA □ COS □ REP 25 Compliance with variance, specialized / HACCP 26 □ OUT ■ IN □ NA □ COS □ REP 26 Posting of consumer advisories, Allergen label 27 □ OUT ■ IN □ NA □ COS □ REP 27 Proper cooling method used; equipment adequate 28 □ OUT ■ IN □ NA □ COS □ REP 28 Proper date marking and disposition 29 □ OUT ■ IN □ NA □ COS □ REP 29 Thermometers / test strips provided, accurate <t< td=""><td>Violati Obser 228.1 11 12 13 14 15 16</td><td>tion Commerved soiled F</td><td>contact IN IN IN IN IN IN IN IN</td><td>Surfaces c</td><td>I NA</td><td>ility shall cost sight and COS COS COS COS COS</td><td>d touch REP REP REP REP REP REP REP REP</td><td>11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize</td><td>sposition; returned/served/receptor, employees; knowledge & e of restriction and exclusion eaned and properly washed / eand contact w/RTE or approved foods used; prohibited not approved/used Washing fruit</td><td>o ware wash. condition reporting Glove use red method offered ts/veg</td><td></td><td></td><td></td><td>1/13/2</td></t<>	Violati Obser 228.1 11 12 13 14 15 16	tion Commerved soiled F	contact IN IN IN IN IN IN IN IN	Surfaces c	I NA	ility shall cost sight and COS COS COS COS COS	d touch REP REP REP REP REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize	sposition; returned/served/receptor, employees; knowledge & e of restriction and exclusion eaned and properly washed / eand contact w/RTE or approved foods used; prohibited not approved/used Washing fruit	o ware wash. condition reporting Glove use red method offered ts/veg				1/13/2
21 □ OUT ■ IN □ NA □ COS □ REP 21 PIC present / demonstration / duties / CFM 22 □ OUT ■ IN □ NA □ COS □ REP 22 Food Handler/no unauthorized persons/personnel 23 □ OUT ■ IN □ NA □ COS □ REP 23 Hot and Cold water available; adequate pressure 24 □ OUT ■ IN □ NA □ COS □ REP 24 Records available shellstock/destruction/labels 25 □ OUT ■ IN □ NA □ COS □ REP 25 Compliance with variance, specialized / HACCP 26 □ OUT ■ IN □ NA □ COS □ REP 26 Posting of consumer advisories, Allergen label 27 □ OUT ■ IN □ NA □ COS □ REP 27 Proper cooling method used; equipment adequate 28 □ OUT ■ IN □ NA □ COS □ REP 28 Proper date marking and disposition 29 □ OUT ■ IN □ NA □ COS □ REP 29 Thermometers / test strips provided, accurate 30 □ OUT ■ IN □	Violate Obser 228.1 11 12 13 14 15 16 17	rved soiled R 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT	contact IN	Surfaces c	r. Faci lean to □ NA □ NA □ NA	ility shall cos sight and COS COS COS COS COS COS	elean and sand districted by the second seco	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub:	sposition; returned/served/recepent, employees; knowledge & e of restriction and exclusion eaned and properly washed / and contact w/RTE or approved foods used; prohibited not approved/used Washing fruistances; identified/stored/used	condition Condit				1/13/2
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Follow up : Yes Followup Date: 04/09/2020

Page 2 of 3



Activity Date

Purpose of Inspection

		0			01/10/202		ROUTINE INSPECTION	
	T1	L ^C	ty of					
	Lul	\mathbf{D}	OCK		Establish		Record ID #	
			TEXA	15	ITALIAN (GARDEN	PR0008257	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
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	
	<u> </u>						CODE	
34	■ OUT				□ COS		CORE 34 Evidence of contamination; insect/rodent/other	4/9/20
	I				Ц СОЗ	LI NEF	54 Evidence of contamination, insecurodent/other	4/3/20
Viola	ation Comme	ents:						
Obse	erved damag	ed wea	ther strip	for the	back door.	. Facility sha	all repair before next routine inspection.	
228.	174(e)(4) Wir	ndows	or doors	protecte	d against t	the entry crit	teria	
35	■ OUT	□IN			■ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	4/9/20
Viola	ation Comme	ents:						
Obse	erved several	used o	drinkina v	vater bo	ttle and a	coffee cup s	stored above and around food preparation area; inside container by cold hold and in	
							y shall store all water and soda used for drinking away or under from food preparation	
area	. Discussed v	vith pe	son-in-c	harge. R	emoved.			
			, chewin	g gum, c			using tobacco	
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored	
37		■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN		□ 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)	4/9/20
l								
Viola	ation Comme	ents:						
			lk food c	ontainer	s. Provide	d.		
	ation Comme		lk food c	ontainer	s. Provide	d.		
Obse		l for bu					ne of food.	
Obse	erved no labe	l for bu				ommon nam	ne of food. 42 Non-food contact surfaces clean	
Obse	erved no labe	orage In	containe		ified with c	ommon nam □ REP		
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Obse 228.0 42 43	erved no labe	orage IN	containe NO		ified with c	ommon nam	42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area	
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228.1 42 43 44 45 46 47 Shi Sqi Lass Toi	erved no labe 66(b) Food st OUT OUT OUT OUT OUT OUT OUT OU	in i	Ontained NO NO NO NO NO NO NO Degree Degrees 00 Degree	□ NA s Fahren Fahrenh es Fahr ees Fah	ified with c	ommon nam	42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations Overall Inspection Comments In wash to observe hand washing technique. Observed improper hand wash. Discussed	
228.1 42 43 44 45 46 47 Shi Sqi Lass Toi	erved no labe 66(b) Food st OUT OUT OUT OUT OUT OUT OUT OU	in i	Ontained NO NO NO NO NO NO NO Degree Degrees 00 Degree	□ NA s Fahren Fahrenh es Fahr ees Fah	ified with c	ommon nam	42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations Overall Inspection Comments In wash to observe hand washing technique. Observed improper hand wash. Discussed	

Follow up : Yes Followup Date: 04/09/2020

Page 3 of 3



Activity Date 01/10/2020

Establishment ITALIAN GARDEN Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0008257

Inspection Result: VIOLATION		d Action: NEXT REGULAR INSPECTI	NC
irresthaxo	Signatures		
SHRESTHA EHS I RSIT CPO	bashkim skepi	owner	_

Follow up : Yes Followup Date: 04/09/2020

	Mr.				ntal Health D	•	No. of Violations	2		Priority:	2	
	Lubb		, L	625 13TH ubbock, T 306) 775-2		05	No. of Repeat Violations	0	Fo	Priority undation:	0	Score
Y	2400	TEX	AS	500) 110 2	-002		Time In	2:05 pm		Core:	0	6
	vity Date 7/2020			spection SPECTION	J		Time Out	2:35 pm	Tot. Mir	nutes:	30	
	blishment	1100	THIL HIE	Addres			City/State	l	<u> </u>	Zip Code		Telephone
& N	I BAR B Q EXPR	ESS		7924 SI	LIDE RD		LUBBOCK, TX			79424283	4	(806) 796-1164
	ord ID # 000518			Permit I	Holder SMOKEHOU	ISE LLC	Est. Type RESTAURANT			Risk Cate	gory	
		JT OF COM	MPLIANCE				VED NA = NOT APPLICABLE	COS = CORRE	ECTED ON S		REPE	AT VIOLATION
							PRIORITY					
1	OUTI	N ■ NO	□NA	□ cos	□ REP	01 Proper cod	oling time and temperature					
2	□ OUT ■I	N 🗆 NO	□ NA	□ cos	□ REP	<u> </u>	d holding temperature (41 F					
3	□ OUT ■I			□ cos	□ REP	<u> </u>	t holding temperature (135 F)					
4	_ OUTI			□ COS	□ REP	<u> </u>	oking time and temperature					
5	OUT DI			□ COS	□ REP	<u> </u>	neating for hot holding 165 F i	n 2 hr.				
6	□ OUT ■I		□NA	□ COS	□ REP		ontrol; procedures/records	t				
7	□ OUT ■I			□ COS	□ REP		source; Condition/parasite de	estruction				
8 9	□ OUT ■I			COS	□ REP		ived at proper temperature	arovento-l				
9	□ OUT ■I			□ COS	□ REP	<u> </u>	& protected; contamination purfaces/returnables; clean & s					
1	□ OUT ■I			COS	□ REP		position; returned/served/rec					
2	□ OUT ■I		LI NA	□ COS	□ REP	<u> </u>	ent, employees; knowledge &					
3	□ OUT ■I				□ REP		ent, employees, knowledge of restriction and exclusion	reporting				
4	□ OUT ■I			COS	□ REP	<u> </u>	aned and properly washed / (Slove use				
15	□ OUT ■I		□NA	□ cos			and contact w/RTE or approv					
16	□ OUT ■1			□ cos			ed foods used; prohibited not				—	
17	□ OUT ■1			□ cos			approved/used Washing fruit					
18	■ OUT □ I		шил	■ COS			stances; identified/stored/use					1/10
	ation Comments:				— 1, C.		,					
						-1-1 000						
	erved unlabeled s 202 Poisonous/to	•			•							
19			als of cite	■ COS			proved source; plumbing, bac	kflow				1/10
'iola	ation Comments:						71 07					<u> </u>
	erved hose stored		of mon o	ink Crost	oo notontial f	or book flow icous	200 Mayad COS					
	146(c) Backflow p			irik. Creat	es potential i	or back-now issue	es. Moved. COS.					
	□ OUT ■ I			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	al				
28.						PRIORI	ITY FOUNDATION					
28.	L ELOUE - L	N	□ NA	□ cos	□ REP		nt / demonstration / duties / C	FM				I
28. 20	□ OUT ■ I		□NA			22 Food Hand	dler/no unauthorized persons	/personnel				
28. 20 21	□ OUT ■1	V			□ REP	23 Hot and C	old water available; adequate	pressure				<u> </u>
28. 20 21 22	<u> </u>		□ NA			24 Records a	vailable shellstock/destruction	n/labels				<u> </u>
28. 20 21 22 23	□ OUT ■I	N	□ NA	□ cos		2		/				1
28. 20 21 22 23	□ OUT ■I	N N					ce with variance, specialized /	HACCP				
28. 20 21 22 23 24 25	□ OUT ■ I	N N	□ NA	□ cos	□ REP	25 Compliano	ce with variance, specialized /consumer advisories, Allerge					
228. 220 221 222 23 224 225 226	OUT ■ I	N N N	□ NA	□ cos	□ REP	25 Compliand 26 Posting of	• •	en label				
228. 220 221 222 223 224 225 226 227	OUT ■ OUT ■ OUT ■ OUT ■ OUT ■	N N N	□ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS	□ REP	25 Compliance 26 Posting of 27 Proper coo	consumer advisories, Allerge	en label				
228. 220 221 222 23 224 225 226 227 228	OUT ■	N N N N	□ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS	□ REP □ REP	25 Compliance 26 Posting of 27 Proper coo	consumer advisories, Allerge	en label It adequate				
228. 20 21 22 23 24 25 26 27 28 29	OUT ■	N N N N N D NO	□ NA □ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS □ COS □ COS	☐ REP ☐ REP ☐ REP ☐ REP	25 Compliance 26 Posting of 27 Proper code 28 Proper dat 29 Thermome	consumer advisories, Allerge bling method used; equipment te marking and disposition	en label it adequate curate				
228. 20 21 22 23 24 25 26 27 28 29 30	OUT ■ OUT ■	N N N N N N N N N N N N N N N N N N N	□ NA □ NA □ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS □ COS □ COS	□ REP □ REP □ REP □ REP □ REP □ REP	25 Compliance 26 Posting of 27 Proper code 28 Proper dat 29 Thermome 30 Food Esta	consumer advisories, Allerge oling method used; equipmen te marking and disposition eters / test strips provided, ac	en label It adequate curate Valid)				
	OUT	N N N N N N N N N N N N N N N N N N N	□ NA □ NA □ NA □ NA □ NA □ NA	□ COS	□ REP	25 Compliance 26 Posting of 27 Proper code 28 Proper date 29 Thermome 30 Food Esta 31 Handwash	consumer advisories, Allerge oling method used; equipment te marking and disposition eters / test strips provided, ac blishment Permit (Current & V	en label It adequate curate Valid) d/used				



Activity Date 01/07/2020

Establishment J & M BAR B Q EXPRESS Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000518

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

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

Measured Observations

Coleslaw Ch 39.00 Degrees Fahrenheit Potato Salad CH 38.00 Degrees Fahrenheit Brisket HH 145.00 Degrees Fahrenheit Sausage HH 137.00 Degrees Fahrenheit Ham RIC 38.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: COMPLIED - OWNER Required Action: NOT APPLICABLE

		Signatures
Jacob	Kenner	Shalla
JACOB KEMMER	EHS II RS CPO	Manager

												Page 1
		Cit	ty of 🖥		nvironmental He 625 13TH ST, SI	•	No. of Violations	0		Priority:	0	
7	Lul	bö	ock		ubbock, TX 7940 806) 775-2902	1	No. of Repeat Violations	0	Fo	Priority oundation:	0	Score
•			TEXA	15			Time In	11:25 am		Core:	0	0
	vity Date 1/2020				spection PECTION		Time Out	11:35 am	Tot. Mi	inutes:	10	
	lishment JOHNNY'S I	FAMOL	JS BBQ		Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone
	r d ID # 13700				Permit Holder 2020 JOHNNY	'S FAMOUS BBQ	Est. Type 2020 TEMPORARY			Risk Cate	gory	
Even	t Name				Event Addres	s	Event City/State			Zip Code)	Event Telephone
Even	t Organizer				Event Organ	izer Phone	Booth / Space No.			Serial Nu		
						OUT = IN =	NA = NO = COS = REPT =					
						PR	RIORITY ITEMS					
1	□ OUT	□IN	■ NA	□ NO	□ COS	01 Proper co	poling time and temperature					
2	□ OUT	■ IN	□ NA	□ NO	□ COS	· ·	old holding temperature (41 F /	,				
3	□ OUT	■ IN	□ NA	□ NO	□ COS	' '	ot holding temperature (135 F)					
4	□ OUT	■ IN	□ NA	□ NO	□ cos	•	ooking time and temperature					
5	□ OUT	□ IN	□ NA	■ NO	□ cos		heating for hot holding 165 F in	n 2 hr.				
6	□ OUT	■ IN	□ NA	□ NO	□ cos		Control; procedures/records					
7	□ OUT				□ cos	07 Approved	source; Condition/parasite de	struction				
8	□ OUT				□ COS		eived at proper temperature					
9	□ OUT				□ COS	<u> </u>	d & protected; contamination p					
10	□ OUT				□ COS		urfaces/returnables; clean & s					
11	OUT		□ NA		□ cos	·	sposition; returned/served/reco					
12	□ OUT				□ COS		nent, employees; knowledge &	reporting				
13	OUT				COS	<u> </u>	se of restriction and exclusion	N				
14	OUT			- INO	□ COS		eaned and properly washed / G nand contact w/RTE or approve					
15	OUT		□ NA	LI NO	COS		ed foods used; prohibited not					
16 17		■ IN	□ NA		□ COS		• • •					
18		■ IN	□NA		□ COS		approved/used Washing fruits estances: identified/stored/used					
19	□ OUT				□ COS		proved source; plumbing, bac					
20	□ OUT				□ COS		Sewage / Wastewater dispos					
						PRIORITY	FOUNDATION ITEMS					
21	□ OUT	■ IN	□NA		□ COS	21 PIC prese	ent / demonstration / duties / C	FM				
22	□ OUT	■ IN	□ NA		□ COS	22 Food Han	ndler/no unauthorized persons/	/personnel				
23	□ OUT				□ COS		Cold water available; adequate	·				
24	□ OUT				□ COS		available shellstock/destruction					
25	□ OUT				□ COS	<u> </u>	ce with variance, specialized /					
26	□ OUT				□ COS		f consumer advisories, Allerge					
27	OUT		□ NA	-	□ COS		poling method used; equipment	t adequate				
28	□ OUT		□ NA	□ NO	□ cos	<u> </u>	ate marking and disposition					
29	OUT		□ NA		□ COS		eters / test strips provided, acc					
30	□ OUT		□ NA		□ COS		ablishment Permit (Current & \					
31	□ OUT				□ cos		h facilities; accessible/supplied					
32	□ OUT				□ COS		on-food contact surfaces clean hing facilities & Service sink pr					
55	<u> </u>	= 111	L NA	L NO	<u>п 003</u>	JJ Walewas	Timing racinities & Service Sirik pr	Ovided				

CORE ITEMS



Activity Date 01/11/2020

Establishment 2020 JOHNNY'S FAMOUS BBQ

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013700

				OUT = IN = NA = NO = COS = REPT =	
34	□ OUT ■ II	I	□ COS	34 Evidence of contamination; insect/rodent/other	
35	□ OUT ■ II	1	□ COS	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT ■ II	1	□ COS	36 Wiping clothes; properly used and stored	
37	□ OUT ■ II	N	O 🗆 COS	37 Environmental contamination	
38	□ OUT ■ II	N	O 🗆 COS	38 Approved thawing method	
39	□ OUT ■ II	1	□ COS	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT ■ II	1	□ COS	40 Single-service/use; properly stored, and used	
41	□ OUT ■ II	N	O 🗆 COS	41 Original container labeling (Bulk Food)	
42	□ OUT ■ II	I □ N	O 🗆 COS	42 Non-food contact surfaces clean	
43	□ OUT ■ II	I □ N	O 🗆 COS	43 Adequate ventilation, lighting; designated area	
44	□ OUT ■ II	I □ N	O 🗆 COS	44 Garbage & refuse properly disposed/maintained	
45	□ OUT ■ II	l 🗆 N	O 🗆 COS	45 Physical facilities installed/maintained/clean	
46	□ OUT ■ II	l □N	O 🗆 COS	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT ■ II	I □NA □N	O 🗆 COS	47 Other violations	
				<u> </u>	

Measured Observations

Sausage Grill 154.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NOT APPLICABLE

Mul Jaj	<u>. </u>	Wall -
CHARLES SEIFERT	EHS II RS CPO	Johnny Escarerio

Signatures

	Lul	obe	y of OCk				•	N.	o. of Violations o. of Repeat	0	Fo	Priority: Priority undation:	0	Score
V	Lui	,,,,	TEXA	s	,				Time In	11:30 am	1	Core:	0	$\mathbf{\Lambda}$
	ity Date /2020				spection	1			Time Out	12:15 pm	Tot. Mi	ot. Minutes:		U
Estab	lishment				Address				City/State		<u> </u>	Zip Code		Telephone
	KARE INC				6405 34				LUBBOCK, TX			79407		(806) 632-1859
	r d ID # 08316				Permit I	Holder A MARTIN			Est. Type DAYCARE			Risk Cate FR02	gory	
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	A = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	□IN	■ NO		□ cos		· · · · · · · · · · · · · · · · · · ·		ne and temperature					
2	□ OUT	■ IN	□NO		□ cos		•		ng temperature (41 F /					
3	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		g temperature (135 F)					
4	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		me and temperature					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			procedures/records					
7	□ OUT				□ cos	□ REP			; Condition/parasite de	struction				
8	□ OUT				□ cos	□ REP			proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		ected; contamination p					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	/returnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP			ployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP			nd properly washed / 0					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	nand cor	ntact w/RTE or approve	ed method				
16	□ OUT			□ NA	□ cos				s used; prohibited not					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg				
18	□ OUT				□ cos	□ REP			; identified/stored/used					
19	□ OUT				□ cos	□ REP	, ,	<u> </u>	source; plumbing, bac					
20	□ OUT	■ IN			□ COS	□ REP	20 Approved	l Sewag	e / Wastewater dispos	al				
									OUNDATION					
21	□ OUT				□ cos				nonstration / duties / C					
22	□ OUT				□ cos				unauthorized persons	'				
23	□ OUT				□ cos				er available; adequate	<u>'</u>				
24	□ OUT				□ cos				e shellstock/destruction					
25	□ OUT				□ cos		<u> </u>		variance, specialized /					
26	□ OUT				□ cos				mer advisories, Allerge					
27	□ OUT				□ cos				ethod used; equipmen	t adequate				
28	□ OUT		□NO		□ COS				ing and disposition					
29	□ OUT			□ NA	□ cos				est strips provided, ac					
30	□ OUT			□ NA	□ cos				ent Permit (Current & \					
31	□ OUT				□ cos				es; accessible/supplied					
32	□ OUT				□ cos				contact surfaces clear					
33	□ OUT	■ IN	□ NO	□ NA	□ COS	□ REP	33 Warewas	hing fac	ilities & Service sink p	rovided				
								СО	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	amination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlir	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; p	roperly used and store	d				
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environm	ental co	ntamination					



	Lul	b	ock	C	Activity E 01/07/202 Establish KIDZ KAI	0 nment	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0008316						
	TUO	= OUT	OF COM	PLIANCE	E IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIC	DLATION					
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method						
39	□ OUT	■ IN			□ COS	□ REP	39 Utensils/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	1					
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						
Milk	Walk in coo	ler 40.	00 Degre	es Fah	renheit								
							Overall Inspection Comments						
	Overall Insp		Result: N		ATION		Required Action: NEXT REGULAR INSPECTION						
							Signatures						
	belli	Me	rejor	n			anglite						
LESL	IE MORGAN	1		EHS II	REHS/RS	CPO	Angela Martin Owner						

														P	Page 1 of 3
		0.				ntal Health De ST, SUITE 1	•	N	lo. of Violations	6		Priority:	3		
	Lul	b_0	$\overset{ ext{ty of}}{ ext{oc}} ext{k}$	L	ubbock, T 306) 775-2	X 79401			lo. of Repeat /iolations	0	Fo	Priority oundation:	1	Sco	re
			TEXA	\$					Time In	1:15 pm		Core:	2	1:	3
	rity Date 6/2020				spection PECTION	J			Time Out	3:09 pm	Tot. M	inutes:	114	• `	
Estab	lishment				Addres	s			City/State			Zip Code		Telephone	
LA C	ABANA RES	STAURA	ANT, LLC	;	1105 E	50TH ST			LUBBOCK, TX			79404		(806) 620-041	10
ı	rd ID # 08341				Permit AZUCE	Holder NA VEGA			Est. Type RESTAURANT			Risk Cate FR03	gory		
	OU [.]	T = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED 1	NA = NOT APPLICABLE (COS = CORREC	CTED ON	SITE REP :	REPE	AT VIOLATION	
								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	old hold	ling temperature (41 F /	45 F)					1/9/20
A) un	erved the foll acooked bac 75(f)(1)(B) C	on at 5′				acility shall ke	eep cold holding	TCS fo	ood below 41F. Send to	cooler for cold	l hold. C	OS.			
,			J				·	•	carded. Facility shall ho			F.			
3	()()				■ COS				ng temperature (135 F)	670(401)0	1 1033.				1/9/20
228.7 4	75(f)(1)(A) H □ OUT		-)	□ REP	04 Proper co	ooking t	ime and temperature						
5	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as 0	Control	; procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	struction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination p	revented					
10	■ OUT	□IN			■ COS	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					1/9/20
Obse A)stic 228.1	113(1) Food- ensils not sa	owing: s on cor -contact	t surfaces after was	s clean to sh and rii	o sight an nse. Facil	d touch ity shall saniti	ze all utensils us	sing sar	ge. Sent to ware wash. nitizing solution after wa		cycle. Dis	cussed with	١		
	117 Utensils	and foo	od-contac	t surface	es of equi	pment shall b	e sanitized befor	e use a	ion with test strip. after cleaning on; returned/served/reco	ondition				1	
12		■ IN	LI NU	□NA	□ cos	□ REP	- -	-	mployees; knowledge &						
13	□ OUT				□ COS				striction and exclusion	. reporting					
14	□ OUT				□ COS	□ REP	•		and properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ COS	□ REP			ontact w/RTE or approve						
16	□ OUT		,_		□ cos				ds used; prohibited not						
									•						

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



Activity Date

	T 1	T Ci	ty of ¬		01/06/202	•	ROUTINE INSPECTION	
	Lul	٦ha	ock		Establish	ment	Record ID #	
7	Luc		TEXA	5	LA CABA	NA RESTAL	JRANT, LLC PR0008341	
	TUO	r = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	TION
17	□ OUT	■ IN		□NA	□ cos	□ REP	17 Additives approved/used Washing fruits/veg	
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic substances; identified/stored/used	
19	□ OUT	■ IN			□ cos	□ REP	19 Water; approved source; plumbing, backflow	
20	□ OUT	■ IN			□ cos	□ REP	20 Approved Sewage / Wastewater disposal	
							PRIORITY FOUNDATION	
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC present / demonstration / duties / CFM	
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Handler/no unauthorized persons/personnel	
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and Cold water available; adequate pressure	
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records available shellstock/destruction/labels	
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliance with variance, specialized / HACCP	
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of consumer advisories, Allergen label	
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper cooling method used; equipment adequate	
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper date marking and disposition	
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT				□ cos		30 Food Establishment Permit (Current & Valid)	
31	■ OUT				■ COS		31 Handwash facilities; accessible/supplied/used	1/16/20
Viola	tion Comme							
Obse	rved used ut	tensils	in hand w	vash sın	k. Facility	shall use har	nd wash sink only for hand wash purpose. Removed.	
228 1	49(a) Using	a hand	l washind	ı facility	accessibl	e at all times	s for employee use; not be used for purposes other than hand washing	
32	. , .			,	u00000.p.			
32		■ IN		□ NA	□ cos		32 Food & non-food contact surfaces cleanable/use	
33			□NO		□ cos		32 Food & non-food contact surfaces cleanable/use 33 Warewashing facilities & Service sink provided	
			□NO				33 Warewashing facilities & Service sink provided	
33	OUT	■ IN	□NO		□ cos	□REP	33 Warewashing facilities & Service sink provided CORE	
33	□ OUT	■ IN	□NO		□ COS	□ REP	33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other	
33 34 35	OUT	■ IN ■ IN ■ IN	□NO		□ COS □ COS	□ REP □ REP	33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco	4/5/20
33	□ OUT	■ IN ■ IN ■ IN	□NO		□ COS	□ REP □ REP	33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other	4/5/20
33 34 35 36	OUT	■ IN ■ IN ■ IN □ IN	□NO		□ COS □ COS	□ REP □ REP	33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco	4/5/20
33 34 35 36 <i>Viola</i>	OUT OUT OUT OUT	■ IN ■ IN ■ IN □ IN □ IN		□ NA	□ COS □ COS □ COS	□ REP □ REP □ REP	33 Warewashing facilities & Service sink provided CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco	4/5/20
33 34 35 36 <i>Viola</i>	□ OUT □ OUT ■ OUT ■ OUT tion Comme	■ IN ■ IN ■ IN □ IN □ IN		□ NA	□ COS □ COS □ COS	□ REP □ REP □ REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored	4/5/20
33 34 35 36 Viola	□ OUT □ OUT ■ OUT ■ OUT tion Comme	■ IN ■ IN ■ IN □ IN □ IN		□ NA	□ COS □ COS □ COS	□ REP □ REP □ REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored	4/5/20
34 35 36 <i>Violat</i> Obsections	□ OUT □ OUT ■ OUT ■ OUT tion Comme	■ IN ■ IN ■ IN □ IN ents:	thes in pr	□ NA	□ COS □ COS ■ COS on tables.	□ REP □ REP □ REP □ REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored	4/5/20
33 34 35 36 Violati Comp. 228.6	OUT OUT OUT OUT OUT tion Comme	■ IN ■ IN □ IN □ IN □ In cents:	thes in pr	□ NA	□ COS □ COS ■ COS on tables.	□ REP □ REP □ REP □ REP Facility shall	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use.	4/5/20
33 34 35 36 Violation Comp. 228.6 37	OUT OUT OUT OUT OUT tion Comme	■ IN ■ IN □ IN □ IN □ In cents: □ ing clo	thes in produced in the second	□ NA	□ COS □ COS □ COS □ COS on tables.	□ REP □ REP □ REP Facility shall	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination	4/5/20
33 34 35 36 Violate Comp. 228.6 37 38	OUT OUT OUT OUT OUT tion Comme rved wet wip slied. 8(d)(2)(A) C OUT	■ IN ■ IN □ IN □ IN □ IN cents: bing clo	thes in produced in the second	□ NA	□ COS	□ REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method	4/5/20
33 34 35 36 <i>Violat</i> Comp 228.6 37 38 39	OUT OUT OUT OUT OUT Freed wet wip blied. 8(d)(2)(A) C OUT OUT OUT	IN IN IN IN IN IN IN IN IN	thes in produced in the second	□ NA	□ COS □ COS □ COS □ COS on tables. □ COS □ COS □ COS □ COS	REP REP REP Facility shall Ses stored REP REP REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled	4/5/20
33 34 35 36 <i>Violat</i> Comp. 228.6 37 38 39 40	OUT	IN	thes in pro-	□ NA reparation wiping b □ NA □ NA	□ COS	REP REP REP Facility shall REP REP REP REP REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used	4/5/20
33 34 35 36 Violati Comp. 228.6 37 38 39 40 41	OUT	■ IN ■ IN ■ IN ■ IN □ IN ents: bing clo	thes in pro-	□ NA	□ COS □ COS □ COS on tables. etween us □ COS □ COS □ COS □ COS □ COS	REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)	4/5/20
33 34 35 36 Violation Composition 228.6 37 38 39 40 41 42	OUT	IN	n-use for NO	□ NA reparation wiping b □ NA □ NA	□ COS	REP REP REP Facility shall REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean	4/5/20
33 34 35 36 Violation Composition 228.6 37 38 39 40 41 42 43	OUT	IN I	thes in production in the state of the state	□ NA reparation wiping b □ NA □ NA	□ COS	REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area	4/5/20
33 34 35 36 Violation Composition 228.6 37 38 39 40 41 42	OUT	IN I	n-use for NO	□ NA reparation wiping b □ NA □ NA	□ COS	REP REP REP Facility shall REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean	4/5/20
33 34 35 36 Violation Composition 228.6 37 38 39 40 41 42 43	OUT	IN I	thes in production in the state of the state	□ NA reparation wiping b □ NA □ NA	□ COS	REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area	4/5/20
33 34 35 36 Violation Composition 37 38 39 40 41 42 43 44	OUT	IN I	thes in production in the single in the sing	□ NA reparation wiping b □ NA □ NA	□ COS	REP	CORE 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 36 Wiping clothes; properly used and stored properly store wet wiping clothes in bucket with sanitizing water when not in use. 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	4/5/20

Page 3 of 3



Activity Date

Purpose of Inspection

- City of -	01/06/2020	ROUTINE INSPECTION	
Lubbock	Establishment LA CABANA RESTAURANT, LLC	Record ID # PR0008341	
OUT = OUT OF COMPLIANO	CE IN = IN COMPLIANCE NO = NOT OBSERVI	ED NA = NOT APPLICABLE COS = CORRECTED ON SITE	REP = REPEAT VIOLATION
47 ■ OUT □ IN □ NO □ NA	A □ COS □ REP 47 Other violat	ions	4/5/20
Violation Comments:			•
Observed no handwashing signage in r	estroom. Facility shall provide before next ro	outine inspection.	
228.175(e) Handwashing signage			
220.175(e) Halluwasiiilig Sigilage	Moasur	ed Observations	
RTE potato Beside Grill for more than		eu Observations	
Ceviche RIC 41.00 Degrees Fahrenhe	-		
Rice cooling cooling for 15 mins 126.0			
	an 6 hours 72.00 Degrees Fahrenheit		
Shrimp RIC 41.00 Degrees Fahrenhe	it		
Fish RIC 38.00 Degrees Fahrenheit			
Bacon prep table for less than 4 hours	s 51.00 Degrees Fahrenheit		
RTE Chorizo Beside Grill for more that	-		
Ground beef hot hold 197.00 Degrees			
Eggs under grill for more than 6 hours			
Chicken hot hold 156.00 Degrees Fah			
Beef cooling for 10 mins 180.00 Degree			
Shrimp cooked 175.00 Degrees Fahre Chopped tomatoes cold hold 41.00 Degrees Fahre			
Beef cooked 202.00 Degrees Fahrenh	-		
Book Gooked Zoz.oo Bogreece i dilioni		pection Comments	
No Overall Inspection Comments			
Inspection Regults VIOLAT	TION		
Inspection Result: VIOLAT	ION	Required Action: NEXT REGULA	AR INSPECTION
	S	ignatures	
- /-) //			<u></u>
Sweethax	<u>)</u>	(Maran	,
NIRAJAN SHRESTHA EHS I	RSIT CPO	AZUCENA VEGA OWNER	

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

														Page 1 of 2
						ntal Health D		N	lo. of Violations	3		Priority:	2	
	Lul	b_0	ock	, L	ozs 131H ubbock, T 306) 775-2	X 79401	105		lo. of Repeat iolations	0	Fo	Priority oundation:	0	Score
			TEXA	15	,				Time In	3:22 pm		Core:	1	7
	ity Date				spection SPECTION	J			Time Out	3:56 pm	Tot. M	inutes:	34	•
\vdash	lishment		11001	IIIVE IIVE	Addres			<u> </u>	City/State			Zip Code		Telephone
	OCK DREA	M CEN	ITER		1111 30				LUBBOCK, TX			79401		(806) 793-3336
Reco	rd ID # 06364				Permit				Est. Type RESTAURANT			Risk Categ	gory	(****)
FIXOU		T = OUT	OF COM	PLIANCE			NO = NOT OBSER	RVED N	IA = NOT APPLICABLE (COS = CORRE	CTED ON		REPE	AT VIOLATION
								DDIC	DRITY					
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	01 Proper co		me and temperature					I
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 holdir	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	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	e; Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived a	proper temperature					
9	■ OUT	□IN			■ COS	□ REP	09 Separated	d & pro	tected; contamination p	revented				1/9/20
Viola	tion Comm	ents:												
228.6 10	66(a)(1)(A) F ■ OUT		otected fr	om cros	s contami				ation, holding, and disps/returnables; clean & s	_				1/9/20
Viola	tion Comm	ents:												•
saniti	zed.		·			·	nel dripping into ic	ce. Disc	cussed with employee. I	lce was burnt	and unit	was cleaned	l and	
11	13(1) Food- ☐ OUT						11 Proper dis	spositio	n; returned/served/reco	ondition				
12	OUT				□ cos		<u> </u>	•	nployees; knowledge &					
13	OUT				□ COS	□ REP			striction and exclusion	1 3				
14	□ OUT				□ cos	□ REP	14 Hands cle	eaned a	and properly washed / C	Slove use				
15	□ OUT		□NO	□NA	□ cos		15 No bare h	and co	ntact w/RTE or approve	ed method				
16	□ OUT			□ NA	□ cos	□ REP	16 Pasteuriz	ed food	Is used; prohibited not	offered				
17	□ OUT			□ NA	□ cos	□ REP	17 Additives	approv	ed/used Washing fruits	s/veg				
18	□ OUT				□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/used	<u> </u>				
19	□ OUT				□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT				□ cos	□ REP	20 Approved	Sewag	ge / Wastewater dispos	al				
							DDIOD	ITV E	OLINDATION					
21		= 151			П.000				OUNDATION monstration / duties / C	EM				I
22				□ NA	□ COS	□ REP			unauthorized persons					
23				□ NA	□ COS	□ REP			ter available; adequate					
24				□ NA	□ COS	□ REP			e shellstock/destruction					
25				□ NA	□ COS	□ REP			variance, specialized /					
26				□ NA	□ COS				mer advisories, Allerge					
27				□ NA	□ COS	□ REP			nethod used; equipmen					
28			ПМО	□ NA	□ cos	□ REP	•		king and disposition	. auequale				
	□ OUT	■ IN		□NA	<u>п соз</u>	□ REP	20 i Topei ua	ıılal	mig and disposition					
I														

Follow up : No



Activity Date

O1/06/2020 ROUTINE INSPECTION Establishment Record ID #											
7	Lul	obo	ock	ıs	Establish LUBBOC	nment :K DREAM CEN	Record ID # ITER PR0006364				
	OUT	r = OUT	OF COM	PLIANCI	E IN = IN C	OMPLIANCE NO	D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	DN			
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used				
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided				
							CORE				
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination				
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method				
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled				
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used				
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)				
42	■ OUT	□IN	□ NO		■ COS	□ REP	42 Non-food contact surfaces clean	4/5/20			
						•	hall clean and sanitize. ee of an accumulation of dust, dirt, food residue, and other debris				
43	□ OUT					□ REP	43 Adequate ventilation, lighting; designated area				
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained				
45	□ OUT	■ 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				
Tur	key RIF 20.0	00 Degi	rees Fahi	renheit							
							Overall Inspection Comments				
No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION											
							Signatures				
	Qu.	eg	tha	X	2		Rudo Rais				
NIRA	JAN SHRES	STHA		EHS I	RSIT CPO		Rudy Ramirez Maintenance				

	Til	b_0^{cit}	y of 1	1 L	625 13TH ubbock, T		•	No. of Violations No. of Repeat	0	Pr	iority:	0	Score
1	Lui	יטכ	JCK	(8	806) 775-2	2902		Violations Time In	1:20 pm	Founda	ation: Core:	0	2
	ity Date /2020				spection	N		Time Out	2:00 pm	Tot. Minute		40	
	lishment OCK ADUL	T DAY (1		Addres	s		City/State LUBBOCK, TX		Zip 794	Code		Telephone (806) 796-2273
	d ID#	IDAI	OLIVILI	`	Permit					1.4.1	k Cate		(000) 190-2213
	03443					noider RED CARE IN	C.	Est. Type INSTITUTIONAL		FRO	•	jory	
		= OUT	OF COM	PLIANCE				RVED NA = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
								DDIODITY					
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	PRIORITY poling time and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	02 Proper co	old holding temperature (41 F	45 F)				
3	□ OUT		□ NO	□NA	□ cos	□REP	•	ot holding temperature (135 F)	•				
4	□ OUT		□ NO	□NA	□ cos			ooking time and temperature					-
5	□ OUT	■ IN	□NO	□NA	□ cos		•	heating for hot holding 165 F	in 2 hr.				
6	□ OUT		□NO	□NA	□ cos		•	Control; procedures/records					
7	□ OUT				□ cos	□ REP		I source; Condition/parasite de	estruction				
8	□ OUT				□ COS	□ REP		eived at proper temperature					
9	OUT				□ COS	□ REP		d & protected; contamination	prevented				-
10	OUT				□ COS	□ REP		surfaces/returnables; clean & s					
11	□ OUT		П NO	П NA		□ REP		sposition; returned/served/rec					
12	□ OUT					□ REP	·	nent, employees; knowledge &					
13	□ OUT				□ COS	□ REP		se of restriction and exclusion					
14	□ OUT					□ REP	•	eaned and properly washed /	Glove use				
15	□ OUT		П NO	□NA		□ REP		nand contact w/RTE or approv					
16	OUT			□ NA	□ cos			ed foods used; prohibited not					
17	□ OUT				□ cos			approved/used Washing fruit					
18	OUT					□ REP		ostances; identified/stored/use					
19	□ OUT				□ COS	□ REP		pproved source; plumbing, bac					
20	□ OUT				□ COS			Sewage / Wastewater dispos					
								RITY FOUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP		ent / demonstration / duties / C	FM				T
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Har	ndler/no unauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and 0	Cold water available; adequate	pressure				
24	□ OUT	■ IN			□ cos		24 Records	available shellstock/destructio	n/labels				
25	□ OUT				□ cos		25 Complian	ce with variance, specialized	HACCP				+
26	□ OUT				□ cos		26 Posting o	f consumer advisories, Allerge	en label				+
27	□ OUT				□ cos			poling method used; equipmer					+
28	□ OUT		□ NO		□ cos		•	ate marking and disposition	•				+
29	□ OUT				□ cos			neters / test strips provided, ac	curate				+
30	□ OUT				□ cos			ablishment Permit (Current &					
31	□ OUT				□ cos			h facilities; accessible/supplie					+
32	■ OUT			□ NA	■ COS			on-food contact surfaces clear					1/19
228.1	tion Comme 04(g) Nonfo easy cleanii	od-cont				itact surfaces	shall be free of	unnecessary ledges, projectio	ns, and crevio	ces, and desigr	ned and	d cons	tructed to
OBSF	ERVED UTF	NSIL W	/ITH DAI	MAGED	HANDLF	. DISCUSSFI	D. VOLUNTARI	ILY DISCARDED. COS.					
33					□ cos			hing facilities & Service sink p	rovided				

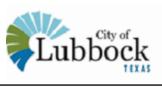


Activity Date

Establishment LUBBOCK ADULT DAY CENTER Record ID # PR0003443 OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE IN 0 = NOT OBSERVED IN 0 = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION			_ C	ity of 🖫		01/09/202	0	ROUTINE INSPECTION
4	7	Lul	b	ŎĊĸ	S			
S		TUO	- = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION
OUT IN OOS REP 36 Wiping clothes; properly used and stored 37 Environmental contamination 38 OUT IN OO ONA COS REP 38 Approved thawing method O OUT IN OOS REP 38 Approved thawing method OOS REP 39 Utensils/equipment/linens; used/stored/handled OOS REP 40 Single-service/use; properly stored, and used OOS REP 40 Single-service/use; properly stored, and used OOS REP 41 Original container labeling (Bulk Food) OOS REP 42 Non-food contact surfaces clean OOS REP 43 Adequate ventilation, lighting; designated area OOT IN OOS REP 44 Carbage & refuse properly disposed/maintained OOS OOS REP 45 Physical facilities installed/maintained/clean OOS OOS REP 46 Toilet facilities; constructed/supplied/clean OOT OOS REP 46 Toilet facilities; constructed/supplied/clean OOS OOS REP OTHER CONSTRUCTED/SERVICE/USE OOS	4	□ OUT	■ IN			□ COS	□ REP	34 Evidence of contamination; insect/rodent/other
OUT	5	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco
OUT IN NO NA COS REP 38 Approved thawing method O OUT IN COS REP 39 Utensits/equipment/linens; used/stored/handled O OUT IN COS REP 40 Single-service/use; properly stored, and used O OUT IN NO ON COS REP 41 Original container labeling (Bulk Food) OUT IN NO COS REP 42 Non-food contact surfaces clean OUT IN NO COS REP 43 Adequate ventilation, lighting; designated area OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained OUT IN NO COS REP 45 Physical facilities installed/maintained/clean OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean OUT IN NO NA COS REP 47 Other violations Overall Inspection Comments Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Overall Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Overall Action: Next Regular Action: N	3	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored
OUT IN COS REP 39 Utensils/equipment/linens; used/stored/handled O OUT IN COS REP 40 Single-service/use; properly stored, and used O OUT IN NO NA COS REP 41 Original container labeling (Bulk Food) OUT IN NO COS REP 42 Non-food contact surfaces clean OUT IN NO COS REP 43 Adequate ventilation, lighting; designated area OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained OUT IN NO COS REP 45 Physical facilities installed/maintained/clean OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean OUT IN NO NA COS REP 47 Other violations Overall Inspection Comments Overall Inspection Comments Overall Inspection Comments Overall Inspection Comments Overall Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Overall Signatures Overall Signature Overall Signature Overall Signature Overall Signature Overall Signature	7	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination
O	В	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method
OUT NO NA COS REP 41 Original container labeling (Bulk Food)	9	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled
2	0	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used
OUT NO NO COS REP 43 Adequate ventilation, lighting; designated area	1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)
4	2	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean
S	3	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area
6	4	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained
Measured Observations Measured Observations Measured Observations	5	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean
Measured Observations DISH MACHINE 190.00 Degrees Fahrenheit MILK RIC 38.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Gward Barrying	6	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean
DISH MACHINE 190.00 Degrees Fahrenheit MILK RIC 38.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Grady Barryrise	7	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations
Overall Inspection Comments No Overall Inspection Comments Inspection Result: VIOLATION Signatures Grady Barguise Grady Barguise Signatures								Measured Observations
No Overall Inspection Comments Inspection Result: VIOLATION Signatures Goodly Barguise The state of the s	DISF	H MACHINE	190.0	0 Degree	s Fahre	nheit		
No Overall Inspection Comments Inspection Result: VIOLATION Signatures Grady Barguise The state of the st	MILK	RIC 38.00	Degre	es Fahre	nheit			
No Overall Inspection Comments Inspection Result: VIOLATION Signatures Grady Bargarise								Overall Inspection Comments
Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Grady Berggrise								
Grody Berggrist	No O	verall Insp	ection (Comment	s			
Grody Berggrist Signatures								
Gody Berggist		Insp	ection	Result: VI	IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION
Gody Berggist								
Glody Leaguest								
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		Oth	ty of 🖫			ntal Health D			lo. of Violations	1		Priority:	1		
	Lul	obo	öck	~	ubbock, T 306) 775-2				lo. of Repeat /iolations	0	Fo	Priority oundation:	0	50	core
•			TEXA	ıs					Time In	5:10 pm		Core:	0		3
	ity Date				spection	.1			Time Out	5:35 pm	Tot. M	inutes:	25	'	•
01/10	lishment		ROU	INE INS	Addres				City/State			Zip Code		Telephone	
MATE					707 N I-				LUBBOCK, TX			79403		relephone	;
Recor	d ID#				Permit				Est. Type			Risk Cate	gory		
PR00	10673				CORIN	A RIVAS			BAR			FR01		_	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATIO	ON
								PRIC	DRITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		me and temperature						
2	□ OUT	■ IN	□ NO	□ NA	□ cos		•		ing temperature (41 F /						
3	□ OUT		■ NO	□ NA	□ cos		•		ng temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		ime and temperature	0.1					
5	OUT	□IN	■ NO	□NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.					
6 7	OUT	□ IN	■ NO	□ NA	□ cos				procedures/records e; Condition/parasite de	atruction					
8					□ COS	□ REP			t proper temperature	Struction					
9	□ OUT								tected; contamination p	revented					
10	□ OUT				□ COS		<u> </u>		s/returnables; clean & s						
11	□ OUT	■ IN	П NO	П NA	□ cos				on; returned/served/reco						
12	□ OUT	■ IN			□ cos	□ REP	•		nployees; knowledge &						
13	□ OUT	■ IN			□ cos				striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and 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	b					
19	■ OUT	□IN			□ cos	□ REP	19 Water; ap	proved	l source; plumbing, bac	kflow					1/13/20
Observation Observation	45(a) Const bing Code	ion hos ruction er air g	. A plumb ap on dra	oing syst	em and h	oses convey rom 3-comp	sink. Repair with _l	constr	ucted and repaired with air gap over floor sink.	3 days.	aterials a	ccording to t	the		
20	LI 001	■ IN			LI COS	LI REP			· ·	aı					
21	ПОПТ	■ INI			ПСОС	ПВГР			Monstration / duties / C	EM				ı	
22				□ NA	□ cos	□ REP			unauthorized persons						
23	□ OUT			□NA					iter available; adequate						
24				□ NA	□ COS				le shellstock/destruction	-					
25	□ OUT			□ NA	□ cos				variance, specialized /						
26	□ OUT			□ NA	□ cos				ımer advisories, Allerge						
27	□ OUT			□ NA	□ cos				nethod used; equipmen						
28	□ OUT	■ IN	□NO		□ cos		<u> </u>		king and disposition	•					
29	□ OUT	■ IN	,_				-		test strips provided, ac	curate					
30	□ OUT	■ IN		□ NA	□ cos				nent Permit (Current & \						
31	□ OUT	■ IN			□ COS				ies; accessible/supplied						
\vdash											Fo	llow un · Ye	s Fo	llowup Date	e: 01/13/2020

Page 2 of 2



Activity Date

Purpose of Inspection

Lubbock				01/10/2020		ROUTINE INSPECTION						
			-	Establishment		Record ID #						
1	Lui	יטנ	JUN	,	MATEO	IIIIeIII	PR0010673					
•			IEAA	13								
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION												
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided					
CORE												
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other					
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco					
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored					
37	□ OUT	■ IN	□ NO	□NA	□ 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	□ OUT ■ IN □ NO □ COS □ REP 42 Non-food contact surfaces clean					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					
Liqour RIC 36.00 Degrees Fahrenheit												
Overall Inspection Comments												
No (Overall Inspe	ection (Comment	ts								
No (N		Described Astions DE INCRECTION					
No (Comment		ON		Required Action: RE-INSPECTION					
No (DN		Required Action: RE-INSPECTION					
No (ON		Required Action: RE-INSPECTION Signatures					
No (ection	Result: V		ON							
	Insp	ection	Result: V	IOLATIO			Signatures Counce Lame					
	Insp	ection	Result: V	IOLATIO	ON RSIT CPO		Signatures					
	Insp	ection	Result: V	IOLATIO			Signatures Counce Lame					
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	Insp	ection	Result: V	IOLATIO			Signatures Counce Lame					
	Insp	ection	Result: V	IOLATIO			Signatures Counce Lame					

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

Page 1 of 1

Lubbock TEXAS		Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902		No. of Violations	0	Priority:		0	
				lo. of Repeat /iolations	0	Priority Foundation:		0	
				Time In	1:30 pm	Core:		0	
Activity Date 01/07/2020	Purpose of Inspection COMPLAINT INVESTIGATION		Time Out		2:00 pm	Tot. Minutes:		30	
Establishment MCDONALD'S #1221		Address 2339 19TH ST		City/State LUBBOCK, TX			Zip Code 794014411		Telephone (806) 747-5536
Record ID # FA0000627		Permit Holder HUGO VARGAS		Est. Type			Risk Category FR02		

OBSERVATIONS

Measured Observations

No Temperature Observations

Overall Inspection Comments

EMPLOYEES NOT WASHING HANDS WHEN SWITCHING TASK, CLEANING TO FOOD PREP AND SERVICE.

At time of investigation, spoke to John, manager. He was unaware of complaint. Observed multiple employees and managers changing gloves between tasks and washing hands appropriately. Discussed retraining and reiterating to staff from all shifts the importance of proper hand washing techniques, including changing gloves with hand washes between tasks. John agrees to provide additional training. No violations are observed.

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR

. INSPECTION

Signatures

Meso

Sourie Dickson EHS I RSIT CPO JACKIE DICKSON

Follow up : No

	Lub	ho	c^{of}	16 Li			•		Violations Repeat	0	For	Priority: Priority undation:	0	Score
1	Lub	DO	TEXAS		,				Time In	1:00 pm	+	Core:	0	Λ
	vity Date 020 12:00:0	ΛΑΜ			spection	1			Time Out	1:15 pm	Tot. Mir	utes:	15	U
	olishment		11001	1110	Address			City/	'State		1	I Zip Code		Telephone
ИLK ;	#2 BINGO				1701 PA	ARKWAY DR	: A	LUB	BOCK, TX			79403441	3	(806) 763-0337
	rd ID# 011729				Permit I MLK #2				Type ICESSION			Risk Cate	gory	
	ОИТ	= OUT	OF COM	PLIANCE			NO = NOT OBSER			COS = CORRE			REPE	AT VIOLATION
								PRIORIT	Υ					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co		nd temperature					I
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	ld holding te	mperature (41 F	45 F)				
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	t holding ten	nperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking time a	nd temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	heating for h	ot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	06 Time as C	Control; proce	edures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Cor	ndition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at prop	er temperature					
9	□ OUT	■ IN			□ COS	□ REP	09 Separated	d & protected	d; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/retur	nables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition; ret	urned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, employ	ees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction	on and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and pr	operly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	and contact	w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed foods use	d; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/us	ed Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; ide	ntified/stored/use	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved sour	ce; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / W	/astewater dispos	al				
								ITY FOUN						
21					□ COS				tration / duties / C					
22	OUT				□ cos				ithorized persons	·				
23	OUT				□ COS				ailable; adequate	·				
24	OUT				□ COS				llstock/destruction					
25	OUT				□ COS				nce, specialized /					
26	OUT				□ cos				dvisories, Allerge					
27	OUT				□ COS				d used; equipmen	i adequate				
28	OUT		⊔ NO	□ NA	□ cos		<u> </u>		ind disposition	ourat-				
29	□ OUT				□ COS				trips provided, ac					
30	□ OUT			⊔NA	□ COS				ermit (Current & \					
31	□ OUT				□ COS				ccessible/supplied					
32	□ OUT				□ COS				act surfaces clear					
33	1 001	= IN	LI NO	⊔NA	□ cos	LI KEP	33 vvarewasi	ning racilities	& Service sink p	rovided				
0.							04 = ::	CORE	, , , , ,					
34	□ OUT				□ cos				ation; insect/rode					
35	OUT				□ COS			·	eating/drinking/to					
36	□ OUT				□ COS				rly used and store	ed				
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environm	ental contam	ination					

Page 2 of 2



	Activity Date of 1066/2020 City of Complance Record ID # PR0011729														
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	COMPLIANCE	NO = NOT OBSERVED NA	x = NOT APPLICABLE COS	S = CORRECTED ON SITE REP = REPEAT	VIOLATION					
38	City of Establishment MLK #2 BINGO OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL OUT IN NO NO NA COS REP 38 Approved thawing method OUT IN NO NO NA COS REP 39 Utensils/equipment/linens; used/stored/handled OUT IN NO NO NA COS REP 40 Single-service/use; properly stored, and used OUT IN NO NO NA COS REP 41 Original container labeling (Bulk Food) OUT IN NO COS REP 42 Non-food contact surfaces clean OUT IN NO COS REP 43 Adequate ventilation, lighting; designated area OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained OUT IN NO COS REP 45 Physical facilities installed/maintained/clean OUT IN NO NO NA COS REP 46 Toilet facilities; constructed/supplied/clean OUT IN NO NO NA COS REP 47 Other violations Measured Observations Measured Observations Signatures Signatures James Associated (Supplied/Clean NEXT REGULAR INSPECTION)														
39		City of Lessablishment MLK #2 BINGO OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION OUT IN NON NA COS REP 38 Approved thawing method OUT NON NON COS REP 39 Utensils/equipment/linens; used/stored/handled OUT NON NON NO NA COS REP 40 Single-service/use; properly stored, and used OUT NON NON COS REP 41 Original container labeling (Bulk Food) OUT NON NON COS REP 42 Non-food contact surfaces clean OUT NON NO COS REP 43 Adequate ventilation, lighting; designated area OUT NON NON COS REP 44 Garbage & refuse properly disposed/maintained OUT NON NON COS REP 45 Physical facilities installed/maintained/clean OUT NON NO COS REP 46 Toilet facilities; constructed/supplied/clean OUT NON NO NO COS REP 47 Other violations Measured Observations Meat RIC 39.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures													
40		City of Letas Single Setablishment MLK #2 BINGO OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VICE													
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container	labeling (Bulk Food)							
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact	surfaces clean							
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilati	on, lighting; designated a	rea						
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse	properly disposed/mainta	ained						
45									1						
46								nstructed/supplied/clean							
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations								
							Measured Ob	servations							
Tac	o Meat RIC	39.00 [Degrees	Fahrenh	neit										
							Overall Inspecti	on Comments							
No (ATION		Signatur		l Action: NEXT REGULAR INSPECTION	ı					
							Signat								
	M	les						(endlown							
NATH	IAN KLOEP	PER		EHSIF	RSIT CPO	1	_	courtney Hagler	manager	-					

1	VV-					ntal Health D	•	No. of Violations	0		Priority:	0	
	Lul	b	ock	L	625 131H ubbock, T. 806) 775-2		105	No. of Repeat Violations	0	Fo	Priority undation:	0	Score
	24,		TEXA	s				Time In	2:39 pm		Core:	0	
	ity Date /2020				spection SPECTION	I		Time Out	3:00 pm	Tot. Mi	nutes:	21	
	lishment	MOKES	#4		Address 904 SLI			City/State LUBBOCK, TX			Zip Code 79415340	7	Telephone (806) 784-0881
	rd ID#	VIORES	#4		Permit I			Est. Type			Risk Cate		(800) 784-0881
	03771					AB MARKE	ΓING, INC.	CONVENIENCE			FR01	gory	
	OUT	T = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	ECTED ON S	SITE REP	= REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•	oling time and temperature					
2	□ OUT	□IN	□ NO			□ REP	•	ld holding temperature (41 F	•				
3	□ OUT	□IN	□ NO	■ NA		□ REP	<u> </u>	t holding temperature (135 F					
4	□ OUT		□NO	■ NA	□ cos	□ REP	•	oking time and temperature					
5	□ OUT		□NO	■ NA	□ cos	□ REP	•	heating for hot holding 165 F	ın 2 hr.				
6	OUT	□ IN	□ NO	■ NA	□ COS	□ REP		Control; procedures/records					
7	OUT				□ cos	□ REP		source; Condition/parasite de	estruction				
8	OUT				COS	□ REP		eived at proper temperature					
9	OUT				□ cos	□ REP	<u> </u>	d & protected; contamination					
10	OUT				COS	□ REP		urfaces/returnables; clean & s					
11	□ OUT		□ NO	□NA	□ cos	□ REP	<u> </u>	sposition; returned/served/red					
12	OUT				□ COS	□ REP		ent, employees; knowledge &	reporting				
13	OUT				□ cos	□ REP	<u> </u>	e of restriction and exclusion	21				
14	□ OUT		- NO	=	□ cos	□ REP		eaned and properly washed /					
15 16	OUT		□NO			□ REP		and contact w/RTE or approv					
17				□ NA	□ cos			ed foods used; prohibited not approved/used Washing frui					
18	OUT			LI NA		□ REP		stances: identified/stored/use					
19	OUT				□ COS	□ REP		proved source; plumbing, bac					
20	OUT				□ COS	□ REP	•	Sewage / Wastewater dispos					
20		- 111											
21					ПСОС	FIDED		ITY FOUNDATION	\				<u> </u>
22	□ OUT				□ COS			ent / demonstration / duties / 0 dler/no unauthorized persons					
23	OUT				□ COS			cold water available; adequate	<u>'</u>				
24					□ COS			available shellstock/destruction	<u>'</u>				
25	OUT				□ COS			ce with variance, specialized					
26	OUT				□ COS		<u>'</u>	f consumer advisories, Allerg					
27	OUT							oling method used; equipmer					
28	OUT		□NO		□ COS		· · · · · · · · · · · · · · · · · · ·	te marking and disposition					
29	OUT			□ NA	□ COS			eters / test strips provided, ac	curate				-
30	OUT				□ cos			ablishment Permit (Current &					
31	□ OUT				□ cos			h facilities; accessible/supplie					
32	□ OUT			□NA	□ cos			on-food contact surfaces clea					
33	□ OUT		□NO		□ cos			hing facilities & Service sink p					-
34	□ OUT	■ INI			□ COS	□ REP	34 Evidence	CORE of contamination; insect/rode	nt/other				ı
35	OUT				□ COS			Cleanliness; eating/drinking/to					
	OUT				□ COS			othes; properly used and store					
36	_ 001						37 Environme						



Activity Date

Purpose of Inspection

	Luk	, L ^{Ci}	ty of la	0	Activity D 11/10/2020	0	Purpose of Inspection ROUTINE INSPECTION Record ID #	
7	Lui	יטנ	TEXAS		Establish NOTHIN I	BUTT SMOK		
	OUT	= OUT	OF COMPL	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
No '	Temperature	Obse	rvations					
							Overall Inspection Comments	
No.	Overall Inspe	ation (Commonto					
I NO	overali inspe	ection (ommenis	5				
	Insp	ection I	Result: NC	O VIOLA	TION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
							Snedrant	
	Mul	-		-				
CHAF	RLES SEIFE	RT	E	EHS II R	S CPO		Stephanie Medrano Store manager	

A	W.					ntal Health D	•	No.	of Violations	0		Priority:	0	
	Lul	b	y of OCk	L	625 13TH ubbock, T 306) 775-2		105		of Repeat ations	0	Fo	Priority oundation:	0	Score
V	Lux		TEXA	s					Time In	2:01 pm		Core:	0	n
	rity Date 0/2020				spection SPECTION	١			Time Out	2:20 pm	Tot. Mi	nutes:	19	
	olishment	1401/50			Addres				ity/State		•	Zip Code		Telephone
	HIN BUTT SI	MOKES	#14			TH ST A			JBBOCK, TX			79423		(806) 771-7024
	rd ID # 105527				Permit I ROSS-L	Holder _AB MARKE	TING, INC.		st. Type ONVENIENCE			Risk Cate FR01	gory	
	OUT	Γ = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA =	NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLATION
								PRIOR	ITY					
1	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	01 Proper co	ooling time	and temperature					
2	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	02 Proper co	old holding	temperature (41 F /	45 F)				
3	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	03 Proper ho	ot holding t	temperature (135 F)					
4	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•		e and temperature					
5	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•		r hot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP			ocedures/records					
7	□ OUT				□ cos	□ REP			Condition/parasite de	estruction				
8	□ OUT				□ COS	□ REP			oper temperature					
9	□ OUT				□ cos	□ REP	·		ted; contamination p					
10	□ OUT				□ cos	□ REP			turnables; clean & s					
11	□ OUT			□ NA	□ cos	□ REP	•	•	returned/served/reco					
12	□ OUT				□ cos	□ REP			oyees; knowledge &	reporting				
13	□ OUT				□ cos	□ REP	<u> </u>		ction and exclusion					
14	□ OUT				□ cos	□ REP			properly washed / 0					
15	□ OUT								act w/RTE or approv					
16	□ OUT			□ NA	□ cos				used; prohibited not					
17	□ OUT			□ NA	□ cos			• • • • • • • • • • • • • • • • • • • •	/used Washing fruit					
18	□ OUT				□ cos	□ REP			dentified/stored/used					
19	OUT				□ COS	□ REP		•	ource; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage /	Wastewater dispos	al 				
0.1									JNDATION					
21	□ OUT				□ cos				nstration / duties / C					
22	OUT				□ COS				nauthorized persons	<u>'</u>				
23 24					□ COS				available; adequate	<u>'</u>				
24 25					□ COS				hellstock/destruction					
25 26					□ cos		<u> </u>		riance, specialized / er advisories, Allerge					
20 27	□ OUT				□ COS				nod used; equipmen					
28	□ OUT		□NO		□ COS		<u> </u>		g and disposition	. auequale				
29	□ OUT		L NO	□ NA	□ COS		<u> </u>	`	g and disposition t strips provided, ac	curate				
30	□ OUT				□ COS				t Permit (Current & \					
31	□ OUT			⊔ IVA	□ COS				; accessible/supplied					
32	□ OUT			ПΝΔ	□ COS				ntact surfaces clear					
33	□ OUT		П №О		□ COS				ies & Service sink p					
-	1 001	- 114	_ 110	_ 14/	_ 003	LI INLF	JJ VVAIGVVASI	_	<u> </u>	. 5 7, 4 6 4				
24	I Bout	- 151			П 000	E DED	24 5.51	COR		nt/oth				
34	OUT				COS				nination; insect/roder					
35	OUT				COS				ss; eating/drinking/to					
36	□ OUT		E NO		□ cos				perly used and store	ea				
37	□ OUT	■ IN	□ NO	⊔NA	□ cos	⊔REP	37 Environm	ental conta	amination					



	N/Z				Activity D 01/10/202				Purpose of Insp ROUTINE INSPI				
	Lul	b	ock	X A S	Establish		ES #14	F	Record ID # PR0005527	2011014			
	ОИТ	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED	NA = NOT APPLICA	BLE COS = COF	RRECTED ON SIT	E REP = REPE	AT VIOLATION	
38	□ OUT	■ IN	□NO	□NA	□ COS	□REP	38 Approved thav	ving method					
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equip	ment/linens; used/s	tored/handled				
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service	/use; properly store	d, and used				
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original contain	ner labeling (Bulk F	ood)				
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food cont	act surfaces clean					
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate vent	tilation, lighting; des	signated area				
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & ref	use properly dispos	sed/maintained				
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilit	ies installed/mainta	ined/clean				
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities	; constructed/suppl	ied/clean				
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violation	S					
							Measured	Observations					
No	Temperature	e Obse	rvations				Overall Inspe	ection Comments					
							Overall illispe	ction comment	•				
No.	Overell Inen	astion (`amman	·to									
NO (Overall Inspe	ection (Jonninen	ils									
	Insp	ection	Result: N	NO VIOL	ATION				Required Action	n: NEXT REGUL	AR INSPECTI	ON	
									'				
							Sig	natures					
	Mul			_				6	~~	0			
l —													
CHAF	RLES SEIFE	RT		EHS II I	RS CPO			Misty Longbir	е	Manager			
ĺ													

	Mr.					ntal Health D	•	No.	. of Violations	0		Priority:	0	
	Lub	ho	$\overset{ ext{of}}{\mathbf{c}}\mathbf{k}$	L	625 13TH ubbock, T 306) 775-2		105		of Repeat	0	Fo	Priority undation:	0	Score
	Lub		TEXAS						Time In	11:48 am		Core:	0	n
	ity Date 020 12:00:0	0AM			spection PECTION	I			Time Out	12:10 pm	Tot. Mi	nutes:	22	
	olishment				Addres				City/State			Zip Code		Telephone
	LADY OF G	RACE (CATHOL	.IC		RSKINE ST			UBBOCK, TX			79415		(806) 763-4156
	rd ID # 08355				OUR LA		CE CATHOLIC		st. Type RESTAURANT			Risk Cate FR03	gory	
	OUT	Γ = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIOF						<u> </u>
1	□ OUT		■ NO		□ cos		•		e and temperature					
2	□ OUT		■ NO		□ COS		•		g temperature (41 F /					
3	□ OUT		■ NO	□NA	□ COS	□ REP	•		temperature (135 F)					
4	OUT		■ NO	□NA	□ cos	□ REP	•		e and temperature					
5	OUT		■ NO	□NA	□ COS	□ REP			or hot holding 165 F i	n 2 hr.				
6	OUT	□IN	■ NO	□ NA	□ COS	□ REP			rocedures/records					
7	OUT				□ COS	□ REP			Condition/parasite de	estruction				
8	OUT				□ COS	□ REP			roper temperature					
9	OUT				□ cos	□ REP	<u> </u>		cted; contamination p					
10	OUT				□ COS	□ REP			eturnables; clean & s					
11	OUT			□NA	□ cos	□ REP	<u> </u>	<u> </u>	returned/served/reco					
12	OUT				□ COS	□ REP			loyees; knowledge &	reporting				
13	□ OUT				□ cos	□ REP	<u> </u>		iction and exclusion					
14	□ OUT				□ cos	□ REP			d properly washed / (
15	□ OUT					□ REP			act w/RTE or approv					
16	□ OUT				□ cos				used; prohibited not					
17	□ OUT			⊔NA	□ cos				d/used Washing fruit					
18	OUT				□ COS	□ REP			identified/stored/used					
19	OUT				□ COS	□ REP		•	ource; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage	/ Wastewater dispos	aı				
									UNDATION					
21	□ OUT				□ cos				onstration / duties / C					
22	OUT				□ cos				nauthorized persons	'				
23	OUT				□ cos				r available; adequate	<u>'</u>				
24	OUT				□ cos				shellstock/destruction					
25	OUT				□ cos		•		ariance, specialized /					
26	OUT				□ cos				er advisories, Allerge					
27	OUT				□ cos		<u> </u>		thod used; equipmen	t adequate				
28	OUT				□ cos		<u> </u>		ng and disposition					
29	OUT			□ NA	□ cos				st strips provided, ac					
30	OUT			⊔NA	□ cos				nt Permit (Current & \					
31	□ OUT			—	□ cos				s; accessible/supplied					
32	OUT				□ cos				ontact surfaces clear					
33	□ OUT	■ IN		□NA	□ cos	□ REP	33 Warewash	nıng facili	ities & Service sink p	rovided				
								COF						
34	□ OUT				□ cos	□ REP	34 Evidence	of contar	mination; insect/roder	nt/other				
35	□ OUT				□ cos		35 Personal	Cleanline	ess; eating/drinking/to	bacco				
36	□ OUT				□ COS				operly used and store	ed				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental con	tamination					



Activity Date

Purpose of Inspection

		ot.			01/06/2020	ROUTINE INSPECTION	
	TL	City	of 1				
	Lub	DO	CK		Establishment	Record ID#	
**			TEXAS		OUR LADY OF GRACE	CE CATHOLIC PR0008355	
	OUT	= OUT	OF COM	PLIANCE	IN = IN COMPLIANCE N	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38	□ OUT	■ IN	□NO	□NA	□ COS □ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ COS □ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ COS □ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ COS □ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□NO		□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ COS □ REP	47 Other violations	
						Measured Observations	
No T	emperature	Obse	rvations				
						Overall Inspection Comments	
No C	overall Inspe	ection (Commen	ts			
			D 16 N	0.1101	ATION		
	Inspe	ection i	Result: N	O VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
						Signatures	
						· An	
	16	Ly				/// *	
NATH	AN KLOEPI	PFR		FHS LE	RSIT CPO	Sylvia Rubio business manager	
''`	, ar recell				ton or o	Cyrra Nasio Sacinoso manago	

	Mr.					ntal Health De ST, SUITE 10		No. of Violations	7		Priority:	3	
	Lub	\mathbf{b}^{ci}	ock	Lu	ubbock, T. 06) 775-2	X 79401		No. of Repeat Violations	1	Foi	Priority undation:	0	Score
V			TEXAS					Time In	10:45 am		Core:	4	13
	vity Date 7/2020		Purpose ROUTIN		spection PECTION	I		Time Out	11:45 am	Tot. Mir	nutes:	60	
	blishment BERTOS TAG	CO 8H	ΩP		Address	s ECH AVE		City/State LUBBOCK, TX			Zip Code 79403		Telephone (806) 763-5555
	ord ID#	CO 3H	<u></u>		Permit I			Est. Type			Risk Cate	norv	(600) 703-3333
	010661				JUAN G			RESTAURANT			FR04	go. y	
	OUT	= OUT	OF COMPLI	ANCE	IN = IN C	OMPLIANCE 1	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	■ IN	□ NO □] NA	□ cos	□REP	01 Proper cod	oling time and temperature					
2	■ OUT	□IN] NA	■ COS	□ REP	02 Proper col	d holding temperature (41 F	45 F)				1/10/
'iola	ation Comme	nts:											
)bse	erved RTE for	od stor	ed above 4	1 degre	ees fahre	nheit for less	than 4 hours. Ra	pidly cooled for continued use	e. COS				
					_								
28. 3	71(d)(3) Cold				w)non-c	Ontinuous coo		holding temperature (135 F)					T
4	OUT				□ COS		•	oking time and temperature					
4 5	□ OUT				□ COS			neating for hot holding 165 Fi	n 2 hr				
6	DOUT				□ cos		•	ontrol; procedures/records					
7	DOUT				□ cos			source; Condition/parasite de	estruction				
8	OUT				□ cos			ived at proper temperature	Struction				
9	DOUT					□ REP		& protected; contamination p	revented				
10	OUT					□ REP		urfaces/returnables; clean & s					
11	OUT							position; returned/served/rec					
12	□ OUT				□ COS		•	ent, employees; knowledge 8					
13	OUT		-			□ REP		e of restriction and exclusion					
14		□IN			■ COS		•	aned and properly washed / (Glove use				1/10/
/iola	ı ation Comme	nte.											
			naa taalsa fi	rom oo	akina ta i	aranning with.	out proper band u	useh Detroined ampleyee fo	ad diagordad	000			
JUSE	arved employe	ee cna	ige tasks ii	OIII CO	oking to p	nepping with	out proper nand v	vash. Retrained employee, fo	od discarded.	. 003			
228.3	38(d) When to	o wash											
15	□ OUT	■ IN] NA	□ cos	□ REP	15 No bare ha	and contact w/RTE or approv	ed method				
16	□ OUT	■ IN] NA	□ cos	□ REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	□ OUT			I NA	□ cos	□ REP		approved/used Washing fruit					
• •	■ OUT	□IN			■ cos	□ REP	18 Toxic subs	stances; identified/stored/use	d				1/10/
	ation Comme	nts:											
18	erved cough n	nedicir	e stored wi	th food	d service	items. Remov	ed from kitchen.	cos					
18 /iol a	000 5 :												
18 /iola Obse	ZU3 Poisonou		materials c		nicals sto □ COS	red properly	19 Water and	proved source; plumbing, bac	kflow				Т
18 Viola Obse					□ COS			Sewage / Wastewater dispos					
18 /iola Obse 228.2	□ OUT	■ IN			_ 555		• • • • • • • • • • • • • • • • • • • •						
18 /iola Obse 228.2		■ IN						ITY FOUNDATION	EM				,
18 /iola Dbse 228.2 19 20	OUT		_	LAIC	<u> </u>		21 PIC prese	nt / demonstration / duties / C					
18 /iola Dbse 228.2 19 20	□ OUT	■ IN			□ cos		00 == 111	dlar/na una de - de - de -					
118 //iola Dbse 228.2 119 20 21 22	OUT OUT OUT	■ IN] NA	□ cos	□ REP		dler/no unauthorized persons					
18 Viola Obse 228.2 19 20 21 22 23	OUT	■ IN ■ IN ■ IN		NA NA	□ COS	□ REP	23 Hot and C	old water available; adequate	pressure				
18 //iola	OUT	■ IN ■ IN ■ IN		NA NA NA	□ COS □ COS	□ REP □ REP	23 Hot and C 24 Records a	old water available; adequate	pressure n/labels				
18 //io/a Dbse 228.2 19 20 21 22 23 24 25	OUT	IN IN IN IN IN		NA NA NA NA NA NA NA	□ COS □ COS □ COS	□ REP □ REP □ REP □ REP	23 Hot and C 24 Records a 25 Compliance	old water available; adequate vailable shellstock/destruction be with variance, specialized	pressure n/labels HACCP				
18 Wiola Observation 19 228.2 22 22 23 24 25 26	OUT	■ IN ■ IN ■ IN ■ IN ■ IN ■ IN		I NA I NA I NA I NA I NA	□ COS □ COS □ COS □ COS	□ REP □ REP □ REP □ REP	23 Hot and C 24 Records a 25 Compliand 26 Posting of	old water available; adequate vailable shellstock/destruction se with variance, specialized / consumer advisories, Allerge	pressure n/labels HACCP en label				
18 //io/a Dbse 228.2 19 20 21 22 23 24 25	OUT	■ IN		I NA	COS COS COS COS COS	□ REP □ REP □ REP □ REP	23 Hot and C 24 Records a 25 Complianc 26 Posting of 27 Proper coo	old water available; adequate vailable shellstock/destruction be with variance, specialized	pressure n/labels HACCP en label				

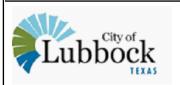


Activity Date 01/07/2020

Purpose of Inspection
ROUTINE INSPECTION

		- Ci	ty of 🚤		01/01/202	U	NOOTING INGI ECTION	
	Lul	٦h	Òck	-	Establish	ment	Record ID #	
	Lui		TEXA	5	POLIBER	RTOS TACO	SHOP PR0010661	
			1600	*				
	ТИО	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT				□ cos		31 Handwash facilities; accessible/supplied/used	
32	□ OUT			ΠΝΔ	□ cos		32 Food & non-food contact surfaces cleanable/use	
33	□ OUT		ПИО		□ cos		33 Warewashing facilities & Service sink provided	
	<u> </u>	- 111		ПИА	<u> </u>		00 Vital Contact Miles & Control Strike provided	
							CORE	
34	■ OUT				□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	4/6/20
Viola	tion Comme	ents:						
Obse	rved back do	oor not	sealed pi	roperly.	Seal/repa	ir. NRI		
				. ,				
	74(e)(1) Ou		nings, pro	otected				
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	4/6/20
Viola	tion Comme	ents:						
			1t D:			NID		
Obse	rved dishes	stacke	a wet. Dis	snes mu	ist properly	y air dry. NR		
228.1	24(a)(2)(A)	Clean	equipmen	it and ut	tensils sha	Il be stored	as specified under paragraph (1) of this subsection and shall be stored in a self-draining position	
	llows air dry							
40	■ OUT				□ cos	■ REP	40 Single-service/use; properly stored, and used	4/6/20
Viola	tion Comme	ents:						
Obse	rved single-ı	use cu	os stored	in bulk	containers	. Voluntarily	discarded. COS	
	5					,		
	12(c)(1) Sin							
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42		■ 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	4/6/20
Viola	tion Comme	ents:						
	rved holes ir		a tilos D-	noir/oc	al NIDI			
Obse	rved notes it	n cellin	g illes. Re	epaii/se	ai. INKI			
228.1	73(f)(1) Wal	ll and c	eiling cov	ering m	aterials sh	all be attach	ned so that they are easily cleanable	
46	OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
							Measured Observations	
No	Temperature	e Obse	rvations					
							Overall Inspection Comments	
NI.	Overell Inc.	ootion (Commort	•				
INO (Overall Insp	ecaon (comment	S				

Page 3 of 3



Activity Date 01/07/2020

EstablishmentPOLIBERTOS TACO SHOP

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0010661

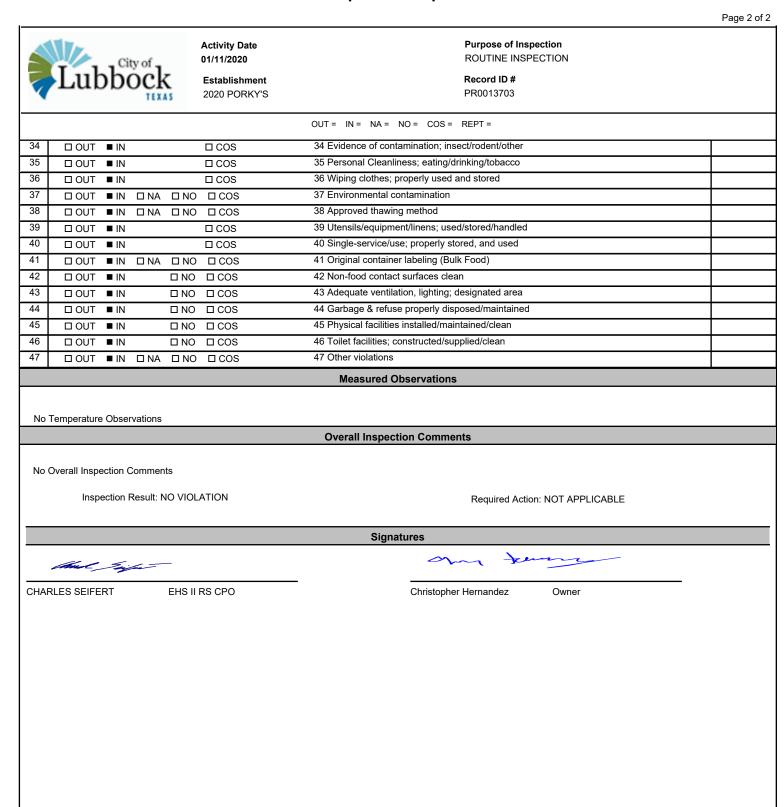
Inspection Result: VIOLATION

Signatures

NATHAN KLOEPPER EHS I RSIT CPO diego navarro managger

												Page 1 of 2
	Cit	v of				No. of Violations	0		Priority:	0		
Lub	bö	ock				No. of Repeat Violations	0	Fo	Priority oundation:	0	Sc	ore
		TEXA	15			Time In	11:00 am		Core:	0		
ity Date /2020				•		Time Out	11:25 am	Tot. Mi	nutes:	25		
lishment PORKY'S				Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone	
d ID # 13703				Permit Holder 2020 PORKY'S		Est. Type 2020 TEMPORARY				gory		
Name				Event Address		Event City/State				•	Event Tele	phone
Organizer	HERNA	NDF7		Event Organize	r Phone	Booth / Space No.						
<u> </u>				1	OUT = IN =	NA = NO = COS = REPT =						
					PR	IORITY ITEMS						
□ OUT	□IN	■ NA	□NO	□ cos	01 Proper co	oling time and temperature						
□ OUT	■ IN	□NA	□ NO	□cos	02 Proper co	ld holding temperature (41 F /	45 F)					
□ OUT	■ IN	□NA	□ NO	□ cos	03 Proper ho	t holding temperature (135 F)						
□ OUT	■ IN	□NA	□NO	□ cos	04 Proper co	oking time and temperature						
□ OUT	□IN	□NA	■ NO	□ cos	05 Proper rel	neating for hot holding 165 F in	n 2 hr.					
□ OUT	■ IN	□ NA	□ NO	□ cos	06 Time as C	Control; procedures/records						
□ OUT	■ IN			□ cos	07 Approved	source; Condition/parasite de	struction					
□ OUT	■ IN			□ cos	08 Food rece	ived at proper temperature						
□ OUT	■ IN			□ cos	09 Separated	l & protected; contamination p	revented					
□ OUT	■ IN			□ cos	10 Contact s	urfaces/returnables; clean & sa	anitized					
□ OUT	■ IN	□ NA	□ NO	□ COS	11 Proper dis	sposition; returned/served/reco	ondition					
□ OUT	■ IN			□ cos	12 Managem	ent, employees; knowledge &	reporting					
□ OUT	■ IN			□ cos	13 Proper us	e of restriction and exclusion						
□ OUT	■ IN			□ cos		<u> </u>						
□ OUT	■ IN	□ NA	□ NO	□cos		* * *						
□ OUT	■ IN	□ NA		□ COS		• •						
		□NA		□ COS		•						
				□ COS		,						
				□ COS	, ,	, , , , , , , , , , , , , , , , , , , ,						
□ OUT	■ IN			COS			aı					
ПОЛ	■ INI	ПМА		TI COS			FM					
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					<u> </u>		curate					
				□ COS		<u> </u>						
				□ COS		`						
□ OUT		□NA		□cos		n-food contact surfaces clean						
/ li	Ty Date 2020	ty Date 2020 ishment 20RKY'S d ID # 3703 Name 20RKY'S Organizer STOPHER HERNA 00T	OUT	Ty Date (2020 Purpose of Installation (8) Purpose of Installat	Address	Ty Date 2020	1625 13TH ST, SUITE 105	No. of Repeat Violations	142.5 13TH ST. SUITE 105	1825 13TH ST, SUITE 105	1625 13TH ST, SUITE 105	1625 13TH ST, SUITE 105 No. of Repeat 0

CORE ITEMS



	Lul	sh'cit	y of la	10 L			•	No. of Violations No. of Repeat Violations	0	 	Priority:	0	Score
1	Lui	יטכ	JUN	5	500) 113-2	.902		Time In	2:45 pm	FOI	undation: Core:	0	^
A of its	ity Data		Duran	aa af la				Time iii	2.40 pm		Core.		U
	rity Date 0/2020				spection PECTION	I		Time Out	3:15 pm	Tot. Mir	nutes:	30	
	olishment E & HALL FA	MII V D	A DIZ		Address 3404 I-2			City/State LUBBOCK, TX			Zip Code 79404		Telephone (806) 744-8477
	rd ID#	IVIILTE	ANN		Permit I			Est. Type			Risk Cate	aor.	(600) 744-6477
	03676					ND II DRUG	INC	CONVENIENCE			FR01	gory	
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	ECTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	□ IN	■ NO	□NA	□ COS	□ REP	01 Proper co	PRIORITY oling time and temperature					T
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP		ld holding temperature (41 F /	45 F)				+
3	□ OUT		■ NO	□NA	□ cos	□ REP		t holding temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ COS	□ REP		oking time and temperature					+
5	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	<u> </u>	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 s	urfaces/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned and properly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	and contact w/RTE or approve	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP		approved/used Washing fruits					
18	□ OUT					□ REP		stances; identified/stored/used					
19	□ OUT				□ cos	□ REP	· •	proved source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	al 				
							PRIOR	ITY FOUNDATION					
21	□ OUT			□ NA	□ cos		21 PIC prese	nt / demonstration / duties / C	FM				
22	□ OUT			□ NA	□ cos		22 Food Han	dler/no unauthorized persons	/personnel				
23	□ OUT			□ NA	□ cos			cold water available; adequate	<u>'</u>				
24	□ OUT			□ NA	□ cos			available shellstock/destruction					
25	□ OUT			□NA	□ cos		· · · · · · · · · · · · · · · · · · ·	ce with variance, specialized /					
26	OUT				□ cos			consumer advisories, Allerge					
27	□ OUT		E VIO	□ NA	□ cos		-	oling method used; equipmen	t adequate				
28	OUT		⊔ NO		□ cos		•	te marking and disposition	ourot-				
29	OUT				□ cos			eters / test strips provided, ac					
30	□ OUT			⊔NA	□ cos			ablishment Permit (Current & \					
31	OUT				□ COS			n facilities; accessible/supplied					
32					□ cos			on-food contact surfaces clear					
55	<u> </u>	= IIN	LINU	LI NA	<u>п соз</u>	ם אבר	JJ VVAIEWASI	ning facilities & Service sink p	ovided				
0.1					-		04 = ::	CORE	1/.11				,
34	OUT				□ COS	□ REP		of contamination; insect/roder					
35	OUT				□ COS			Cleanliness; eating/drinking/to					
36	□ OUT				□ COS			othes; properly used and store	ea				
37	LUUT	■ IN	⊔NO	⊔NA	□ cos	LI KEP	3/ Environm	ental contamination					



Activity Date

Purpose of Inspection

					01/10/202		ROUTINE INSPECTION	
	T	T Ci	ty of 🔳		01/10/202	.0	NOUTINE INSPECTION	
	Lul)b(OCK		Establish		Record ID #	
~			TEXA	15	RAFF & I	HALL FAMIL	Y PARK PR0003676	
	OUT	= OUT	OF COMI	PLIANCE	E 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	
							Overall Inspection Comments	
NI-			-4 4:	. 4 :	_ :	_		
NO	violation ob	servea	at time c	or routin	e inspectio	on.		
	Insp	ection I	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSF	PECTION
							Signatures	
	Jea	RAN	e Val	say.	_		and a	
IEAN	NE VALDEZ				RS CPO			<u> </u>
							,	

	Lul	o b	ty of OCk	16 Lu			•	No. of Violations No. of Repeat Violations	0	For	Priority: Priority undation:	0	Score
Y	Lux		TEXA	15	100) 110-2	.002		Time	In 5:50 pm		Core:	0	n
	rity Date 0/2020				spection PECTION	I		Time O	ut 6:20 pm	Tot. Mir	nutes:	30	
Estab	olishment				Address	5		City/State	•		Zip Code		Telephone
	EN SHACK-	MFU			1	NGLEWOOD	AVE	LUBBOCK, TX			79424		
	rd ID # 013688				Permit I	Holder Y LUMBREF	240	Est. Type MOBILE FOOD UI	шт		Risk Cates FR01	gory	
1 100		Γ = OUT	OF COM	PLIANCE				VED NA = NOT APPLICABL	-	ECTED ON S		REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	■ IN	□NO	□ NA	□ cos		•	oling time and temperature					
2	□ OUT			□ NA	□ cos	□ REP		ld holding temperature (41					
3	OUT	■ IN	□ NO	□ NA	□ cos	□ REP	<u> </u>	t holding temperature (135					
4	□ OUT	■ IN	□ NO		□ cos	□ REP		oking time and temperatur					
5 6	□ OUT	■ IN			□ COS	□ REP	<u> </u>	neating for hot holding 165 Control; procedures/record					
7	□ OUT		□NO	⊔NA	□ COS	□ REP		source; Condition/parasite					
8					□ COS	□ REP		eived at proper temperature					
9	□ OUT	■ IN			□ COS			d & protected; contamination					
10	□ OUT	■ IN			□ COS		<u> </u>	urfaces/returnables; clean					
11	□ OUT	■ IN	□NO	□NA	□ COS			sposition; returned/served/					
12	□ OUT	■ IN	Пио	шил	□ cos		<u> </u>	ent, employees; knowledg					
13	□ OUT				□ cos	□ REP		e of restriction and exclusi					
14	□ OUT				□ cos	□ REP	<u> </u>	aned and properly washed					
15	□ OUT		□NO	□NA	□ cos	□ REP		and contact w/RTE or app					
16	□ OUT				□ cos	□ REP	16 Pasteurize	ed foods used; prohibited i	ot offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing	ruits/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/u	sed				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; plumbing,	oackflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dis	oosal				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 -12	ent / demonstration / duties	/ CFM				I
22	□ OUT			□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized pers	ns/personnel				
23	□ OUT				□ cos	□ REP	23 Hot and C	old water available; adequ	ate pressure				
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records a	available shellstock/destruc	tion/labels				
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Complian	ce with variance, specializ	ed / HACCP				
26	□ OUT	■ IN		□ NA	□ cos	□ REP		consumer advisories, Alle					
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling method used; equipr	nent adequate				
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	28 Proper da	te marking and dispositior					
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermom	eters / test strips provided	accurate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishment Permit (Current	& Valid)				
31	□ OUT					□ REP		n facilities; accessible/supp					
32	□ OUT				□ cos			on-food contact surfaces c					
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewasl	ning facilities & Service sir	k provided				
								CORE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/ro	dent/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanliness; eating/drinkin	g/tobacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; properly used and s	ored				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental contamination					



	MA	_ Ci	ty of 🖫		Activity D 01/10/202		Purpose of Inspection ROUTINE INSPECTION	
7	Lul	ob	ock	15	Establish RAMEN S	nment SHACK- MFU	Record ID # PR0013688	
	OU.	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = F	REPEAT VIOLATION
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Sau	ısage Coolir	ng 45.0	0 Degree	s Fahrer	nheit			
							Overall Inspection Comments	
No	Overall Insp Insp		Commen Result: N		ATION		Required Action: NEXT REGULAR INSP	ECTION
							Signatures	
	16	de la					THIS LUNC	
—— NATH					SIT CPO		Tiffany Lumbreras owner	
NATH	HAN KLOEF				SIT CPO		Tiffany Lumbreras owner	
NATH					SIT CPO			
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Score	0	Priority:		3	f Violations f Repeat		•	ntal Health De ST, SUITE 10 X 70401		16	of ¬	City		
_	1	oundation:	Fo	0	ions	Vi			306) 775-2		ck	bo	Lub	
4	2	Core:		1:20 pm	Time In						TEXAS			•
•	30	inutes:	Tot. Mi	1:50 pm	Time Out			l	spection PECTION				ty Date 20	Activi 1/6/20
elephone		Zip Code			/State				Address		D.4.D.		ishment	
806) 790-6645	l	79424			BBOCK, TX				6524 SL		BAR)++EE	/ANATE CO	
	gory	Risk Cate			Type STAURANT			ARDINAL	Permit I				d ID #)6591	Recor PR00
VIOLATION	REPEA		CTED ON	COS = CORREC	NOT APPLICABLE (NO = NOT OBSER			PLIANCE	OF COME	r = OUT		
					rv	DDIO								
					nd temperature	PRIO olina tin	01 Proper co	□ REP	□ cos	□NA	■ NO	ПІМ	□ OUT	1
				45 F)	emperature (41 F /		•	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	2
					mperature (135 F)	t holdin	03 Proper ho	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	3
					and temperature	oking tir	04 Proper co	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	4
- 				n 2 hr.	not holding 165 F i	heating	05 Proper re	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	5
- 					cedures/records	Control;	06 Time as 0	□ REP	□ cos		□NO	■ IN	□ OUT	6
- 				struction	ndition/parasite de	source	07 Approved	□ REP	□ cos			■ IN	□ OUT	7
					per temperature	eived at	08 Food rece	□ REP	□ cos			■ IN	□ OUT	8
				revented	d; contamination p	d & prote	09 Separate	□ REP	□ cos			■ IN	□ OUT	9
				anitized	ırnables; clean & s	urfaces/	10 Contact s	□ REP	□ cos			■ IN	□ OUT	10
				ndition	turned/served/reco	sposition	11 Proper di	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	11
				reporting	/ees; knowledge &	ent, em	12 Managen	□ REP	□ cos			■ IN	□ OUT	12
					ion and exclusion	e of res	13 Proper us	□ REP	□ cos			■ IN	□ OUT	13
				love use	roperly washed / C	aned ar	14 Hands cle	□ REP	□ cos			■ IN	□ OUT	14
				ed method	t w/RTE or approve	and cor	15 No bare h	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	15
				offered	ed; prohibited not	ed foods	16 Pasteuriz	□ REP	□ cos	□NA		■ IN	□ OUT	16
				s/veg	sed Washing fruits	approve	17 Additives	□ REP	□ cos	□NA		■ IN	□ OUT	17
					entified/stored/used	stances	18 Toxic sub	□ REP	□ cos			■ IN	□ OUT	18
				rflow	rce; plumbing, bac	proved	19 Water; ap	□ REP	□ cos			■ IN	□ OUT	19
				al	Vastewater dispos	Sewag	20 Approved	□ REP	□ cos			■ IN	□ OUT	20
					NDATION	ITY FO	PRIOR							
				FM	stration / duties / C	nt / den	21 PIC prese	□ REP	□ cos	□NA		■ IN	□ OUT	21
				personnel	uthorized persons/	dler/no	22 Food Har	□ REP	□ cos	□ NA		■ IN	□ OUT	22
				pressure	vailable; adequate	old wat	23 Hot and 0	□ REP	□ cos	□NA		■ IN	□ OUT	23
				/labels	ellstock/destructior	available	24 Records	□ REP	□ cos	□ NA		■ IN	□ OUT	24
				HACCP	ance, specialized /	ce with	25 Complian	□ REP	□ cos	□ NA		■ IN	□ OUT	25
				n label	advisories, Allerge	fconsur	26 Posting o	□ REP	□ cos	□ NA		■ IN	□ OUT	26
1/16				adequate	d used; equipmen	oling m	27 Proper co	□ REP	■ COS	□ NA		□IN	■ OUT	27
					<u> </u>							ents:	ion Comme	/iola
	ng foo	ng and mov	earrangir	s. Discussed r	n top at 39 degree	ood item	•							
								iciently. COS			•			
					and disposition	te mark		. Equipment	capacities COS		-	-	. ,	228.1 28
				curate	strips provided, ac				□ COS		LINU		□ OUT	29
					Permit (Current & \				□ COS				□ OUT	30
					accessible/supplied				□ COS	L INA			□ OUT	31
					tact surfaces clear					□ NA			□ OUT	32
					s & Service sink pi				□ COS		ПИО		□ OUT	33
					<u> </u>	-	- Traitwas	LINEF	_ 003	□ NA	טוו ני	- 111	L 001	<u> </u>
						of conta			□ cos				□ OUT	34

Page 2 of 2



Activity Date

Purpose of Inspection

-		City	of -		01/06/202	0	ROUTINE INSPECTION	
	Lub	hô	ck		Establish	ment	Record ID #	
7	Lub	DU	TEXAS			NATE COFFEE		
			1 211,112					
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	NC
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	4/5/20
Violati	ion Comme	ents:						
Obser	ved ice buil	d up ins	side of cr	eamer re	each in co	oler. Remove i	ice. NRI.	
							eous sources of Contamination	
38			□ NO	□NA	□ cos		38 Approved thawing method	
39	□ OUT	■ IN			□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ 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		□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	4/5/20
Violati	ion Comme	ents:						
A. Obs	served floor	beside	ice mac	hine soil	ed. Clean	and sanitize.	NRI.	
			-			artment sink. 0	Clean and sanitize. NRI.	
	36(b) Clean			nd restri				
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
	ese RIC 39.		-					
	RIC 45.00	-						
Chic	ken RIC 44	.00 De	grees Fa	hrenheit				
							Overall Inspection Comments	
No C	Overall Inspe	ection (Comment	ts				
No C	-				ON.		Populsed Action: NEVT DECLII AD INSDECTION	
No C	-		Comment		ON		Required Action: NEXT REGULAR INSPECTION	
No C	-				DN		·	
No C	-				DN		Required Action: NEXT REGULAR INSPECTION Signatures	
No C	Insp	ection I	Result: V	IOLATIC			Signatures	
No C	-	ection I	Result: V				·	
	Insp	ection I	Result: V	OLATIC		_	Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	
	Insp	ection I	Result: V	OLATIC			Signatures	

														Page 1 of 2
	Mr.					ntal Health Dep		No. of Violations	1		Priority:	0		
	Lul	ab^{cit}	ock Ock	, L	625 131H ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority oundation:	1	So	core
~	Lax		TEXA	4.5	500) 110-2	.002		Time In	3:20 pm		Core:	0	4	2
	ity Date				spection	1		Time Out	3:45 pm	Tot. M	inutes:	25	4	
01/10			ROUI	IINE INS	PECTION			City/State			Zin Codo		Talambana	
l	lishment R SMITH'S				Address 406 AVI			LUBBOCK, TX			Zip Code 794154023		Telephone (806) 765-	
	rd ID#				Permit			Est. Type			Risk Categ	orv	(000) 100	
l	01817					RCORRAN		MOBILE FOOD UNIT	<u> </u>		FR01	o. y		
	OUT	Γ = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSERV	'ED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATIO	N
								PRIORITY						
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	•	ling time and temperature						
2	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	•	d holding temperature (41 F						
3	□ OUT		■ NO	□ NA	□ cos	□ REP	•	holding temperature (135 F)					
4	□ OUT		■ NO	□ NA	□ cos	□ REP	<u> </u>	king time and temperature						
5	□ OUT		■ NO	□ NA	□ cos	□ REP		eating for hot holding 165 F	in 2 hr.					
6	□ OUT		■ NO	□ NA	□ cos	□ REP		ontrol; procedures/records						
7	OUT	■ IN			□ COS	□ REP		source; Condition/parasite d	estruction					
8	OUT	■ IN			□ COS	□ REP		ved at proper temperature	nravantad					
10		■ IN			□ COS	□ REP	<u> </u>	& protected; contamination rfaces/returnables; clean &						
11	□ OUT	■ IN	□NO	□NA		□ REP		position; returned/served/red						
12	□ OUT	■ IN	LI NO	LI NA	□ COS	□ REP		ent, employees; knowledge						
13	□ OUT	■ IN			□ COS	□ REP		of restriction and exclusion						
14	□ OUT	■ IN			□ COS	□ REP		aned and properly washed /						
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP		ind contact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP		d foods used; prohibited not						
17	□ OUT	■ IN		□NA		□ REP		pproved/used Washing frui						
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic subs	tances; identified/stored/use	ed					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; app	roved source; plumbing, ba	ckflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved S	Sewage / Wastewater dispo	sal					
							PRIORI'	TY FOUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP		nt / demonstration / duties / 0	CFM					
22	□ OUT	■ IN		□NA	□ cos		22 Food Hand	ller/no unauthorized persons	s/personnel					
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and Co	old water available; adequat	e pressure					
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records av	/ailable shellstock/destruction	on/labels					
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliance	e with variance, specialized	/ HACCP					
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of	consumer advisories, Allerg	en label					
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper coo	ling method used; equipme	nt adequate					
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	28 Proper date	e marking and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermome	ters / test strips provided, a	ccurate					
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Estab	olishment Permit (Current &	Valid)					
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash	facilities; accessible/supplie	ed/used					
32	■ OUT	□IN		□ NA	□ cos	□ REP	32 Food & nor	n-food contact surfaces clea	inable/use					1/20/20
Viola	tion Comme	ents:										_	_	·
						tact surfaces s maintenance	hall be free of ur	nnecessary ledges, projectio	ons, and crevio	ces, and d	esigned and			
Obse	•				with smo	•		le straps. Discussed. Next ing facilities & Service sink p		ction.			1	
	_ 501	- 114			_ 555									
								CORE						



Activity Date 01/10/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID #

V	Lui	יטכ	OCK		Establish RIVER SI		Record ID # PR0001817	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	

Measured Observations

No Temperature Observations

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures Sourie Dickson JACKIE DICKSON EHS I RSIT CPO

															Page 1 of 2
		011				ntal Health D	•	N	lo. of Violations	1		Priority:	0		
	Lul	$\mathbf{b}_{\mathbf{c}}$	ock	, L	ubbock, T 806) 775-2	X 79401			lo. of Repeat /iolations	0	Fo	Priority oundation:	1	S	core
•			TEXA	ıs					Time In	3:20 pm		Core:	0		2
Activi 01/10	ty Date 2020				spection SPECTION	١			Time Out	3:45 pm	Tot. M	inutes:	25		
Estab	lishment				Addres	s			City/State	•		Zip Code		Telephon	е
RIVER	R SMITH'S				406 AV	E Q			LUBBOCK, TX			794154023	3	(806) 765	-8164
Recor PR00	d ID# 01364				Permit BOB CO	Holder DRCORRAN			Est. Type MOBILE FOOD UNIT			Risk Categ FR01	jory		
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
								PRIC	ORITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	oling ti	me and temperature						
2	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	02 Proper co	old hold	ing temperature (41 F /	45 F)					
3	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	03 Proper ho	ot holdii	ng temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking t	ime and temperature						
5	□ OUT		■ NO	□NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP			procedures/records						
7	□ OUT	■ IN			□ cos	□ REP			e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP			t proper temperature						
9	OUT	■ IN			□ COS	□ REP	<u> </u>		tected; contamination p						
10 11	OUT	■ IN			COS	□ REP			s/returnables; clean & s on; returned/served/rec						
12		■ IN	□ NO	□ NA		□ REP		<u> </u>	mployees; knowledge &						
13	□ OUT	■ IN			□ COS	□ REP			striction and exclusion	reporting					
14	□ OUT	■ IN			□ COS		•		and properly washed / (Glove use					
15	□ OUT	■ IN	□NO	□NA	□ COS				ontact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP			ds used; prohibited not						
17	□ OUT	■ IN		□ NA	□ cos	□ REP			red/used Washing fruit						
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/use	d d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	RITY F	OUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP			monstration / duties / C	FM					
22	□ OUT	■ IN		□ NA			22 Food Har	ndler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□ NA			23 Hot and 0	Cold wa	iter available; adequate	pressure					
24	□ OUT	■ IN		□ NA			24 Records	availab	le shellstock/destruction	n/labels					
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Complian	ce with	variance, specialized	HACCP					
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting o	f consu	ımer advisories, Allerge	en label					
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling n	nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		king and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP			test strips provided, ac						
30	□ OUT			□ NA	□ cos				nent Permit (Current & \						
31	□ OUT				□ cos				ies; accessible/supplie						
32	■ OUT			□ NA	□ cos	□ REP	32 Food & no	on-food	l contact surfaces clear	nable/use					1/20/20
228.1		od-cont				itact surfaces		unnece	ssary ledges, projection	ns, and crevic	es, and d	esigned and	l		
JUITSU	actou to all	ov casy	, organill	g and to	idomiale	паппенапсе									
_	ved nylon c	overed	straps.	Provide	straps tha	t are smooth			cleanable. Discussed		r inspecti	on.			
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing fa	cilities & Service sink p	rovided					
								CC	DRE						



Activity Date 01/10/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID#

V	Lui	יטכ	TEXA		RIVER S		PR0001364	
	TUO	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	

Measured Observations

No Temperature Observations

Overall Inspection Comments

Signatures

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

Sourie Dickson JACKIE DICKSON EHS I RSIT CPO

	0	Priority:		6	of Violations	N	•	ntal Health De					Mr.	1
Score	1	Priority oundation:	Fo	1	of Repeat		05		325 131H ibbock, T. 06) 775-2	Lu	ock	b	Lul	
7	5	Core:		10:20 am	Time In			.002		\$	TEXA		244	V
	40	inutes:	Tot. Mi	11:00 am	Time Out			I	spection PECTION	se of Ins			ity Date /2020	
Telephone		Zip Code			city/State				Address				lishment	
(806) 794-2285		79424302			UBBOCK, TX				5103 82		LA #9	TORTIL	A'S CAFE &	
	gory	Risk Cate FR03			st. Type RESTAURANT		ANIES	Holder COX COMP/	Permit I BOBBY				r d ID # 00897	
AT VIOLATION	REPE		CTED ON	COS = CORREC	= NOT APPLICABLE (NO = NOT OBSE	OMPLIANCE I	IN = IN C	PLIANCE	OF COMP	Γ = OUT	OUT	
					RITY	PRIO								
					e and temperature		01 Proper co	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	1
				45 F)	g temperature (41 F /	old holdi	02 Proper co	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	2
					temperature (135 F)	ot holdin	03 Proper h	□REP	□ cos	□NA	□NO	■ IN	□ OUT	3
					e and temperature	ooking ti	04 Proper co	□ REP	□ cos	□NA	■ NO	□IN	□ OUT	4
				n 2 hr.	or hot holding 165 F i	heating	05 Proper re	□REP	□ cos	□NA	■ NO	□IN	□ OUT	5
					rocedures/records	Control;	06 Time as	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	6
				struction	Condition/parasite de	source	07 Approved	□ REP	□ cos			■ IN	□ OUT	7
					roper temperature	eived at	08 Food rec	□ REP	□ cos			■ IN	□ OUT	8
				revented	cted; contamination p	d & prot	09 Separate	□ REP	□ cos			■ IN	□ OUT	9
				anitized	eturnables; clean & s	surfaces	10 Contact s	□ REP	□ cos			■ IN	□ OUT	10
				ndition	returned/served/reco	spositio	11 Proper di	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	11
				reporting	loyees; knowledge &	nent, em	12 Manager	□ REP	□ cos			■ IN	□ OUT	12
					iction and exclusion	se of res	13 Proper us	□ REP	□ cos			■ IN	□ OUT	13
				Glove use	d properly washed / C	eaned a	14 Hands cl	□ REP	□ cos			■ IN	□ OUT	14
				ed method	act w/RTE or approve	nand cor	15 No bare l	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	15
				offered	used; prohibited not	ed food	16 Pasteuriz	□ REP	□ cos	□ NA		■ IN	□ OUT	16
				s/veg	d/used Washing fruits	approve	17 Additives	□ REP	□ cos	□ NA		■ IN	□ OUT	17
				i	identified/stored/used	stances	18 Toxic sub	□ REP	□ cos			■ IN	□ OUT	18
				kflow	ource; plumbing, bac	proved	19 Water; aլ	□ REP	□ cos			■ IN	□ OUT	19
				al	/ Wastewater dispos	d Sewag	20 Approved	□ REP	□ cos			■ IN	□ OUT	20
					UNDATION									
					onstration / duties / C				□ cos				□ OUT	21
				·	nauthorized persons/				□ cos				□ OUT	22
				·	r available; adequate			□ REP					□ OUT	23
					shellstock/destruction				□ COS				□ OUT	24
					ariance, specialized /		•	□ REP					OUT	25
					er advisories, Allerge			□ REP	□ cos				OUT	26
440				agequate	thod used; equipmen			□ REP	□ cos				OUT	27
1/19/2					ng and disposition	ate mark	∠ö Proper da	LI KEP	■ COS	□ NA	□ NO		■ OUT	28
												ents:	tion Comme	Viola
	COS.	bel added.	ct date la	e label. Corre	said it was an old dat	ager who	ussed with mana						rved queso i '5(g)(1) Date	
				curate	st strips provided, acc	neters / t	29 Thermon		COS		ia hiehai		OUT □ OUT	29
$\overline{}$					nt Permit (Current & \				□ cos				□ OUT	30
					s; accessible/supplied				□ COS				□ OUT	31
					ontact surfaces clear				□ cos				□ OUT	32
					ities & Service sink p				□ cos		□NO		□ OUT	33
					·	CO								
					-							■ IN		

Page 2 of 3

Activity Date 01/09/2020

Purpose of Inspection
ROUTINE INSPECTION

	Lul	obo	öck	LS	Establish ROSA'S		ORTILLA #9	Record ID # PR0000897	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBS	SERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
35	■ OUT	□IN			■ COS	□REP	35 Persor	nal Cleanliness; eating/drinking/tobacco	4/8/20
Viola	tion Comm	ents:							
Obse	rved person	al bottle	ed drinks	stored i	n reach in	cooler. Rer	moved. COS.		
228.4	12(a)(1) Eati	ng food	, chewin	g gum, d	rinking be	verages, or	using tobacco		
36	■ OUT	□IN			■ cos	□ REP	36 Wiping	g clothes; properly used and stored	4/8/20
Viola	tion Comm	ents:							
Obse	rved wiping	clothes	stored o	on counte	ers when r	not in use. N	Moved. COS.		
	88(d)(2)(A) C						27 Enviro	opmental contemination	
37 38					□ COS			onmental contamination ved thawing method	
39	■ OUT		LI NO	⊔NA	□ COS			ils/equipment/linens; used/stored/handled	4/8/20
					- 003	■ IXLF	00 01011011	ing squipment in interior, assessed to difficulties	170720
	tion Comm								
	-		-		-		handle. Remove		
					_			paration or dispensing, food preparation and dispensing utensils shall be only if the in-use utensil and the food-contact surface of the food preparation	
		-						d under §228.114 and §228.117 of this title	
40	□ OUT				□ cos	-		e-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Origina	al container labeling (Bulk Food)	
42	■ OUT	□IN	□ NO		■ COS	□ REP	42 Non-fo	ood contact surfaces clean	4/8/20
Viola	tion Comm	ents:							
	erved soiled :							ecumulation of dust, dirt, food residue, and other debris	
43	□ OUT				□ cos			uate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garba	nge & refuse properly disposed/maintained	
45	■ OUT	□IN	□NO		□ cos	□ REP	45 Physic	cal facilities installed/maintained/clean	4/8/20
Viola	tion Comm	ents:							
Obse	rved hand w	ash sir	nk not se	aled to w	/all. Resea	al. NRI.			
228.1	173(g)(1) Att	achmer	nts to wa	lls and c	eilings sha	all be easily	cleanable		
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet f	facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other v	violations	
							Mea	easured Observations	
Ble	ach Dishwas	sher 10	0.00 Par	ts Per M	illion				
Tor	nato CH 45.	00 Deg	rees Fah	renheit	- Commer	nts: Cooling	ı		
Ric	e HH 180.00) Degre	es Fahre	enheit					
Gro	ound Beef HI	H 170.0	00 Degre	es Fahre	enheit				
Chi	cken HH 160	0.00 De	egrees Fa	ahrenhei	t				
Chi	cken WIC 3	5.00 De	egrees Fa	ahrenhei	t				
Tor	mato WIC 41	.00 De	grees Fa	hrenheit					
							Overal	all Inspection Comments	
No	Overall Insp	ection (Commen	ts					

Page 3 of 3



Activity Date 01/09/2020

Establishment ROSA'S CAFE & TORTILLA #9 Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000897

Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION **Signatures** Kenner JACOB KEMMER EHS II RS CPO

	Lul	aha	y of k					No	o. of Violations o. of Repeat	0	Fo	Priority: Priority undation:	0	Score
V	Lui)))(TEXA	5	,				Time In	12:39 pm	†	Core:	0	$\mathbf{\Lambda}$
	ity Date /2020				spection	1			Time Out	1:00 pm	Tot. Mi	nutes:	21	U
	lishment		11001	IIVE IIVE	Address			<u> </u>	City/State			Zip Code		Telephone
STAR	BUCKS #58	3512			6307 4T				LUBBOCK, TX			79416		(806) 723-9337
	rd ID # 13685				Permit I	Holder ANDREWS			Est. Type RESTAURANT			Risk Cate FR01	gory	
	OUT	Γ = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP	= REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	□IN	□NO	■ NA	□ cos	□ REP	01 Proper co	ooling tim	ne and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ COS	□ REP	02 Proper co	old holdin	ng temperature (41 F /	45 F)				
3	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	03 Proper ho	ot holding	g temperature (135 F)					İ
4	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	04 Proper co	oking tin	ne and temperature					
5	□ OUT	■ IN	□ NO	□NA	□ COS	□ REP	05 Proper re	heating f	for hot holding 165 F i	n 2 hr.				İ
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	Control; p	procedures/records					
7	□ OUT	■ IN			□ COS	□ REP	07 Approved	source;	Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at p	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	d & prote	ected; contamination p	revented				1
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/	returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition	; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	ployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned an	nd properly washed / 0	Slove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	nand con	tact w/RTE or approve	ed method				
16	□ OUT	■ IN		□NA	□ cos	□ REP	16 Pasteuriz	ed foods	used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	d/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances;	; identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved s	source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage	e / Wastewater dispos	al				
							PRIOR	RITY FO	DUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / dem	nonstration / duties / C	FM				
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Han	ndler/no ı	unauthorized persons	personnel				
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold wate	er available; adequate	pressure				
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records a	available	shellstock/destruction	n/labels				
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Complian	ce with v	variance, specialized /	HACCP				1
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting o	f consun	ner advisories, Allerge	n label				
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	ooling me	ethod used; equipmen	t adequate				1
28	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	28 Proper da	ate marki	ing and disposition					1
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters / te	est strips provided, ac	curate				1
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishme	ent Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h facilitie	es; accessible/supplied	d/used				1
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	able/use				
33	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	33 Warewas	hing faci	ilities & Service sink p	rovided				
								COI	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		mination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlin	ess; eating/drinking/to	bacco				
36	□ OUT				□ COS	□ REP	36 Wiping clo	othes; pr	operly used and store	d				1
37	□ OUT	■ IN	□NO	□NA	□ cos	□REP	37 Environm	ental co	ntamination					



	Lul	L ^{Ci}	ty of		Activity D 01/08/202	0	Purpose of Inspection ROUTINE INSPECTION	
7	Lui	ODO	OCK	A S	Establish STARBU	iment CKS #58512	PR0013685	
	OU ⁻	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44	□ OUT				□ cos		44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Mil	k Ric 39.00 [Degree	s Fahren	heit				
Egg	gs Ric 39.00	Degree	es Fahre	nheit				
Qu	at Bucket 30	0.00 Pa	arts Per I	Million				
Fin	al rinse Dish	machi	ne 181.0	0 Degree	es Fahren	heit		
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				
	Insp	ection	Result: N	10 VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Mad			_			Signatures	
СНА	RLES SEIFE			EHS II I	RS CPO			
СНА				EHS II I	RS CPO		NO	
СНА				EHS II I	RS CPO		NO	
СНА				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
СНА				EHS II I	RS CPO		NO	
СНА				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS II I	RS CPO		NO	
CHA				EHS III	RS CPO		NO	
CHA				EHS III	RS CPO		NO	

Page 1 of 1

		nvironmental Health Department 325 13TH ST, SUITE 105	ı	No. of Violations	0		Priority:	0	
Lubbo		ubbock, TX 79401 106) 775-2902		No. of Repeat /iolations	0	Fo	Priority oundation:	U	
•	TEXAS			Time In	10:50 am		Core:	0	
Activity Date 01/06/2020	Purpose of Ins	spection NVESTIGATION		Time Out	11:15 am	Tot. Mi	inutes:	25	
Establishment		Address		City/State			Zip Code		Telephone
STEPPING STONES		2433 26TH ST		LUBBOCK, TX			79411		(806) 747-6688
Record ID # FA0001047		Permit Holder CHRISTIAN PRESCHOOL CTRS, IN	С	Est. Type	_		Risk Cate FR02	gory	_

OBSERVATIONS

Measured Observations

No Temperature Observations

Overall Inspection Comments

COMPLAINANT STATES THAT EMPLOYEES ARE NOT USING GLOVES WHILE COOKING, AND THAT NO ONE HAS A FOOD HANDLERS CERT. COMPLAINANT ALSO STATES THAT EMPLOYEES ARE SICK WITH THE FLU AND SERVING FOOD.

At time of investigation, spoke to Alex McAdoo, manager. He states he has been out for two weeks on vacation. In the kitchen, cook was wearing gloves appropriately, and in the dining room, gloves were being worn to serve lunches. He also states that no one has had a diagnosis of flu, and only had one employee call out sick. No violations observed.

Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION

		Signatures
Southin Dic	lasor	b.1. Male Iw
JACKIE DICKSON	EHS I RSIT CPO	

		_ Ci	tv of 🕳	1		ntal Health D ST, SUITE X 79401	•		o. of Violations	4		Priority:	0	Sco	aro.
6	Lul	obo	ock		306) 775-2				iolations	0	Fo	oundation:	0)1 C
**			TEXA	\$					Time In	12:00 pm		Core:	4		L
	ity Date /2020				spection SPECTION	I			Time Out	1:00 pm	Tot. Mi	nutes:	60	'	•
	lishment PES #5046				Address	s LOOP 289			City/State LUBBOCK, TX			Zip Code 79415		Telephone	-61
Reco	rd ID # 01143				Permit I		CE INC		Est. Type RESTAURANT			Risk Cate	gory	(806) 762-46	01
- 100		Γ = OUT	OF COME	PLIANCE				RVED N	A = NOT APPLICABLE (COS = CORRE	CTED ON		REPE	AT VIOLATION	
								DDIC	DRITY						
1	□ OUT	■ IN	□ NO	□ NA	□ COS	□ REP	01 Proper co	_	me and temperature						
2	□ OUT		□ NO	□NA	□ cos	□ REP	02 Proper co	old hold	ng temperature (41 F /	45 F)					
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper ho	ot holdir	ng temperature (135 F)						
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	-		me and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as 0	Control;	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	; Condition/parasite de	struction					
8	□ OUT				□ cos	□ REP	08 Food rece	eived at	proper temperature						
9	□ OUT	■ IN			□ cos	□ REP			tected; contamination p	revented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	/returnables; clean & s	anitized					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	spositio	n; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos		•	•	nployees; knowledge &						
13	□ OUT				□ cos	□ REP			striction and exclusion	1 3					
14	□ OUT	■ IN			□ cos	□ REP	•		nd properly washed / 0	Glove use					
15	□ OUT		□NO	□NA	□ cos	□ REP			ntact w/RTE or approve						
16	□ OUT			□NA	□ cos	□ REP			s used; prohibited not						
17	□ OUT			□NA	□ cos	□ REP			ed/used Washing fruit						
18	□ OUT					□ REP		• • •	s; identified/stored/used						
19	□ OUT					□ REP	19 Water; ap	proved	source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	je / Wastewater dispos	al					
									OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP	- · - · -		monstration / duties / C	FM				T	
22	□ OUT			□NA	□ cos				unauthorized persons						
23	□ OUT			□NA	□ cos	□ REP			ter available; adequate					-	
24	□ OUT				□ cos				e shellstock/destruction	<u>'</u>					
25	□ OUT			□NA		□ REP			variance, specialized /					-	
26	□ OUT			□NA		□ REP	•		mer advisories, Allerge						
27	□ OUT			□ NA		□ REP			ethod used; equipmen						
28	OUT		□ NO		□ COS		•		king and disposition	7					
29	OUT			□NA	□ cos		•		test strips provided, ac	curate					
30	OUT				□ cos				ent Permit (Current & \					 -	
31	□ OUT			, .	□ COS				es; accessible/supplied						
32	OUT			□ NA	□ COS				contact surfaces clear						—
33	OUT		□N∩		□ cos				cilities & Service sink p						
				=				_	ORE	-					
34	■ OUT	□IN			□ COS	□ REP	34 Evidence		amination; insect/roder	nt/other					4/6/
I Viola	tion Comm													I	
			ooled D	ronorl.	nool NIDI										
obse	rved rear do	IOI IOI S	ealed. P	ropeny s	ocai. INKI										
	74(e)(1) Ou	tor one	ningo pr	atected											



Activity Date

Purpose of Inspection

		- Ci	ty of 🖫		01/07/202	0	ROUTINE INSPECTION	
	Lul	ηĥ	റ്റി	7	Establish	nment	Record ID #	
1	Lui	יטכ	TEX	A.S	STRIPES		PR0001143	
	TUO	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
35	□ OUT	■ IN			□ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□IN	□ NO	□ NA	■ COS	□ REP	37 Environmental contamination	4/6/20
Violat	tion Comme	ents:						
Obsei	rved ice on I	boxes i	n walk-ir	ı freezer.	. Pans put	in place to	protect. COS	
					•			
228.6 38	9(a)(1)(A) F □ OUT				rom conta		y storing the food in a clean, dry location 38 Approved thawing method	
39			LI NO	⊔NA			•	4/6/20
	■ OUT				□ cos	LI KEP	39 Oterisiis/equipment/imens, useu/storeu/mandied	4/0/20
Violat	tion Comme	ents:						
Obsei	rved 4-comp	oartmer	nt sink no	ot sealed	to wall. S	eal. NRI		
228 1	10(a)(1)(C)	Fauinn	nent that	is fixed	hecause it	is not easily	ily movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is	
	sed to spillag			is lixed	because ii	. IS TIOL CUSIN	ily morable shall be installed so that it is sealed to adjoining equipment of walls, if the equipment is	
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				□ cos	□ REP	42 Non-food contact surfaces clean	4/6/20
Violat	tion Comme	ents:						
Obsei	rved ceiling	fan ver	nts and V	VIC fan s	shrouds so	iled. Clean/	n/maintain. NRI	
	· ·							
	. ,			aces of e			eaned at a frequency necessary to preclude accumulation of soil residues	
43	OUT					□ REP	43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
45						□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT						46 Toilet facilities; constructed/supplied/clean	
47				ПИА	□ COS		47 Other violations	
7,	<u> </u>	- 111		ПИА	<u> </u>			
							Measured Observations	
No ⁻	Temperature	e Obse	rvations					
							Overall Inspection Comments	
No (Overall Inspe	ection (Commen	its				
	Insp	ection	Result: V	/IOLATIC	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
							4 DW	_
	16	les						
NATH	HAN KLOEP	PER		EHSIF	RSIT CPO		SHANNON FRIED ASST. MANAGER	
	0	•		.=	J. J			
1								
1								
1								

		, Cit	ty of ¬	16		ntal Health D ST, SUITE X 79401	•	No. of Violati		0		Priority:	0	Score
6	Lul	obo	ock		306) 775-2			Violations		0	Fo	undation:	0	
**			TEXA	\$					Time In	12:00 pm		Core:	0	0
	rity Date 7/2020				spection PECTION	I		7	Γime Out	1:15 pm	Tot. Mi	nutes:	75	
	plishment PES #5046				Address	S LOOP 289		City/State LUBBOCK.	TV			Zip Code 79415		Telephone (806) 762-4661
	rd ID #				Permit I			Est. Type	1.			Risk Cate	aor.	(800) 702-4001
	08328					ONVENIEN	CE INC.	CONVENIE	NCE			FR01	gory	
	OUT	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APP	LICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY						
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	01 Proper co	oling time and temp	erature					
2	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•	ld holding temperat	•	45 F)				
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•	t holding temperatu						
4	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	•	oking time and tem						
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•	neating for hot hold		n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP		Control; procedures/						
7	□ OUT				□ cos	□ REP		source; Condition/p		struction				
8	□ OUT				□ cos	□ REP		eived at proper temp						
9	□ OUT				□ cos	□ REP	<u> </u>	d & protected; conta						
10	□ OUT				□ cos	□ REP		urfaces/returnables	,					
11	□ OUT		□ NO	□ NA	□ cos	□ REP		sposition; returned/s						
12	□ OUT				□ cos	□ REP		ent, employees; kn		reporting				
13	□ OUT				□ cos	□ REP		e of restriction and						
14	□ OUT				□ cos	□ REP		aned and properly						
15	□ OUT					□ REP		and contact w/RTE						
16	□ OUT			□ NA	□ cos			ed foods used; proh						
17	□ OUT			□ NA		□ REP		approved/used Wa						
18	□ OUT					□ REP		stances; identified/s						
19	OUT				□ cos	□ REP		proved source; plur	•					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewa	ater dispos	al 				
0.1								ITY FOUNDATI						<u> </u>
21	□ OUT				□ cos			ent / demonstration						
22	OUT				□ COS			dler/no unauthorize	<u>'</u>	'				
23 24	□ OUT				□ COS			old water available	' '					
24 25					□ COS			evailable shellstock/						
25 26					□ cos		<u> </u>	ce with variance, sp consumer advisori						
26 27	□ OUT				□ COS			oling method used;						
2 <i>1</i> 28	□ OUT		□NO		□ COS			te marking and disp		auequate				
29	□ OUT		טוו ט	□NA	□ COS			eters / test strips pr		rurate				
30	□ OUT				□ COS			ablishment Permit (
31	□ OUT			⊔ INA	□ COS			n facilities; accessib						
32	□ OUT			ΠΝΔ	□ COS			on-food contact surf						
33	□ OUT		П №		□ COS			ning facilities & Ser						
55	1 001	- 111	L INU	L IVA	L 003	LINLE	JJ VVAICWASI	-	TIOC SILIK PI	Triaga				
0.6					-	E 555	04.5.1	CORE		W- 41				
34	OUT				□ cos			of contamination; ir						
35	OUT				□ COS			Cleanliness; eating/						
36	□ OUT				□ cos			othes; properly used		a				
37	□ OUT	■ IN	□ NO	⊔NA	□ cos	LI KEP	3/ Environm	ental contamination						



Purpose of Inspection

	Lul	b	ock		01/07/2020 Establishme	ent			
			OF COMI	PLIANCE	IN = IN COM	1PLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE C	OS = CORRECTED ON SITE REP = REPEAT VIO	DLATION
38	□ OUT	■ IN	□NO	□NA	□ COS □	⊒ REP	38 Approved thawing method		
39	□ OUT	■ IN			□ cos □	I REP	39 Utensils/equipment/linens; used/stored/h	nandled	
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; designate	d area	
44	□ OUT	■ IN	□NO		□ COS □] REP	44 Garbage & refuse properly disposed/ma	intained	
45	□ OUT	■ IN	□ NO		□ COS □] REP	45 Physical facilities installed/maintained/cl	ean	
46	□ OUT	■ IN	□NO		□ COS □] REP	46 Toilet facilities; constructed/supplied/clea	an	
47	□ OUT	■ IN	□ NO	□ NA	□ cos ⊏	⊐ REP	47 Other violations		
							Measured Observations		
INO I	emperature	onse	valiONS				Overall Inspection Comments		
	Insp	ection	Result: N	O VIOL	ATION		Requi Signatures	red Action: NEXT REGULAR INSPECTION	
	16	Le y					Strin		
NATH	AN KLOEP			EHSIF	RSIT CPO		- shannon fried	asst. manager	

															Page 1 of 2
X	NI-					ntal Health D	•	N	lo. of Violations	1		Priority:	1		
	Luh	ho	$\overset{ ext{of}}{\mathbf{c}}\mathbf{k}$	L	625 13TH .ubbock, T 806) 775-2		105		lo. of Repeat /iolations	0	F	Priority oundation:	0	So	core
V	Lub		TEXAS	,,	500) 115-2	2302			Time In	10:15 am		Core:	0		3
Activ 1/6/20	ity Date				spection SPECTION	N			Time Out	11:15 am	Tot. M	inutes:	60		•
Estab	lishment				Addres			•	City/State			Zip Code		Telephone	9
STRII	PES #2261				5802 98	BTH ST			LUBBOCK, TX			79424		(806) 771-	4733
	rd ID # 08323				Permit CAL'S	Holder CONVENIEN	ICE INC.		Est. Type CONVENIENCE			Risk Cates	gory		
	OUT	Γ = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION	ON
								PRIC	DRITY						
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP	01 Proper co		me and temperature						
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	ld hold	ling temperature (41 F /	45 F)					
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	t holdii	ng temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking t	time and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	heating	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 a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination p	orevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	spositio	on; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	nployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and co	ontact w/RTE or approv	ed method					
16	□ OUT	■ IN		□NA	□ cos	□ REP	16 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					1/9/20
Viola	tion Comm	ents:													
			-			vls. Moved. (ored properly									
19	OUT		materia		□ COS			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		<u> </u>		monstration / duties / C						
22	□ OUT	■ IN		□NA	□ cos	□ REP			unauthorized persons						
23	□ OUT			□NA	□ COS				iter available; adequate	<u>'</u>					
24	□ OUT			□NA	□ cos				le shellstock/destruction						
25	□ OUT			□ NA	□ cos		· ·		variance, specialized /						
26	□ OUT			□NA	□ COS	□ REP			ımer advisories, Allerge						
27	□ OUT			□NA	□ COS	□ REP	· · · · · · · · · · · · · · · · · · ·		nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□NO	□NA	□ cos		· · · · · · · · · · · · · · · · · · ·		king and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP			test strips provided, ac						
30	□ OUT	■ IN		□ NA	□ cos				nent Permit (Current & \						
31	□ OUT	■ IN			□ cos	□ REP			ties; accessible/supplied						
32	□ OUT	■ IN		□NA	□ COS	□ REP			d contact surfaces clear						
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing fa	cilities & Service sink p	rovided					
								CC	ORE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of con	tamination; insect/roder	nt/other					
\Box															
i														_	



Activity Date

Purpose of Inspection

	City of	01/06/2020	ROUTINE INSPECTION	
	Lubbock	Establishment STRIPES #2261	Record ID # PR0008323	
•	TEXAS	011tii L0 #2201	110000020	
	OUT = OUT OF COM	PLIANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
35	□ OUT ■ IN	□ COS □ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT ■ IN	□ COS □ REP	36 Wiping clothes; properly used and stored	
37	□OUT ■IN □NO	□NA □COS □REP	37 Environmental contamination	
38	□OUT ■IN □NO	□NA □COS □REP	38 Approved thawing method	
39	□ OUT ■ IN	□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT ■ IN	□ COS □ REP	40 Single-service/use; properly stored, and used	
41	□OUT ■IN □NO	□NA □COS □REP	41 Original container labeling (Bulk Food)	
42	□ OUT ■ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	
43	□OUT ■IN □NO	□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT ■ IN □ NO	□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	□OUT ■IN □NO	□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	□OUT ■IN □NO	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	□OUT ■IN □NO	□NA □COS □REP	47 Other violations	
			Measured Observations	
Milk	RIC 40.00 Degrees Fahrer	nheit		
			Overall Inspection Comments	
l				
No (Overall Inspection Commen	ITS		
	Inspection Result: 0	COMPLIED - OWNER	Required Action: NOT APPLICABLE	
			Signatures	
	Jacob Ke	emme/	Doong	
1400	DB KEMMER	EHS II RS CPO	 Manager	
3,000	D INCIVIIVILIN	LITO II NO OF O	iviatiayei	
1				

					a. iira n ma a n	stal Llaalth Da	nartmant					•		
	Lub	ho City	of olz	16		ntal Health De ST, SUITE 10 X 79401		No. of Violations No. of Repeat	3		Priority:	0	Sco	re
8	Lub	טט	TEXAS	8)	06) 775-2	902	-	Violations Time In	10:15 am	Fou	undation: Core:	3	0	١
	rity Date				spection			Time Out	11:15 am	Tot. Min		60	9	
1/6/2	020 olishment		ROUI	INE INS	PECTION			City/State		1	Zip Code		Telephone	
	PES #2261				5802 98			LUBBOCK, TX			79424		(806) 771-4733	3
eco	rd ID#				Permit I			Est. Type			Risk Cate	aorv	()	
PR00	06072				CAL'S C	ONVENIENC	CE INC.	RESTAURANT			FR04			
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE 1	NO = NOT OBSERV	ED NA = NOT APPLICABLE (COS = CORRE	CTED ON S	ITE REP =	REPE	AT VIOLATION	
								PRIORITY						
1	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP		ling time and temperature					Т	
2	□ OUT		□NO	□NA				holding temperature (41 F /	45 F)					
3	□ OUT	■ IN	□NO			□ REP	· ·	holding temperature (135 F)	•					
4	□ OUT		■ NO	□NA		□ REP	04 Proper coo	king time and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper rehe	eating for hot holding 165 F in	n 2 hr.					
6	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	06 Time as Co	ontrol; procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved s	source; Condition/parasite de	struction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food receiv	ved at proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	& protected; contamination p	revented					
10	■ OUT	□IN			■ cos	■ REP	10 Contact sur	rfaces/returnables; clean & s	anitized					1/9/2
)bse 28.1	113(1) Food-	residue contact	surfaces	clean to				position; returned/served/reco	ondition					1/9/2
Obse 228.1 11 Viola	erved sticker 113(1) Food- ■ OUT ation Comme	residue contact IN ents:	surfaces	clean to □ NA	sight and ■ COS	d touch	11 Proper disp		ondition					1/9/20
Obse 228.1 11 /iola Obse	erved sticker 113(1) Food- OUT OUT ation Comme	residue contact IN ents: can in	surfaces NO dry stora	clean to □ NA ge. Pote	■ COS ntial source	d touch REP Dee for botulish ddiscarded,		eet aside	ondition					1/9/20
Obse 228.1 11 /iola Obse 228.8	erved sticker 113(1) Food- OUT OUT ation Comme	residue contact IN ents: can in c	surfaces NO dry stora	clean to □ NA ge. Pote	sight and COS	d touch REP Dee for botulish ddiscarded,	11 Proper disp n. Removed and s reprocessed or re 12 Manageme	set aside econditioned nt, employees; knowledge &						1/9/20
Dbse 228.1 11 /iola Dbse 228.8 12	erved sticker 113(1) Food- ■ OUT Intion Comme erved dented 31(1) Unsafe □ OUT □ OUT	residue contact IN ents: can in c , adulte IN	surfaces NO dry stora	clean to □ NA ge. Pote	■ COS ntial source tated Foo	d touch REP ce for botulisn ddiscarded, REP REP	11 Proper disp n. Removed and s reprocessed or re 12 Manageme 13 Proper use	set aside econditioned int, employees; knowledge & of restriction and exclusion	reporting					1/9/2
228.1 11 /iola Dbse 228.8 12 13	erved sticker 113(1) Food- OUT tion Comme erved dented B1(1) Unsafe OUT OUT	residue contact IN ents: can in 6, adulte IN IN IN	surfaces NO dry storagerated or e	clean to □ NA ge. Pote contamir	o sight and COS Intial source lated Foo COS COS COS	d touch REP ce for botulisn ddiscarded, REP REP REP	11 Proper dispon. Removed and some reprocessed or result of the second s	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / 0	reporting					1/9/2
Dbse 228.2 111 //iola 228.8 12 13 14	erved sticker 113(1) Food- 100T Intion Comme erved dented 81(1) Unsafe OUT OUT OUT OUT	residue contact IN ents: can in c , adulte IN IN IN	surfaces NO dry stora	s clean to □ NA ge. Pote contamir	o sight and COS Intial source nated Foo COS COS COS COS	d touch REP ce for botulisn ddiscarded, REP REP REP REP	11 Proper dispon. Removed and some reprocessed or result of the second s	set aside econditioned int, employees; knowledge & of restriction and exclusion ined and properly washed / C ind contact w/RTE or approve	reporting Glove use ed method					1/9/2
Dbse 228.1 11 //iola 2 Dbse 228.8 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	erved sticker 113(1) Food- 100T Intion Comme 11(1) Unsafe	residue contact IN ents: can in o , adulte IN IN IN IN IN	surfaces NO dry storagerated or e	□ NA □ NA □ NA □ NA □ NA	sight and COS to sight and COS to sight and COS to sight and COS COS COS COS COS COS	d touch REP ce for botulisn ddiscarded, REP REP REP REP REP REP	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / Conditional contact w/RTE or approved foods used; prohibited not describe the conditional contact with the conditional contact with the conditional cond	reporting Glove use ed method offered					1/9/20
Obsection 11	erved sticker 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Unsafe 114(1) Unsafe 115(1) Unsafe	residue contact IN ents: can in o , adulte IN IN IN IN IN IN	surfaces NO dry storagerated or e	□ NA □ NA □ NA □ NA □ NA	sight and COS ntial source lated Foo COS COS COS COS COS COS COS	d touch REP REP REP REP REP REP REP RE	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / C nd contact w/RTE or approve d foods used; prohibited not of pproved/used Washing fruits	reporting Glove use ed method offered s/veg					1/9/2
Dbse 228.8 12 113 14 15 16 17 18	arved sticker 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Unsafe 113(1)	residue contact IN ents: can in c adulte IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	□ NA □ NA □ NA □ NA □ NA	o sight and o sig	d touch REP REP REP REP REP REP REP RE	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / O nd contact w/RTE or approve d foods used; prohibited not o pproved/used Washing fruits tances; identified/stored/used	reporting Glove use ed method offered s/veg					1/9/2
Dbse 28.8 12 13 14 15 16 17 18 19	erved sticker 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Unsafe	residue contact IN ents: can in c adulte IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	□ NA □ NA □ NA □ NA □ NA	sight and COS Intial source Lated Foo COS COS COS COS COS COS COS COS COS	touch REP refer botulisn ddiscarded, REP REP REP REP REP REP REP REP REP REP	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / O nd contact w/RTE or approved foods used; prohibited not o pproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac	reporting Glove use ed method offered s/veg					1/9/20
Dbsee 228.11 //iola Dbsee 228.8 12 13 14 15 16 17 18 19	arved sticker 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Unsafe 113(1)	residue contact IN ents: can in c adulte IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	□ NA □ NA □ NA □ NA □ NA	o sight and o sig	touch REP refer botulisn ddiscarded, REP REP REP REP REP REP REP REP REP REP	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst 19 Water; app	set aside econditioned int, employees; knowledge & of restriction and exclusion med and properly washed / O nd contact w/RTE or approve d foods used; prohibited not o pproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac Sewage / Wastewater dispos	reporting Glove use ed method offered s/veg					1/9/20
Dbsee 228.8 12 113 114 115 116 117 118 119 220	erved sticker 113(1) Food- 113(residue contact IN ents: can in c adulte IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	ge. Potecontamin	sight and COS ntial source lated Foo COS COS COS COS COS COS COS COS COS COS	d touch REP REP REP REP REP REP REP RE	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst 19 Water; app 20 Approved S	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / O nd contact w/RTE or approve d foods used; prohibited not o pproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac Sewage / Wastewater dispos	reporting Glove use ed method offered s/veg d kflow al					1/9/20
Dbsee 28.8 12 13 14 15 16 17 18 19 220	erved sticker 113(1) Food- 113(residue contact IN ents: can in c adulte IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	ge. Pote contamir	sight and COS Intial source I	d touch REP ce for botulisn ddiscarded, REP REP REP REP REP REP REP REP REP REP	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst 19 Water; app 20 Approved S PRIORI* 21 PIC presen	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / Conditional contact w/RTE or approved d foods used; prohibited not opproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac Sewage / Wastewater dispos TY FOUNDATION t / demonstration / duties / C	reporting Glove use ed method offered s/veg d kflow al					1/9/2
Dbsee 228.8 12 13 14 15 16 17 18 19 220 221 222	erved sticker 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Food- 113(1) Unsafe 113(1)	residue contact IN ents: can in c , adulte IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	ge. Pote contamir	sight and COS ntial source ated Foo COS COS COS COS COS COS COS COS COS COS	d touch REP ce for botulisn ddiscarded, REP REP REP REP REP REP REP REP REP REP	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst 19 Water; app 20 Approved S PRIORI* 21 PIC presen 22 Food Hand	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / O nd contact w/RTE or approve d foods used; prohibited not o pproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac Sewage / Wastewater dispos	reporting Glove use ed method offered s/veg d kflow al					1/9/2
Dbse 28.6 12 13 14 15 16 17 18 19 20 221 222 23	erved sticker 113(1) Food- 113(1) Food- 113(1) Food- 114 OUT 115 OUT	residue contact IN ents: can in 6 , adulte IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	ge. Pote contamir	sight and cost of the cost of	d touch REP REP REP REP REP REP REP RE	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst 19 Water; app 20 Approved S PRIORI 21 PIC presen 22 Food Hand 23 Hot and Co	set aside econditioned int, employees; knowledge & of restriction and exclusion ined and properly washed / C ind contact w/RTE or approved d foods used; prohibited not of pproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac Sewage / Wastewater dispos TY FOUNDATION t / demonstration / duties / C ler/no unauthorized persons/	reporting Glove use ed method offered s/veg d kflow al					1/9/2
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Dbse 28.6 11 //iola 28.6 12 13 14 115 116 117 118 119 220 221 222 223 224 225	erved sticker 113(1) Food- 113(1) Food- 113(1) Food- 114 OUT 115 OUT	residue contact IN ents: can in c , adulte IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO dry storagerated or e	G clean to NA Ge. Pote contamir NA NA NA NA NA NA	sight and sight and cos nitial source ated Foo Cos Cos Cos Cos Cos Cos Cos Cos Cos C	d touch REP REP REP REP REP REP REP RE	n. Removed and s reprocessed or re 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subst 19 Water; app 20 Approved S PRIORI 21 PIC presen 22 Food Hand 23 Hot and Co 24 Records av 25 Compliance	set aside econditioned int, employees; knowledge & of restriction and exclusion ned and properly washed / C nd contact w/RTE or approve d foods used; prohibited not of pproved/used Washing fruits tances; identified/stored/used roved source; plumbing, bac Sewage / Wastewater dispos TY FOUNDATION t / demonstration / duties / C ler/no unauthorized persons/ old water available; adequate railable shellstock/destruction	reporting Glove use ed method offered s/veg d kflow al flow pressure n/labels HACCP					1/9/2
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Activity Date 01/06/2020

Purpose of Inspection
ROUTINE INSPECTION

cord ID #

9	Lub	DO	TEXAS		STRIPES		PR0006072	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	TION
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT				■ COS	■ REP	39 Utensils/equipment/linens; used/stored/handled	4/5/20
Viola	ation Comme	ents:						
Obse	erved contain	ers sta	cked we	t. Rearra	ange to allo	ow air drying	g. COS.	
				nt and ut	tensils sha	ll be stored	as specified under paragraph (1) of this subsection and shall be stored in a self-draining	
40	ion that allow ☐ OUT		rying		□ 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	4/5/20
Viola	tion Comme	ents:						
A O	hserved soile	d shelf	f heneath	ı tortilla v	warmer ari	ll Clean and	d sanitize. COS.	
	bserved dust				_			
		-					ot free 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	4/5/20
Viola	ation Comme	ents:						
Obse	erved person	al cell p	ohone sto	ored on	shelf abov	e prep area.	Moved. COS.	
	212 Other Pe	rsonal	Care Ite	ms, Stor	age			
46	□ OUT	■ IN			□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
	icken WIC 39		•					
	sket HH 147.	,	•					
	at Bucket 40							
	orizo WIC 39		-					
	mato CH 49.0	U				nts: Cooling		
	icken Fajita H				renheit			
Eg	gs HH 145.00) Degre	ees Fahr	enheit				
							Overall Inspection Comments	
No	Overall Inspe	action (Commen	te				
INO	Overall Ilispi	ection (Jonninen	15				
	Insp	ection	Result: C	COMPLIE	ED - OWN	ER	Required Action: NOT APPLICABLE	
_								
							Signatures	
	Jac	06	Ke	nne			Odheo	
JAC	OB KEMMER	₹		EHS II	RS CPO		 Manager	

Page 1 of 3

		_ Cit	ty of _	1	625 13TH	ntal Health De		No. of Violations	8		Priority:	1	Sc	ore
6	Lul	obo	ock		ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority undation:	2		OIE
Y			TEXA	\$,			Time In	12:45 pm		Core:	5	1	2
	rity Date 3/2020				spection PECTION	I		Time Out	2:00 pm	Tot. Mi	nutes:	75	•	
	olishment VAY #19				Address 2515 82			City/State LUBBOCK, TX			Zip Code 794232249	9	Telephone (806) 748-6	794
	rd ID # 01042				Permit I	Holder R SENIOR INC	C	Est. Type RESTAURANT	_		Risk Cated FR02	gory	_	
	OUT	r = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON :	SITE REP =	REPE	AT VIOLATIO	N
								PRIORITY						
1	□ OUT	■ IN	□NO			□ REP	•	oling time and temperature						
2	□ OUT		□ NO	□ NA	□ cos	□ REP	· · ·	ld holding temperature (41 F /						
3	□ OUT		□ NO		□ cos	□ REP		t holding temperature (135 F)						
4	□ OUT		□ NO	□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·	oking time and temperature	21					
5	OUT	■ IN	□NO	□NA	□ cos	□ REP	•	neating for hot holding 165 F in	n 2 hr.					
6	OUT	■ IN	□NO	□NA	□ cos	□ REP		Control; procedures/records	_44;					
7	OUT				□ COS	□ REP		source; Condition/parasite de	struction					
8	□ OUT				□ cos	□ REP		eived at proper temperature						
^														
l0 'iola	□ OUT ■ OUT stion Comme	□ IN ents:	ed on top	of ice n	□ COS □ COS nachine. S	□ REP □ REP Sent to warew	10 Contact s	d & protected; contamination purfaces/returnables; clean & s						1/11/2
/iola Obse	■ OUT tion Comme rved ice sco 13(1) Food-	□ IN ents: op store contact	surfaces	clean to	□ COS nachine. S o sight and	□ REP Sent to wareware touch	10 Contact so		anitized				<u> </u>	1/11/2
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10 //iola 20 //iola 11 //iola 11 //iola 11 //iola 11 //iola 11 //iiola 11 //iiola 11 //iiiola 11 //iiola 11 //iiiola 11 //iiiiola 11 //iiiola 11 //iiiola 11 //iiiola 11 //iiiola 11 //iiiola 11 //iii	OUT tion Comme rived ice sco 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	op stord contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces	Clean to	achine. So sight and COS COS COS COS COS COS COS COS COS COS	Gent to wareward touch REP REP REP REP REP REP REP REP REP RE	ash. COS 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	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, bacility FOUNDATION and / demonstration / duties / C dler/no unauthorized persons/cold water available; adequate	anitized anitiz					1/11/20
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10 /iola Disse 2228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26	OUT tion Comme orved ice sco 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	op storcontact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces	Clean to NA NA NA NA NA NA NA NA NA	achine. So sight and COS COS COS COS COS COS COS COS COS COS	Gent to wareward touch REP REP REP REP REP REP REP REP REP RE	ash. COS 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	sposition; returned/served/recovernt, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not dapproved/used Washing fruits stances; identified/stored/used proved source; plumbing, bacing Sewage / Wastewater dispositive foods and contact w/RTE or approved foods used; prohibited not dapproved/used Washing fruits stances; identified/stored/used proved source; plumbing, bacing foods and several foods was a few foods and several foods and seve	anitized anitiz					1/11/20
10 Obseeved 11 12 13 14 15 16 17 18 19 20 22 23 24 25 26	OUT tion Comme orved ice sco 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	□ IN ents: op storic contact ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	surfaces	Clean to NA NA NA NA NA NA NA NA NA	achine. So sight and COS COS COS COS COS COS COS COS COS COS	Gent to wareward touch REP REP REP REP REP REP REP REP REP RE	ash. COS 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 Compliand 26 Posting of	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, backstances; identified/stored/used sources; identified/stored/used sources; identified sources; identif	anitized anitiz					1/11/20
10 Observation 10 Discourse 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27	OUT tion Comme rived ice sco 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	□ IN ents: op storcontact ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	surfaces	NA	COS cos cos cos cos cos cos cos cos cos co	Gent to wareward touch REP REP REP REP REP REP REP REP REP RE	ash. COS 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/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater dispositive for unauthorized persons/ cold water available; adequate available shellstock/destruction ce with variance, specialized / f consumer advisories, Allerge oling method used; equipment	anitized anitiz					1/11/20

Follow up : Yes Followup Date: 01/11/2020

Page 2 of 3



Activity Date

Purpose of Inspection

		City	of	01/08/202		ROUTINE INSPECTION	
	Lul	ηĥõ	čk	Establish	nment	Record ID #	
X	Lui		TEXAS	SUBWAY		PR0001042	
	OU	T = OUT OF	F COMPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	DN
0.1							
31	■ OUT			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	1/18/20
Viola	tion Comm	ents:					
Obse	rved employ	ee handw	vashes done w	ithout turr	ning water off	with paper towel. Discussed with PIC. COS	
228.3	38(b)(3) Disp	osable pa	aper towels us	ed to avoid	d re-contamin	ating hands if manually operated faucet handles on a hand washing sink or the handle of	
	troom door					, , , , , , , , , , , , , , , , , , ,	
32	■ OUT		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/18/20
Viola	tion Comm	ents:					
Obse	rved expose	ed wood o	n the side of c	ounter by	drive-through	. Repair/seal. 90 days.	
			=			is subsection, floor-mounted equipment that is not easily movable shall be sealed to the inch) clearance between the floor and the equipment	
33			INO □NA			33 Warewashing facilities & Service sink provided	
						CORE	
34	□ OUT	■ IN		□ cos	ПREP	34 Evidence of contamination; insect/rodent/other	
35	■ OUT			□ cos		35 Personal Cleanliness; eating/drinking/tobacco	4/7/20
	tion Comm					, , ,	
			a atarad abayı	food com	iloo ourfood	Stars on bottom abolf away from food contine items NDI	
			s stored above hewing gum, o			Store on bottom shelf away from food service items. NRI	
36	OUT		nowing gam, c	□ COS		36 Wiping clothes; properly used and stored	
37	■ OUT		□ NO □ NA	□ cos	□ REP	37 Environmental contamination	4/7/20
Viole	tion Comm	ents:					
Obse	rved cover r	nissina of	f of ice machin	e. Repair/	replace. 90 d	avs.	
		_	ver or device				
38	□ OUT	■ IN □	JNO □NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□ IN		□ cos	☐ REP	39 Utensils/equipment/linens; used/stored/handled	4/7/20
Viola	tion Comm	ents:					
Obse	rved 3-com	partment s	sink seal dama	ged. Rese	eal. 90 days.		
	(/(/(/		nt that is fixed pillage or seep		is not easily	movable shall be installed so that it is sealed to adjoining equipment or walls, if the	
equip	листи в схр	osed to sp	omage or seep	age			
Obse	rved dishes	stacked v	vet. Rearrange	. NRI			
228	24(2)(2)(4)	Clean ear	uinment and ut	oneile eha	all be stored a	s specified under paragraph (1) of this subsection and shall be stored in a self-draining	
	on that allov		•	.c. 15115 5116	ili be stored a	s specified under paragraph (1) of this subsection and shall be stored in a self-draining	
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		□ NO	□ cos	□ REP	42 Non-food contact surfaces clean	4/7/20
Viola	tion Comm	ents:					
Obse	rved fan ver	nts soiled	with dust. Clea	an/maintai	n. NRI		
					-	free of an accumulation of dust, dirt, food residue, and other debris	
43		■ IN □			□ REP	43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
44	L 001	■ IN E	J NO	□ 008	□ REP	44 Carbage α refuse property disposed/maintallieu	
1							

Follow up : Yes Followup Date: 01/11/2020

				Page 3 of 3
- City of -	Activity Date 01/08/2020		Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment SUBWAY #19		Record ID # PR0001042	
OUT = OUT OF COMPL	IANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLIC	CABLE COS = CORRECTED ON SITE REP =	REPEAT VIOLATION
45 ■ OUT □ IN □ NO	□ COS □ REP	45 Physical facilities installed/main	tained/clean	4/7/20
Violation Comments:				
Observed the following: I) multiple ceiling tiles missing and g 228.173(h) Walls and ceilings, stud		eal. NRI		
II) mop stored in a manner that doe 228.186(f) Drying mops	s not allow proper air drying.	Mops must hang to air dry. NRI		
III) Multiple floor tiles damaged thro	ughout kitchen. Repair/seal.			
46 □ OUT ■ IN □ NO	□ COS □ REP	46 Toilet facilities; constructed/supp	plied/clean	
47 □ OUT ■ IN □ NO □	□NA □COS □REP	47 Other violations		
Cliend turkey CLI 40 00 Degrees F	-ahranhait	Measured Observations		
Sliced turkey CH 40.00 Degrees F Sliced tomato WIC 34.00 Degrees				
Meatball HH 195.00 Degrees Fah				
Milk RIC 36.00 Degrees Fahrenhe				
Sliced tomato CH 36.00 Degrees	Fahrenheit			
		Overall Inspection Commen	ts	
No Overall Inspection Comments				
Inspection Result: VIC	DLATION		Required Action: RE-INSPECTION	
		Signatures		
Mayon	-	_nivol	Luca	
NATHAN KLOEPPER E	HS I RSIT CPO	Nicole Luera	a Manager	

Follow up : Yes Followup Date: 01/11/2020

	Lul	h Cit	ty of L	16 Lu	325 13TH ubbock, T		•	No	o. of Violations o. of Repeat	3		Priority:	1	Scor
8	Lui	יטע	TEXA	(8 	06) 775-2	902		VIC	Time In	1:09 pm	Fo	undation:	2	4
			_						Time in	1.09 pm		Core:		4
	rity Date 0/2020			se of Ins	spection PECTION	ı			Time Out	1:51 pm	Tot. Mi	nutes:	42	_
	olishment		1		Address			<u> </u>	City/State			Zip Code		Telephone
3UBV	VAY #16534	•			1129 SE	LOOP 289		L	LUBBOCK, TX			79404		(806) 748-1883
	rd ID # 01032				Permit I	<mark>lolder</mark> SENIOR IN	0		Est. Type			Risk Cate	gory	
100		r = OUT	OF COME	PLIANCE					RESTAURANT = NOT APPLICABLE (COS = CORRE	CTED ON	FR02	REPE	AT VIOLATION
_			01 001111			5WII EI W 10E	110 1101 00021	(10)	THO THE FORDER		0125 011		1 (12)	THE PROPERTY OF THE PROPERTY O
								PRIO						
2	OUT		■ NO	□ NA	□ COS	□ REP	•		e and temperature g temperature (41 F /	45 E)				
3	OUT			□ NA	COS	□ REP	•		temperature (41 F)	45 F)				
4			□ NO	□ NA	□ COS	□ REP			ne and temperature					
5	□ OUT		■ NO		□ COS		•		or hot holding 165 F in	n 2 hr.				
6	□ OUT				□ cos	□ REP	<u> </u>		procedures/records	=				
7	□ OUT					□ REP			Condition/parasite de	struction				
8	□ OUT					□ REP			proper temperature					
9	□ OUT					□REP	09 Separated	d & prote	ected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	surfaces/r	returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition	; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, emp	oloyees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	riction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned an	d properly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	nand con	tact w/RTE or approve	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP			used; prohibited not					
17	□ OUT			□ NA	□ cos	□ REP			d/used Washing fruits					
18	□ OUT					□ REP			identified/stored/used					
19	OUT					□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	LI REP	•		e / Wastewater dispos	aı				
0.1							21 -12		DUNDATION	E14				
21	OUT			□ NA	□ cos	□ REP			onstration / duties / C					2/
22	■ OUT			□ NA	□ cos	LI REP	22 F000 Haii	idlei/flo t	unauthorized persons/	personner				2/
	erved no food		er certific	ate for e	mployee o	on site. Facili	ty shall provide w	vithin 30 (days.					
228.3 23	33(d) Food H		Training		ПСОС	□ REP	23 Hot and C	Cold water	er available; adequate	nressure				ı
24					□ cos	□ REP			shellstock/destruction	<u>'</u>				
25	□ OUT				□ cos				rariance, specialized /					
26	□ OUT				□ cos	□ REP			ner advisories, Allerge					
27	□ OUT				□ cos	□ REP			thod used; equipmen					
28	□ OUT		□ NO			□ REP			ng and disposition	•				
29	□ OUT					□ REP	29 Thermom	neters / te	est strips provided, acc	curate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishme	nt Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h facilitie	s; accessible/supplied	d/used				
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food o	contact surfaces clear	able/use				
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewas	hing facil	lities & Service sink p	rovided				
								COF	RE					
34	□ OUT	■ IN			□ cos	ПRFP	34 Evidence		mination; insect/roder	nt/other				

Page 2 of 3



		-			Activity E		ROUTINE INSPECTION	
	T1	_1 ^{Ci}	ty of		01/10/202	.0	NOOTINE INSPECTION	
	Lul	ob	ocr	(Establish		Record ID #	
			TEX	AS	SUBWAY	/ #16534	PR0001032	
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	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	4/9/20
Viola	tion Comm	ents.						L
	rved the foll binet floor u	•	and wash	n sink rus	ted. Facili	ity shall repla	ace or repair before next routine inspection.	
			_					
							s of equipment that are exposed to splash, spillage, or other food soiling or that require	
frequ	ent cleaning	shall b	e constr	ucted of	a corrosio	n-resistant,	nonabsorbent, and smooth material	
B) dra	ainage plate	for so	da machi	ne soiled	l. Facility	shall clean, s	sanitize and maintain.	
228 1	14(c) Nonfo	od-con	tact surf	aces of s	auinment	shall he cle	aned at a frequency necessary to preclude accumulation of soil residues	
43	OUT			aces 01 e		□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT					□ REP	45 Physical facilities installed/maintained/clean	4/9/20
							,,	
	tion Comm							
	rved the folloolding tiles a	•	ase of the	e wall by	register b	roken. Facil	ity shall replace before next routine inspection.	
228.1	71(1) Mater	ials for	floor, wa	all, and c	eiling shal	I be smooth,	, durable, and easily cleanable	
B) flo	or area unde	er prep	aration s	ink besic	le register	soiled. Faci	lity shall clean and sanitize.	
228 1	86(b) Clean	ina fre	allency :	and restr	ictions			
46				and resu		□ REP	46 Toilet facilities; constructed/supplied/clean	
47				П NA	□cos		47 Other violations	
							Measured Observations	
Por	peroni cold	hold 4) 00 Dog	roos Eak	ronhoit		incusured observations	
	•		•					
l	cken cold ho		_					
	at balls hot h		•					
l	atoes cold h		•					
Chi	cken RIC 36	6.00 De	grees Fa	hrenheit	:			
							Overall Inspection Comments	
No	Overall Insp	ection	Commen	its				

Follow up : Yes Followup Date: 02/10/2020





Activity Date 01/10/2020

Establishment SUBWAY #16534 Purpose of Inspection ROUTINE INSPECTION

Record ID #

	TEXAS SUBWAY #16534		PR0001032	
Inspection Res	sult: VIOLATION		Required Action: NEXT REGU	JLAR INSPECTION
		Signatures		
grest	naxp		Deis	4
NIRAJAN SHRESTHA	EHS I RSIT CPO	daisy gonzal	les superviser	

Follow up : Yes Followup Date: 02/10/2020

		⊤ Cit	y of ¬	16		ntal Health De ST, SUITE 1 X 79401	•	No. of Violations No. of Repeat	1		Priority:	1	S	core
1	Lul	bo	OCK	(8	06) 775-2	2902		Violations	0	Fou	ındation:	0		•
Activi	ty Date		Purpose	of Ins	spection			Time In	12:25 pm		Core:	0		3
01/07/	-		ROUTINE		•	1		Time Out	1:30 pm	Tot. Min	utes:	65		
	lishment /AY #16				Address 6301 W	s 19TH ST		City/State LUBBOCK, TX			Zip Code 79407		Telephon (806) 687	
Recor	d ID#				Permit I	Holder		Est. Type		F	Risk Cate	gory		
PR000	02984					SENIOR INC		RESTAURANT			FR02		-	
	OUT	= OUT	OF COMPLIA	NCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER	RVED NA = NOT APPLICABLE (COS = CORRE	CTED ON SI	ITE REP =	REPE	AT VIOLATI	ION
								PRIORITY						
1	□ OUT	□ IN	■ NO □	NA	□ cos	□REP	01 Proper co	ooling time and temperature						Т
2	□ OUT	■ IN		NA	□ cos	□REP	02 Proper co	old holding temperature (41 F /	45 F)					
3	□ OUT	■ IN	□ NO □	NA	□ cos	□REP	03 Proper ho	ot holding temperature (135 F)						
4	□ OUT	■ IN	□ NO □	NA	□ cos	□REP	04 Proper co	ooking time and temperature						
5	□ OUT	■ IN	□ NO □	NA	□ cos	□REP	05 Proper rel	heating for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NO □	NA	□ cos	□REP	06 Time as C	Control; procedures/records						1
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at proper temperature						<u>† </u>
9	■ OUT	□IN			■ COS	□REP	09 Separated	d & protected; contamination p	revented					1/10/2
Obser 228.6	6(a)(1)(A) F	n ice de ood pro	`	cross	s contamii	nation by sepa	arating, storage,	rning ice during inspection. preparation, holding, and disp	_					1
Obser 228.6	rved mold or 6(a)(1)(A) Fo	n ice de ood pro	`	cross	s contamii	nation by sepa	arating, storage,	preparation, holding, and disp	_					
228.6 10	rved mold or 6(a)(1)(A) Fo □ OUT	ood pro ■ IN	`	cross	contamii □ COS	nation by sepa	arating, storage, 10 Contact s		anitized					
228.6 10	rved mold or 6(a)(1)(A) Fo □ OUT	ood pro	tected from	cross	contamii	nation by sepa	arating, storage, 10 Contact s 11 Proper dis	preparation, holding, and dispurfaces/returnables; clean & s	anitized ondition					
228.6 10 11 12	rved mold or 6(a)(1)(A) Fo □ OUT □ OUT	ood pro IN IN	tected from	cross	contamii	nation by sepa	arating, storage, 10 Contact s 11 Proper dis 12 Managerr	preparation, holding, and dispurfaces/returnables; clean & s	anitized ondition					
228.6 10 11 12	eved mold or 6(a)(1)(A) For OUT OUT	ood pro IN IN IN	tected from	cross	contamin	nation by separation by separation by separation DREP	arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us	preparation, holding, and dispurfaces/returnables; clean & sposition; returned/served/reconent, employees; knowledge &	anitized ondition reporting					
228.60 10 11 12 13	OUT	ood pro IN IN IN IN IN	tected from	NA	contamin	nation by sept	arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle	preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/reconent, employees; knowledge & se of restriction and exclusion	anitized ondition reporting					
228.6 10 11 12 13 14	OUT	ood pro IN IN IN IN IN IN	NO □	NA NA	contamin	nation by sept	arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h	preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/reconent, employees; knowledge & see of restriction and exclusion eaned and properly washed / Conents of the cone of the co	anitized ondition reporting Glove use ed method					
228.60 10 11 12 13 14 15	6(a)(1)(A) For OUT OUT OUT	ood pro IN IN IN IN IN IN IN	NO D	NA NA NA	contamin	nation by septime REP REP REP REP REP REP	arating, storage, 10 Contact s 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h	preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/receivent, employees; knowledge & see of restriction and exclusion eaned and properly washed / Chand contact w/RTE or approve	anitized ondition reporting Glove use ed method offered					
228.60 10 11 12 13 14 15 16	6(a)(1)(A) For OUT OUT OUT OUT	ood pro IN IN IN IN IN IN IN IN IN IN IN IN	NO D	NA NA NA	contaminum cos COS COS COS COS COS COS COS	nation by septilized REP REP REP REP REP REP REP REP REP	arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize	preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/reconent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Chand contact w/RTE or approved foods used; prohibited not designed.	anitized ondition reporting Glove use ed method offered s/veg					
228.6 10 11 12 13 14 15 16 17 18	6(a)(1)(A) For OUT OUT OUT OUT OUT	ood pro IN IN IN IN IN IN IN IN IN IN IN	NO D	NA NA NA NA	contamin COS COS COS COS COS COS COS COS COS COS	nation by septilized REP REP REP REP REP REP REP REP REP	arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub	preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/reconent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Chand contact w/RTE or approved foods used; prohibited not approved/used Washing fruit	anitized condition reporting Glove use ed method coffered s/veg					
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228.60 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26	OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	ood pro IN IN IN IN IN IN IN IN IN IN IN IN IN	NO D	NA NA NA NA NA NA NA NA NA NA NA NA NA N	contamin COS COS COS COS COS COS COS COS COS COS	nation by septime REP REP REP REP REP REP REP REP REP REP	arating, storage, 10 Contact s 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of	preparation, holding, and dispurfaces/returnables; clean & seposition; returned/served/recordent, employees; knowledge & see of restriction and exclusion eaned and properly washed / Control of the cont	anitized condition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label					
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					01/07/202		ROUTINE INSPECTION	
	T1	\mathbf{L}^{c}	ity of	_				
	Lul	gc	ock		Establish		Record ID # PR0002984	
.4			TEXA	\$	SUBWAY	7 #16	PR0002964	
	OUT	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED 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	■ 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	
Mea	at balls Cold	prep 1	59.00 De	grees F	ahrenheit			
Tun	a Cold prep	39.00	Degrees	Fahrent	neit			
teriy	/aki chicken	Walk i	n cooler 3	38.00 De	egrees Fal	hrenheit		
1 .	tomato Colo				-			
							Overall Inspection Comments	
No.	Overell Inco	aatian	Cammont	ła.				
INO	Overall Insp	ection	Comment	ıs				
	Insp	ection	Result: V	IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	belli	M	ocejan	1			anu	
LESL	IE MORGAI	N		EHS II	REHS/RS	СРО	Amelia Garcia Manager	

	Lul	b	ock	16 Li			•	No. of No	•	0	Fo	Priority: Priority undation:	0	Score
Y			TEXA	15	,				Time In	9:45 am		Core:	0	N
	ity Date /2020				spection PECTION	I			Time Out	10:45 am	Tot. Mi	nutes:	60)
	olishment				Address			City/s				Zip Code		Telephone
	II BOX				1	ARSHA SHA	RP FWY		BOCK, TX			79407		(806) 793-7182
	rd ID # 12804				Permit I			Est. 1	ype Diservice			Risk Cate FR02	gory	
	TUO	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER			COS = CORRE	CTED ON S		REPE	AT VIOLATION
1	□ OUT	□ IN	= NO		□ cos		01 Proper co	PRIORITY	d temperature					
2	□ OUT	■ IN	■ NO	□ NA	□ COS		•		nperature (41 F	45 F)				
3	□ OUT		■ NO		□ cos				perature (135 F)					
4	□ OUT		■ NO		□ cos		•		d temperature					
5	□ OUT	□IN	■ NO		□ cos	□ REP	05 Proper rel	heating for ho	t holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO		□ cos	□ REP	06 Time as C	Control; proce	dures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Con	dition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at prope	r temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & protected	contamination p	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	surfaces/returr	nables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition; retu	rned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, employe	es; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restrictio	n and exclusion					
14	□ OUT	■ IN			□ cos	□ REP		•	perly washed / 0					
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			v/RTE or approv					
16	□ OUT			□ NA	□ cos	□ REP			d; prohibited not					
17	□ OUT			□ NA	□ cos	□ REP		• •	ed Washing fruit					
18	OUT				□ cos	□ REP			tified/stored/use					
19 20	OUT				□ cos	□ REP		·	e; plumbing, bac astewater dispos					
20	□ OUT	= IIN			□ cos	LI REP	•••		·	oai .				
							PRIOR	RITY FOUN	DATION					<u> </u>
21	OUT			□NA	□ COS	□ REP			ration / duties / C					
22	OUT			□ NA	□ COS	□ REP			horized persons	·				
23 24	OUT			□ NA	□ COS	□ REP			ailable; adequate stock/destruction	·				
24 25	□ OUT			□ NA		□ REP			ice, specialized					
26				□ NA	□ cos		•		dvisories, Allerge					
27	□ OUT			□NA	□ COS				used; equipmer					
28	□ OUT		□ NO		□ cos				nd disposition	72-0				+
29	□ OUT			□ NA	□ COS		•		rips provided, ac	curate				
30	□ OUT				□ cos				ermit (Current & '					
31	□ OUT					□ REP	31 Handwas	h facilities; ac	cessible/supplie	d/used				
32	□ OUT			□ NA	□ cos				ct surfaces clear					
33	□ OUT		□NO		□ cos		33 Warewas	hing facilities	& Service sink p	rovided				
								CORE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		tion; insect/rode	nt/other				I
35	□ OUT				□ cos				eating/drinking/to					
36	□ OUT				□ cos		36 Wiping clo	othes; proper	y used and store	ed				
37			□ NO	□NA	□ cos		37 Environm	ental contami	nation					1



	Lul	b	ock		Activity D 01/10/202 Establish SUSHI B	0 iment	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0012804	
	TUO	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIC	DLATION
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	1
39	□ OUT	■ IN			□ cos		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	
sush	ni ric 39.00 [Degree	s Fahren	heit				
							Overall Inspection Comments	
NO C	Overall Inspo		commen Result: N		ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	besti	Me	rejon	1				
LESLI	E MORGAN	1		EHS II I	REHS/RS	СРО	Phun Thang manager	

		■ Cit	ty of n	10		ntal Health D ST, SUITE X 79401	•	No. of Violations No. of Repeat		0		Priority:	0	Score
1	Lul	obo	ock	3)	306) 775-2	902		Violations		0	Fo	undation:	0	
•			TEXA	\$				Tin	e In	1:30 pm		Core:	0	
	ity Date /2020				spection SPECTION	1		Time	Out	2:30 pm	Tot. Mi	nutes:	60	
	lishment	70			Address			City/State				Zip Code		Telephone
) BELL #247 rd ID #	78			6512 82 Permit I			LUBBOCK, TX				79424		(806) 698-0709
	05227				J. P. M.			Est. Type RESTAURANT				Risk Cate FR02	gory	
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = NOT APPLICA	BLE	COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLATION
								PRIORITY						
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•	oling time and temperat						
2	□ OUT	■ IN	□ NO				•	old holding temperature (
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP		ot holding temperature (1						
4	□ OUT		■ NO	□NA	□ cos	□ REP	•	ooking time and tempera						
5	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP		heating for hot holding 1		n 2 hr.				
6	□ OUT	■ IN		□NA	□ cos	□ REP		Control; procedures/reco						
7	OUT				□ cos	□ REP		source; Condition/paras		struction				
8	OUT				□ COS	□ REP		eived at proper temperat						
9	OUT				□ cos	□ REP	<u> </u>	d & protected; contamina						
10	OUT				COS	□ REP		urfaces/returnables; clea						
11	OUT		□ NO	□NA	□ COS	□ REP	•	sposition; returned/serve						
12	OUT					□ REP		nent, employees; knowle		reporting				
13	OUT					□ REP	•	se of restriction and excl		N				
14	□ OUT		- NO	=	□ cos	□ REP		eaned and properly wash						
15 16	OUT							nand contact w/RTE or a						
17				□ NA	□ COS			ed foods used; prohibite approved/used Washin						
18	□ OUT			LI NA				stances; identified/store						
19	□ OUT				□ COS	□ REP		proved source; plumbin						
20	□ OUT				□ COS	□ REP	•	Sewage / Wastewater	•					
20	<u> </u>	- "1							Порос					
24 I	E OUT	- INI			П.СОС	FIDED		RITY FOUNDATION	aa / C	ГМ				
21 22					□ COS			ent / demonstration / duti						
23	OUT				□ COS			old water available; ade		'				
24					□ COS			available shellstock/dest		<u>'</u>				
25	□ OUT				□ COS			ce with variance, specia						
26 26	□ OUT				□ COS			f consumer advisories, A						
27	□ OUT				□ COS			ooling method used; equ						
28	□ OUT		□NO		□ COS		•	ate marking and dispositi						
29	□ OUT		,0	□ NA	□ COS		•	eters / test strips provide		curate				
30	□ OUT				□ COS			ablishment Permit (Curre						
31	□ OUT				□ COS			h facilities; accessible/su						
32	□ OUT			□NA	□ cos			on-food contact surfaces	• •					
33	□ OUT		□NO		□ cos			hing facilities & Service						
_								-	ŕ					
34	□ OUT	■ INI			□ cos	□ REP	34 Evidence	of contamination; insect	/rode	nt/other				I
35	□ OUT				□ COS			Cleanliness; eating/drinl						
36	□ OUT				□ COS			othes; properly used and						
~~		■ IN	□ NO	ПМ∆	□ COS			ental contamination	5.010	-				



		Ci	ty of		01/07/202	0	ROUTINE INSPECTION	
	Lul	ηĥ	ŏčk	7	Establish	nment	Record ID #	
	Цик		TEXA	15	TACO BE	ELL #24778	PR0005227	
	OUT	= OUT	OF COM	DI IANCE	: IN = IN C		NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	 ∩N
L								JIV
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		41 Original container labeling (Bulk Food)	
42	□ OUT					□ REP	42 Non-food contact surfaces clean	
43	□ OUT					□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN			□ 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	
Pico	Walk in co	oler 39	.00 Degre	ees Fah	renheit			
Cut	tomato Colo	d prep 4	41.00 De	grees F	ahrenheit			
Bee	f Hot hold 1	48.00 [Degrees I	- Fahrenh	eit			
	it Sani buck							
							Overall Inspection Comments	
							·	
No 0	Overall Insp	ection (Commen	ts				
	Insp	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	belli	Me	rejan	n			a an terget	
LESLI	IE MORGA	١		EHS II	REHS/RS	СРО	Fernando Vasquez Manager	

Page 1 of 3

	N/Z					ntal Health De ST, SUITE 1		No. of Violations	4		Priority:	1	_
	Lul	$b_0^{c_0}$	$\operatorname{\overset{\scriptscriptstyle{\mathrm{by}}}{o}f}$	_ Li	ubbock, T. 306) 775-2	X 79401		No. of Repeat Violations	0	Fou	Priority ndation:	1	Score
Y	_ 01.0		TEXA	5	,			Time In	10:15 am		Core:	2	7
	ity Date /2020				spection SPECTION	I		Time Out	11:00 am	Tot. Min	utes:	45	•
	lishment VILLA #96				Address 7110 Ql	S JAKER AVE		City/State LUBBOCK, TX			Zip Code 79424		Telephone (806) 791-5939
	r d ID # 01082				Permit I		TEXAS, LTD.	Est. Type RESTAURANT			Risk Cateo	gory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON SI	TE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	01 Proper co	oling time and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	02 Proper co	ld holding temperature (41 F /	45 F)				
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	03 Proper ho	t holding temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking time and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	heating for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	Control; procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & protected; contamination p	revented				
	= OUT			_		_							
/iola	■ OUT tion Comme	ents:	e inside	of ice ma		□ REP		urfaces/returnables; clean & s	anitized				1/10,
Obse 228.1 11	tion Comme rved soiled io 13(1) Food- □ OUT	ents: ce chut contact	surfaces	s clean to	achine. Clo o sight and □ COS	ean and sanit d touch □ REP	tize. COS. 11 Proper dis	sposition; returned/served/reco	ondition				1/10/
Viola Obse 228.1 11	rved soiled in 13(1) Food-	ents: ce chut contact IN	surfaces	s clean to	achine. Cle o sight and □ COS □ COS	ean and sanit d touch □ REP □ REP	tize. COS. 11 Proper dis 12 Managem	sposition; returned/served/reco	ondition				1/10/
Viola Obse 228.1 11 12 13	rved soiled in 13(1) Food-	ents: ce chut contact IN IN	surfaces	s clean to	achine. Cloosight and COS	ean and sanit d touch □ REP □ REP	tize. COS. 11 Proper dis 12 Managem 13 Proper us	sposition; returned/served/reconent, employees; knowledge & see of restriction and exclusion	ondition reporting				1/10/
Obse 228.1 11 12 13	rved soiled in 13(1) Food-II OUT	ents: ce chut contact IN IN IN	surfaces NO	s clean to □ NA	achine. Cloosight and COS	ean and sanit d touch REP REP REP	tize. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle	sposition; returned/served/reconent, employees; knowledge & e of restriction and exclusion and and properly washed / Cone	ondition reporting Glove use				1/10/
Viola Obse 228.1 11 12 13 14	rved soiled in 13(1) Food-I OUT	cents: ce chut contact IN IN IN IN IN	surfaces	□ NA	achine. Cloos sight and COS	ean and sanit d touch REP REP REP REP REP	tize. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h	sposition; returned/served/reconent, employees; knowledge & e of restriction and exclusion eaned and properly washed / Contact w/RTE or approve	ondition reporting Glove use ed method				1/10/
Obse 228.1 11 12 13 14 15 16	rved soiled in 13(1) Food-on OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN	surfaces NO	□ NA	achine. Cloos sight and COS	ean and sanit d touch REP REP REP REP REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h	sposition; returned/served/reconnent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Contact w/RTE or approved foods used; prohibited not detail to the service of th	ondition reporting Glove use ed method offered				1/10/
Obse 228.1 11 12 13 14 15 16 17	rved soiled in 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN	surfaces NO	□ NA	achine. Cloos sight and COS COS COS COS COS	ean and sanif	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives	sposition; returned/served/reconnent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Connend contact w/RTE or approved foods used; prohibited not approved/used Washing fruits	ondition reporting Glove use ed method offered s/veg				1/10/
Obse 228.1 11 12 13 14 15 16 17 18	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT	ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA	achine. Cloos gight and COS COS COS COS COS COS	ean and sanif	tize. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion eaned and properly washed / Cordent contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used	ondition reporting Blove use ed method offered s/veg				1/10/
Obse 228.1 11 12 13 14 15 16 17 18 19	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA	achine. Cloos gight and COS COS COS COS COS COS	ean and sanif	tize. COS. 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub	sposition; returned/served/recordent, employees; knowledge & se of restriction and exclusion saned and properly washed / Cordent washed / Cordent washed / Cordent washed / Cordent washed / Cordent washed / Cordent washed / Cordent washed washing fruits stances; identified/stored/used proved source; plumbing, bac	ondition reporting Glove use ed method offered s/veg d kflow				1/10/
Dbse 228.1 11 12 13 14 15 16 17 18 19	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA	achine. Cloos gight and COS COS COS COS COS COS	ean and sanif	tize. COS. 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	sposition; returned/served/recordent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Cordent contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos	ondition reporting Glove use ed method offered s/veg d kflow				1/10/
Obse 228.1 11 12 13 14 15 16 17 18	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA □ NA □ NA □ NA	achine. Cloos gight and COS COS COS COS COS COS COS COS COS	ean and sanif	tize. COS. 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	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion eaned and properly washed / Contract w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos	ondition reporting Glove use ed method offered s/veg d kflow				1/10/
Viola Obse 228.1 11 12 13 14 15 16 17 18 19 20	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA □ NA □ NA □ NA	achine. Cloos sight and COS COS COS COS COS COS COS	ean and sanification of the control	tize. COS. 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	sposition; returned/served/recordent, employees; knowledge & se of restriction and exclusion eaned and properly washed / Cordent contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos	ondition reporting Glove use ed method offered s/veg d kflow al				1/10/
Viola Obsee 228.1 11 12 13 14 15 16 17 18 19 20	rved soiled in 13(1) Food-(13(1) Food-(13(ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA □ NA □ NA □ NA □ NA	achine. Cloos sight and COS COS COS COS COS COS	ean and sanification of the control	tize. COS. 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	sposition; returned/served/recordent, employees; knowledge & see of restriction and exclusion saned and properly washed / Cordent of contact w/RTE or approved foods used; prohibited not comproved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposent / demonstration / duties / Cordent of contact with the cord	ondition reporting Glove use ed method offered s/veg d kflow al				1/10/
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Obsee 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA □ NA □ NA □ NA □ NA □ NA □ NA □ NA	achine. Cloos sight and COS COS COS COS COS COS COS COS COS COS	ean and sanif	tize. COS. 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	sposition; returned/served/reconent, employees; knowledge & te of restriction and exclusion eaned and properly washed / Color of the content	condition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure				1/10/
Wiola Obsee 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces NO	□ NA □ NA □ NA □ NA □ NA □ NA □ NA □ NA	achine. Cloos gight and cos Cos Cos Cos Cos Cos Cos Cos Cos Cos C	ean and sanification of the control	tize. COS. 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	sposition; returned/served/reconent, employees; knowledge & see of restriction and exclusion eaned and properly washed / Conent of the search	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP				1/10/
Obsee 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces	Clean to NA NA NA NA NA NA NA NA NA NA	achine. Cloos osight and cos cos cos cos cos cos cos cos cos cos	ean and sanification of the control	tize. COS. 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	sposition; returned/served/recordent, employees; knowledge & se of restriction and exclusion and and properly washed / Color and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater disposed to the demonstration / duties / Color demonstration / duties / Color duties / Color approved source; plumbing, bac Sewage / Wastewater disposed for the demonstration / duties / Color duties / Color and the demonstration / du	ondition reporting Blove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label				1/10/
Viola Obsee 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces	Clean to NA NA NA NA NA NA NA NA NA NA	achine. Cloos sight and cos Cos Cos Cos Cos Cos Cos Cos Cos Cos C	ean and sanification of the control	tize. COS. 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 Compliant 26 Posting of 27 Proper co	sposition; returned/served/recovent, employees; knowledge & ee of restriction and exclusion and and properly washed / Covent and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposed for the demonstration / duties / Covent and the c	ondition reporting Blove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label				1/10/
Obse 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces	NA	COS	ean and sanification of the control	tize. COS. 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/recordent, employees; knowledge & ee 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 source; plumbing, back Sewage / Wastewater disposed for the following of the contact	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP en label t adequate				1/10/
Viola Obse 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27	rved soiled in 13(1) Food-1 OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	ents: ce chut contact IN IN IN IN IN IN IN IN IN IN IN IN IN	surfaces	Clean to NA NA NA NA NA NA NA NA NA NA	achine. Cloos sight and cos Cos Cos Cos Cos Cos Cos Cos Cos Cos C	ean and sanification of the control	tize. COS. 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 & ee of restriction and exclusion and and properly washed / Covent and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposed for the demonstration / duties / Covent and the c	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP en label t adequate				1/10/

Follow up : Yes Followup Date: 01/17/2020

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Activity Date

Purpose of Inspection

		⊸ Ci	ty of 🖫		01/07/202	0	ROUTINE INSPECTION	
	Lul	obo	ock	7	Establish		Record ID # PR0001082	
•			TEXA	15	TACO VI	LLA #96	PR0001002	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
32	■ OUT	□IN		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	1/17/20
Viola	tion Comm	ents:						
Obse	rved chippe	d/dull k	nifes in b	ack of k	itchen. No	longer easil	y cleanable. Resharpen or discard. NRI.	
							utensils and food-contact surfaces of equipment may not allow the migration of	
			•	,	,		I and under normal use conditions shall be: durable, corrosion-resistant, and	
			-				peated ware washing; finished to have a smooth, easily cleanable surface; and resistant decomposition	
33		_			□ 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	4/6/20
Viola	tion Comm	ents:						
Obse	rved wiping	clothes	stored o	on prep o	counters w	hen not in u	se. Moved. COS.	
	88(d)(2)(A) C							
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT				□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT				□ cos	□ REP	40 Single-service/use; properly stored, and used	4/6/20
Viola	tion Comm	ents:						
Obse	rved single	use cup	o lids soil	ed store	d near drir	nk station. Di	iscussed proper storage to prevent contamination. COS.	
	, , , ,	-		-			inal protective package or other means of protection	
41 42				⊔NA	□ COS		41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean	
43	OUT					□ REP	43 Adequate ventilation, lighting; designated area	
44		■ IN				□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN			□ COS		45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN			□ cos		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT			□NA		□ REP	47 Other violations	
							Measured Observations	
Chi	cken WIC 40	0 00 De	egrees Fa	ahrenhei	it		inducation of societations	
	ans HH 160.		•					
	sa WIC 40.0	_						
	ita Meat Grill	•			nheit			
Gro	ound beef HI	H 156.0	0 Degree	es Fahre	enheit			
			_			ents: Cooling		
Qua	at 3 compart	ment 2	00.00 Pa	arts Per I	Million			
							Overall Inspection Comments	
							·	
No	Overall Insp	ection (Commen	ts				

Follow up : Yes Followup Date: 01/17/2020

Page 3 of 3



Activity Date 01/07/2020

Purpose of Inspection
ROUTINE INSPECTION

Lubbock	Establishment TACO VILLA #96	Record ID # PR0001082	
Inspection Result: V	/IOLATION	Required Action: NEXT	REGULAR INSPECTION
	S	ignatures	
Jacob Ke	enner	Elfal Sun	_
JACOB KEMMER	EHS II RS CPO		ager
			Follow up : Ves Follow in Date: 01/17/2020

	M	C:	6	10	625 13TH	ntal Health D ST, SUITE	•		of Violations	0		Priority:	0	
	Lul	$\mathbf{b}_{\mathbf{c}}$	öck		ubbock, T 306) 775-2				of Repeat ations	0	Fo	Priority undation:	0	Score
*			TEXA	5					Time In	4:00 pm		Core:	0	0
	rity Date 0/2020				spection SPECTION	I			Time Out	4:30 pm	Tot. Mi	nutes:	30	
	olishment EK PIZZA, TI	HE			Address 701 E 5				ity/State JBBOCK, TX			Zip Code 79401		Telephone (806) 781-6437
	rd ID # 12803				Permit I JOHN K				st. Type OBILE FOOD UNIT			Risk Cate	gory	
- 100		= OUT	OF COM	PLIANCE			NO = NOT OBSER		= NOT APPLICABLE (COS = CORRE	ECTED ON		REPE	AT VIOLATION
								PRIOR	ITY					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		and temperature					
2	□ OUT		□ NO	□NA		□ REP	•		temperature (41 F /	,				
3	□ OUT		■ NO	□NA		□ REP	· · · · · · · · · · · · · · · · · · ·		temperature (135 F)					
4	□ OUT		■ NO		□ cos		•		e and temperature					
5	□ OUT		■ NO	□NA	□ cos		•		r hot holding 165 F i	n 2 hr.				
6	□ OUT		□ NO	□NA	□ cos				ocedures/records					
7	□ OUT				□ COS				Condition/parasite de	estruction				
8	□ OUT					□ REP			oper temperature					
9	□ OUT				□ cos	□ REP	<u>.</u>		ted; contamination p					
10	□ OUT					□ REP			turnables; clean & s					
11	□ OUT			□ NA		□ REP	•		returned/served/reco					
12	□ OUT	■ IN			□ cos	□ REP	_	-	oyees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restri	ction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP			properly washed / 0					
15	□ OUT			□ NA		□ REP			act w/RTE or approv					
16	□ OUT			□ NA		□ REP			used; prohibited not					
17	□ OUT			□ NA		□ REP			/used Washing fruit					
18	□ OUT				□ cos	□ REP			dentified/stored/used					
19	□ OUT				□ cos	□ REP		•	ource; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewage /	/ Wastewater dispos	al ————				
							PRIOR	RITY FO	UNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / demo	nstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	ndler/no ur	nauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold water	available; adequate	pressure				
24	□ OUT			□ NA	□ cos	□ REP	24 Records a	available s	hellstock/destruction	n/labels				
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Complian	ice with va	riance, specialized /	HACCP				
26	□ OUT			□ NA	□ cos	□ REP	26 Posting o	f consume	er advisories, Allerge	n label				
27	□ OUT			□ NA		□ REP	27 Proper co	ooling meth	nod used; equipmen	t adequate				
28	□ OUT	■ IN	□ NO	□NA		□ REP	28 Proper da	ate markin	g and disposition					
29	□ OUT	■ IN			□ cos				t strips provided, ac					
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishmen	t Permit (Current & \	/alid)				
31	□ OUT				□ COS		31 Handwas	h facilities	; accessible/supplied	d/used				
32	□ OUT				□ cos		32 Food & no	on-food co	ontact surfaces clear	nable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□REP	33 Warewas	hing facilit	ies & Service sink p	rovided				
								COR	E					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contam	nination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlines	ss; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; pro	perly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental cont	amination					



					Activity E 01/10/202		Purpose of Inspection ROUTINE INSPECTION	
E	Lul	h	ččl	7	Establish	nment	Record ID #	
	Lui		TEX	AS	GREEK I	PIZZA, THE	PR0012803	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT			□ NA	□ cos		41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN			□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN			□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN				□ 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	
hot	t dog WIF 32	.00 De	grees Fa	hrenheit				
							Overall Inspection Comments	
No	Overall Insp		Commen Result: N		ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Qui	reg	tha	X	2			
NIRA	AJAN SHRE	STHA		EHS I F	RSIT CPO		john kiousis owner	

_	0	Priority:		1	o. of Violations	N	•	ntal Health D ST, SUITE					N/Z	
Score	1	Priority oundation:	Fo	0	o. of Repeat olations				ubbock, T 306) 775-2		$\operatorname{\overset{\scriptscriptstyle{\mathrm{y}}}{o}f}$		Lul	
2	0	Core:		11:59 am	Time In					\$	TEXA			
	76	inutes:	Tot. Mi	1:15 pm	Time Out				spection PECTION				ity Date /2020	
Telephone (806) 993-9378		Zip Code 79401			City/State LUBBOCK, TX		۸\/E	ROADWAY /	Addres:			JE/	lishment	
(000) 993-9376	l norv	Risk Cate			Est. Type				Permit			IL)	d ID#	
	JOI Y	FR01			BAR			ON WEST					10656	
AT VIOLATION	REPE	SITE REP =	TED ON S	COS = CORREC	A = NOT APPLICABLE (RVED N	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	T = OUT	OUT	
					RITY	PRIC								
					ne and temperature		·	□ REP	□ cos	□ NA	■ NO	□IN	□ OUT	1
				45 F)	ng temperature (41 F /		•	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	2
					g temperature (135 F)		•	□ REP	□ cos		■ NO		□ OUT	3
					me and temperature		'	□ REP	□ cos		■ NO		□ OUT	4
				n 2 hr.	for hot holding 165 F i		•	□ REP	□ cos				□ OUT	5
					procedures/records				□ cos	□NA	□NO		□ OUT	6
				struction	Condition/parasite de		- ''		□ cos				□ OUT	7
					proper temperature				□ COS				□ OUT	8
					ected; contamination p		<u> </u>		□ cos				□ OUT	9
					returnables; clean & s				□ cos				□ OUT	10
					n; returned/served/reco	•	•	□ REP	□ cos	□ NA	□ NO		□ OUT	11
				reporting	ployees; knowledge &			□ REP					□ OUT	12
					triction and exclusion		•	□ REP	□ cos				□ OUT	13
					nd properly washed / 0			□ REP	□ cos				□ OUT	14
					ntact w/RTE or approve			□ REP	□ cos	□ NA	□NO		□ OUT	15
					s used; prohibited not of			□ REP	□ cos	□ NA			□ OUT	16
					ed/used Washing fruits	• • •		□ REP	□ cos	□ NA			□ OUT	17
					; identified/stored/used				□ cos				□ OUT	18
					source; plumbing, bac				□ COS				□ OUT	19
	_			al 	e / Wastewater dispos	d Sewag	20 Approve	□ REP	□ cos			■ IN	□ OUT	20
<u> </u>				EM	DUNDATION nonstration / duties / C				П.СОС			= INI	TI OUT	21
					unauthorized persons		· .		□ cos	□ NA				21 22
				•	er available; adequate			□ REP	□ cos	□ NA			OUT	23
-				•	e shellstock/destruction			□ REP	□ COS	□ NA			OUT	23 24
					variance, specialized /			□ REP	□ cos	□ NA			OUT	25
					ner advisories, Allerge		•	□ REP	□ COS	□ NA			□ OUT	26 26
					ethod used; equipmen				□ cos	□ NA			OUT	27
+				40010	ing and disposition		· '		□ COS	□NA	□NO		□ OUT	28
1/19/				curate	est strips provided, acc		· · · · · · · · · · · · · · · · · · ·				,_			29
									_ 505					
1/1			ys.		est strips provided, acc				□ COS		measure	ents:	■ OUT tion Comme	Viola
				/alid)	ent Permit (Current & \	tablishm	30 Food Est	□ REP	vices		utions, te		08(e) Saniti: □ OUT	228.1 30
					es; accessible/supplied				□ cos				□ OUT	31
					contact surfaces clear				□ COS	□NA			□ OUT	32
					ilities & Service sink pi				□ COS		□NO		OUT	33
					·	CO								
1				t/other	mination; insect/roder		34 Evidence	П REP	□ cos			■ INI	□ OUT	34

Page 2 of 2



Activity Date

Purpose of Inspection

		_ Ci	ty of _		Activity Date 01/09/2020	ROUTINE INSPECTION	
7	Lul	obo	OCK		Establishment WEST TABLE (TH	Record ID # PR0010656	
	TUO	= OUT	OF COMPI	LIANCE	IN = IN COMPLIANO	CE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
35	□ OUT	■ IN			□ COS □ REP	35 Personal Cleanliness; eating/drinking/tobacco	
6	□ OUT	■ IN			□ COS □ REP	36 Wiping clothes; properly used and stored	
7	□ OUT	■ IN	□NO	□NA	□ COS □ REP	37 Environmental contamination	
8	□ OUT	■ IN	□NO	□NA	□ COS □ REP	38 Approved thawing method	
9	□ OUT	■ IN			□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
0	□ OUT	■ IN			□ COS □ REP	40 Single-service/use; properly stored, and used	
1	□ OUT	■ IN	□NO	□NA	□ COS □ REP	41 Original container labeling (Bulk Food)	
2	□ OUT	■ IN	□NO		□ COS □ REP	42 Non-food contact surfaces clean	
3	□ OUT				□ COS □ REP		
4	□ OUT				□ COS □ REP		
5	□ OUT				□ COS □ REP	•	
6	□ OUT				□ COS □ REP	,	
.7	□ OUT	■ IN	□ NO	□ NA	□ COS □ REP	47 Other violations	
						Overall Inspection Comments	
No (Overall Inspe	ection (Comments	3			
	Insp	ection	Result: VI0	OLATIOI	N	Required Action: RE-INSPECTION	
						Signatures	
			<u> </u>			Signatures 1/2	
•		eg/	I ha	XX-			
IRA	JAN SHRES	STHA	E	EHS I RS	SIT CPO	Cameron West Owner	

Follow up : Yes Followup Date: 01/19/2020

	Lul	b	ty of L	L	625 13TH ubbock, T 306) 775-2		05	No. of Violations No. of Repeat Violations	7	 	Priority Priority	1	Score
1	Lui	יטנ	TEXA	\$	000) 110-2	.302		Time In	11:59 am	Fo	undation: Core:	5	10
Activi 01/09/	ty Date 2020				spection SPECTION	l		Time Out	1:16 pm	Tot. Mir	nutes:	77	10
	ishment TABLE (Th	HE)			Address 1204 BF	s Roadway a\	VE	City/State LUBBOCK, TX			Zip Code 79401		Telephone (806) 993-9378
	d ID # 08970				Permit I	Holder ON WEST		Est. Type RESTAURANT			Risk Cateo	gory	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	oling time and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	ld holding temperature (41 F /	,				
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	t holding temperature (135 F)					
4	□ OUT			□NA	□ cos	□ REP	•	oking time and temperature					
5	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	heating for hot holding 165 F i	n 2 hr.				
6			□NO	□ NA	□ cos			Control; procedures/records					
7	□ OUT				□ cos			source; Condition/parasite de	estruction				
8	□ OUT				□ cos			eived at proper temperature					
9	□ OUT					□ REP	<u> </u>	d & protected; contamination p					
_		■ IN			□ cos	□ REP	10 Contact s	urfaces/returnables; clean & s	anitized				
10	□ OUT												
			□NO	□NA	□ cos	□REP		sposition; returned/served/reco	ondition				
11		■ IN	□NO	□NA			11 Proper dis	sposition; returned/served/reconent, employees; knowledge &					
11 12 13 14	OUT OUT OUT OUT	■ IN ■ IN ■ IN □ IN			□ COS □ COS ■ COS	□ REP □ REP □ REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle	eent, employees; knowledge & e of restriction and exclusion eaned and properly washed / C	reporting	mnlovee	Complied a	nd re-v	1/1:
11 12 13 14 Violat Obsernand.	OUT OUT OUT OUT OUT ved using n	■ IN ■ IN ■ IN □ IN □ IN □ o barrie	er while t	urning of	□ COS □ COS ■ COS	□ REP □ REP □ REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle	ent, employees; knowledge & e of restriction and exclusion	reporting	mployee. (Complied a	nd re-v	
11 12 13 14 /iolat Obsernand.	OUT OUT OUT OUT OUT OUT GOTH	■ IN ■ IN ■ IN □ IN □ IN □ o barrie	er while to	urning of	□ COS □ COS ■ COS	□ REP □ REP □ REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle d washing steps.	ent, employees; knowledge & e of restriction and exclusion aned and properly washed / Co. Discussed with person-in-cha	Glove use	mployee. (Complied a	nd re-\	
11 12 13 14 //iolat Obsernand. 228.33	OUT OUT OUT OUT OUT out out out out out out out out out out	■ IN ■ IN ■ IN □ IN cents: o barrie	er while to	urning of steps □ NA	□ COS □ COS ■ COS	☐ REP ☐ REP ☐ REP ☐ REP ☐ REP ☐ REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle d washing steps.	ent, employees; knowledge & e of restriction and exclusion eaned and properly washed / Co. Discussed with person-in-characteristics of the person-in-characteristics	Glove use arge and an e	mployee. (Complied a	nd re-v	
11 12 13 14 /iolat Dbsernand. 228.38	OUT OUT OUT OUT OUT Fion Comme ved using n 8(b)(2) Clea	■ IN ■ IN ■ IN ■ IN ents: o barrie	er while to	urning o	□ COS ■ COS If the fauc □ COS □ COS	□ REP □ REP □ REP □ REP □ REP □ REP □ REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle d washing steps.	eent, employees; knowledge & e of restriction and exclusion eaned and properly washed / Co. Discussed with person-in-characteristics of the person-in-characteristic	Glove use arge and an eed method	mployee. (Complied a	nd re-\	
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11 12 13 14 15 15 16 17 18 19 20 15 12 22 23 24 25 26 27 28	OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	ocedure-	steps	□ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS	REP REP REP REP REP REP REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle 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	ent, employees; knowledge & e of restriction and exclusion and and properly washed / Company washed washing fruits and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits atances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposed / Wastewater disposed / Company washed washing fruits at a company washed was	ed method offered s/veg d ckflow ial separate in/jpersonnel expressure in/labels / HACCP en label it adequate	mployee.	Complied a	nd re-v	
11 12 13 14 17 16 16 17 18 19 20 17 18 19 22 23 24 25 26 27 28 29 18 19 17 18 19 19 19 19 19 19 19 19 19 19 19 19 19	OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	■ IN ■ IN ■ IN □ IN □ IN □ IN □ IN □ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■	ocedure-	urning of □ NA □ NA □ NA □ NA □ NA □ NA □ NA □ N	□ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS	REP REP REP REP REP REP REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle d washing steps. 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	ent, employees; knowledge & e of restriction and exclusion and and properly washed / Company washed washing fruits stances; identified/stored/used proved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Company washing fruits washing washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Company washing washin	Glove use arge and an e ed method offered s/veg d d ckflow ial FFM //personnel pressure in/labels // HACCP en label it adequate	mployee.	Complied a	nd re-v	
Obser hand.	OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	ocedure-	urning of □ NA □ NA □ NA □ NA □ NA □ NA □ NA □ N	□ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS	REP REP REP REP REP REP REP REP REP REP	11 Proper dis 12 Managem 13 Proper us 14 Hands cle d washing steps. 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	ent, employees; knowledge & e of restriction and exclusion and and properly washed / Company washed washing fruits and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits atances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposed / Wastewater disposed / Company washed washing fruits at a company washed was	ed method offered s/veg dekflow sal series sure n/labels HACCP en label t adequate valid)	mployee.	Complied a	nd re-v	

Follow up : Yes Followup Date: 04/08/2020



Activity Date 01/09/2020

Purpose of Inspection
ROUTINE INSPECTION

		⊸ Ci	ty of 🚤		01/05/202	U	NOOTINE INGLECTION	
	Lul	٦h	ÒCk		Establish	ment	Record ID #	
1	Lui		TEXA		WEST TA	ABLE (THE)	PR0008970	
•				• •				
	OUT	Γ = OUT	OF COM	PLIANCE	. IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	NC
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	
							0005	
04	= 0UT				T.000	E DED	CORE	4/0/00
34	■ OUT				□ cos	LI KEP	34 Evidence of contamination; insect/rodent/other	4/8/20
Violat	ion Comme	ents:						
Obser	ved damag	ed wea	ther strip	at the b	ottom of the	he back doo	r towards outside. Facility shall repair.	
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	4/8/20
Violat	ion Comme	onte:						
					-	-	d boxes in walk-in-freezer; tray was provided to catch build up on fan and to prevent it from falling o	n
10 1000	d Items. Fac	cility sn	all clean	and san	itize area a	and repair th	ne cooling system.	
228.70	0(e) Preven	ting co	ntaminati	ion from	other sou	rces. Miscell	aneous sources of Contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	4/8/20
Violat	ion Comme	ents:						
			. 1 1 4				of a city of a control of Committee	
Obser	ved contain	iers sta	ickea wet	t. Facility	/ snall prop	perly air dry	utensils before stored. Complied.	
228.1	22(a) Drying	a. Equi	oment an	d Utens	ils			
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)	4/8/20
Violat	ion Comme	onte:					,	
Violat	ion commi	ents.						
Obser	ved bulk fo	od cont	ainers no	ot labelle	d. Facility	shall proper	ly label all food containers. Complied.	
228.60	6(b) Food s	torage	container	rs. identi	ified with c	ommon nam	ne of food.	
42	■ OUT				□ COS		42 Non-food contact surfaces clean	4/8/20
Violat	ion Comme	onte:						
Obser	ved dusty v	ents be	ehind kitc	hen are	a. Facility	shall clean a	and sanitize.	
228 1	04(i) Ventila	ation ho	nd syste	ms filter	re			
43	OUT OUT		□ NO	ino, into		□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT		□NO			□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT					□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47						□ REP	47 Other violations	
4/	□ OUT	= IIN		LI NA	<u>п соз</u>	LIKEP	47 Other violations	
							Measured Observations	
Beet	f WIC 38.00) Degre	es Fahre	nheit				
Pork	cooling for	30 mir	nutes 91.0	00 Dear	ees Fahre	nheit		
	ger Cooked			•				
1	WIC 38.00		-		TIOIC			
		•)orto Dor 1	Aillion		
	itizing soluti							
	nburger patt			_		enneit		
Chic	ken cold ho	old 40.0	U Degree	es Fahre	nheit			
							Overall Inspection Comments	

Follow up: Yes Followup Date: 04/08/2020

Page 3 of 3



Activity Date 01/09/2020

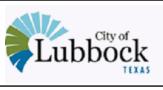
Establishment
WEST TABLE (THE)

Purpose of Inspection ROUTINE INSPECTION

Record ID #

Overall Inspection Con	nments				
Inspection Res	sult: VIOLATION		Required A	Action: NEXT REGULAR INS	PECTION
		Sign	atures		
Overest.	raxp		wh	17/	
AJAN SHRESTHA	EHS I RSIT CPO		Cameron West	Owner	

4	Mr.		E	nvironmental Hea	Ith Department	No of Violetians			Priority:	0		Page 1
	Lubb	ty of	1 L	625 13TH ST, SU ubbock, TX 7940 ²	ITE 105	No. of Violations No. of Repeat	0		Priority	0	So	core
4	Lubb	TEX	(8 A S	306) 775-2902		Violations		Fo	oundation:			_
• •						Time In	9:28 am		Core:	0		U
	vity Date 1/2020			spection SPECTION		Time Out	9:40 am	Tot. Mi	inutes:	12		
	olishment TOTAL TEA & CH	IDOEL E	·	Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone)
	rd ID#	IKOFLE	^	Permit Holder		Est. Type			Risk Cate	gory		
	13696				A & CHIROFLEX	2020 TEMPORARY			TF15	90.7		
	t Name TOTAL TEA & CH	IROFLE	X	Event Address		Event City/State			Zip Code)	Event Tele (806) 855-	•
	nt Organizer .D BOSTWICK			Event Organi (806) 855-378		Booth / Space No.			Serial Nu DA7LSA			
					OUT = IN =	NA = NO = COS = REPT =	=					
					PR	IORITY ITEMS						
1	□ OUT □ IN			□ COS	•	oling time and temperature						
2	OUT DIN		□ NO	□ COS	•	d holding temperature (41 F						
3	OUT DIN			□ COS	·	t holding temperature (135 F)					
4	OUT DIN		□NO	□ COS	•	oking time and temperature						
5	OUT DIN			□ COS	·	neating for hot holding 165 F	in 2 hr.					
6	OUT DIN	■ NA				control; procedures/records						
7	□ OUT ■ IN			□ COS		source; Condition/parasite d	estruction					
8	□ OUT ■ IN			□ COS		ived at proper temperature						
9	□ OUT ■ IN			□ COS	<u> </u>	I & protected; contamination	·					
10	□ OUT ■ IN			COS		urfaces/returnables; clean &						
11	□ OUT ■ IN	□NA		□ COS	· · · · · · · · · · · · · · · · · · ·	position; returned/served/red						
12	□ OUT ■ IN			COS		ent, employees; knowledge a						
13	□ OUT ■ IN			COS	•	e of restriction and exclusion						
14	□ OUT ■ IN			COS		aned and properly washed /						
15	□ OUT ■ IN	□ NA		□ COS		and contact w/RTE or approv						
16	□ OUT ■ IN	□ NA		□ COS		ed foods used; prohibited not						
17	□ OUT ■ IN	□ NA		□ COS		approved/used Washing frui						
18	□ OUT ■ IN			□ COS		stances; identified/stored/use						
19	□ OUT ■ IN			□ COS		proved source; plumbing, ba						
20	□ OUT ■ IN			□ cos	20 Approved	Sewage / Wastewater dispo	Sai					
						FOUNDATION ITEMS						
21	□ OUT ■ IN			□ cos	<u>'</u>	nt / demonstration / duties / 0						
22	□ OUT ■ IN			□ COS		dler/no unauthorized persons	-					
23	□ OUT ■ IN			□ COS		old water available; adequat	•					
24	□ OUT ■ IN			□ COS		vailable shellstock/destruction						
25	□ OUT ■ IN			□ COS	· · · · · · · · · · · · · · · · · · ·	ce with variance, specialized						
26	□ OUT ■ IN			□ COS		consumer advisories, Allerg						
27	□ OUT ■ IN			□ COS	· ·	oling method used; equipme	nt adequate					
28	□ OUT ■ IN		⊔ NO	□ COS	•	te marking and disposition						
29	□ OUT ■ IN			□ cos		eters / test strips provided, ac						
30	□ OUT ■ IN	⊔NA		□ COS		blishment Permit (Current &						
31	□ OUT ■ IN	=		□ COS		n facilities; accessible/supplie						
32	□ OUT ■ IN			□ COS		on-food contact surfaces clea						
33	□ OUT ■ IN	⊔NA	⊔NO	□ cos	33 Warewash	ning facilities & Service sink բ	provided					



	City of _	01/11/2020	ROUTINE INSPECTION
	Lubbock	Establishment	Record ID #
	TEXAS	2020 TOTAL TEA & CHI	ROFLEX PR0013696
			OUT = IN = NA = NO = COS = REPT =
34	□ OUT ■ IN	□COS	34 Evidence of contamination; insect/rodent/other
35	□ OUT ■ IN	□ COS	35 Personal Cleanliness; eating/drinking/tobacco
36	□ OUT ■ IN	□ cos	36 Wiping clothes; properly used and stored
37	□OUT ■IN □NA □NO	O 🗆 COS	37 Environmental contamination
38	□OUT ■IN □NA □NO	O 🗆 COS	38 Approved thawing method
39	□ OUT ■ IN	□ COS	39 Utensils/equipment/linens; used/stored/handled
40	□ OUT ■ IN	□ COS	40 Single-service/use; properly stored, and used
41	□OUT ■IN □NA □NO	O 🗆 COS	41 Original container labeling (Bulk Food)
42	□ OUT ■ IN □ NO	D □ COS	42 Non-food contact surfaces clean
43	□ OUT ■ IN □ NO	D □ COS	43 Adequate ventilation, lighting; designated area
44	□ OUT ■ IN □ NO	O 🗆 COS	44 Garbage & refuse properly disposed/maintained
45	□ OUT ■ IN □ NO	O 🗆 COS	45 Physical facilities installed/maintained/clean
46	□ OUT ■ IN □ NO	COS	46 Toilet facilities; constructed/supplied/clean
47	□OUT ■IN □NA □NO	O 🗆 COS	47 Other violations
			Measured Observations
No '	Temperature Observations		
			Overall Inspection Comments
			Overall inspection comments
Pe	rmit Issued		
1 0	THIR ISSUED		
	Inspection Result: NO VIC	DLATION	Required Action: NOT APPLICABLE
			Signatures
	Mal Taj-		
CHAF	RLES SEIFERT EHS I	II RS CPO	Chad Bostwick PIC

		- Cit	v of _	10		ntal Health D ST, SUITE 1			lo. of Violations	0		Priority:	riority oation: Core: 0 es: 20	
-	Lul	obo	őčk		иввоск, т 306) 775-2				iolations	0	Fo	Priority undation:	0	Score
**			TEXA	\$					Time In	10:25 am		Core:	0	0
	ity Date /2020				spection SPECTION	I			Time Out	10:45 am	Zip Code Telephone			
	lishment	01105			Addres				City/State		1 .			
	COFFEEH	OUSE				ND STREET	, SUYIIE 1		LUBBOCK, TX			79424 (806) 368-72		
	rd ID # 12181				Permit I		LS MINISTRIES		Est. Type FOOD SERVICE			Risk Category FR02 FRD ON SITE REP = REPEAT VIOLATION		
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
									DRITY					
1	OUT				□ COS		•		me and temperature	45.5				
2	OUT	■ IN	□NO		□ COS		•		ing temperature (41 F /					
3	OUT		■ NO	□NA		□ REP			ng temperature (135 F)					
4	□ OUT		■ NO	□ NA	□ COS	□ REP	•		ime and temperature	0.1				
5	OUT		■ NO	□ NA	□ COS	□ REP			for hot holding 165 F i	n 2 hr.				
6	OUT	□ IN	■ NO	□NA	□ COS	□ REP			procedures/records	-4				
7	OUT				□ COS	□ REP			e; Condition/parasite de	estruction				
8	OUT				COS	□ REP			t proper temperature					
9	□ OUT				□ COS	□ REP	<u> </u>		tected; contamination p					
10	OUT		=		□ COS	□ REP			s/returnables; clean & s					
11	OUT		□ NO	□ NA	□ COS	□ REP			on; returned/served/reco					
12	OUT				□ COS	□ REP			nployees; knowledge &	reporting				
13	□ OUT					□ REP	•		striction and exclusion					
14	□ OUT				□ cos	□ REP			and properly washed / (
15	□ OUT		□ NO			□ REP			ntact w/RTE or approv					
16	OUT			□ NA	□ cos				ds used; prohibited not					
17	OUT			⊔NA	□ COS			•••	red/used Washing fruit					
18	□ OUT				□ COS	□ REP			s; identified/stored/used					
19	□ OUT				□ COS	□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	ge / Wastewater dispos	aı 				
									OUNDATION					
21	□ OUT				□ cos				monstration / duties / C					
22	□ OUT				□ cos				unauthorized persons	<u>'</u>				
23	□ OUT				□ cos				ter available; adequate	<u>'</u>				
24	□ OUT				□ cos				le shellstock/destruction					
25	□ OUT				□ cos		· ·		variance, specialized /					
26	□ OUT				□ cos				mer advisories, Allerge					
27	□ OUT				□ cos		•		nethod used; equipmen	t adequate				
28	□ OUT		□NO		□ cos		<u> </u>		king and disposition					
29	□ OUT			□ NA	□ cos				test strips provided, ac					
30	□ OUT			□ NA	□ cos				ent Permit (Current & \					
31	□ OUT				□ cos				ies; accessible/supplied					
32	□ OUT				□ cos				l contact surfaces clear					
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewash	hing fa	cilities & Service sink p	rovided				
								CC	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of cont	tamination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanli	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; p	properly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environme	ental co	ontamination	_				



		C	ty of 🖫		01/08/202		ROUTINE INSPECTION	
	Lul	obi	ŏck	s	Establish TOVA CO	nment OFFEEHOUS	Record ID # PR0012181	
	TUO	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION NO = NOT APPLICABLE COS = NOT AP	ON
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos		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	
Milk	sage CH 42 RIC 40.00 I RIC 39.00 I	Degree	s Fahrenh	heit	İ			
							Overall Inspection Comments	
No (Overall Inspo		Comments		ATION		Required Action: NOT APPLICABLE	
							Signatures	
	Jac	.06	Ke	nne	_		JONES .	
JACC	B KEMMER	2	I	EHS II I	RS CPO			

1	Mr.					ntal Health D		No. of	Violations	0		Priority:	0		
	Lul	b	ock	L	625 13TH ubbock, T 306) 775-2		105	No. of Violat	Repeat	0	Fo	Priority undation:	0	<u> </u>	
V	Lux		TEXA	15	000) 110-2	.502			Time In	11:15 am		U			
	ity Date /2020				spection PECTION	I			Time Out	1:45 pm	Tot. Mi	nutes:	150		
	olishment	/DD=0/			Addres		A) (E D	1 -	/State			Zip Code		Telephone	
	ED FUEL EX	PRESS	s- AMIGO	OS	+	INIVERSITY	AVE B		BOCK, TX			79415		(806) 373-5335	
	06361				Permit I		TREET #543		Type IVENIENCE			Risk Cate FR01	gory		
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = N	IOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP	REPE	AT VIOLATION	
								PRIORIT	Υ						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co		nd temperature					T	
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	old holding te	emperature (41 F	45 F)					
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	ot holding ter	mperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	ooking time a	ind temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	heating for h	ot holding 165 F i	n 2 hr.					
6	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	06 Time as C	Control; proc	edures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	I source; Co	ndition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at prop	er temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & protecte	d; contamination p	prevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/retu	rnables; clean & s	anitized					
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; re	turned/served/rec	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, employ	ees; knowledge 8	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restricti	on and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and p	roperly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	nand contact	w/RTE or approv	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods use	ed; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/us	sed Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; ide	ntified/stored/use	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved sour	ce; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage / V	Vastewater dispos	al					
							PRIOR	ITY FOU	NDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP			tration / duties / C	FM					
22	□ OUT			□ NA	□ cos				uthorized persons						
23	□ OUT			□ NA	□ cos		23 Hot and C	Cold water a	/ailable; adequate	pressure					
24	□ OUT			□ NA	□ cos		24 Records a	available she	ellstock/destructio	n/labels					
25	□ OUT			□ NA	□ cos		25 Complian	ce with varia	nce, specialized	HACCP					
26	□ OUT			□ NA	□ cos		26 Posting of	f consumer a	advisories, Allerge	en label					
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling metho	d used; equipmer	t adequate					
28	□ OUT		□NO	□NA		□ REP	28 Proper da	ate marking a	and disposition						
29	□ OUT	■ IN		□ NA	□ cos		29 Thermom	eters / test s	trips provided, ac	curate					
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishment F	ermit (Current &	√alid)					
31	□ OUT	■ IN			□ cos		31 Handwas	h facilities; a	ccessible/supplie	d/used					
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food cont	act surfaces clear	nable/use					
33	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	33 Warewas	hing facilities	s & Service sink p	rovided					
								CORE							
34	□ OUT	■ IN			□ COS	□ REP	34 Evidence		ation; insect/rode	nt/other				I	
35	□ OUT				□ cos	□ REP			eating/drinking/to						
36	□ OUT				□ COS	□ REP			rly used and store						
37	□ OUT		□NO	ПМ		□ REP	37 Environm								



1					Activity D 01/09/202			Purpose of ROUTINE I	Inspection NSPECTION	
=]	T1	\mathbf{h}^{c_i}	ty of	_						
7	Lul	שנ	OCK		Establish		RESS- AMIGOS #503	Record ID # PR0006361		
•			TEXA	15	UNITED	FUEL EXP	RESS- AMIGUS #503	FR0000301		
	ТИО	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA	= NOT APPLICABLE COS	= CORRECTED ON SITE REP = REPE	EAT VIOLATION
8	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	38 Approved thawing			
)	□ OUT				□ cos			t/linens; used/stored/hand		
	□ OUT				□ cos			; properly stored, and use	d 	
4	□ OUT			□ NA	□ cos		41 Original container I			
-	OUT					□ REP	42 Non-food contact s			
1	□ OUT					□ REP	•	on, lighting; designated are		
5	OUT					□ REP		properly disposed/maintai nstalled/maintained/clean	nied	
-	□ OUT					□ REP		nstructed/supplied/clean		
3 7	□ OUT				□ COS	□ REP	47 Other violations	istructed/supplied/clearr		
_	L 001	= IIN	LI NO	⊔NA	<u>п соз</u>	LI REP				
		_					Measured Ob	servations		
VIIK	RIC 35.00 I	Degree	s Fahrer	nheit			Overell Inchestic	an Comments		
							Overall Inspection	on Comments		
NO C	verall Insp	ection	Commen	เธ						
	Insp	ection	Result: N	IO VIOL	ATION			Required .	Action: NEXT REGULAR INSPECT	ION
							Signatu	ures		
	16	lez	ora,	_				Jan E		
λTΗ	AN KLOEP	PER		EHS I F	RSIT CPO		_	Julio Elizalde	Store Director	

														Page 1 of 2
						ntal Health Department		No. of Violations	1		Priority:	0		
	Lul	$b_0^{c_0}$	ock	_ Li	ubbock, T 306) 775-2	No. of Repeat 0 Priority 1								
*			TEXA	15	,	ion Time Out 1:45 pm Tot. Minutes: 150						2		
Activ 01/09	ity Date /2020				spection SPECTION	ı								
Estab	lishment		•		Address			City/State			Zip Code		Telephone	!
UNITE	ED SUPERN	/ARKE	T-AMIGO	os	112 N U	NIVERSITY AV							(806) 791-	0220
	rd ID # 00450				Permit I	Holder MARKET STR	EET #543	Est. Type RESTAURANT			Risk Cate	gory		
	OUT	T = OUT	OF COMI	PLIANCE				NA = NOT APPLICABLE	COS = CORREC	TED ON		REPE	AT VIOLATIO	N
							PRI	ORITY						
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP		time and temperature						
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper cold hole	ding temperature (41 F	45 F)					
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper hot hold	ing temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper cooking	time and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper reheatin	g for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as Contro	l; procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food received a	at proper temperature						
9	□ OUT	■ IN			□ cos	□ REP		otected; contamination p						
10	□ OUT	■ IN			□ cos	□ REP		s/returnables; clean & s						
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	<u> </u>	on; returned/served/rec						
12	□ OUT	■ IN			□ cos	□ REP		mployees; knowledge 8	reporting					
13	□ OUT	■ IN			□ cos	□ REP	<u> </u>	estriction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP		and properly washed / (
15	□ OUT	■ IN		□NA	□ cos	□ REP		ontact w/RTE or approv						
16	□ OUT	■ IN		□ NA		□ REP		ds used; prohibited not						
17	OUT	■ IN		□ NA		□ REP		ved/used Washing fruit						
18	OUT	■ IN			□ COS			es; identified/stored/used d source; plumbing, bac						
19	OUT	■ IN			□ COS									
20	□ OUT	■ IN			□ cos	LI REP		ige / Wastewater dispos	aı					
								OUNDATION						
21	□ OUT				□ COS		•	emonstration / duties / C						
22	□ OUT				□ cos			o unauthorized persons	·					
23	OUT	■ IN		□ NA	□ cos			ater available; adequate	·					
24	OUT	■ IN			□ cos			ole shellstock/destruction						
25 26	OUT	■ IN			□ cos			h variance, specialized / umer advisories, Allerge						
27	OUT	■ IN			□ COS			method used; equipmen						
28	OUT	■ IN	ПИО		□ cos			rking and disposition	ı aucyuale					
29		■ IN	□NO	□ NA			<u> </u>	rking and disposition / test strips provided, ac	curate					
30	□ OUT	■ IN		□ NA	□ COS			ment Permit (Current &						
31	□ OUT	■ IN		LI NA	□ COS			ties; accessible/supplied						
32	■ OUT			□ NA	□ COS			d contact surfaces clear						1/19/20
	tion Comme			_ 14/\	_ 000									
Obse	rved multiple	e contai				ds. Replace. NF		this subsection	n marras ()	مرا المراجعة	ston=il=			
food-	contact surfa	aces of	equipme	ent				this subsection, cast iro		usea for	uterisiis or			
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewashing fa	acilities & Service sink p	rovided					
							C	ORE						

Follow up : Yes Followup Date: 01/19/2020



Activity Date 01/09/2020

Purpose of Inspection
ROUTINE INSPECTION

		- Ci	ty of 🖫		01/09/202	0	ROUTINE INSPECTION	
	Lul	۱b	ock		Establish	ment	Record ID #	
V	Luk	,,,,	TEXA	\$	UNITED	SUPERMAR	RKET-AMIGOS #503 PR0000450	
	OUT	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ΓΙΟΝ
34	□ OUT	■ IN			□ COS	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
12	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
14	□ 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	
Rice Qua Che Bee	cken HH 147 HH 158.00 It Bucket 400 ese RIC 40. HHH 156.00 Cchicken WI	Degre 0.00 Pa 00 Deg Degre	es Fahre arts Per N grees Fah es Fahre	nheit Million nrenheit enheit				
							Overall Inspection Comments	
No (Overall Inspe	ection (Comment	ts				
	Insp	ection	Result: V	IOLATIO	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	M	E-5-		_			Julia C	
NATH	IAN KLOEP	PER		EHS I F	RSIT CPO		Julio Elizalde Store Director	

Follow up : Yes Followup Date: 01/19/2020

A	NV-					ntal Health D	•	No	o. of Violations	0		Priority:	0		
	Lul	b	of k	_ Li	625 13TH ubbock, T 306) 775-2		105	1	o. of Repeat olations	0	Fo	Priority undation:	0	0	
V	Luk		TEXA	5	000) 110-2	.502			Time In	11:15 am		Core:	Core: 0		
	ity Date /2020				spection PECTION	I			Time Out	1:45 pm	Tot. Mi	nutes:	150		
	lishment				Addres				City/State			Zip Code		Telephone	
	ED SUPERN	/ARKE	T-AMIGO	os	+	INIVERSITY	AVE		LUBBOCK, TX			79415		(806) 791-0220	
	r d ID # 01156				Permit UNITED		TREET #543		Est. Type MEAT MARKET			Risk Cate FR02	gory		
	ТИО	T = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION	
								PRIO	RITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		ne and temperature						
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•		ng temperature (41 F /	,					
3	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•	`	g temperature (135 F)						
4	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	<u> </u>		me and temperature						
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.					
6	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP			procedures/records						
7	□ OUT	■ IN			□ COS	□ REP			Condition/parasite de	estruction					
8	□ OUT	■ IN			□ COS	□ REP			proper temperature						
9	□ OUT	■ IN			□ COS	□ REP	·		ected; contamination p						
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/	returnables; clean & s	anitized					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition	n; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP			ployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	triction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned ar	nd properly washed / 0	Glove use					
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	nand con	ntact w/RTE or approv	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods	s used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	; identified/stored/used	b					
19	□ OUT	■ IN			□ cos	□ REP	, ,	<u>. </u>	source; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage	e / Wastewater dispos	al					
							PRIOR	RITY FO	DUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / dem	nonstration / duties / C	FM					
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	ndler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold water	er available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ cos				shellstock/destruction						
25	□ OUT			□ NA	□ cos		•		variance, specialized /						
26	□ OUT	■ IN		□ NA	□ cos				ner advisories, Allerge						
27	□ OUT	■ IN		□ NA	□ cos		<u>'</u>		ethod used; equipmen	t adequate					
28	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	<u> </u>		ing and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermom	eters / te	est strips provided, ac	curate					
30	□ OUT	■ IN		□NA	□ cos	□ REP			ent Permit (Current & \	,					
31	□ OUT	■ IN			□ COS	□ REP	31 Handwasl	h facilitie	es; accessible/supplied	d/used					
32	□ OUT	■ IN			□ cos				contact surfaces clear						
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewas	hing faci	ilities & Service sink p	rovided					
								CO	RE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	mination; insect/roder	nt/other					
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlin	ess; eating/drinking/to	bacco					
36	□ OUT	■ IN			□ COS	□ REP	36 Wiping clo	othes; pr	roperly used and store	ed				İ	
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	ental co	ntamination						



			_	Activity Date	Purpose of Inspection ROUTINE INSPECTION	
	T1	City	of 1_	01/09/2020	ROUTINE INSPECTION	
0	Lub	odo	CK	Establishment	Record ID #	
•			TEXAS	UNITED SUPERI	MARKET-AMIGOS #503 PR0001156	
	OUT	= OUT OF	COMPLIANCE	E IN = IN COMPLIAN	ICE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
38	□ OUT	■ IN □	INO □NA	□ COS □ RE	2 38 Approved thawing method	
39	□ OUT	■ IN		□ COS □ REP		
40	□ OUT	■ IN		□ COS □ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN □	JNO □NA	□ COS □ RE	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN □	ON E	□ COS □ REF	42 Non-food contact surfaces clean	
43	□ OUT	■ IN □	ON E	□ COS □ REF	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN □	ON E	□ COS □ REF	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN □	I NO	□ COS □ REF	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN □	I NO	□ COS □ REF	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN □	JNO □NA	□ COS □ RE	47 Other violations	
					Measured Observations	
Sau	sage WIC 36	6.00 Degr	rees Fahrenhe	eit		
Fish	RIC 36.00 [Degrees F	ahrenheit			
Bee	f CH 35.00 E	Degrees F	ahrenheit			
		•	grees Fahrenh	neit		
	-	_	ees Fahrenhei			
		•	es Fahrenhei			
		00 2 0g. 0		•	Overall Inspection Comments	
					Overall inspection confinents	
No (Overall Inspe	ction Con	mments			
'			-			
	Inspe	ection Res	sult: NO VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
					Signatures	
	M	legg			Just C	
NATH	IAN KLOEPF	PER	EHSIF	RSIT CPO	Julio Elizalde Store Director	

										-					Page 1 of 2
		-				ntal Health De		N	lo. of Violations	2		Priority:	0		
	Lul	b_0	ock	, Li	ubbock, T 306) 775-2	X 79401			lo. of Repeat /iolations	0	Fo	Priority oundation:	1	S	core
•			TEXA	15					Time In	11:15 am		Core:	1		3
Activi 01/09/	ity Date /2020				spection SPECTION	1			Time Out	1:45 pm	Tot. M	inutes:	150		
Estab	lishment		•		Address	S			City/State	•	•	Zip Code		Telephon	e
UNITE	ED SUPERI	/ARKE	T-AMIG	os	112 N U	INIVERSITY A	AVE		LUBBOCK, TX			79415		(806) 791	-0220
Recor PR000	r d ID # 01181				Permit I	Holder MARKET ST	REET #543		Est. Type BAKERY			Risk Cate FR01	gory		
	OUT	Γ = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER\	VED 1	NA = NOT APPLICABLE	COS = CORREC	CTED ON	SITE REP	REPE	AT VIOLATI	ON
								PRIC	ORITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper cod	oling ti	me and temperature						
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper col	d hold	ing temperature (41 F	45 F)					
3	□ OUT	□IN	■ NO	□NA	□ cos	□REP	03 Proper hot	t holdi	ng temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□REP	04 Proper coo	oking 1	ime 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	ontrol	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food recei	ived a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	& pro	tected; contamination p	prevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact su	ırface	s/returnables; clean & s	anitized					
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	positio	on; returned/served/rec	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Manageme	ent, er	nployees; knowledge 8	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use	e of re	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands clea	aned a	and properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare ha	and co	ntact w/RTE or approv	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	d food	ds used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives a	approv	ed/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic subs	stance	s; identified/stored/use	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; app	orovec	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIORI	ITY F	OUNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP	-		monstration / duties / C	FM					
22	□ OUT				□ cos	□ REP	22 Food Hand	dler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN			□ cos		23 Hot and Co	old wa	iter available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	vailab	le shellstock/destruction	n/labels					
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Compliano	e with	variance, specialized /	HACCP					
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	consu	ımer advisories, Allerge	en label					
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper coo	oling n	nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper dat	te mar	king and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermome	eters /	test strips provided, ac	curate					
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	blishm	nent Permit (Current &	Valid)					
31	□ OUT	■ IN			□ COS	□ REP	31 Handwash	ı facilit	ies; accessible/supplie	d/used					
32	■ OUT	□IN		□ NA	□ cos	□ REP	32 Food & no	n-food	l contact surfaces clear	nable/use					1/19/20
Violat	tion Comme	ents:				-				-					
228.1	•	ensils sh	nall be m			ids. Replace. e of repair or	condition that con	nplies	with the requirements	specified unde	er §§228.	101 - 228.1	06 of t	his	
33				□NA	□ cos	□REP	33 Warewash	ning fa	cilities & Service sink p	rovided					
								CC	DRE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of		tamination; insect/rode	nt/other					
											Fo	llow up : Ye	es Fo	llowup Dat	e: 01/19/2020



			c		Activity E 01/09/202			-	of Inspection E INSPECTION	
	T1	al ^c	ty of							
				Establish		DVET ANNOON "500	Record ID			
•			TEX	AS	UNITED	SUPERMAI	RKET-AMIGOS #503	PR000118	81	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA =	NOT APPLICABLE CO	S = CORRECTED ON SITE REP = REPEAT VIOL	_ATION
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanlines	ss; eating/drinking/toba	ссо	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; prop	perly used and stored		
37	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	37 Environmental cont	amination		
38	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	38 Approved thawing r	nethod		
39	■ OUT	□ IN			□ cos	□ REP	39 Utensils/equipment/	/linens; used/stored/ha	ndled	4/8/20
Violat	ion Comme	ents:								
Obsei	ved 3-comp	oartme	nt sink no	ot proper	ly sealed t	to wall. Seal	I. NRI			
						t is not easil	y movable shall be installed	so that it is sealed to a	djoining equipment or walls, if the	
	ment is exp		spillage	or seep	-	E DED	40 Single comice/:	properly stored and	and	
40	OUT				□ cos	□ REP	40 Single-service/use; 41 Original container la		ocu	
	OUT			⊔NA			42 Non-food contact su	,		
42	OUT					□ REP	43 Adequate ventilation		area	
43	OUT					□ REP	44 Garbage & refuse p	, 0 0, 0		
lacksquare	OUT					□ REP				
45	OUT					□ REP	45 Physical facilities in			
46	OUT			=		□ REP	46 Toilet facilities; cons	structed/supplied/clean		
47	□ 001	■ IN	⊔ NO	⊔NA	□ cos	LI REP	47 Other violations			
							Measured Obs	ervations		
Stra	wberries W	IC 39.0	00 Degre	es Fahre	enheit					
3 mi	lk cake CH	36.00	Degrees	Fahrenh	neit					
Milk	WIC 35.00	Degre	es Fahre	nheit						
							Overall Inspection	n Comments		
No (Overall Insp	ection	Commen	its						
	·									
	Insp	ection	Result: \	/IOLATIO	NC			Require	d Action: NEXT REGULAR INSPECTION	
							Signatu	res		
							•			
	14	les					_	dela	_	
NATH	AN KLOEP	PER		EHSIF	RSIT CPO			Julio Elizalde	Store Director	
I										

Follow up : Yes Followup Date: 01/19/2020

								opartment	tal Haalth D	ovironm -	F.			i well -	
Priority: 0 Priority 0 Foundation: 1 Core: 1 tt. Minutes: 150 Zip Code Telephone			0	ns	lo. of Violatio		•	ntal Health D ST, SUITE 1 X 79401		16	y of	1 Cit	Lul		
	Fo			/iolations				06) 775-2		эск	DDO	Lui	1		
		11:15 am	Time In						\$	TEXA			•		
•	150	inutes:	Tot. Mi	1:45 pm	me Out	Ti				spection PECTION				ity Date /2020	
•						City/State				Addres				lishment	
(806) 791-0220		79415			<u>X</u>	LUBBOCK, 1		AVE	NIVERSITY)S	I-AMIGC	MARKE	ED SUPERN	
	gory	Risk Cate FR02				Est. Type DELI		TREET #543		Permit I				r d ID # 01182	
AT VIOLATION	REPE	SITE REP:	TED ON	COS = CORREC	ICABLE C	NA = NOT APPL	ERVED	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COM	r = OUT	TUO	
1					ratura	DRITY me and tempe		01 Proper o	E DED	T.000		- NO		E OUT	1
				45 F)		ing temperatu	`	•	□ REP	□ cos	□ NA	■ NO	□ IN		2
+				,	•	ng temperatur				□ COS	□ NA	■ NO		□ OUT	3
- 						ime and temp				□ cos		■ NO		□ OUT	4
				n 2 hr.		for hot holdin		· · · · · · · · · · · · · · · · · · ·	□ REP	□cos	□ NA	■ NO		□ OUT	5
					cords	procedures/re	s Conti	06 Time as	□ REP	□ cos		■ NO	□IN	□ OUT	6
				struction	arasite de:	e; Condition/pa	ed sou	07 Approve	□REP	□ cos			■ IN	□ OUT	7
					rature	t proper tempe	eceived	08 Food red	□ REP	□ cos			■ IN	□ OUT	8
				revented	nination p	tected; contan	ted & p	09 Separate	□ REP	□ cos			■ IN	□ OUT	9
				anitized	clean & sa	s/returnables;	t surfa	10 Contact	□ REP	□ cos			■ IN	□ OUT	10
				ndition	rved/reco	on; returned/se	dispos	11 Proper d	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	11
				reporting		nployees; kno			□ REP	□ cos			■ IN	□ OUT	12
						striction and e		· ·	□ REP	□ cos			■ IN	□ OUT	13
						and properly w			□ REP	□ COS				□ OUT	14
						ontact w/RTE			□ REP	□ cos	□ NA		■ IN	OUT	15
						ds used; prohil			□ REP	□ cos	□ NA			OUT	16 17
						s; identified/st			□ REP	□ cos	□ NA				18
						s, identifica/st			□ REP	□ COS				□ OUT	19
					<u> </u>	ge / Wastewat	• • •			□ cos				□ OUT	20
<u> </u>				FM		monstration /		21 -12		П.СОС			= INI	D OUT	21
+						unauthorized			□ REP	□ cos	□ NA				22
+				•		iter available;			□ REP	□ cos				□ OUT	23
+						le shellstock/d			□ REP	□ cos				□ OUT	24
<u> </u>				HACCP	cialized /	variance, spe	ance w	25 Complia	□ REP	□ cos				□ OUT	25
				n label	s, Allerge	ımer advisorie	of cor	26 Posting	□ REP	□ cos			■ IN	□ OUT	26
				adequate	quipment	nethod used; e	coolin	27 Proper c	□ REP	□ cos	□NA		■ IN	□ OUT	27
					sition	king and dispo	date m	28 Proper d	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	28
						test strips pro			□ REP	□ cos				□ OUT	29
						nent Permit (C			□ REP					□ OUT	30
						ies; accessible			□ REP	□ cos				□ OUT	31
						contact surfa			□ REP	□ COS				□ OUT	32
				ovided	ce sink pr	cilities & Servi	ashing	33 Warewa	□ REP	□ cos	□NA	□ NO	■ IN	□ OUT	33
						DRE									
						tamination; ins				□ COS				□ OUT	34
1				pacco	rınkıng/tol	ness; eating/d	aı Clea		□ REP	□ cos				□ OUT	35 36
				a	20d 64	properly used	-14-1-	26 //::-		□ COS					

Page 2 of 2



Activity Date

		⊸ Ci	ty of 🖫		01/09/202	:0		ROUTIN	IE INSPECTION	
7	Lul	obo	ock	LS	Establish UNITED		RKET-AMIGOS #503	Record PR0001		
	OU ⁻	T = OUT	OF COM	PLIANCE	E IN = IN C	OMPLIANCE	E NO = NOT OBSERVED	NA = NOT APPLICABLE C	OS = CORRECTED ON SITE REP = REP	PEAT VIOLATION
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawi	ng method		
39	■ OUT	□IN			□ cos	□ REP	39 Utensils/equipm	ent/linens; used/stored/h	andled	4/8/20
Violat	ion Comm	ents:								
Obser	ved damag	ed gas	kets on F	RIC. Rep	oair/replace	e. NRI				
	11(a) Good		and prop	er adjus			40 Single continut	and properly stored and	uaad	
40	OUT				□ COS		-	rse; properly stored, and real learning (Bulk Food)	usea	
42				⊔NA	□ COS		42 Non-food contain			
43	□ OUT							ation, lighting; designated	l area	
44	□ OUT				□ cos		•	se properly disposed/mai		
45	□ OUT					□ REP		s installed/maintained/cle		
46	□ OUT		□NO		□ cos	□ REP		constructed/supplied/clea		
47	□ OUT			□NA		□ REP	47 Other violations			
							Measured (Observations		
Who	ole Ham RIO	38.00	Degrees	s Fahrer	nheit		mododiod			
	RIC 38.00		•		mon					
	de gallo C	_			nheit					
	ese RIC 37		_							
							Overall Inspec	tion Comments		
							O Volum mopos			
No (Overall Insp	ection (Commen	ts						
	Insp	ection	Result: V	/IOLATI	ON			Requir	ed Action: NEXT REGULAR INSPEC	TION
							Sign	atures		
	16							aling_		
	m						_			
NATH	AN KLOEP	PER		EHSII	RSIT CPO			Julio Elizalde	Store Director	
									F. II V	Followup Date: 04/08/2020

		-				ntal Health D	•	N	o. of Violations	0		Priority:	0	
	Lul	b_0	$\overset{ ext{is of }}{\mathrm{ock}}$	Li	ubbock, T 306) 775-2	X 79401	.00		o. of Repeat iolations	0	Fo	Priority undation:	0	Score
•			TEXA	\$					Time In	11:15 am		Core:	0	0
	rity Date 9/2020				spection PECTION	l			Time Out	1:45 pm	Tot. Mi	nutes:	150	
	olishment		T AMICC	00	Address		A) /E		City/State			Zip Code 79415		Telephone
	ED SUPERN	MARKE	1-AIVIIGC	<i>)</i> 3	Permit I	NIVERSITY	AVE		Est. Type			Risk Cate		(806) 791-0220
	03874						TREET #543		GROCERY			FR01	gory	
	TUO	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	A = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		ne and temperature					
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•		ng temperature (41 F /					
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		g temperature (135 F)					
4	OUT	■ IN	□NO	□ NA	□ cos	□ REP	<u> </u>		me and temperature	- 0 b				
5	OUT	■ IN	□NO	□ NA	□ COS	□ REP	•		for hot holding 165 F i	n 2 hr.				
6	OUT	■ IN		□ NA	COS	□ REP			procedures/records	otruction				
7	OUT	■ IN			□ COS	□ REP			; Condition/parasite de	SITUCTION				
9	□ OUT				COS	□ REP			proper temperature	rovented				
	□ OUT	■ IN			□ COS	□ REP	·		ected; contamination p					
10 11	□ OUT				□ COS	□ REP			/returnables; clean & s n; returned/served/reco					
12	□ OUT		□ NO	⊔NA	□ COS	□ REP	•		n; returned/served/reconployees; knowledge &					
13	□ OUT				COS	□ REP			triction and exclusion	reporting				
14	OUT				COS	□ REP	<u> </u>		nd properly washed / (Slove use				
15		■ 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			ed/used Washing fruit					
18	□ OUT	■ IN			□ cos	□ REP			; identified/stored/used					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT				□ cos	□ REP	20 Approved	I Sewag	e / Wastewater dispos	al				
							PRIOR	ITY F	OUNDATION					
21	□ OUT	■ IN		П NA	□ cos	ПRFP			nonstration / duties / C	FM				I
22	□ OUT			□ NA	□ cos				unauthorized persons					
23	□ OUT			□NA	□ cos				er available; adequate	•				
24	□ OUT				□ cos				e shellstock/destruction					
25	□ OUT				□ cos		25 Complian	ce with	variance, specialized /	HACCP				
26	□ OUT				□ cos		26 Posting of	f consur	mer advisories, Allerge	n label				
27	□ OUT			□NA	□ cos		27 Proper co	oling m	ethod used; equipmen	t adequate				
28	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	28 Proper da	ate mark	ing and disposition					
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters / t	est strips provided, ac	curate				
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishme	ent Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ COS	□ REP	31 Handwas	h faciliti	es; accessible/supplied	d/used				
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	nable/use				
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewas	hing fac	ilities & Service sink p	rovided				
								СО	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	amination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlir	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; p	roperly used and store	d				
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environm	ental co	ntamination					



		C	ty of		Activity D 01/09/202		Purpose of Inspection ROUTINE INSPECTION	
7	Lul	obi	öck	ıs	Establish UNITED		Record ID # RKET-AMIGOS #503 PR0003874	
	OUT	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT	VIOLATION
38	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	38 Approved thawing method	
39	□ OUT				□ cos		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		□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Milk	RIC 35.00 [Degree	s Fahren	heit				
							Overall Inspection Comments	
No	Overall Inspe		Comment Result: N		ATION		Required Action: NEXT REGULAR INSPECTION	I
							Signatures	
	M	les		_			Julia E	
NATH	HAN KLOEP	PER		EHS I R	RSIT CPO		Julio Elizalde Store Director	-
1								

X	NI-					ntal Health D	•	No.	o. of Violations	0		Priority:	0	
	Lul	b	y of Ck	_ Li	625 13TH ubbock, T 306) 775-2		105	I	o. of Repeat olations	0	Fo	Priority undation:	0	Score
V	Luk		TEXA	15	500) 113-2	2902			Time In	11:15 am		Core:	0	n
	ity Date /2020				spection SPECTION	N			Time Out	1:45 pm	Tot. Mi	nutes:	150	
	lishment				Addres				City/State			Zip Code		Telephone
	ED SUPERN	MARKE	T-AMIGO	os	1	JNIVERSITY	AVE		LUBBOCK, TX			79415		(806) 791-0220
	r d ID # 05199				Permit I		TREET #543		Est. Type PRODUCE			Risk Cate FR01	gory	
		= OUT	OF COME	PLIANCE					A = NOT APPLICABLE	COS = CORRE	CTED ON		REPE	AT VIOLATION
								PRIO	DITY					
1	□ OUT	□ IN	■ NO	П NA	□ cos	ПRFP	01 Proper co		ne and temperature					
2	□ OUT	■ IN	□NO	□NA	□ cos		•		ng temperature (41 F /	45 F)				
3	□ OUT	□IN	■ NO	□NA	□ cos		03 Proper ho	ot holdin	g temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos		04 Proper co	oking tir	me and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	06 Time as 0	Control; ¡	procedures/records					
7	□ OUT	■ IN			□ COS	□ REP	07 Approved	source;	Condition/parasite de	struction				
8	□ OUT	■ IN			□ COS	□ REP	08 Food rece	eived at	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	ected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/	returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	spositior	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	ployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned ar	nd properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	nand cor	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods	s used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	; identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage	e / Wastewater dispos	al				
							PRIOR	RITY FO	DUNDATION					-
21	□ OUT	■ IN		□ NA	□ cos	□ REP			nonstration / duties / C	FM				I
22	□ OUT			□ NA					unauthorized persons					
23	□ OUT			□NA	□ cos				er available; adequate	•				
24	□ OUT			□NA	□ cos				shellstock/destruction					
25	□ OUT			□NA	□ cos				variance, specialized /					
26	□ OUT			□ NA	□ cos				mer advisories, Allerge					
27	□ OUT			□NA		□ REP	27 Proper co	ooling me	ethod used; equipmen	t adequate				
28	□ OUT		□NO	□NA		□ REP	28 Proper da	ate mark	ing and disposition	•				
29	□ OUT		-	□ NA	□ cos		<u> </u>		est strips provided, ac	curate				
30	□ OUT				□ cos				ent Permit (Current & \					
31	□ OUT				□ cos				es; accessible/supplied					
32	□ OUT			□ NA	□ cos				contact surfaces clear					
33	□ OUT		□NO		□ COS				ilities & Service sink p					
=								CO						
34	□ OUT	■ INI			□ cos	□ REP	34 Evidence		RE amination; insect/roder	nt/other				
35	□ OUT				□ COS				ess; eating/drinking/to					
36	□ OUT				□ COS	□ REP			roperly used and store					
37		■ IN	□NO	ПИА			37 Environm							



					04/00/202				INSPECTION	
	Lul		ty of	-	01/09/202					
9	Lui)D(OCK		Establish		RKET-AMIGOS #503	Record ID PR000519		
_			TEXA	15	ONTED	OOI LINWA	ARE 1-7 AVII GOO #000			
	TUO	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED	NA = NOT APPLICABLE COS	S = CORRECTED ON SITE REP = REPE	EAT VIOLATION
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thaw			
39	□ OUT	■ IN			□ cos			nent/linens; used/stored/har		
10	□ OUT	■ IN			□ cos	□ REP		use; properly stored, and us	ed	
ŀ1	□ OUT		□NO	□ NA	□ cos			ner labeling (Bulk Food)		
12	□ OUT	■ IN	□ NO			□ REP	42 Non-food conta			
13	□ OUT				□ cos		•	lation, lighting; designated a		
14	□ OUT				□ cos	□ REP		se properly disposed/mainta		
45	□ OUT				□ cos	□ REP	•	es installed/maintained/clear	า	
46	□ OUT	■ IN	□NO		□ cos	□ REP		constructed/supplied/clean		
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	3		
							Measured	Observations		
Mixe	ed fruits CH	36.00 I	Degrees	Fahrenh	neit					
							Overall Inspe	ction Comments		
No (Overall Inspo		Commen		ATION			Required	Action: NEXT REGULAR INSPECT	TION
No (·				ATION		Sign	•	Action: NEXT REGULAR INSPECT	TION
No (Insp	ection I	Result: N		ATION		Sigr	natures		TION
No (·	ection I	Result: N		ATION		Sigr	•		TION
	Insp	ection I	Result: N	NO VIOL	ATION RSIT CPO		Sigr —	natures		TION
	Insp	ection I	Result: N	NO VIOL			Sigr —	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr —	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr -	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr —	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr —	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr —	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sign	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sigr	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sign	natures	_	TION
	Insp	ection I	Result: N	NO VIOL			Sign	natures	_	TION

		_ Cit	v of _	1		ntal Health D ST, SUITE	•	No. of Violations	0		Priority:	0	Score
	Lul	obo	čck		306) 775-2			Violations	0	Fo	Priority undation:	0	30016
**			TEXA	\$				Time In	1:52 pm		Core:	0	0
	ity Date /2020				spection PECTION	I		Time Out	2:04 pm	Tot. Mi	nutes:	12	
	lishment AN FIXX				Address 1105 13			City/State LUBBOCK, TX			Zip Code 79401		Telephone (806) 392-8169
	rd ID#				Permit I			Est. Type			Risk Cate	gory	(000) 002-0100
PR00	11605				CHRIS	GALVAN		MOBILE FOOD UNIT			FR04		
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	ECTED ON S	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 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	•	oking time and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•	heating for hot holding 165 F	n 2 hr.				
6	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP		Control; procedures/records					
7	□ OUT				□ cos	□ REP		source; Condition/parasite de	estruction				
8	OUT				□ COS	□ REP		eived at proper temperature					
9	OUT				□ COS	□ REP		d & protected; contamination					
10	OUT				□ cos	□ REP		urfaces/returnables; clean & s					
11	OUT		□NO	□NA	□ cos	□ REP	<u> </u>	sposition; returned/served/rec					
12	OUT				□ cos	□ REP		nent, employees; knowledge &	reporting				
13	OUT				□ cos	□ REP	<u> </u>	e of restriction and exclusion	21				
14	OUT				□ COS	□ REP		eaned and properly washed /					
15 16	□ OUT		□NO		□ cos	□ REP		and contact w/RTE or approved foods used; prohibited not					
17	□ OUT			□ NA		□ REP		approved/used Washing fruit					
18	□ OUT			LINA	□ COS	□ REP		stances: identified/stored/use					
19	□ OUT				□ cos	□ REP		proved source; plumbing, bac					
20	□ OUT				□ COS	□ REP		Sewage / Wastewater dispos					
								·					
24	E OUT				—	FLDED		ITY FOUNDATION	\				
21 22	□ OUT				□ COS			ent / demonstration / duties / C adler/no unauthorized persons					
23	□ OUT				□ cos			Cold water available; adequate	'				
24	□ OUT				□ COS			available shellstock/destructio	•				
25	□ OUT				□ COS			ce with variance, specialized					
26	OUT				□ COS			f consumer advisories, Allerge					
27	□ OUT				□ COS			oling method used; equipmer					
28	□ OUT		□NO		□ cos		•	te marking and disposition	•				
29	□ OUT		-	□ NA	□ COS		<u> </u>	eters / test strips provided, ac	curate				-
30	□ OUT				□ cos			ablishment Permit (Current &					
31	□ OUT				□ COS			h facilities; accessible/supplie					
32	□ OUT			□ NA	□ COS			on-food contact surfaces clea					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing facilities & Service sink p	rovided				
								CORE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/rode	nt/other				
35	□ OUT				□ COS			Cleanliness; eating/drinking/to					
36	□ OUT				□ COS			othes; properly used and store					
37	□ OUT		□NO	□NA	□ cos		37 Environm	ental contamination					

Page 2 of 2



Activity Date

	AVI				0	ROUTINE INSPECTION	
7	Lul	bö	ock TEXAS	Establish URBAN F		Record ID # PR0011605	
	OUT	-= OUT (OF COMPL	IANCE IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
38	□ OUT	■ IN	□ NO I	□ 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 I	□ 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 I	□ NA □ COS	□ REP	47 Other violations	
						Measured Observations	
No 1	Temperature	Obser	vations			Overall Inspection Comments	
	Overall Inspe	ection C	comments) VIOLATION		Overall Inspection Comments Required Action: NEXT REGULAR INSPECTION	
	Overall Inspe	ection C	comments			Required Action: NEXT REGULAR INSPECTION Signatures	
	Overall Inspe	ection C ection R	comments			Required Action: NEXT REGULAR INSPECTION	
No C	Overall Inspe	ection C ection R	Comments Result: NO			Required Action: NEXT REGULAR INSPECTION Signatures	

	Lul	obe	y of OCk	10 L				No. of Violations No. of Repeat Violations	0	Fo	Priority: Priority undation:	0	Score
V	Lui		TEXA	S				Time In	1:05 pm		Core:	0	lacksquare
	rity Date 8/2020				spection SPECTION	I		Time Out	2:00 pm	Tot. Mi	nutes:	55	U
	olishment				Address			City/State			Zip Code		Telephone
	HIRE ON 4T	H #1			6502 4T			LUBBOCK, TX			79416		(806) 791-0002
	rd ID # 10394				Permit I GREG E	HOIGER BLANCHARE)	Est. Type FOOD SERVICE			Risk Cate FR01	gory	
	OUT	r = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	EAT VIOLATION
1	□ OUT	□ IN	■ NO	□NA	ПСОВ	□ REP	01 Proper co	PRIORITY oling time and temperature					ı
2	□ OUT		■ NO	□NA	□ COS		•	ld holding temperature (41 F	45 F)				
3	□ OUT		■ NO		□ COS	□ REP		t holding temperature (135 F)					
4	□ OUT		■ NO		□ COS	□ REP	<u> </u>	oking time and temperature					
5	□ OUT		■ NO	□ NA	□ COS	□ REP	•	heating for hot holding 165 F i	n 2 hr.				
6	OUT		□NO			□ REP		Control; procedures/records					
7	□ OUT				□ cos	□ REP		source; Condition/parasite de	estruction				
8	□ OUT				□ cos	□ REP		eived at proper temperature					
9	□ OUT				□ COS	□ REP		d & protected; contamination p	revented				
10	□ OUT				□ cos	□ REP	10 Contact s	urfaces/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and contact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/use	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / demonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold water available; adequate	pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available shellstock/destruction	n/labels				
25	□ OUT	■ IN		□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·	ce with variance, specialized /					
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	f consumer advisories, Allerge	n label				
27	□ OUT	■ IN		□ NA	□ cos			oling method used; equipmen	t adequate				
28	□ OUT		□NO		□ cos		· · · · · · · · · · · · · · · · · · ·	te marking and disposition					
29	□ OUT				□ cos			eters / test strips provided, ac					
30	□ OUT			□NA	□ cos		30 Food Esta	ablishment Permit (Current & \	/alid)				
31	□ OUT				□ cos			h facilities; accessible/supplie					
32	□ OUT				□ cos			on-food contact surfaces clear					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewasl	hing facilities & Service sink p	rovided				
								CORE					
34	□ OUT				□ cos	□ REP	34 Evidence	of contamination; insect/rode	nt/other				
35	□ OUT				□ cos	□ REP		Cleanliness; eating/drinking/to					
36	□ OUT				□ COS			othes; properly used and store	ed				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental contamination					



	Lul	bc	ock		01/08/202 Establish WILSHIR	0	ROUTINE INSPECTION Record ID # PR0010394	
				PLIANCE	IN = IN C	OMPLIANCE NO	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
38	□ OUT	■ IN	□NO	□NA	□ COS	□REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□ NA	□ cos	□ REP	47 Other violations	
No T	- omporature	Obso	ryotions					
NO I	emperature	Obse	rvations				Overall Inspection Comments	
	Insp	ection I	Result: N	O VIOL	ATION		Required Action: NEXT REGULAR INSPECTION Signatures	
							Orginataios	
	Marl							
CHAR	LES SEIFE	RT		EHS II I	RS CPO		john molina kitchen manager	

	Lul	Cit	y of 1.	10 L	625 13TH ubbock, T		•	No.	of Violations of Repeat	0		Priority: Priority	0	Score
1	Lui	DDO	CK	3)	306) 775-2	902		Viola	ations		Fo	undation:		
•			1644	,					Time In	1:05 pm		Core:	0	
	ity Date /2020				spection SPECTION	Į			Time Out	2:00 pm	Tot. Mi	nutes:	55	
	lishment				Address				ty/State			Zip Code		Telephone
	HIRE ON 4T	H #2			6508 4T				JBBOCK, TX			79416		(806) 791-0002
	r d ID # 07589				Permit I	Holder Blanchari)		st. Type DOD SERVICE			Risk Cate FR01	gory	
	TUO	T = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA=	NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIOR	ITY					
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		and temperature					
2	□ OUT	□IN	■ NO		□ COS		•		temperature (41 F /	,				
3	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	<u> </u>		temperature (135 F)					
4	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	•		e and temperature					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	<u> </u>		r hot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP			ocedures/records					
7	□ OUT				□ cos	□ REP			Condition/parasite de	struction				
8	□ OUT				□ cos	□ REP			oper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		ted; contamination p					
10					□ cos	□ REP			turnables; clean & s					
11	□ OUT		□ NO	□ NA	□ cos	□ REP			returned/served/reco					
12	□ OUT				□ cos	□ REP			oyees; knowledge &	reporting				
13	□ OUT				□ cos	□ REP			ction and exclusion					
14	□ OUT				□ cos	□ REP			properly washed / 0					
15	□ OUT		□ NO			□ REP			act w/RTE or approv					
16	□ OUT			□ NA	□ cos				used; prohibited not					
17	□ OUT			□ NA	□ cos			• • • • • • • • • • • • • • • • • • • •	/used Washing fruit					
18	□ OUT				□ cos	□ REP			dentified/stored/used					
19	□ OUT				□ cos	□ REP	, ,	<u>'</u>	ource; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage /	Wastewater dispos	al 			_	
0.1									JNDATION	 1				
21	□ OUT				□ cos				nstration / duties / C					
22	OUT				□ cos				nauthorized persons	<u>'</u>				
23	OUT				□ cos				available; adequate	<u>'</u>				
24	OUT				□ COS				hellstock/destruction					
25	OUT				□ cos		<u> </u>		riance, specialized /					
26	OUT				□ cos				er advisories, Allerge					
27	□ OUT				□ COS				nod used; equipmen	ı auequate				
28 29	OUT		□ NO		□ COS			`	g and disposition	ourata				
				□ NA	□ cos				t strips provided, ac					
30				⊔NA					t Permit (Current & \					
31	□ OUT				COS				; accessible/supplied					
32	OUT				□ COS				ontact surfaces clear					
33	□ OUT	= IN	⊔ NO	⊔NA	□ cos	LI KEP	33 vvarewasi	ining raciliti	ies & Service sink p	ovided				
								COR						
34	□ OUT				□ cos				nination; insect/roder					
35	□ OUT				□ cos				ss; eating/drinking/to					
36	□ OUT				□ cos				perly used and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environm	ental conta	amination					



					01/08/2020	ROUTINE INSPECTION	
	T 1	1 Cit	ty of		01700/2020		
	Lul	\mathbf{p}	ЭCК		Establishment	Record ID #	
**			TEX	AS	WILSHIRE ON 4TH #2	PR0007589	
	OUT	= OUT	OF COM	PLIANCE	IN = IN COMPLIANCE N	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38	□ OUT	■ IN	□NO	□NA	□ COS □ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ COS □ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□ NA	□ COS □ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ COS □ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□NO		□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□ NA	□ COS □ REP	47 Other violations	
						Measured Observations	
No Te	emperature	Ohear	vatione				
140 16	cripciature	Obser	valions			Overall Inspection Comments	
						Overall inspection confinents	
No O	verall Inspe	otion (ommon	to			
I NO O	verali irispe	CHOIL	Jonninen	ıs			
	Insp	ection F	Result: N	IO VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
						·	
						Signatures	
_	Muc.	-		_		- Father Control of the Control of t	
CHARL	LES SEIFE	RT		FHS II	RS CPO	john molina kitchen manager	
CHARL	LLO OLII L	1 . 1		LIIOII	1000	john molina kikaten manager	
I							

Page 1 of 2

	Lul	h	ty of k	L	625 131H ubbock, T 306) 775-2)5		o. of Repeat	0	For	Priority undation:	1	S	core
4	Lui	יטנ	TEXA	\$,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	-00=			Time In	1:05 pm	1	Core:	2		1
	ity Date				spection				Time Out	2:00 pm	Tot. Mir		55		IU
	/2020 lishment		ROUT	INE INS	Address			 	City/State		<u> </u>	Zip Code		Telephon	•
	HIRE ON 4T	H #3			6514 4T				LUBBOCK, TX			79416		(806) 791	
ecor	rd ID#				Permit	Holder		- 1	Est. Type			Risk Cate	gory		
R00	07590				GREG I	BLANCHARD		F	FOOD SERVICE			FR04		_	
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP	= REPE	AT VIOLATI	ON
								PRIO	DITY						
1 I	□ OUT	ПІМ	■ NO	□ NA	П COS	□ REP	01 Proper co		ne and temperature						ı
2	□ OUT		□NO	□NA	□ cos	□ REP	•		ng temperature (41 F /	45 F)					
3	□ OUT			□NA	□ cos	□ REP	•		g temperature (135 F)						
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	ooking tin	me and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper re	eheating f	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as 0	Control; p	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	d source;	Condition/parasite de	struction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at p	proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	d & prote	ected; contamination p	revented					
10	■ OUT	□IN			■ COS	□ REP	10 Contact s	surfaces/ı	returnables; clean & s	anitized					1/11/2
28.1 1 2	18(3)(B) Aft	er being IN	g cleaned	l, food-c	· ·	□ REP	sanitized in a c 11 Proper di 12 Managen	isposition nent, em	me of at least 7 secon n; returned/served/reco ployees; knowledge & triction and exclusion	ondition	DRINE SO	OLUTION o	of 50 m	g/L	
28.1 11 12 13 14 15 16 17 18	18(3)(B) Afte OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	er being IN IN IN IN IN IN IN IN IN IN IN IN IN	g cleaned	I, food-c	contact sui	faces shall be REP REP REP REP REP REP REP REP REP REP	sanitized in a c 11 Proper di 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub	isposition ment, empl se of rest eaned an hand con zed foods approve ostances; pproved s	n; returned/served/recorployees; knowledge & triction and exclusion and properly washed / Contact w/RTE or approves used; prohibited not ed/used Washing fruit; identified/stored/used source; plumbing, bac	ondition reporting Blove use ed method offered s/veg	DRINE SO	DLUTION o	of 50 m	g/L	1/11/2
28.1 11 12 13 14 15 16 17 18 19	18(3)(B) After OUT OUT OUT OUT OUT OUT OUT	er being IN IN IN IN IN IN IN IN IN IN IN IN IN	g cleaned NO	NA NA NA	contact suit	faces shall be REP REP REP REP REP REP REP REP REP REP	sanitized in a control of the contro	isposition ment, emp se of rest eaned an hand con zed foods approve ostances; pproved s ate solid p ode	n; returned/served/recorployees; knowledge & triction and exclusion and properly washed / Contact w/RTE or approves used; prohibited not ed/used Washing fruit; identified/stored/used source; plumbing, bac	ondition reporting Glove use ed method offered s/veg d kflow	DRINE SO	DLUTION o	of 50 m	g/L	1/11/2
28.1 11 12 13 14 15 16 17 18 19 19 19 19 19 19 19 19 19 19	18(3)(B) After OUT OUT OUT OUT OUT OUT OUT TOO TOO THE Pred hand si 49(e)(1) A pt	er being IN IN IN IN IN IN IN IN IN IN IN IN IN	g cleaned NO	NA NA NA	contact sun COS COS COS COS COS COS COS COS COS COS	faces shall be REP REP REP REP REP REP REP REP REP REP	sanitized in a control of the plumbing Control of the	isposition ment, emplese of rest eaned an hand con ted foods approve ostances; opproved s ate solid p ode d Sewage	n; returned/served/recorployees; knowledge & triction and exclusion and properly washed / Contact w/RTE or approve sused; prohibited not ed/used Washing fruits; identified/stored/used source; plumbing, bacopipe.	ondition reporting Glove use ed method offered s/veg d kflow	DRINE SO	DLUTION o	of 50 m	g/L	1/11/2
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Purpose of Inspection

		⊸ Ci	ty of 🖫		01/08/202	:0	ROUTINE INSPECTION					
Lubbock					Establish	nment	Record ID #					
TEXAS WILSHIRE ON 4TH #3 PR0007590												
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION												
32	■ OUT	□IN		□ NA	■ COS	□ REP	32 Food & non-food contact surfaces cleanable/use	1/18/20				
Viola	tion Comm	ents:										
Obse	rved knife a	nd cont	ainer for	ice scoo	op damage	ed. Voluntarily	discarded.					
					and cons		materials and maintained in good repair 33 Warewashing facilities & Service sink provided					
33	Ц 001	= IIN	LINO	LI NA	L COS	LI REP	33 warewashing facilities & Service sink provided					
							CORE					
34	□ OUT				□ cos		34 Evidence of contamination; insect/rodent/other					
35	□ OUT				□ cos		35 Personal Cleanliness; eating/drinking/tobacco					
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored					
37	□ OUT				□ cos		37 Environmental contamination					
38	■ OUT			□ NA	■ COS	□ REP	38 Approved thawing method	4/7/20				
Viola	tion Comm	ents:										
Observed hot dogs thawing on prep surface. Placed under running water less than 70F.												
228.7 39	′5(c)(2) Thav □ OUT		nder runr	ning wat	er criteria	ПРЕВ	39 Utensils/equipment/linens; used/stored/handled					
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used					
41	□ OUT		ПИО	ΠΝΔ	□ cos		41 Original container labeling (Bulk Food)					
42	■ OUT			шил		□ REP	42 Non-food contact surfaces clean	4/7/20				
					L 003	LI INLF	42 NOTFICOU COTRACT SUFFICES CICATI	4/1/20				
viola	tion Comm	ents:										
Obse	rved can op	ener so	iled. Not	in use.								
228.1	13(3) Nonfo	od-con	tact surfa	aces of e	eauipment	shall be kept	free of an accumulation of dust, dirt, food residue, and other debris					
43	OUT					□ REP	43 Adequate ventilation, lighting; designated area					
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained					
45	□ OUT	■ 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					
CLE	Dish machine	- 0 00 F	Parts Per	r Million								
	ter RIC 40.0											
	Dish machine	•			1							
0. 2					•		Overall Insusation Comments					
							Overall Inspection Comments					
	0		<u> </u>	4.								
No	Overall Insp	ection (Commen	ts								
	Insp	ection	Result: V	/IOLATIO	NC		Required Action: RE-INSPECTION					
							Required Actions. RE-Intel Ec Hori					
							Signatures					
	Mul	_		_			general control of the second					
	man,											
CHA	RLES SEIFE	RT		EHS II	RS CPO		john molina kitchen manager					

Follow up : Yes Followup Date: 01/11/2020

Lubboools 16			nvironmental Health Department 625 13TH ST, SUITE 105 ubbock, TX 79401 606) 775-2902			No	o. of Violations o. of Repeat olations	0		Priority: Priority oundation:	0	Score		
4			TEXA	5	·				Time In	11:25 am		Core:	2	2
Activity Date Purpose of Inspect 01/08/2020 ROUTINE INSPEC									Time Out	12:20 pm	Tot. Minu	utes:	55	
	olishment OMILL NURS	INC 9			Address 507 MLI				City/State LUBBOCK, TX			Zip Code '9403		Telephone (806) 744-1113
	rd ID#	ing a			Permit I				Est. Type			Risk Cate	norv	(606) 744-1113
	07253					R CARE CEN	TERS		INSTITUTIONAL			R04	gory	
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE (COS = CORREC	CTED ON SIT	TE REP =	REPE	AT VIOLATION
								PRIO	PITV					
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	01 Proper co		ne and temperature					П
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	02 Proper co	ld holdir	ng temperature (41 F /	45 F)				
3	□ OUT	■ IN	□NO	□NA	□ cos	□REP	03 Proper ho	t holdin	g temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking tir	me and temperature					
5	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as C	Control;	procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source;	Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP			proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		ected; contamination p					
10	□ OUT				□ cos	□ REP			returnables; clean & s					
11			□ NO	□ NA	□ cos	□ REP	•	•	n; returned/served/reco					
12	□ OUT					□ REP			ployees; knowledge &	reporting				
13	□ OUT					□ REP	<u> </u>		triction and exclusion	21				
14 15	OUT		- NO		□ COS	□ REP			nd properly washed / 0 ntact w/RTE or approv					
16			□NO	□ NA	□ cos	□ REP			s used; prohibited not					
17	□ OUT			□ NA	□ COS				ed/used Washing fruit					
18	□ OUT			шил	□ cos	□ REP		• •	; identified/stored/used					
19	□ OUT				□ cos	□ REP			source; plumbing, bac					
20	□ OUT					□ REP	20 Approved	Sewage	e / Wastewater dispos	al				
							DDI∩D	ITV E	DUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	ПREP			nonstration / duties / C	FM:				
22	□ OUT			□ NA	□ cos				unauthorized persons					
23	□ OUT			□NA	□ cos				er available; adequate	·				
24	□ OUT				□ cos		24 Records a	available	shellstock/destruction	n/labels				
25	□ OUT			□NA		□ REP	25 Complian	ce with v	variance, specialized /	HACCP				
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of	f consun	ner advisories, Allerge	n label				
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling me	ethod used; equipmen	t adequate				
28	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	28 Proper da	ite mark	ing and disposition					
29	□ OUT	■ IN		□ NA	□ cos	□ REP			est strips provided, ac					
30	□ OUT	■ IN		□ NA	□ cos	□ REP			ent Permit (Current & \	,				
31	□ OUT					□ REP			es; accessible/supplied					
32	□ OUT			□ NA	□ COS	□ REP			contact surfaces clear					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing faci	ilities & Service sink p	rovided				
								CO						
34	□ OUT				□ cos				mination; insect/roder					
35	□ OUT				□ cos				ess; eating/drinking/to					
36	□ OUT				□ cos				roperly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental co	ntamination					

Follow up : Yes Followup Date: 04/07/2020

Purpose of Inspection

Page 2 of 2



Activity Date

Violation Comments: Disserved the following; Sticker residue on plastic containers. Remove at warewash. NRI		T	1 C	ity of 🖥		01/08/202	20	ROUTINE INSPECTION	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED Na = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION 38 OUT IN NO NO NA COS REP 38 Approved thawing method Violation Comments: Observed the following: 1) sticker residue on plastic containers. Remove at warewash. NRI II)OBserved tongs stored on a shelf in a way that does not prevent cross-contamination. NRI 10 OUT IN NO NO NA COS REP 40 Single-serviceluse; properly stored, and used 40 OUT NO NO NA COS REP 41 Original container labeling (Bulk Food) 41 OUT NO NO NA COS REP 42 Non-food contact surfaces clean 42 OUT NO NO COS REP 43 Adequate ventilation, lighting; designated area 44 OUT NO NO COS REP 45 Physical facilities installed/maintained 45 OUT NO NO COS REP 45 Physical facilities installed/maintained 46 OUT NO NO COS REP 45 Physical facilities installed/maintained 47 OUT NO NO NA COS REP 46 Toilet facilities: constructed/supplied/clean Measured Observations Butter WIC 34.00 Degrees Fahrenheit Mik WIC 35.00 Degrees Fahrenheit Mik WIC 35.00 Degrees Fahrenheit No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures A.A.A.A. A.A.A. A.A.A.A. A.A.A. A.A.A		Lul	ob	ock	(Establisl	nment		
38	•			TEX	AS	WINDMII	LL NURSING	G & REHABILITATION CENTER PR0007253	
### OUT IN COS REP 39 Utensits/equipment/linens; used/stored/handled Advanced	OU	T = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	.ATION	
Second Comments:	38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	<u> </u>
Disserved the following; Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Remove at warewash. NRI Ostoker residue on plastic containers. Report of the plastic property stored, and used Ostoker residue on plastic containers. Report of the plastic property stored, and used Ostoker residue on plastic containers (Bulk Food) Ostoker residue on plastic property stored, and used	39							39 Utensils/equipment/linens; used/stored/handled	4/7/2
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III)OBserved tongs stored on a shelf in a way that does not prevent cross-contamination. NRI 40									
III)OBserved tongs stored on a shelf in a way that does not prevent cross-contamination. NRI 40	l) stic	ker residue	on plas	stic conta	iners. Re	emove at	warewash. N	NRI	
40	, = =								
41				d on a sr	nelf in a v				$\overline{}$
42				П ИО	ΠΝΔ				+
Wolation Comments: Observed fan shrouds in WIC soiled. Clean/maintain. 43					LINA				4/7/2
Observed fan shrouds in WIC soiled. Clean/maintain. 43				ПИО		Ц СОЗ	LI NEF	42 Non-100d Contact Surfaces Globin	
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 Butter WIC 34.00 Degrees Fahrenheit Macaroni and cheese HH 175.00 Degrees Fahrenheit Milk WIC 35.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures A.A.A.A. Signatures				14110		,			
44					iled. Cle			40 Adamsets contilation limbing decimated and	
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 Butter WIC 34.00 Degrees Fahrenheit Macaroni and cheese HH 175.00 Degrees Fahrenheit Milk WIC 35.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Automatical Signatures									
46 OUT IN OO OOS REP 46 Toilet facilities; constructed/supplied/clean 47 OUT NO NO NA COS REP 47 Other violations Measured Observations Butter WIC 34.00 Degrees Fahrenheit Macaroni and cheese HH 175.00 Degrees Fahrenheit Milk WIC 35.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures A.A.A.A.A.A.A.A.A.A.A.A.A.A.A.A.A.A.A									$-\!$
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Follow up : Yes Followup Date: 04/07/2020