	0	Priority:		3	o. of Violations		Department 105	ntal Health [ ST, SUITE					17	~
Scor	0	Priority oundation:	Fo	0	o. of Repeat iolations				ubbock, T 606) 775-2		$\overset{\text{ty of}}{\mathbf{oc}} \mathbf{k}$	$b^{ci}$	Luł	E
3	3	Core:		1:00 pm	Time In					s	TEXA			X
J	150	inutes:	Tot. Mi	3:30 pm	Time Out			1	spection PECTION	ose of Ins TINE INS			ity Date /2020	
<b>Telephone</b> (806) 796-2240		<b>Zip Code</b> 794143420			City/State LUBBOCK, TX				Addres: 5025 50		SE .	ABOOS	lishment STREET CA	
	gory	Risk Cates FR01			<b>Est. Type</b> BAR		I VENTURE		Permit SPECT				<b>'d ID #</b> 04949	
AT VIOLATION	REPEA	SITE REP =	CTED ON S	COS = CORRE	A = NOT APPLICABLE	SERVED	NO = NOT OBS	OMPLIANCE	IN = IN C	PLIANCE	OF COM	= OUT	OUT	
					RITY	PF								
					ne and temperature	r coolin	01 Proper		□ COS	□ NA	□ NO	■ IN	□ OUT REP	1
				45 F)	ng temperature (41 F /	r cold h	02 Proper		□ COS	□ NA	□ NO	■ IN	□ OUT REP	2
					g temperature (135 F)	r hot ho	03 Proper		□ COS	□ NA	□ NO	■ IN	OUT REP	3
					me and temperature	r cookir	04 Proper		□ COS	□ NA	□ NO	■ IN	□ OUT REP	4
				n 2 hr.	for hot holding 165 F i	r reheat	05 Proper		□ COS	□ NA	□ NO	■ IN	D OUT REP	5
					procedures/records	as Cont	06 Time as		□ COS	□ NA	□ NO	■ IN	D OUT REP	6
				struction	; Condition/parasite de			REP	□ COS				D OUT	7
					proper temperature			C REP	□ COS				D OUT	8
					ected; contamination p		•		□ COS				D OUT	9
					/returnables; clean & s									10
				onaltion	n; returned/served/reco	aispos	11 Proper	<u>Ц</u>	□ COS			■ IN	D OUT REP	11
				reporting	ployees; knowledge &			□ REP	□ COS				D OUT	12
					triction and exclusion		•	□ REP	□ COS				D OUT	13
					nd properly washed / G									14
				ed method	ntact w/RTE or approve	re hand	15 No bare		□ COS	□ NA		■ IN	□ OUT REP	15
					s used; prohibited not o			C REP	□ COS	□ NA		■ IN	D OUT	16
				-	ed/used Washing fruits				□ cos				D OUT	17
					; identified/stored/used									18
					source; plumbing, back		-							19
				aı 	•				□ COS					20
				FM	OUNDATION nonstration / duties / C			D REP	□ COS	□ NA		■ IN		21
					unauthorized persons/		•							22
				pressure	er available; adequate	d Cold	23 Hot and	D REP	□ COS	D NA		■ IN	D OUT	23
				n/labels	e shellstock/destructior	ds avail	24 Record	D REP	□ COS	D NA		IN	D OUT	24
				HACCP	variance, specialized /	iance v	25 Complia		□ COS			■ IN	D OUT	25
				n label	mer advisories, Allerge	g of coi	26 Posting	D REP	□ COS	□ NA		■ IN	D OUT	26
				t adequate	ethod used; equipment		•		□ COS			■ IN	D OUT	27
					ing and disposition	r date n	28 Proper		□ COS	□ NA		■ IN	OUT REP	28
				curate	est strips provided, acc	ometer	29 Thermo	D REP	□ COS	D NA		■ IN	D OUT	29
				/alid)	ent Permit (Current & \	Establis	30 Food E		□ COS			■ IN	D OUT	30
				d/used	es; accessible/supplied	vash fa	31 Handwa	D REP	□ COS			IN	D OUT	31
1				able/use	contact surfaces clean	& non-fe	32 Food &	REP	□ COS	D NA		■ IN	D OUT	32

	Lul		ock		Activity D 02/19/202 Establish 50TH ST	0	Purpose of Inspection ROUTINE INSPECTION Record ID # DSE PR0004949	
•	011						NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	
							33 Warewashing facilities & Service sink provided	
	REP							
_							CORE	
	■ OUT				□ COS	REP	34 Evidence of contamination; insect/rodent/other	5/19/2
SE TI		JIT FLII OR FR	UIT FLIE	S. TO⊦	IAVE PES		LICE FRUIT. FRUIT COVERED. PEST CONTROL RECORDS PROVIDED. NO INDICATION TREAT AND CLEANING OF AREA. DISCUSSED. 24 H	
					□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	
	D OUT				□ COS		36 Wiping clothes; properly used and stored	
	■ OUT REP	□ IN	□ NO	□ NA	□ COS		37 Environmental contamination	5/19/2
_  Ia	tion Comm	ents:						
			BOTTON				IOVE. DISCUSSED NRI.	
							n, dust, or other contamination	
	DOUT				□ cos		38 Approved thawing method	
+	REP	IN IN					39 Utensils/equipment/linens; used/stored/handled	
							40 Single-service/use; properly stored, and used	
╉							41 Original container labeling (Bulk Food)	
	REP		-					
	■ OUT	□ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	5/19/2
la	tion Comm	ents:						
SE	ERVED INS	IDE OF	FREEZE	ER SOIL	ED AROL	IND EDGES.	MAINTAIN CLEAN AND SANITIZED. DISCUSSED. NRI.	
	D OUT	■ IN	□ NO			□ REP	43 Adequate ventilation, lighting; designated area	
	D OUT	■ IN			□ COS		44 Garbage & refuse properly disposed/maintained	
	D OUT				□ COS		45 Physical facilities installed/maintained/clean	
							46 Toilet facilities; constructed/supplied/clean	
	D OUT REP	■ IN		□ NA	□ COS		47 Other violations	
							Measured Observations	
0	Temperatur	e Obse	rvations				Overall Inspection Comments	
2 4	Overall Insp	ection	Comment					
	overall insp	SOLIOT	Comment					
	Insp	ection	Result: V	IOLATIC	N		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
G	Mas	Ż	3				Gr OH	
T1	THEW ELIZ	ONDO		EHS II F	RS CPO		PHIL BRADLEY MANAGER	

_	0	Priority:		2	o. of Violations		Department 105	ntal Health I ST, SUITE					17	~
Scor	0	Priority oundation:	Fo	0	o. of Repeat iolations				ubbock, T 606) 775-2		öck	$\mathbf{b}^{c}$	Luł	
2	2	Core:		1:00 pm	Time In					s	TEXA			
	150	inutes:	Tot. Mi	3:30 pm	Time Out			٨	spection PECTION	se of Ins INE INS			ity Date /2020	
<b>Telephone</b> (806) 796-2240	)	Zip Code 794143420			City/State LUBBOCK, TX				Addres: 5025 50		SE .	ABOOS	lishment STREET CA	
	gory	Risk Cate FR01			Est. Type BAR		VENTURE		Permit SPECT				<b>'d ID #</b> 03994	
AT VIOLATION	REPEA	SITE REP =	CTED ON	COS = CORRE	A = NOT APPLICABLE	ERVED	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
					RITY	PR								
					ne and temperature	cooling	01 Proper o		□ COS	□ NA	□ NO	■ IN	OUT REP	1
				45 F)	ng temperature (41 F /	cold ho	02 Proper of		□ COS	□ NA	□ NO	■ IN	□ OUT REP	2
					g temperature (135 F)	hot hole	03 Proper I		□ COS	□ NA	□ NO	■ IN	□ OUT REP	3
					me and temperature	cookinę	04 Proper of		COS	□ NA	□ NO	■ IN	□ OUT REP	4
				n 2 hr.	for hot holding 165 F ir	reheati	05 Proper i		□ COS	□ NA	□ NO	■ IN	□ OUT REP	5
					procedures/records	Contro	06 Time as		□ COS	□ NA	□ NO	■ IN	D OUT REP	6
				struction	; Condition/parasite de			□ REP	□ COS				D OUT	7
					proper temperature			C REP	□ COS				D OUT	8
					ected; contamination p		•		□ cos				D OUT	9
					/returnables; clean & sa			C REP					D OUT	10
				ondition	n; returned/served/reco	disposi	11 Proper o		□ COS			IN	□ OUT REP	11
				reporting	ployees; knowledge &			C REP				■ IN	D OUT	12
					triction and exclusion			□ REP	□ cos				D OUT	13
					nd properly washed / G			D REP	□ cos				D OUT	14
				ed method	ntact w/RTE or approve	hand o	15 No bare		□ COS	□ NA	□ NO	■ IN	□ OUT REP	15
				offered	s used; prohibited not o	ized fo	16 Pasteur	D REP		□ NA		■ IN	D OUT	16
				•	ed/used Washing fruits								D OUT	17
					; identified/stored/used				□ COS				D OUT	18
					source; plumbing, back	• •								19
				al	e / Wastewater dispos				□ COS			■ IN	D OUT	20
				FM	OUNDATION nonstration / duties / C			REP	□ COS			■ IN		21
					unauthorized persons/		•							22
				pressure	ter available; adequate	Cold v	23 Hot and		□ COS			■ IN		23
				n/labels	e shellstock/destructior	s availa	24 Records	D REP	□ COS	□ NA		■ IN	D OUT	24
				HACCP	variance, specialized /	ance wi	25 Complia	D REP	□ COS	D NA		■ IN	D OUT	25
				n label	mer advisories, Allerge	of con	26 Posting	D REP	□ COS	D NA		■ IN	D OUT	26
				t adequate	ethod used; equipment	cooling	27 Proper of	D REP	□ COS	D NA		■ IN	D OUT	27
					king and disposition	date m	28 Proper of		□ COS	□ NA	□ NO	■ IN	□ OUT REP	28
				curate	est strips provided, acc	meters	29 Thermo	D REP	□ COS	D NA		■ IN	D OUT	29
				/alid)	ent Permit (Current & V	stablish	30 Food Es	D REP	□ COS			■ IN	D OUT	30
				d/used	es; accessible/supplied	ash faci	31 Handwa	D REP	□ COS			■ IN	D OUT	31
				able/use	contact surfaces clean	non-fo	32 Food &	D REP	□ COS	D NA		■ IN	D OUT	32

	Lul	<b>b</b>			Activity D 02/19/202 Establish 50TH STI	0	Purpose of Inspection ROUTINE INSPECTION Record ID # DSE PR0003994	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	DN .
33	D OUT REP	■ IN	□ NO	□ NA	□ COS		33 Warewashing facilities & Service sink provided	
							CORE	
34		■ IN			□ cos	REP	34 Evidence of contamination; insect/rodent/other	
35	D OUT	■ IN			□ COS	C REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D OUT	■ IN			□ COS	C 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	D OUT	■ IN			□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT				□ COS		40 Single-service/use; properly stored, and used	
41	□ OUT REP	■ IN		□ NA	□ COS		41 Original container labeling (Bulk Food)	
42	REP ■ OUT					D REP	42 Non-food contact surfaces clean	5/19/20
	tion Comm				<u> </u>			0, . 0, 20
228. clear 43 44	101(i) Nonfoo ning shall be OUT OUT	od-cont constru IN IN	act surfa icted of a I NO I NO	ces. Nor	nfood-cont on-resistar COS	act surfaces ont, nonabsorb	A AND SANITIZED. DISCUSSED. NRI. of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□ IN			□ COS	D REP	45 Physical facilities installed/maintained/clean	5/19/20
	171(1) Mater □ OUT	ials for ■ IN	floor, wa □ NO	ll, and ce		be smooth, c □ REP	ID IN PLACE EQUIPMENT SOILED. MAINTAIN CLEAN AND SANITIZED. DISCUSSED. NRI. lurable, and easily cleanable 46 Toilet facilities; constructed/supplied/clean 47 Other violations	
							Measured Observations	
No	Temperature	a Obsa	nyations					
110	Temperature	0030	T Valions				Overall Inspection Comments	
No	Overall Insp Insp		Commen <sup>-</sup> Result: V		DN		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
4	Mas	Æ	3				Kibn	
MAT	THEW ELIZ	ONDO		EHS II F	RS CPO		PHIL BRADLEY MANAGER	
							Follow up : Yes Followup Date	e: 05/19/2020

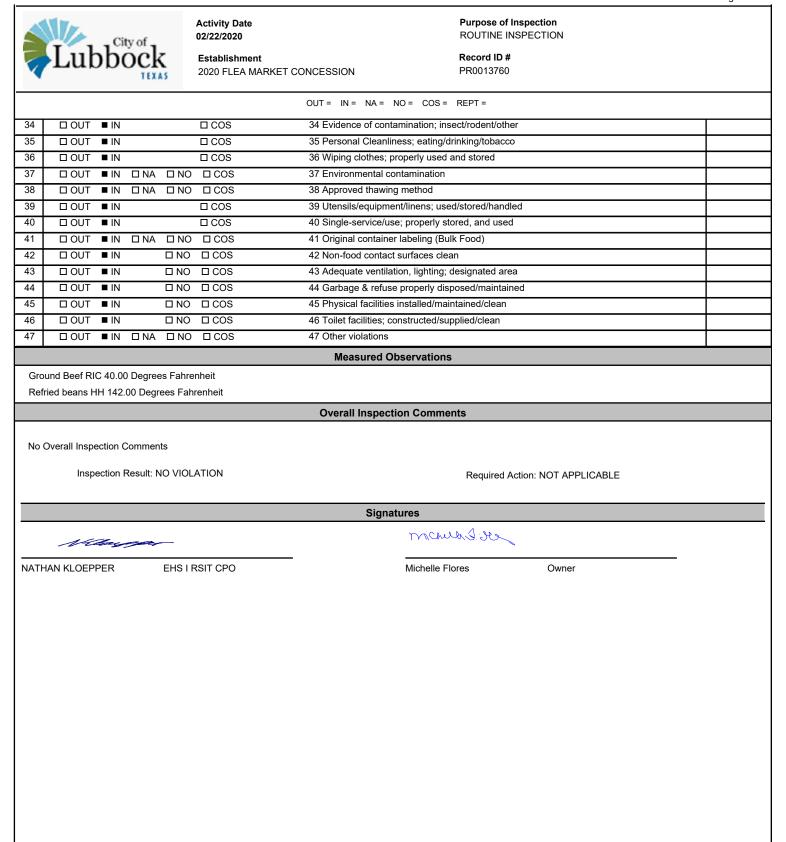
Score	1	Priority: Priority		8	No. of Violations No. of Repeat			1625 13TH Lubbock, T	1 1_ L	ity of	1 <sup>Ci</sup>		
	5	oundation:	Fo	1:00 pm	/iolations Time In	_	2902	(806) 775-2	K (		ob	Lui	2
12	150	Core: nutes:	Tot. Mi	3:30 pm	Time Out			nspection	•		_	ity Date	
ephone	т	Zip Code			City/State			ISPECTION Addres	UTINE INS	ROU		/2020 lishment	
6) 796-2240	`	79414342			LUBBOCK, TX			5025 50		SE	ABOOS	STREET C	
	ory	Risk Cates FR04			Est. Type RESTAURANT	/ENTURE	Holder RUM JOINT	Permit SPECT				<b>d ID #</b> 00005	
OLATION	REPEAT	SITE REP =	CTED ON S	COS = CORRE	NA = NOT APPLICABLE				MPLIANCE	OF CON	T = OUT	OU	
					ORITY	PI							
					ime and temperature			COS	O □NA	□ NO	■ IN	D OUT REP	1
				45 F)	ling temperature (41 F /	02 Proper cold h		COS	O □ NA	□ NO	■ IN	D OUT REP	2
					ng temperature (135 F)	03 Proper hot ho		COS	O □NA	□ NO	■ IN	□ OUT REP	3
					time and temperature	04 Proper cookir		\ □ COS	A D NA	□ NO	■ IN	□ OUT REP	4
				n 2 hr.	g for hot holding 165 F ir	05 Proper rehea		\ □ COS		□ NO	■ IN	□ OUT REP	5
					; procedures/records	06 Time as Cont		COS	AN 🗆 C	□ NO	■ IN	□ OUT REP	6
													7
				estruction	e; Condition/parasite de								
					t proper temperature	08 Food receive	□ REP	□ COS			■ IN	D OUT	8
2/2:				prevented anitized	t proper temperature otected; contamination p s/returnables; clean & sa	08 Food received 09 Separated & 10 Contact surfa	REP     REP     REP	□ COS □ COS ■ COS		771 50 11	■ IN ■ IN □ IN ents:	□ OUT □ OUT ■ OUT	8 9 10 <i>Viola</i>
2/2	G AND	AT SOAKIN	ATED THA	ACE. PIC STA	t proper temperature stected; contamination p	08 Food received 09 Separated & 10 Contact surfa I INSIDE WHICH IS ITIZED. REMOVED	REP     REP     REP     BUILDUP O     AN AND SAI     d touch	COS COS COS EN WITH	EK. MAIN <sup>-</sup> ces clean t	R WEEk	IN IN IN IN IN IN IN IN IN IN IN IN IN I	OUT OUT OUT OUT COUT COUT COUT COUT COU	8 9 10 <b>Viola</b> SCR
2/2:	G AND	AT SOAKIN	ATED THA	orevented anitized ACE. PIC STA D. COS. ondition	t proper temperature otected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco	08 Food received 09 Separated & 10 Contact surfa I INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos	BUILDUP O AN AND SAI d touch	□ COS □ COS ■ COS HEN WITH ITAIN CLE to sight an	EK. MAIN <sup>-</sup> ces clean t	R WEEk	■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	□ OUT □ OUT ■ OUT tion Commu RVED SOI JBBING ON 13(1) Food- □ OUT REP	8 9 10 <b>Viola</b> SCRI 228.1 11
2/2:	G AND	AT SOAKIN	ATED THA	orevented anitized ACE. PIC STA D. COS. ondition	t proper temperature stected; contamination p s/returnables; clean & s DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco	08 Food received 09 Separated & 10 Contact surfa I INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos	BUILDUP O AN AND SAI d touch	COS COS COS HEN WITH UTAIN CLE to sight an COS	EK. MAIN <sup>-</sup> ces clean t	R WEEk	IN IN IN IN ICE PE Contac IN	□ OUT □ OUT ■ OUT tion Comm RVED SOI JBBING ON 13(1) Food- □ OUT REP □ OUT	8 9 10 <b>Viola</b> 0BSI SCRI 228.1 11
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA C. COS. D. COS.	t proper temperature otected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco	08 Food received 09 Separated & 10 Contact surfa I INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of	REP     REP     REP     REP     BUILDUP O     AN AND SAI     d touch     REP     REP     REP	COS	EK. MAIN <sup>-</sup> ces clean t	R WEEk	IN IN IN IN IN IN IN IN IN IN	□ OUT □ OUT ■ OUT tion Comm RVED SOU JBBING ON 13(1) Food □ OUT REP □ OUT □ OUT	8 9 10 <b>Viola</b> SCRI 228.1 11
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA C. COS. COS. COS. COS. COS. COS. COS. COS.	t proper temperature tected; contamination p s/returnables; clean & s DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion	08 Food received 09 Separated & 10 Contact surfa I INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane	REP     REP     REP     REP     BUILDUP O     AN AND SAI     d touch     REP     REP     REP     REP     REP	COS COS COS HEN WITH UTAIN CLE to sight an COS	EK. MAIN ces clean t D □ NA	R WEEP	IN IN IN IN IN IN IN IN IN IN IN IN	□ OUT □ OUT ■ OUT tion Comm RVED SOI JBBING ON 13(1) Food- □ OUT REP □ OUT	8 9 10 <b>Viola</b> SCRI 228.1 11 12 12
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA C. COS. COS. COS. COS. COS. COS. COS. COS.	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G	08 Food received 09 Separated & 10 Contact surfa I INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand	REP     REP     REP     REP     BUILDUP O     AN AND SAI     d touch     REP     REP     REP     REP     REP     REP	□ COS □ COS ■ COS □ COS □ COS □ COS □ COS □ COS	EK. MAIN ces clean t D □ NA	R WEEH	IN IN IN IN IN ICE PE Contac ICE PE Contac IN IN IN IN IN	□ OUT □ OUT ■ OUT tion Comm RVED SOI JBBING ON 13(1) Food- □ OUT REP □ OUT □ OUT □ OUT □ OUT □ OUT	8 9 10 <b>Viola</b> SCR 228.1 11 12 13 14
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA C.C. PIC STA D. COS. ondition reporting Glove use ed method offered s/veg	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of red/used Washing fruits	08 Food received 09 Separated & 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app	REP	□ COS □ COS ■ COS ■ COS ■ COS □ COS □ COS □ COS □ COS □ COS	EK. MAIN <u>ces clean t</u> D □ NA D □ NA	R WEEK	IN IN IN IN IN IN IN IN IN IN IN IN IN I	□ OUT □ OUT ■ OUT tion Comm REP □ OUT □ OUT □ OUT □ OUT REP □ OUT □ OUT □ OUT □ OUT □ OUT	8 9 10 <b>Viola</b> 0BSI SCRI 228.1 11 12 13 14 15 16 17
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA ACE. PIC STA D. COS. condition a reporting Glove use ed method offered s/veg d	t proper temperature tected; contamination p s/returnables; clean & s DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of yed/used Washing fruits is; identified/stored/used	08 Food received 09 Separated & 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hanc 16 Pasteurized fi 17 Additives app 18 Toxic substar	REP	COS	EK. MAIN ces clean t D INA NA	R WEEH	IN IN IN IN IN IN IN IN IN IN IN IN IN I	□ OUT □ OUT ■ OUT tion Comm RVED SOI JBBING ON 13(1) Food □ OUT □ OUT □ OUT □ OUT □ OUT REP □ OUT □ OUT □ OUT □ OUT □ OUT	8 9 10 <b>Viola</b> 0BSI SCRI 228.1 11 12 13 14 15 16 17 18
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA ACE. PIC STA D. COS. condition a reporting Glove use ed method offered s/veg d	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of ved/used Washing fruits is; identified/stored/used d source; plumbing, bac	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; approv	REP	□ COS □ COS ■ COS HEN WITH ITAIN CLE to sight an □ COS □ COS	EK. MAIN ces clean t D INA NA	R WEEH	IN IN IN IN IN IN IN IN IN IN IN IN IN I	□ OUT □ OUT ■ OUT tion Comm RVED SOU JBBING ON 13(1) Food □ OUT □ OUT	8 9 10 <b>Viola</b> 228.1 11 12 13 14 15 16 17 18 19
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA ACE. PIC STA D. COS. condition a reporting Glove use ed method offered s/veg d	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of red/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater dispose	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; approv 20 Approved Se	REP	COS	EK. MAIN ces clean t D INA NA	R WEEH	IN IN IN IN IN IN IN IN IN IN IN IN IN I	□ OUT □ OUT ■ OUT tion Comm RVED SOI JBBING ON 13(1) Food □ OUT □ OUT □ OUT □ OUT □ OUT REP □ OUT □ OUT □ OUT □ OUT □ OUT	8 9 10 <b>Viola</b> 0BSI SCRI 228.1 11 12 13 14 15 16 17 18
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA C.C.C.C.C. ondition a reporting Glove use ed method offered s/veg d kflow al	t proper temperature tected; contamination p s/returnables; clean & si DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of ved/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater dispose <b>COUNDATION</b>	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; approv 20 Approved Sev	REP	COS	EK. MAIN ces clean t D INA D NA NA NA	R WEEH	IN IN IN IN IN IN IN IN IN IN IN IN IN I	□ OUT □ OUT ■ OUT tion Comm RVED SOI JBBING ON 13(1) Food □ OUT □ OUT	8 9 10 <b>Viola</b> 228.1 11 12 13 14 15 16 17 18 19 20
	G AND	AT SOAKIN	ATED THA	ACE. PIC STA ACE. PIC STA D. COS. condition a reporting Glove use ed method offered s/veg d kflow ial	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of ved/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater dispose <b>CUNDATION</b> monstration / duties / C	08 Food received 09 Separated & 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; appro 20 Approved Sec <b>PRIORITY</b> 21 PIC present /	REP	COS	EK. MAIN ces clean t D INA NA NA NA NA	R WEEH	IN IN IN IN IN IN IN IN IN IN IN IN IN I	OUT     OUT     OUT     OUT      OUT  CRVED SOI      JBBING ON      I3(1) Food      OUT     OUT      OUT	8 9 10 <b>Viola</b> SCRI 228.1 11 12 13 14 15 16 17 18 19 20 21
	G AND	AT SOAKIN		ACE. PIC STA CCE. PIC STA CO. COS. COS. COS. COS. COS. COS. COS. COS.	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / Co ontact w/RTE or approve ds used; prohibited not of red/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater dispose <b>CUNDATION</b> monstration / duties / Ci p unauthorized persons/	08 Food received 09 Separated & 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; approv 20 Approved Se <b>PRIORITY</b> 21 PIC present / 22 Food Handler	REP     R	COS	EK. MAIN ces clean t D INA NA NA NA NA NA	R WEEH	<ul> <li>IN</li> <li>IN</li> <li>IN</li> </ul> ents: <ul> <li>DA NO2</li> <li>ICE PE</li> <li>-contace</li> <li>IN</li> </ul>	OUT     OUT     OUT     OUT      O	8 9 10 Viola 228.1 11 12 13 14 15 16 17 18 19 20 20 21 22
	G AND	AT SOAKIN		ACE. PIC STA ACE. PIC STA D. COS. ondition a reporting Glove use ed method offered s/veg d d kflow al FFM /personnel pressure	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of ved/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater dispose <b>CUNDATION</b> monstration / duties / C	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS 11 IZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; approv 20 Approved Set <b>PRIORITY</b> 21 PIC present / 22 Food Handler 23 Hot and Cold	REP	□ COS □ COS ■ COS ■ COS □ COS	EK. MAIN ces clean t D INA NA NA NA NA	R WEEH	<ul> <li>IN</li> &lt;</ul>	OUT     OUT     OUT     OUT      OUT  CRVED SOI      JBBING ON      I3(1) Food      OUT     OUT      OUT	8 9 10 <b>Viola</b> 228.1 11 12 13 14 15 16 17 18 19 20 21
	G AND	AT SOAKIN		ACE. PIC STA ACE. PIC STA D. COS. ondition a reporting Glove use ed method offered s/veg d kflow ial FFM /personnel e pressure n/labels	t proper temperature tected; contamination p s/returnables; clean & sa DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of red/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater dispose <b>CUNDATION</b> monstration / duties / C o unauthorized persons/ ater available; adequate	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispose 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized fr 17 Additives app 18 Toxic substar 19 Water; approv 20 Approved Sec <b>PRIORITY</b> 21 PIC present / 22 Food Handler 23 Hot and Cold 24 Records avai	REP	□ COS □ COS ■ COS ■ COS □ COS	EK. MAIN ces clean t D INA NA NA NA NA NA NA		<ul> <li>IN</li> &lt;</ul>	OUT     OUT     OUT     OUT     OUT      OUT      OUT	8 9 10 <b>Viola</b> SCR 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23
	GAND	AT SOAKIN		ACE. PIC STA D. COS. ondition reporting Glove use ed method offered s/veg d kflow ial FM /personnel pressure n/labels / HACCP	t proper temperature tected; contamination p s/returnables; clean & si DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of ved/used Washing fruits s; identified/stored/used d source; plumbing, back ge / Wastewater dispose <b>CUNDATION</b> monstration / duties / C o unauthorized persons/ ater available; adequate le shellstock/destruction	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; appro 20 Approved Set <b>PRIORITY</b> 21 PIC present / 22 Food Handler 23 Hot and Cold 24 Records avai 25 Compliance v	REP	□ COS □ COS ■ COS ■ COS ■ COS □ COS			IN	OUT	8 9 10 Viola 228.1 11 12 13 14 15 16 17 18 19 20 20 21 22 23 24
	G AND			ACE. PIC STA ACE. PIC STA D. COS. ondition Glove use ed method offered s/veg d kflow ial FFM /personnel pressure n/labels / HACCP en label	t proper temperature tected; contamination p s/returnables; clean & si DOD CONTACT SURFA O CLEAN. DISCUSSED on; returned/served/reco mployees; knowledge & striction and exclusion and properly washed / G ontact w/RTE or approve ds used; prohibited not of ved/used Washing fruits is; identified/stored/used d source; plumbing, back ge / Wastewater disposa <b>COUNDATION</b> monstration / duties / C o unauthorized persons/ ater available; adequate le shellstock/destruction n variance, specialized /	08 Food received 09 Separated & 10 Contact surfa 10 Contact surfa 11 INSIDE WHICH IS ITIZED. REMOVED 11 Proper dispos 12 Management 13 Proper use of 14 Hands cleane 15 No bare hand 16 Pasteurized f 17 Additives app 18 Toxic substar 19 Water; appro 20 Approved Sev <b>PRIORITY</b> 21 PIC present / 22 Food Handler 23 Hot and Cold 24 Records avai 25 Compliance v 26 Posting of col	REP     R	COS			<ul> <li>IN</li> &lt;</ul>	OUT     O	8 9 10 Viola 228.1 11 12 13 14 15 16 17 18 19 20 20 21 20 21 22 23 24 25

								Fage 2 01 5
	Lul		ock	ζ	Activity E 02/19/202 Establish	0	Purpose of Inspection ROUTINE INSPECTION Record ID # OSE PR0000005	
			TEXA	IS	50111 51			
	OU.	T = OUT	OF COM	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	2/29/20
Viola	tion Comm	ents:						
	ERVED NO 108(b) Food						ED FOR PIZZA. THERMOMETER PROVIDE TO PROVIDE TEMPERATURE. DISCUSSED. COS.	
30	D OUT			□ NA	□ COS		30 Food Establishment Permit (Current & Valid)	
31							31 Handwash facilities; accessible/supplied/used	
32	■ OUT				□ COS	D REP	32 Food & non-food contact surfaces cleanable/use	2/29/20
AND 228.1 subs weigl	REMOVE T 101(a)(2) -(5 tances or im ht and thickr ching, scorir	APE TO Mater part col ness to ng, disto	D HAVE ials that a ors, odor withstand ortion, an	ONLY E are used rs, or tas d repeate d decom	ASILY CL I in the con stes to foo ed ware w	EANABLE SI nstruction of u d and under r ashing; finish	D UTENSIL HANDLES AND TAPE ON BULK CONTAINER. DISCARD ANY DAMAGED ITEMS URFACES. DISCUSSED. NRI. 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 need to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, 33 Warewashing facilities & Service sink provided	
	REP							
24		- 111			<b>B</b> 000		CORE	
34							34 Evidence of contamination; insect/rodent/other	E/10/20
35	■ OUT				■ COS		35 Personal Cleanliness; eating/drinking/tobacco	5/19/20
BELO	OW. REMO\	/ED DIS	SCUSS.	COS.		verages, or u	SED BY FOOD AND ON PREP TABLE THAT STORED FOOD CONTACT SURFACE PLATES using tobacco 36 Wiping clothes; properly used and stored	
37	■ OUT	□ IN	□ NO	□ NA	□ COS		37 Environmental contamination	5/19/20
	REP							
A) OI CON B) OI ENV 228.6	TAMINATIC BSERVED II IRONMENT/ 59(a)(1)(A) F	CONDE DN. DIS CE COI AL CON	CUSSED NTAMINA NTAMINA all be pro	0. NRI. ATION C ATION. otected f	ON FOOD DISCUSS rom conta	BOXES IN W ED NRI. mination by s	OLER BY GRILL. REMOVE ALL CONTAINERS STORED IN CONDENSATION TO PREVENT VALK IN COOLER OUTSIDE OF FACILITY. PROVIDE PROTECTION FROM ALL storing the food in a clean, dry location	
38		<u> </u>					38 Approved thawing method	
	REP							
39	■ OUT				□ COS	REP	39 Utensils/equipment/linens; used/stored/handled	5/19/20
OBS CRE		MAGED ⁼OR TE g, Equi∣	MPERA	TURE C	ONTROL	AND HAVE E	FREEZERS THROUGHOUT FACILITY AND WALK IN FREEZER. PROVIDE REPAIR TO FASILY CLEANABLE SURFACE. DISCUSSED. NRI. 40 Single-service/use; properly stored, and used	
41			□ NO				41 Original container labeling (Bulk Food)	
	REP							
42	■ OUT	□ IN	□ NO			D REP	42 Non-food contact surfaces clean	5/19/20
Viola	tion Comm	ents:						
IN CO 228.1	OOLERS, G 101(i) Nonfo	ASKET od-cont	S TO CC act surfa	OLERS ces. Noi	AND FRE	EZERS, ANI act surfaces	MONITORS, ELECTRICAL AREAS, VENTS, SIDE OF REACH IN COOLERS, INSIDE OF REACH D STORAGE RACKS) SOILED. MAINTAIN CLEAN AND SANITIZED. DISCUSSED. NRI. of equipment that are exposed to splash, spillage, or other food soiling or that require frequent bent, and smooth material	

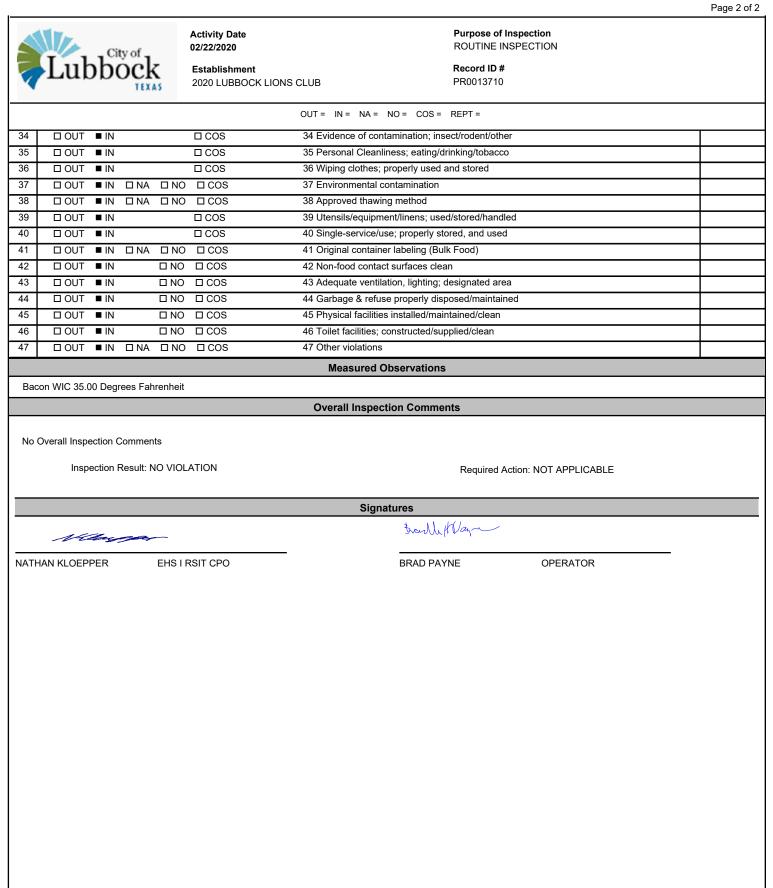
			Page 3 of
City of	Activity Date 02/19/2020	Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment	Record ID #	
	50TH STREET CABC	DOSE PR0000005	
OUT = OUT OF COMP	LIANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	LATION
43 □ OUT ■ IN □ NO		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	5/19/20
Violation Comments: DBSERVED FLOOR AND WALL DISCUSSED. NRI. 228.171(1) Materials for floor, wall 46 □ OUT ■ IN □ NO		PES/WALLS BEHIND GRILLS/FRYERS SOILED. MAINTAIN CLEAN AND SANITIZED. durable, and easily cleanable 46 Toilet facilities; constructed/supplied/clean	
47 □ OUT ■ IN □ NO REP	□NA □COS □	47 Other violations	
		Measured Observations	
SHRIMP RIC 39.00 Degrees Fal	hrenheit		
-			
RICE HH 147.00 Degrees Fahre			
TOMATOES RIC 40.00 Degrees			
RICE WIC 41.00 Degrees Fahre	nheit		
GROUND MEAT HH 149.00 Deg	grees Fahrenheit		
TOMATES RIC 41.00 Degrees F	ahrenheit		
STEAK RIC 38.00 Degrees Fahr	renheit		
RICE WIC 70.00 Degrees Fahre			
-			
TOMATOES RIC 39.00 Degrees			
BAKED POTATO HH 182.00 De	grees Fahrenheit		
MARINARA SAUCE RIC 39.00 I	Degrees Fahrenheit		
GUISO HH 167.00 Degrees Fah	renheit		
BEEF RIC 40.00 Degrees Fahre	nheit		
BEANS HH 147.00 Degrees Fat			
-			
CHICKEN RIC 39.00 Degrees F			
VEGGIES GRILL 189.00 Degree	∍s Fahrenheit		
POTATO SALAD RIC 39.00 Deg	jrees Fahrenheit		
		Overall Inspection Comments	
No Overall Inspection Comments	5		
Inspection Result: VI			
inspection result. vi	OLAHON	Required Action: NEXT REGULAR INSPECTION	
		Signatures	
MA and		KCHN.	
mage.	4	V · · · · · · · · · · · · · · · · · · ·	
MATTHEW ELIZONDO	EHS II RS CPO	PHIL BRADLEY MANAGER	

Page 3 of 3

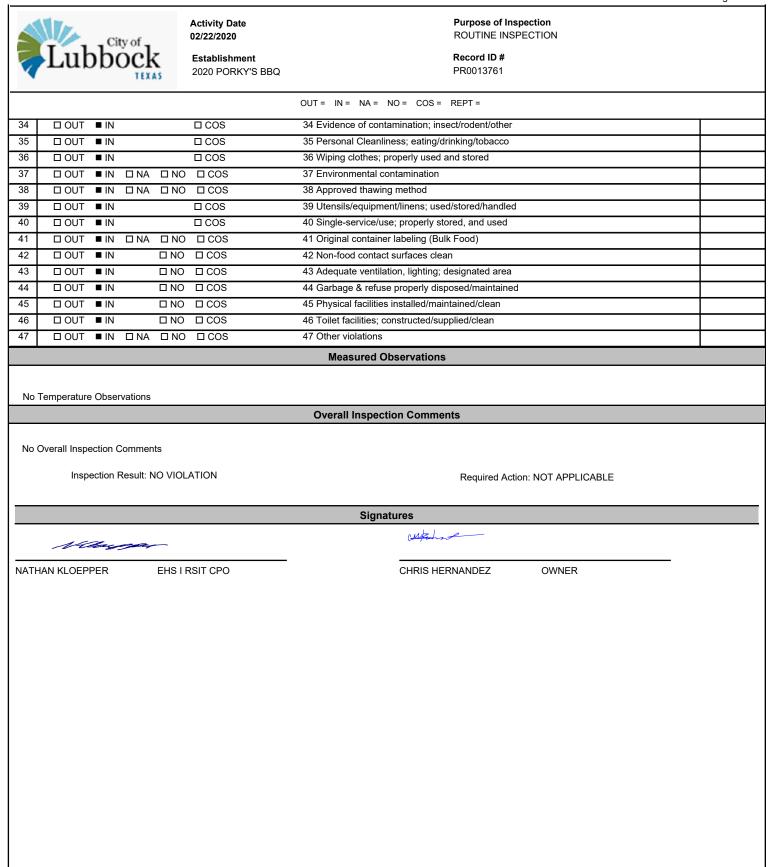
~	MZ.	0	hief		Environmental Hea 1625 13TH ST, SL		No. of Violation	ns	0		Priority:	0		
	Lul	bb	ŏcł		ubbock, TX 7940 806) 775-2902	1	No. of Repeat Violations		0	Fo	Priority undation:	0	Sc	ore
			TEX	AS				Time In	7:30 am		Core:	0		Ν
	vity Date 2/2020				nspection SPECTION		Ті	me Out	8:15 am	Tot. Mi	nutes:	45		
	<b>lishment</b> FLEA MAR	KET CC	NCESS	SION	Address		City/State LUBBOCK, T	ΓX			<b>Zip Code</b> 79401		Telephone	
	r <b>d ID #</b> 13760				Permit Holder 2020 FLEA MA	RKET CONCESSION	Est. Type 2020 TEMPC	DRARY			Risk Cate TF15	gory		
	t Name FLEA MAR	KET CO	ONCESS	SION	Event Address	3	Event City/S	State			Zip Code	)	Event Tele	phone
Even	t Organizer	•			Event Organi	zer Phone	Booth / Spa	ace No.			Serial Nu DADE7F			
						OUT = IN =	NA = NO = COS =	REPT =						
						PR	RIORITY ITEMS							
1	D OUT	□ IN	■ NA		□ COS	•	ooling time and tempe							
2	D OUT	■ IN	□ NA	□ NO	□ COS		old holding temperatur	`	,					
3	D OUT					•	ot holding temperature	( )						
4	D OUT		■ NA		□ COS	04 Proper co	ooking time and tempe	erature						
5	D OUT	□ IN	■ NA	□ NO	□ COS	05 Proper re	heating for hot holding	g 165 F i	n 2 hr.					
6	D OUT	□ IN	■ NA	□ NO	□ COS	06 Time as 0	Control; procedures/re	ecords						
7	D OUT	■ IN				07 Approved	I source; Condition/pa	arasite de	struction					
8	D OUT	■ IN			□ COS	08 Food rece	eived at proper tempe	erature						
9	D OUT	■ IN				09 Separate	d & protected; contarr	nination p	revented					
10	D OUT	■ IN			□ COS	10 Contact s	urfaces/returnables; o	clean & s	anitized					
11	D OUT	■ IN	□ NA	□ NO	□ COS	11 Proper di	sposition; returned/se	rved/reco	ondition					
12	D OUT	■ IN			□ COS	12 Managem	nent, employees; knov	wledge &	reporting					
13	D OUT	■ IN				•	e of restriction and ex							
14	D OUT				□ COS		eaned and properly wa							
15		■ IN	□ NA		□ COS		nand contact w/RTE o							
16	D OUT	■ IN	D NA		□ COS		ed foods used; prohib							
17	D OUT		□ NA		□ COS		approved/used Was	0	0					
18	D OUT				□ COS		stances; identified/sto							
19					□ COS		proved source; plumb							
20	D OUT	■ IN				20 Approved	Sewage / Wastewate	er dispos	al					
						PRIORITY	FOUNDATION I	TEMS						
21	D OUT	■ IN	D NA		□ COS	21 PIC prese	ent / demonstration / c	duties / C	FM					
22	D OUT	■ IN	□ NA		□ COS	22 Food Har	ndler/no unauthorized	persons/	personnel					
23	D OUT	IN	D NA		□ COS	23 Hot and C	Cold water available; a	adequate	pressure					
24	D OUT	■ IN	D NA		□ COS	24 Records a	available shellstock/de	estructior	n/labels					
25	D OUT				□ COS	25 Complian	ce with variance, spe	cialized /	HACCP					
26	D OUT	■ IN	D NA		□ COS	26 Posting o	f consumer advisories	s, Allerge	n label					
27	D OUT				□ COS	27 Proper co	ooling method used; e	quipmen	t adequate					
28	D OUT	■ IN	□ NA	□ NO		28 Proper da	ate marking and dispo	sition						
29	D OUT	■ IN	□ NA		□ COS	29 Thermom	eters / test strips prov	vided, ac	curate					
30	D OUT	■ IN	□ NA		□ COS	30 Food Esta	ablishment Permit (Cເ	urrent & \	/alid)					
31	D OUT	■ IN				31 Handwas	h facilities; accessible	e/supplied	l/used					
32	D OUT	■ IN	D NA		□ COS		on-food contact surfac							
33	D OUT	■ IN	D NA	□ NO	□ COS	33 Warewas	hing facilities & Servio	ce sink pi	rovided					



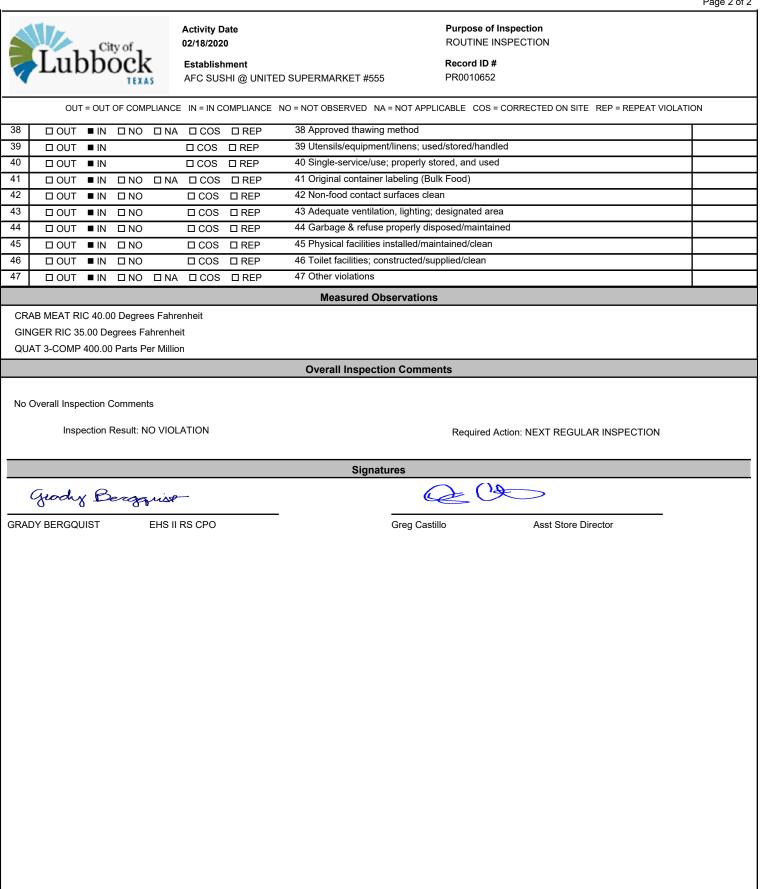
$\boldsymbol{\wedge}$					Environmental He		No. of Violations	0		Priority:	0	
	Lul			- L	625 13TH ST, SU ubbock, TX 7940		No. of Repeat	0		Priority	0	Scor
X	Lui	500		4.5	806) 775-2902		Violations Time In	6:00 am	Fo	oundation: Core:	0	•
	vity Date 2/2020				spection SPECTION		Time Out	6:50 am	Tot. Mi		50	U
Estab	lishment	LIONS	1		Address		City/State	I		<b>Zip Code</b> 79401		Telephone
	rd ID #	-			Permit Holder		Est. Type			Risk Cate	gory	
	13710 t Name				Event Addres	K LIONS CLUB	2020 TEMPORARY			TF15 Zip Code		Event Telephon
	LUBBOCK	LIONS	CLUB		Event Addres	5	Event City/State			ZIP CODE	•	Event Telephon
	<b>t Organizer</b> DLEY PAYN				Event Organ	izer Phone	Booth / Space No.			Serial Nu DACGR		
					•	OUT = IN =	NA = NO = COS = REPT =					
						PR						
1	D OUT	■ IN	□ NA	□ NO	□ COS	•	ooling time and temperature					
2	D OUT				□ COS		bld holding temperature (41 F	,				
3	D OUT				□ COS	•	ot holding temperature (135 F)					
4	D OUT		□ NA		□ COS	•	ooking time and temperature					
5	D OUT		□ NA		□ COS	-	heating for hot holding 165 F i	in 2 hr.				
6	D OUT		D NA	□ NO	□ COS		Control; procedures/records					
7						••	I source; Condition/parasite de	estruction				
8							eived at proper temperature					
9						•	d & protected; contamination p					
10							urfaces/returnables; clean & s					
11						•	sposition; returned/served/rec					
12 13						-	nent, employees; knowledge 8	reporting				
13						•	se of restriction and exclusion eaned and properly washed / (					
15							nand contact w/RTE or approv					
16							ed foods used; prohibited not					
17							approved/used Washing fruit					
18							estances; identified/stored/use	-				
19							proved source; plumbing, bac					
20						•	Sewage / Wastewater dispos					
21							FOUNDATION ITEMS ent / demonstration / duties / C					
22							ndler/no unauthorized persons					
23							Cold water available; adequate					
23							available shellstock/destructio					
25							ce with variance, specialized					
26						•	f consumer advisories, Allerge					
27							ooling method used; equipmer					
28				□ NO		•	ate marking and disposition					
29				-		•	eters / test strips provided, ac	curate				
30					□ COS		ablishment Permit (Current &					
31	D OUT	■ IN			□ COS	31 Handwas	h facilities; accessible/supplie	d/used				
32	D OUT	■ IN	□ NA		□ COS	32 Food & n	on-food contact surfaces clear	nable/use				
33	D OUT	■ IN	□ NA	□ NO	□ COS	33 Warewas	hing facilities & Service sink p	rovided				
							CORE ITEMS					



5	MZ.	0	Vef		Environmental Hea 625 13TH ST, SU		No. of	f Violations	0		Priority:	0		
	Lul	b	or Scł	τ (	ubbock, TX 7940 806) 775-2902	1	No. of Violat	f Repeat tions	0	Fo	Priority oundation:	0	Sc	ore
			TEX	AS				Time In	11:30 am		Core:	0	(	)
	vity Date 2/2020				spection SPECTION			Time Out	11:45 am	Tot. Mi	inutes:	15		
	l <b>ishment</b> PORKY'S B	BQ	•		Address		-	<b>//State</b> 3BOCK, TX		•	<b>Zip Code</b> 79401		Telephone	
	r <b>d ID #</b> 13761				Permit Holder 2020 PORKY'S	BBQ		. <b>Type</b> 0 TEMPORARY			Risk Cate TF15	gory	-	
	<b>t Name</b> PORKY'S E	3BQ			Event Address	5	Eve	ent City/State			Zip Code	)	Event Telep	hone
Even	t Organizer				Event Organ	zer Phone	В	ooth / Space No.			Serial Nu DADCW		1	
						OUT = IN =	NA = NO =	COS = REPT =						
						PF		TEMS						
1	D OUT	■ IN	□ NA	□ NO	□ COS	•	8	nd temperature						
2	D OUT	■ IN	□ NA		□ COS	•	0	emperature (41 F /	,					
3	D OUT		□ NA		□ COS	•	°.	mperature (135 F)						
4	D OUT	■ IN	□ NA		□ COS	04 Proper co	ooking time a	and temperature						
5	D OUT	■ IN	□ NA	□ NO	□ COS	05 Proper re	eheating for h	not holding 165 F i	n 2 hr.					
6	D OUT	■ IN	□ NA	□ NO	□ COS	06 Time as 0	Control; proc	edures/records						
7	D OUT	■ IN			□ COS	07 Approved	d source; Co	ndition/parasite de	struction					
8	D OUT	■ IN			□ COS	08 Food rec	eived at prop	per temperature						
9	D OUT	■ IN			□ COS	09 Separate	d & protecte	d; contamination p	prevented					
10	D OUT	■ IN			□ COS	10 Contact s	surfaces/retu	rnables; clean & s	anitized					
11	D OUT	■ IN	□ NA		□ COS	11 Proper di	isposition; re	turned/served/reco	ondition					
12	D OUT	■ IN			□ COS	12 Managen	nent, employ	vees; knowledge &	reporting					
13	D OUT	■ IN						on and exclusion						
14	D OUT				□ COS		•	roperly washed / C						
15					□ COS			t w/RTE or approve						
16	D OUT		□ NA					ed; prohibited not o						
17	D OUT		□ NA					sed Washing fruits	0					
18	D OUT				□ COS			entified/stored/used						
19	D OUT				□ COS	•		rce; plumbing, bac						
20		■ IN				20 Approved	d Sewage / V	Vastewater dispos	al					
						PRIORITY	FOUNDA	TION ITEMS						
21	D OUT	■ IN	□ NA		□ COS	21 PIC prese	ent / demons	stration / duties / C	FM					
22	D OUT	IN	□ NA		□ COS	22 Food Har	ndler/no una	uthorized persons/	/personnel					
23	D OUT	IN	D NA		□ COS	23 Hot and 0	Cold water a	vailable; adequate	pressure					
24	D OUT	■ IN	□ NA		□ COS	24 Records	available she	ellstock/destructior	n/labels					
25	D OUT		□ NA		□ COS	25 Complian	nce with varia	ance, specialized /	HACCP					
26	D OUT	■ IN	D NA			26 Posting o	of consumer	advisories, Allerge	n label					
27	D OUT		□ NA			27 Proper co	ooling metho	d used; equipmen	t adequate					
28	D OUT	IN IN	□ NA	□ NO	□ COS	28 Proper da	ate marking a	and disposition						
29	D OUT	■ IN	□ NA			29 Thermorr	neters / test s	strips provided, ac	curate					
30	D OUT	■ IN	□ NA			30 Food Est	ablishment F	Permit (Current & \	/alid)					
31	D OUT				□ COS	31 Handwas	sh facilities; a	accessible/supplied	d/used					
32	D OUT	■ IN	D NA		□ COS			tact surfaces clear						
33	D OUT	■ IN	□ NA	□ NO	□ COS	33 Warewas	shing facilitie	s & Service sink p	rovided					



	M/	Cit	vof			ntal Health D ST, SUITE 1		No. of Violations	0		Priority:	0	600r0
E	Luł	obč	jock	-	ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority oundation:	0	Score
			TEXA	\$	,			Time In	10:40 am		Core:	0	Ο
	vity Date 3/2020				spection PECTION	1		Time Out	11:00 am	Tot. Mi	nutes:	20	V
	olishment SUSHI @ UI	NITED			Addres			City/State LUBBOCK, TX		I	<b>Zip Code</b> 79423		<b>Telephone</b> (310) 604-3200
Reco	rd ID #				Permit I	Holder		Est. Type			Risk Cate	gory	
2R00	10652				ADVAN	CED FRESH	CONCEPTS	FOOD SERVICE			FR02		
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
1			■ NO		□ COS	D REP	01 Proper co	<b>PRIORITY</b> bling time and temperature					
2								d holding temperature (41 F	(45 F)				
3			■ NO					holding temperature (135 F)	,				
4			■ NO				•	oking time and temperature					
5			■ NO				05 Proper reh	eating for hot holding 165 F	in 2 hr.				
6		■ IN					06 Time as C	ontrol; procedures/records					
7		■ IN			□ COS	D REP	07 Approved	source; Condition/parasite de	estruction				
8	D OUT	■ IN			□ COS	REP	08 Food rece	ived at proper temperature					
9	D OUT	■ IN			□ COS	REP	09 Separated	& protected; contamination	prevented				
10	D OUT	■ IN			□ cos	REP	10 Contact su	irfaces/returnables; clean & s	anitized				
11	D OUT	■ IN	□ NO	□ NA	□ COS	REP	11 Proper dis	position; returned/served/rec	ondition				
12	D OUT	■ IN			□ COS	REP	12 Managem	ent, employees; knowledge &	reporting				
13	D OUT	■ IN			□ COS	□ REP	13 Proper use	e of restriction and exclusion					
14	D OUT	■ IN			□ COS	REP	14 Hands cle	aned and properly washed /	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	REP	15 No bare h	and contact w/RTE or approv	ed method				
16	D OUT	■ IN		D NA	□ COS	D REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	□ REP	17 Additives a	approved/used Washing fruit	s/veg				
18	D OUT	■ IN			□ COS	REP	18 Toxic subs	stances; identified/stored/use	d				
19	D OUT	■ IN			□ COS	C REP	19 Water; ap	proved source; plumbing, bac	kflow				
20	D OUT	■ IN			□ COS	REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	TY FOUNDATION					
21	D OUT	■ IN		D NA	□ cos	D REP	21 PIC prese	nt / demonstration / duties / C	FM				
22	D OUT	■ IN		□ NA	□ COS	D REP	22 Food Han	dler/no unauthorized persons	/personnel				
23	D OUT	■ IN		□ NA	□ COS	D REP	23 Hot and C	old water available; adequate	e pressure				
24	D OUT	■ IN		D NA	□ COS	D REP	24 Records a	vailable shellstock/destructio	n/labels				
25	D OUT	■ IN		D NA	□ COS	D REP	25 Compliand	e with variance, specialized	HACCP				
26	D OUT	■ IN		D NA	□ COS	D REP	26 Posting of	consumer advisories, Allerge	en label				
27	D OUT	■ IN		□ NA	□ COS	D REP	27 Proper co	oling method used; equipmer	t adequate				
28	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	e marking and disposition					
29	D OUT	■ IN		□ NA	□ COS	C REP	29 Thermome	eters / test strips provided, ac	curate				
30	D OUT	■ IN		D NA	□ COS	C REP	30 Food Esta	blishment Permit (Current &	Valid)				
31	D OUT	■ IN			□ COS	D REP	31 Handwash	facilities; accessible/supplie	d/used				
32	D OUT	■ IN		□ NA	□ COS	C REP	32 Food & no	n-food contact surfaces clear	nable/use				
33	D OUT	■ IN		D NA	□ COS	D REP	33 Warewash	ing facilities & Service sink p	rovided				
								CORE					
34	D OUT	■ IN			□ COS	REP	34 Evidence	of contamination; insect/rode	nt/other				
35	D OUT	■ IN			□ COS	REP	35 Personal (	Cleanliness; eating/drinking/to	obacco				
36	D OUT	■ IN			□ COS	C REP	36 Wiping clo	thes; properly used and store	ed				
37	D OUT	■ IN	□ NO	□ NA	□ COS	REP	37 Environme	ental contamination					



	1	Priority:		4	Io. of Violations		ntal Health D ST, SUITE						1
Score	2	Priority oundation:	Fo	0	lo. of Repeat ⁄iolations	05	X 79401	ubbock, T 806) 775-2	L	ock	b	Luł	
8	1	Core:		1:20 pm	Time In	F			l s	TEXA		Lu	X
U	70	linutes:	Tot. Mi	2:30 pm	Time Out		1	spection SPECTION				ity Date /2020	
one 252-2206		<b>Zip Code</b> 79413			City/State LUBBOCK, TX	·		Addres 3816 39		UCK	DOD TR	<b>lishment</b> EL STAR FC	
	jory	Risk Cates FR03			Est. Type MOBILE FOOD UNIT	2	Holder E MARTINE	Permit SHERE				<b>d ID #</b> 11696	
ATION	REPEA	SITE REP =	CTED ON S	COS = CORRE	A = NOT APPLICABLE	NO = NOT OBSERV	OMPLIANCE	IN = IN C	PLIANCE	OF COM	T = OUT	OU.	
					DRITY								
					me and temperature	01 Proper coo		□ COS	□ NA	■ NO	□ IN	D OUT REP	1
				45 F)	ing temperature (41 F /	02 Proper colo		□ COS	□ NA	□ NO	■ IN	□ OUT REP	2
					ng temperature (135 F)	•		□ COS		-		REP	3
					ime and temperature			□ COS		-		REP	4
				n 2 hr.	for hot holding 165 F i			□ COS		-		REP	5
				- t t'	procedures/records					■ NO		COUT REP	6
				struction	e; Condition/parasite de			□ COS					7 8
						00 Food roosi							0
				revented		08 Food receiv							0
2/24/					tected; contamination p s/returnables; clean & s	09 Separated	C REP				■ IN	□ OUT ■ OUT	9 10
2/24,	touch	to sight and	es clean t	anitized contact surfac	tected; contamination p	09 Separated 10 Contact su moved for ware wa	□ REP □ REP an wares. Re	□ COS ■ COS			■ IN □ IN ents: white s	□ OUT ■ OUT tion Comm	10 Viola
2/24,	touch	to sight and	es clean t	anitized contact surfac	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food-o	09 Separated 10 Contact su moved for ware wa 11 Proper disp	REP     REP     REP     Rep     Rep	COS COS			■ IN □ IN ents: white s ■ IN	□ OUT ■ OUT tion Comm rved plastic □ OUT	10 <b>Viola</b> Obse
2/24,	touch	to sight and	es clean t	anitized contact surfac ondition reporting	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food-con; returned/served/reconn ployees; knowledge & striction and exclusion	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use	REP     REP     REP     ReP     REP     REP     REP     REP	COS COS COS COS COS COS COS COS			<ul> <li>IN</li> <li>IN</li> <li>ents:</li> <li>white s</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	OUT OUT tion Comm rved plastic OUT REP OUT OUT OUT OUT OUT	10 Viola Obse 11 12 13
2/24,	touch	to sight and	es clean t	anitized contact surfac ondition reporting Glove use	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food- on; returned/served/reco nployees; knowledge & striction and exclusion and properly washed / C	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea	REP	□ COS ■ COS □ COS □ COS □ COS □ COS	□ NA	□ NO	<ul> <li>IN</li> <li>IN</li> <li>ents:</li> <li>white s</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	OUT OUT OUT OUT REP OUT OUT OUT OUT OUT OUT	10 Viola Obse 11 12 13 14
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2/24,	touch	to sight and	es clean t	anitized contact surfac ondition reporting Glove use ed method offered	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food-o on; returned/served/reco nployees; knowledge & striction and exclusion and properly washed / C intact w/RTE or approve	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurizee	REP	□ COS ■ COS red in clea □ COS □ COS □ COS □ COS □ COS	□ NA	□ NO	<ul> <li>IN</li> <li>IN</li> <li>ents:</li> <li>white s</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	OUT OUT Comm OUT Comm OUT COUT OUT OUT OUT COUT REP OUT COUT COUT COUT COUT COUT COUT COUT	10 Viola Obse 11 12 13 14 15 16
2/24,	touch	to sight and	es clean t	anitized contact surfact ondition reporting Glove use ed method offered s/veg	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food-o m; returned/served/reco nployees; knowledge & striction and exclusion and properly washed / O intact w/RTE or approve Is used; prohibited not o red/used Washing fruits	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a	REP	□ COS ■ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS □ COS		□ NO	■ IN □ IN ents: white s ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	OUT OUT OUT Comm OUT COUT OUT OUT OUT OUT OUT COUT COUT	10 Viola Obse 11 12 13 14 15 16 17
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	touch	to sight and	es clean t	anitized contact surfac ondition reporting Glove use ed method offered s/veg d	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food-co on; returned/served/reco nployees; knowledge & striction and exclusion and properly washed / Co intact w/RTE or approve ls used; prohibited not of red/used Washing fruits s; identified/stored/usec source; plumbing, bac	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subs 19 Water; app	REP	□ COS ■ COS ured in clear □ COS □ COS	□ NA	□ NO	■ IN ents: white s ■ IN ■ IN	OUT OUT Comm OUT Comm OUT OUT OUT OUT OUT OUT COUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	10 Viola 0bse 11 12 13 14 15 16 17 18 19
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	touch	to sight and	es clean t	anitized contact surfact ondition reporting Glove use ed method offered s/veg d kflow al	tected; contamination p s/returnables; clean & s cOS. 228.113(1) Food-o on; returned/served/reco nployees; knowledge & striction and exclusion and properly washed / C intact w/RTE or approve s used; prohibited not of red/used Washing fruits s; identified/stored/used source; plumbing, bac ge / Wastewater dispos OUNDATION monstration / duties / C	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subs 19 Water; app 20 Approved S PRIORI 21 PIC presen	REP	□ COS ■ COS red in clear □ COS □ COS		□ NO	■ IN ■ IN ents: white s ■ IN ■ IN	OUT OUT Comm OUT Comm OUT	10 Viola Obsee 11 12 13 14 15 16 17 18 19 20 20
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	touch	to sight and	es clean t	anitized contact surfact ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel	tected; contamination p s/returnables; clean & s COS. 228.113(1) Food-or on; returned/served/recor- nployees; knowledge & striction and exclusion and properly washed / C intact w/RTE or approve s used; prohibited not of red/used Washing fruits s; identified/stored/used source; plumbing, bac ge / Wastewater dispos <b>OUNDATION</b> monstration / duties / C o unauthorized persons	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subs 19 Water; app 20 Approved S <b>PRIORI</b> 21 PIC presen 22 Food Hand	REP		NA     NA     NA     NA     NA     NA     NA     NA     NA	D NO	■ IN ■ IN ents: white s ■ IN ■	OUT     OUT     OUT     Comm      rved plastic     OUT     COUT     OUT	10 Viola Obse 11 12 13 14 15 16 17 18 19 20 21 22 23 Viola Mobil
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	touch	to sight and	es clean t	anitized contact surfac ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure	tected; contamination p s/returnables; clean & s cOS. 228.113(1) Food-on in; returned/served/recor- inployees; knowledge & striction and exclusion and properly washed / C intact w/RTE or approve s used; prohibited not of red/used Washing fruits s; identified/stored/used source; plumbing, bac ge / Wastewater dispos OUNDATION monstration / duties / C o unauthorized persons/ ter available; adequate	09 Separated 10 Contact su moved for ware wa 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurized 17 Additives a 18 Toxic subs 19 Water; app 20 Approved S <b>PRIORI</b> 21 PIC presen 22 Food Hand 23 Hot and Co 1. Call for reinspec 24 Records av 25 Compliance	REP     R	COS	□ NA □ NA □ NA □ NA □ NA □ NA □ NA	D NO	IN     IN     IN     ents:     white s     IN	OUT     OUT     OUT     Comm      rved plastic     OUT     COUT     OUT	10 Viola (Dbsee 11 12 13 14 15 16 17 18 19 20 20 21 22 23 Viola Mobil 228.1

Page 2 of 3



Activity Date 02/21/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID #

Z	Lui	200		s	Establish ANGEL S	ment STAR FOOD	Record ID #       TRUCK     PR0011696	
	OU'	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON
8	OUT REP	■ IN	□ NO	□ NA	□ COS		28 Proper date marking and disposition	
9	D OUT	■ IN		□ NA	□ COS	D REP	29 Thermometers / test strips provided, accurate	
0	D OUT	■ IN		□ NA	□ COS	D REP	30 Food Establishment Permit (Current & Valid)	
1	D OUT	■ IN			□ COS	C REP	31 Handwash facilities; accessible/supplied/used	
2	■ OUT	□ IN		□ NA	□ COS	D REP	32 Food & non-food contact surfaces cleanable/use	3/2/20
iola	tion Comm	ents:						
ama quip orros	iged drawer ment may n sion-resistar ce; and resis □ OUT	. Remo ot allov nt, and stant to	ve those. v the mig nonabsor pitting, c	Call for ration of rbent; su hipping,	reinspect deleteriou ifficient in	ion. 228.101 us substances weight and the cratching, sc	coming off. Discarded. COS. B. Cracked frame around a shelf in the reach-in cooler, and a (a)(2) -(5) Materials that are used in the construction of utensils and food-contact surfaces of s or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, nickness to withstand repeated ware washing; finished to have a smooth, easily cleanable oring, distortion, and decomposition 33 Warewashing facilities & Service sink provided	
	REP							
							CORE	
34							34 Evidence of contamination; insect/rodent/other	
35							35 Personal Cleanliness; eating/drinking/tobacco	
36							36 Wiping clothes; properly used and stored	
37	REP				□ cos		37 Environmental contamination	
38	REP				□ cos		38 Approved thawing method	
39	D OUT				□ COS		39 Utensils/equipment/linens; used/stored/handled	
40							40 Single-service/use; properly stored, and used	
11	REP				□ COS		41 Original container labeling (Bulk Food)	
42	D OUT					□ REP	42 Non-food contact surfaces clean	
13						REP	43 Adequate ventilation, lighting; designated area	
44	D OUT					D REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT				□ COS	D REP	45 Physical facilities installed/maintained/clean	5/21/20
Valls Obse	rved extens 86(m) Stori	window ion core ng mair	ds stored	hanging		with dry stora	Cleaning, frequency and restrictions. ge and single-service items. Remove. Call for reinspection. 46 Toilet facilities; constructed/supplied/clean	
47				□ NA			47 Other violations	
	REP							
							Measured Observations	
Aml	bient RIC 36	6.00 De	grees Fa	hrenheit				
							Overall Inspection Comments	
	bile unit has 0 p.m.	s no rur	nning wat	er at tim	e of inspe	ction. Facility	Overall Inspection Comments	

1				Page 3 of 3
City of	Activity Date 02/21/2020	Purpose of Ins ROUTINE INS	pection PECTION	
Lubbock	Establishment ANGEL STAR FOOD TRUCK	<b>Record ID #</b> PR0011696		
Inspection Result: VIOLA	TION	Required Acti	on: VOLUNTARY CLOSURE	
	S	Signatures		
Jeanne Valaz	/	For	me	
JEANNE VALDEZ EHS	II RS CPO	Raul Martinez	Cook	
			Follow up : Yes	Followup Date: 03/02/2020

	17					ntal Health D ST, SUITE <sup>2</sup>		No. o	f Violations	2		Priority:	0		
P	Luł	$b^{ci}$	$\overset{\text{wof}}{\mathbf{c}}\mathbf{k}$	Lu	ubbock, T 606) 775-2	X 79401		No. o Viola	f Repeat tions	0	Fou	Priority ndation:	1	Score	
×			TEXA	s					Time In	1:00 pm		Core:	1	3	
	vity Date 3/2020				spection PECTION	1			Time Out	2:00 pm	Tot. Min	utes:	60	U	
	blishment N MART				Addres: 4423 34				<b>y/State</b> BBOCK, TX	-		Zip Code 79410		<b>Telephone</b> (806) 799-7716	
	ord ID # 002855				Permit ANGEL	Holder & RAQUEL	HALILI		. <b>Type</b> OCERY			<b>Risk Categ</b> FR01	jory		
	OUT	Γ = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSEF	RVED NA =	NOT APPLICABLE	COS = CORRE	CTED ON SI	TE REP =	REPE	AT VIOLATION	
								PRIORI	ТҮ						
1	□ OUT REP	■ IN	□ NO	□ NA	□ COS		01 Proper co	ooling time a	and temperature						
2	□ OUT REP	■ IN	□ NO	□ NA	□ COS		•	Ŭ	emperature (41 F /	,					
3	REP		□ NO					0	mperature (135 F)						
4	REP								and temperature						
5	COUT REP		_		□ COS		•	Ū	hot holding 165 F i	n 2 hr.					
6	REP		□ NO		□ COS				cedures/records						
7									ondition/parasite de	estruction					
8 9									per temperature ed; contamination p	vented					
9 10						REP     REP	•		urnables; clean & s						
11			□ NO						eturned/served/rec						
12		■ IN			□ COS	D REP	12 Managen	ment, emplo	yees; knowledge 8	reporting					
13	D OUT	■ IN			□ COS	REP	13 Proper us	se of restrict	tion and exclusion						
14	D OUT	■ IN			□ COS	REP	14 Hands cle	eaned and p	properly washed / 0	Glove use					
15	□ OUT REP		□ NO		□ COS		15 No bare h	hand contac	t w/RTE or approv	ed method					
16									sed; prohibited not						
17				⊡ NA					ised Washing fruit	•					
18 19									entified/stored/use						
20									Wastewater dispos						
20					1005				•						
21		■ IN			□ cos	D REP			NDATION stration / duties / C	FM					
22							-		authorized persons						
23					□ COS		23 Hot and 0	Cold water a	vailable; adequate	e pressure					
24		■ IN		D NA	□ COS	D REP	24 Records	available sh	ellstock/destruction	n/labels					
25		■ IN		□ NA	□ COS	D REP	25 Complian	nce with vari	ance, specialized /	HACCP					
26		■ IN		D NA	□ COS	D REP	26 Posting o	of consumer	advisories, Allerge	en label					
27		■ IN		□ NA	□ COS	□ REP	27 Proper co	ooling metho	od used; equipmen	t adequate					
28	□ OUT REP			□ NA	□ COS		28 Proper da	ate marking	and disposition						
29									strips provided, ac						
30									Permit (Current &	,					
31		■ IN			□ COS	REP	31 Handwas	sh facilities;	accessible/supplie	d/used					

	Luł	b	<sup>ty of</sup>	0	Activity D 2/18/202 Establish	0	Purpose of Inspection ROUTINE INSPECTION Record ID #	
4	Lu		TEXAS	A	ASIAN M	ART	PR0002855	
	OUT	Γ = OUT	OF COMPLI	ANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
2	■ OUT	□ IN	C	] NA	□ COS	C REP	32 Food & non-food contact surfaces cleanable/use	2/28/2
se 8.1 8.1	erved gaskets 104(a) Clean 101(a)(2) -(5) tances or imp	s to rea ability. ) Mater part co	ach in coolei Food-conta rials that are lors, odors,	rs and f act surfa e used in or taste	freezers o aces. in the cor es to food	damaged. F nstruction of d and under	y front door. Repair to have only easily cleanable surfaces. Discussed. NRI Repair to have easily cleanable surfaces and keep cold air in reach in cooler. Discussed. NRI. 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	
-	ht and thickn ching, scorin			-		ashing; finish	hed to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing,	
3	COUT REP	■ IN		] NA	□ COS		33 Warewashing facilities & Service sink provided	
	1						CORE	
ŀ	D OUT	■ IN			□ COS	REP	34 Evidence of contamination; insect/rodent/other	
	D OUT				□ COS		35 Personal Cleanliness; eating/drinking/tobacco	
					□ COS		36 Wiping clothes; properly used and stored	
	COUT REP	■ IN		J NA	□ cos		37 Environmental contamination	
	□ OUT REP	■ IN		J NA	□ COS		38 Approved thawing method	
	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled	
					□ COS		40 Single-service/use; properly stored, and used	
	REP	■ IN		3 NA	□ cos		41 Original container labeling (Bulk Food)	
	■ OUT	□ IN	□ NO		□ COS	D REP	42 Non-food contact surfaces clean	5/18/2
3.1 an	101(i) Nonfoo	od-cont constru	tact surfaces ucted of a co	s. Nonfo	food-cont n-resistar	act surfaces	ebris and spills. Remain clean and sanitized. Discussed. NRI of equipment that are exposed to splash, spillage, or other food soiling or that require frequent bent, and smooth material 43 Adequate ventilation, lighting; designated area	
	D OUT	■ IN					44 Garbage & refuse properly disposed/maintained	
							45 Physical facilities installed/maintained/clean	
							46 Toilet facilities; constructed/supplied/clean 47 Other violations	<u> </u>
	REP				1005			
							Measured Observations	
		)earees						
=	ef ric 37.00 D	-	oos Eabror	iheit				
ee	odles ric 42.0	0 Degi		L.				
	odles ric 42.0 ef ric 39.00 D	)0 Degi )egrees	s Fahrenheit					
oc ee sh	odles ric 42.0 ef ric 39.00 D n ric 35.00 De	)0 Degr )egrees egrees	s Fahrenheit Fahrenheit					
ee	odles ric 42.0 ef ric 39.00 D n ric 35.00 De u ric 42.00 De	)0 Degr )egrees egrees egrees	s Fahrenheit Fahrenheit Fahrenheit	:				
ee	odles ric 42.0 ef ric 39.00 D n ric 35.00 De	)0 Degr )egrees egrees egrees	s Fahrenheit Fahrenheit Fahrenheit	:	_		Overall Inspection Comments	_
ee oc ee sh	odles ric 42.0 ef ric 39.00 D n ric 35.00 De u ric 42.00 De	00 Degr egrees egrees egrees egrees	Fahrenheit Fahrenheit Fahrenheit Fahrenheit	:	_	_	Overall Inspection Comments	

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Inspection Result VIOLATION  Signatures  Mathematical Action: NEXT HEGULAR INSPECTION  Signatures  Mathematical Action: NEXT HEGULAR INSPECTION  Mathematical Ac	City of	Activity Date 02/18/2020	Pu RC	Irpose of Inspection DUTINE INSPECTION	
Image: Lize with the second	Lubbock				
MATHEW ELIZONDO     EHS II RS CPO     angel halli:     owner	Inspection Result: VIOLA	ATION	F	Required Action: NEXT REGULAR INSP	ECTION
ATTHEW ELIZONDO EKS II RS CPO argel halli owner			Signatures		
	Machin	1			
Folow up : Yee Followup Date: 02282220	MATTHEW ELIZONDO EHS	S II RS CPO	angel halili`	owner	
Folowup: Yes Folowup Date: 02282020					
Followup : Yes Followup Date: 02282220					
Folowup: Yes Folowup Date: 0:2282220					
Follow up : Yes Followup Date: 02/28/2020					
Follow up : Yes Followup Date: 02/28/2020					
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				Follow up : Yes	Followup Date: 02/28/2020

	Luk	Cit	y of 🚽	1	625 13TH	ntal Health De ST, SUITE 1		No. of Violations	2	_	Priority: Priority	2	Score
5	Lut	obo	ock	-	ubbock, T 306) 775-2			Violations	0		ndation:	0	
			TEXA	s				Time In	1:55 pm		Core:	• 6	
	ity Date /2020				spection PECTION	1		Time Out	2:45 pm	Tot. Minu	ıtes:	50	
	lishment	0			Addres			City/State			ip Code		Telephone
	SKY TEXA	5			4416 98			LUBBOCK, TX Est. Type			9424 Sisk Cate		(806) 368-7591
	05725					BINGHAM		RESTAURANT			R03	yory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON SIT	re rep =	REPE	AT VIOLATION
								PRIORITY					
1			■ NO			D REP	01 Proper co	oling time and temperature					
2	■ OUT				■ COS		02 Proper col	Id holding temperature (41 F /	45 F)				2/16
Viola	tion Comme	ents:											
			in cold h	old near	r right arill	at 47 degree	s, held for less th	an 4 hours. Sent to cooler to	rapidly cool. (	COS.			
228.7	5(f)(1)(B) Co		l (41°F/4		elow)								
3			-			C REP	•	t holding temperature (135 F)					
4								oking time and temperature neating for hot holding 165 F i	n 2 hr				
5 6								Control; procedures/records	H Z HF.				
7				ыNA				source; Condition/parasite de	struction				
' 8								ived at proper temperature					
9								& protected; contamination p	prevented				
10	D OUT	■ IN			□ cos	REP	10 Contact su	urfaces/returnables; clean & s	anitized				
11	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	11 Proper dis	position; returned/served/reco	ondition				
12	D OUT	■ IN			□ COS	□ REP	12 Managem	ent, employees; knowledge &	reporting				
13	D OUT	■ IN			□ COS	REP	13 Proper us	e of restriction and exclusion					
14	D OUT	■ IN			□ COS	□ REP		aned and properly washed / 0					
15		■ IN				REP		and contact w/RTE or approv					
16 17								ed foods used; prohibited not approved/used Washing fruit					
18				□ NA				stances; identified/stored/use	•				
19					■ COS			proved source; plumbing, bac					2/16
	tion Comme												
			bottom (	of mon s	ink Poter	tial for back-f	low issues Hose	moved to create an air gap. (	202				
	46(c) Backfl						1000 100000. 110000	moved to oreate an all gap.	500.				
20	D OUT	■ IN			□ COS	REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21	D OUT	■ IN		□ NA	□ COS	D REP	21 PIC prese	nt / demonstration / duties / C	FM				
22	D OUT			□ NA				dler/no unauthorized persons	·				
23	D OUT				□ COS			old water available; adequate					
24								vailable shellstock/destruction					
25 26							-	ce with variance, specialized /					
20						REP     REP	-	oling method used; equipmen					
28							•	te marking and disposition					
29							•	eters / test strips provided, ac	curate				
30								blishment Permit (Current &					
31	D OUT				□ COS		31 Handwasł	n facilities; accessible/supplied	d/used				
32	D OUT	■ IN	_	□ NA	□ COS	D REP	32 Food & no	on-food contact surfaces clear	nable/use				_
		■ IN	□ NO	□ NA	□ COS	D REP	00 \//	ning facilities & Service sink p	امع بأجام				

Page 2 of 2



Activity Date 02/13/2020

Establishment BLUE SKY TEXAS **Purpose of Inspection** ROUTINE INSPECTION

Record ID # PR0005725

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

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

Measured Observations

Burger Grill 185.00 Degrees Fahrenheit

Cheese CH 42.00 Degrees Fahrenheit

Tomato RIC 41.00 Degrees Fahrenheit

Grilled Chicken CH 47.00 Degrees Fahrenheit

Ground Beef Ch 42.00 Degrees Fahrenheit

Ground Beef WIC 38.00 Degrees Fahrenheit

Tomato CH 41.00 Degrees Fahrenheit

Chicken WIC 39.00 Degrees Fahrenheit

Bleach Washer 100.00 Parts Per Million

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: COMPLIED - OWNER

Required Action: NOT APPLICABLE

Signatures

Jacob Kemmer

JACOB KEMMER

EHS II RS CPO

100						ntal Health De ST, SUITE 1	•	No. of Violations	7		Priority:	1		
	Lul	$b^{ci}$	$\operatorname{oc}^{\mathrm{b}}$	L	ubbock, T 306) 775-2	X 79401	05	No. of Repeat Violations	0	F	Priority oundation:	4	Sco	ore
×			TEXA	s				Time In	11:55 am		Core:	2	1	2
	vity Date 7/2020				spection PECTION	1		Time Out	1:05 pm Tot. Minutes:			70	■ '	J
	blishment TON KWIK N	MART			Address 4201 BC	s DSTON AVE		City/State LUBBOCK, TX			<b>Zip Code</b> 79413		Telephone (806) 577-56	23
	ord ID # 011622				Permit I Hari B/	<b>Holder</b> Anjara		Est. Type CONVENIENCE			Risk Categ FR01	gory		
	001	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION	
								PRIORITY						
1	□ OUT REP	□ IN	■ NO	□ NA	□ COS		01 Proper co	oling time and temperature						
2	□ OUT REP	■ IN	□ NO	□ NA	□ COS		02 Proper co	ld holding temperature (41 F /	45 F)					
3	□ OUT REP	□ IN	■ NO	□ NA	□ COS		03 Proper hot holding temperature (135 F)							
4	□ OUT REP	□ IN	■ NO	□ NA	□ COS		04 Proper co	oking time and temperature						
5	□ OUT REP	□ IN	■ NO	□ NA	□ COS		05 Proper rel	neating for hot holding 165 F i	n 2 hr.					
6	□ OUT REP	□ IN	■ NO	□ NA	□ COS		06 Time as C	Control; procedures/records						
7					□ COS			source; Condition/parasite de	estruction					
8					□ COS			eived at proper temperature						
9					□ COS		•	d & protected; contamination p						
10	■ OUT				□ COS		10 Contact s	urfaces/returnables; clean & s	anitized					2/20/2
equi	pment shall b erved ice ma	be sanit	ized befo eflector p	ore use a plate soile	fter cleani	ng iin clean. 24 I	nours. 228.113(1	spection. Provide. 24 hours. 2 ) Food-contact surfaces clean sposition; returned/served/reco	to sight and		od-contact s	urface	es of	
Obs 11		■ IN			□ cos	□ REP	12 Managem		reporting					
								ent, employees; knowledge &						
11		■ IN			□ COS	REP	13 Proper us	ent, employees; knowledge & e of restriction and exclusion						
11 12					□ COS	REP     REP	•		Glove use					
11 12 13 14 15	OUT OUT OUT REP	■ IN ■ IN	□ NO		□ COS □ COS	REP	14 Hands cle 15 No bare h	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv	ed method					
11 12 13 14 15 16		■ IN ■ IN	□ NO		□ COS □ COS	REP	14 Hands cle 15 No bare h 16 Pasteurize	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv ed foods used; prohibited not	ed method offered					
<ol> <li>11</li> <li>12</li> <li>13</li> <li>14</li> <li>15</li> <li>16</li> <li>17</li> </ol>	OUT OUT OUT REP	■ IN ■ IN ■ IN	□ NO		□ COS □ COS	REP	14 Hands cle 15 No bare h 16 Pasteurize 17 Additives	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv ed foods used; prohibited not approved/used Washing fruit	ed method offered s/veg					
11 12 13 14 15 16 17 18	COUT COUT REP COUT COUT COUT	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	□ NO	D NA	□ COS □ COS □ COS □ COS □ COS	REP  REP  REP  REP  REP	14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv ed foods used; prohibited not approved/used Washing fruit stances; identified/stored/used	ed method offered s/veg					
<ol> <li>11</li> <li>12</li> <li>13</li> <li>14</li> <li>15</li> <li>16</li> <li>17</li> <li>18</li> <li>19</li> </ol>	OUT     OUT     OUT     REP     OUT     OUT     OUT     OUT     OUT     OUT     OUT	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	□ NO	D NA		REP  REP  REP  REP  REP  REP  REP  RE	14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv ed foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, bac	ed method offered s/veg d kflow					
11 12 13 14 15 16 17 18	COUT COUT REP COUT COUT COUT	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	□ NO	D NA	□ COS □ COS □ COS □ COS □ COS	REP  REP  REP  REP  REP  REP  REP  RE	14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv ed foods used; prohibited not approved/used Washing fruit stances; identified/stored/used	ed method offered s/veg d kflow					
<ol> <li>11</li> <li>12</li> <li>13</li> <li>14</li> <li>15</li> <li>16</li> <li>17</li> <li>18</li> <li>19</li> </ol>	OUT     OUT     OUT     REP     OUT     OUT     OUT     OUT     OUT     OUT     OUT	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	□ NO	D NA		REP  REP  REP  REP  REP  REP  REP  RE	14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 19 Water; ap 20 Approved	e of restriction and exclusion aned and properly washed / C and contact w/RTE or approv ed foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, bac	ed method offered s/veg d kflow					

At time of inspection observed no Certified Food Manager Certificate available. A Certified food manager certificate is required for the current food service observed: reheating frozen kolaches, corn dogs, and hot links, and hot holding them in the display warmer at the front counter. 30 days to present the certificate for a current employee. 228.33(c) At least one certified food protection manager must be employed by each establishment

Follow up : Yes Followup Date: 02/20/2020

Page 2 of 3

Activity Date 02/17/2020

Establishment BOSTON KWIK MART Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0011622

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

 22
 ■ OUT
 □ IN
 □ NA
 □ COS
 □ REP
 22 Food Handler/no unauthorized persons/personnel
 2/27/20

 Violation Comments:

Observed no Food Hander Cards present. All employees shall have the food handler cards as required by City of Lubbock Ordinance. Facility currently reheats frozen Temperature Controlled for food service foods, and has an ice machine that is used to restock the soda machine bins. 30 days. 228.33(d) Food Handler Training criteria

23	D OUT	■ IN		D NA	□ COS	D REP	23 Hot and Cold water available; adequate pressure	
24	D OUT	■ IN		D NA	□ COS	□ REP	24 Records available shellstock/destruction/labels	
25	D OUT	■ IN		□ NA	□ COS	REP	25 Compliance with variance, specialized / HACCP	
26	D OUT	■ IN		□ NA	□ COS	REP	26 Posting of consumer advisories, Allergen label	
27	D 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				□ cos	D REP	29 Thermometers / test strips provided, accurate	2/27/20

#### Violation Comments:

Observed no food thermometer for the hot foods. Provide. 24 hours. 228.108(b) Food thermometers provided and accessible

Observed no test strips for the sanitizer. 24 hours to provide for the appropriate sanitizer used. 228.108(e) Sanitizing solutions, testing devices

30	□ OUT ■ IN	□ NA □ COS □ REP	30 Food Establishment Permit (Current & Valid)	
31	■ OUT □ IN	■ COS □ REP	31 Handwash facilities; accessible/supplied/used	2/27/20

Violation Comments:

Observed liquid dish soap, a scrubbing sponge, and a brown stain in the hand sink at the drink station. Hand sink for hand washing only. Discussed with PIC. Provide retraining. Removed items. COS. 228.149(a) Using a hand washing facility. accessible at all times for employee use; not be used for purposes other than hand washing

Observed no paper towels in either restroom. Provided. COS.

228.38(b)(3) Disposable paper towels used to avoid re-contaminating hands if manually operated faucet handles on a hand washing sink or the handle of a restroom door

32		■ IN		D NA	□ COS	REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT REP	■ IN	□ NO	□ NA	□ COS		33 Warewashing facilities & Service sink provided	
							CORE	
34	D OUT	■ IN			□ COS	□ REP	34 Evidence of contamination; insect/rodent/other	
35	D OUT	■ IN			□ COS	C REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D OUT	■ IN			□ COS	C 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	D OUT	■ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN			□ COS	REP	40 Single-service/use; properly stored, and used	
41	□ OUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container labeling (Bulk Food)	
42	D OUT	■ IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO		□ COS	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□ IN	□ NO		□ COS	D REP	45 Physical facilities installed/maintained/clean	5/17/20
Viole	tion Comm	ontos						

#### Violation Comments:

Restroom walls were damaged. Repair to be smooth, easily cleanable, and nonporous. 30 days. 228.171(1) Materials for floor, wall, and ceiling shall be smooth, durable, and easily cleanable

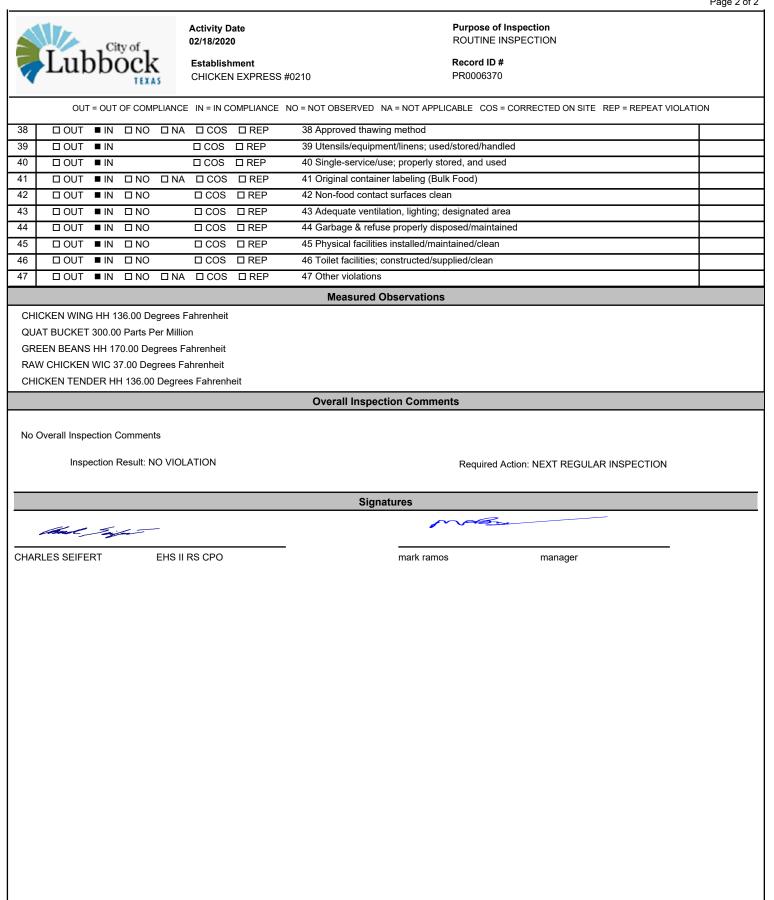
			Page 3 of 3
City of	Activity Date 02/17/2020	Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment BOSTON KWIK MART	<b>Record ID #</b> PR0011622	
OUT = OUT OF COMPLIAN	ICE IN = IN COMPLIANCE NO	D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
46 ■ OUT □ IN □ NO		46 Toilet facilities; constructed/supplied/clean	5/17/20
Violation Comments:			
Observed dirty toilet in the west toilet r	oom. Clean and the area. 24	hours. 228.186(h) Cleaning of Plumbing Fixtures	
Observed toilet on the west side with r 228.149(e)(2) A plumbing system shal		ast toilet has a tool in the bowl of water. Repair, remove. 24 hours. ir	
47 □ OUT ■ IN □ NO □ N		47 Other violations	
REP		Measured Observations	
hot water hand sink 118.00 Degrees	Fahrenheit		
Ambient RIC 38.00 Degrees Fahren	heit		
		Overall Inspection Comments	
No Overall Inspection Comments			
Inspection Result: VIOLA			
inspection result. Mol-		Required Action: RE-INSPECTION	
		Signatures	
Jeanne Valon		& ditte	
		Rosie Webb Employee	
JEANNE VALDEZ ENS		Rosie Webb Employee	
		Follow up : Yes Followup Date:	02/20/2020

			_						Page 1 of 1
		Environmental Health Department	No. of Vio	lations	0	P	Priority:	0	
Lubbo	ock	1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902	No. of Rep Violations		0		Priority dation:	0	
	TEXAS			Time In	2:35 pm		Core:	0	
Activity Date 02/18/2020	Purpose of I COMPLIANC	Inspection CE INSPECTION		Time Out	3:15 pm	Tot. Minu	ites:	40	
Establishment BOSTON KWIK MART		Address 4201 BOSTON AVE	City/Sta				<b>ip Code</b> 9413		<b>Telephone</b> (806) 577-5623
<b>Record ID #</b> PR0011622		Permit Holder HARI BANJARA	Est. Typ CONVE	e NIENCE			isk Cate R01	gory	
		0	BSERVATION	IS	-				
10 Contact surfaces/retur	nables; clean							_	2/21/20
Violation Comments:									
Chlorine sanitizer available	e. Complied.								
21 PIC present / demonstr	ration / duties	/ CFM							3/27/20
Violation Comments:									
Discussed issue with PIC	during complia	ance inspection. PIC has removed all ho	ot holding equipme	ent. 30 days to	o revisit.				
22 Food Handler/no unau	thorized pers	ons/personnel							2/28/20
Violation Comments:									
Complied.									
29 Thermometers / test st	rips provided	, accurate							3/27/20
Violation Comments:									
Thermometer complied.									
Sanitizer test strips not co 46 Toilet facilities; constr									5/18/20
Violation Comments:									
Toilets repaired. Complied	ł.								
· ·		Meas	sured Observat	ions					
								_	
No Temperature Observ	rations								
		Overall	Inspection Cor	nments					
warmer and discontinue	e any hot holdi	irements for a certified food manager ce ng or microwaving of hot held foods. Ple rature Controlled for food safety foods. I	ease contact insp	ector if they st	art the food ser				
Inspection R	esult: VIOLAT	ION		Requ	ired Action: RE	-INSPECT	ION		
			Signatures						
Jeanne	Valor	-		KP2	are				
JEANNE VALDEZ		I RS CPO	Hari E	anjara	(	Co-owner			
						Follow	w up : Ye	s Fo	llowup Date: 03/27/2020

core	1	Priority:		4	lo. of Violations lo. of Repeat		ealth Dep SUITE 10		162		ty of _	_ Ci		
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U	80	nutes:	Tot. Mii	11:45 am	Time Out					ose of TINE II			ity Date /2020	
<b>ne</b> 8-1919	<b>Telep</b> (806)	<b>Zip Code</b> 79413			City/State LUBBOCK, TX		AVE	<b>dress</b> 04 ELC			EY	ONTER	lishment DKDALE MC	
	У	Risk Categ FR04			Est. Type FOOD SERVICE		<b>r</b> :ORPOR	rmit H	-				<b>d ID #</b> 00859	
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					ng temperature (135 F)	roper hot holdi		COS	NA E	D N/	□ NO	■ IN	□ OUT REP	3
					ime and temperature	roper cooking		COS	NA E	ΠN	□ NO	■ IN	□ OUT REP	4
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					procedures/records	ime as Control		COS	NA E	□ N/	□ NO	■ IN	D OUT REP	6
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32	D OUT	■ IN		□ NA	□ COS	D REP		ontact surfaces cleanabl		
33	D OUT REP	■ IN	□ NO	□ NA	□ cos		33 Warewashing facili	ties & Service sink provi	ded	
	REP							-		
34							34 Evidence of contar	Lenination; insect/rodent/o	ther	
35								ss; eating/drinking/tobac		
36							36 Wiping clothes; pro			
37					■ COS		37 Environmental con			5/20/20
	tion Comme									
			ries and t	hroo ha	as of ice a	on the floor (	of the Walk-in freezer. Prov	de the 6 inches off of th	e floor. COS. 228.69(a)(1)(C) Storing	the food at
	15 cm (6 inc								e 1001: 000: 220:09(a)(1)(0) 0toring	the lood at
38	□ OUT REP	■ IN	□ NO	□ NA	□ COS		38 Approved thawing	method		
39	D OUT	■ IN			□ COS	D REP	39 Utensils/equipment	/linens; used/stored/har	ndled	
40	D OUT	■ IN			□ COS	□ REP	40 Single-service/use;	properly stored, and us	ed	
41	COUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container l	abeling (Bulk Food)		
42		■ IN	□ NO		□ COS	D REP	42 Non-food contact s	urfaces clean		
43		■ IN	□ NO		□ COS	D REP	43 Adequate ventilation	n, lighting; designated a	area	
44	D OUT	■ IN	□ NO		□ COS	□ REP	44 Garbage & refuse	properly disposed/maint	ained	
45	■ OUT	□ IN	□ NO		□ COS	D REP	45 Physical facilities ir	stalled/maintained/clear	n	5/20/20
Viola	tion Comme	ents:								
Walk	-in cooler flo	or and	dry storag	e floors	are soiled	d. Maintain o	clean. NRI. 228.186(b) Clea	ining, frequency and res	trictions.	
46	D OUT	■ IN	□ NO		□ COS	D REP	46 Toilet facilities; con	structed/supplied/clean		
47	■ OUT REP	□ IN	□ NO	□ NA	□ COS		47 Other violations			5/20/20
Viola	tion Comme	ents:								
Obse	erved HACCI	P Logs	for the me	chanic	al dish wa	sher, walk-ir	n cooler, and the walk-in fre	ezer not filled in on 7th,	8th, 11th, 14th, and the 15th of this n	nonth.
HAC	CP is to be fi	lled in e	everyday l	by the F	PIC for tho				ose days on the log sheet. NRI. 228 V	
othe	<sup>-</sup> violations ol	oserveo	I during in	ispectio	n?					
				_			Measured Obs	servations		
	bund beef rav			•	ahrenheit					
	k RIC 40.00 l lorine Sanitiz	-			orto Dor M	Aillion				
CII				00.00 P	ansreniv		Ossenall la su s stis			
							Overall Inspection	n comments		
No	Overall Insp	ection (	Comments							
NO		SCION	Johnmenne	5						
	Insp	ection I	Result: VI	OLATIC	ON			Required	Action: NEXT REGULAR INSPECTI	ION
_		_		_						
							Signatu	ires		
	Jea	zan	Valo	ang -	-				noted	
JEAN	NNE VALDE	2	E	EHS II F	RS CPO		-	Teresa Welch	Kitchen Manager	
									Follow up : Yes Fo	ollowup Date: 05/20/2020

	172			1	625 13TH	ntal Health De ST, SUITE 1		No.	of Violations	0		Priority:	0	_
	Luł	$b^{ci}$	$\hat{\mathbf{b}}_{\mathbf{c}}^{\text{of}}\mathbf{k}$		Lubbock, TX 79401 (806) 775-2902				of Repeat ations	0	Foi	Priority undation:	0	Scor
X	<b>_</b>		TEXA	s				Time In	2:05 pm		Core:	0	Ο	
	ity Date 5/2020				Inspection INSPECTION				Time Out	2:35 pm <b>Tot.</b>		nutes:	30	V
	olishment KEN EXPRE	ESS #02	210		Address 210 SLI	-			i <b>ty/State</b> JBBOCK, TX			<b>Zip Code</b> 79416		<b>Telephone</b> (806) 792-5226
	<b>rd ID #</b> 06370				Permit I	<b>lolder</b> T KOLLMAN			<b>st. Type</b> ESTAURANT			Risk Cate FR02	gory	
		Γ = OUT	OF COMF	PLIANCE					NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
								PRIOR	ITY					
1	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	01 Proper co	-	and temperature					
2	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	02 Proper co	old holding	temperature (41 F /	45 F)				
3	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	03 Proper ho	ot holding t	temperature (135 F)					
4	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	04 Proper co	ooking time	e and temperature					
5	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	05 Proper re	heating fo	r hot holding 165 F i	n 2 hr.				
6	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	Control; pr	ocedures/records					
7	D OUT	■ IN			□ COS	D REP	07 Approved	l source; C	Condition/parasite de	estruction				
8	D OUT	■ IN			□ COS	D REP	08 Food rece	eived at pr	oper temperature					
9	D OUT	■ IN			□ COS	D REP	09 Separated	d & protec	ted; contamination p	prevented				
10	D OUT	■ IN			□ COS	REP	10 Contact s	surfaces/re	turnables; clean & s	anitized				
11	D OUT	■ IN	□ NO	□ NA	□ COS	REP	11 Proper dis	sposition;	returned/served/rec	ondition				
12	D OUT	■ IN			□ COS	D REP	12 Managem	nent, empl	oyees; knowledge 8	reporting				
13	D OUT	■ IN			□ COS	□ REP	13 Proper us	se of restri	ction and exclusion					
14	D OUT	■ IN			□ COS	□ REP	14 Hands cle	eaned and	properly washed / 0	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	REP	15 No bare h	nand conta	act w/RTE or approv	ed method				
16	D OUT	■ IN		□ NA	□ COS	C REP	16 Pasteuriz	ed foods ι	used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	REP	17 Additives	approved	/used Washing fruit	s/veg				
18	D OUT	■ IN			□ COS	□ REP	18 Toxic sub	ostances; i	dentified/stored/use	b				
19	D OUT	■ IN			□ COS	D REP	19 Water; ap	proved so	ource; plumbing, bac	kflow				
20	D OUT	■ IN			□ COS	D REP	20 Approved	Sewage	Wastewater dispos	al				
							PRIOR		JNDATION					
21	D OUT	IN		D NA	□ COS	C REP	21 PIC prese	ent / demo	nstration / duties / C	FM				
22	D OUT	■ IN		D NA	□ COS	REP	22 Food Har	ndler/no ur	nauthorized persons	/personnel				
23	D OUT	■ IN		D NA	□ COS	REP	23 Hot and C	Cold water	available; adequate	pressure				
24	D OUT	■ IN		□ NA	□ COS	□ REP	24 Records a	available s	hellstock/destruction	n/labels				
25	D OUT	■ IN		□ NA	□ COS	REP	25 Complian	nce with va	riance, specialized /	HACCP				
26	D OUT	■ IN		□ NA	□ COS	REP	26 Posting o	of consume	er advisories, Allerge	en label				
27	D OUT	■ IN		□ NA	□ COS	□ REP	27 Proper co	ooling meth	nod used; equipmen	t adequate				
28	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	28 Proper da	ate markin	g and disposition					
29	D OUT	■ IN		□ NA	□ COS	D REP	29 Thermom	neters / tes	t strips provided, ac	curate				
30	D OUT	■ IN		□ NA	□ COS	□ REP	30 Food Esta	ablishmen	t Permit (Current & )	/alid)				
31	D OUT	■ IN			□ COS	D REP	31 Handwas	h facilities	; accessible/supplie	d/used				
32	D OUT	■ IN		□ NA	□ COS	□ REP	32 Food & no	on-food co	ontact surfaces clear	nable/use				
33		■ IN			□ COS	□ REP	33 Warewas	hing facilit	ies & Service sink p	rovided				
								COR	E					
34					□ COS	D REP	34 Evidence		ination; insect/rode	nt/other				
35	D OUT	■ IN			□ COS	D REP	35 Personal	Cleanlines	ss; eating/drinking/to	bacco				
36	D OUT	■ IN			□ COS	□ REP	36 Wiping clo	othes; pro	perly used and store	d				
37	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	37 Environm	ental cont	amination					



				-			Page 1 of 1
		Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0	Priority:	0	
Lubbe	$\mathbf{\hat{c}}$	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	Priority Foundation:	0	
	TEXAS		Time In	10:55 am	Core:	0	
Activity Date 02/18/2020	Purpose of CITIZEN CO	•	Time Out	2:00 pm	Tot. Minutes:	65	
Establishment CHURCH'S CHICKEN #58	39	Address 1702 50TH ST	City/State LUBBOCK, TX		<b>Zip Code</b> 79412270		<b>Telephone</b> (806) 747-1192
<b>Record ID #</b> PR0000204		Permit Holder AMPLER CHICKEN LLC	Est. Type RESTAURANT		Risk Cate FR02	gory	
		OE	BSERVATIONS				
30 Food Establishment Po Violation Comments:	ermit (Currer	nt & Valid)					2/21/20
	a valid food p	ermit. City of Lubbock Food permit fees h	ave not been received. All fees	s (annual and a	ll late fees) are rec	uired to	o be paid
-	for complianc	mental Health to update payment of perm e has been extended until Friday, Februar s without a permit.	-			-	
Discussed with PIC the ot paid.	her options to	o operate to avoid the fines: 1. Pay the am	ount due in person. or 2. Close	e the facility, no	o food service, unti	the an	nount is
		Meas	ured Observations				
No Temperature Observ	rations						
No remperature observ	410113	Overall I	nspection Comments				
Sender". The permit wa February 6, 2020 visit w	as not expired vith PIC abou concerning t	t unpaid food permit fee and late fees. Fee he unpaid food permit and two late fees, a	es should be paid within 24 ho and enforcement action.			ed" Re	turn To
			Signatures				
Jeanne	Valor		How	(One	that		
JEANNE VALDEZ	EHS	II RS CPO	Kay Anderson	(	GM		
					_		
					Follow up : Y	es Fo	bllowup Date: 02/21/2020

												Page 1 of
						ntal Health De ST, SUITE 1		No. of Violations	6	Priority	2	
	Lul	ob	öck	-	ubbock, T 306) 775-2			No. of Repeat Violations	0	Priority Foundation	1	Score
Y			TEXA	\$				Time In	1:30 pm	Core	3	11
	ity Date /2020				spection PECTION	l		Time Out	3:00 pm	Tot. Minutes:	90	
	lishment				Addres			City/State		Zip Code		Telephone
	TON PATCH	ICAFE			Permit I	IDE RD		LUBBOCK, TX Est. Type		7942415 Risk Cat		(806) 771-4521
	00901					N PATCH CA	FE, INC	RESTAURANT	-	FR04	egory	
	OU"	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSERV	/ED NA = NOT APPLICABLE (	COS = CORRE	CTED ON SITE REP	= REPE	AT VIOLATION
								PRIORITY				
1							•	bling time and temperature	45 E)			
2 3								d holding temperature (41 F / holding temperature (135 F)	,			
3		■ IN	□ NO ■ NO				•	bking time and temperature				
5								eating for hot holding 165 F in	n 2 hr.			
6							•	ontrol; procedures/records				
7								source; Condition/parasite de	struction			
8		■ IN			□ COS	D REP	08 Food recei	ived at proper temperature				
9	D OUT	■ IN			□ COS	D REP	09 Separated	& protected; contamination p	prevented			
10	■ OUT	□ IN			■ COS	REP	10 Contact su	irfaces/returnables; clean & s	anitized			2/21/20
/iola	tion Comm	ents:										•
1014												
bse			•				ware wash. COS	5.				
Dbse 228.1 11	13(1) Food- ■ OUT	-contact □ IN	surfaces	s clean to		d touch		S. position; returned/served/reco	ondition			2/21/20
Dbse 28.1 11 /iola	13(1) Food- ■ OUT tion Commentation	ents:	surfaces	s clean to □ NA dry stora	o sight and ■ COS age. Poter	d touch	11 Proper disp r botulism. Set as	position; returned/served/reco				2/21/20
)bse 28.1 11 /iola )bse 28.8	13(1) Food- ■ OUT tion Commentation	-contact IN ents: / dentec ged food	surfaces	s clean to □ NA dry stora	o sight and ■ COS age. Poter	d touch REP ntial source fo d canned food	11 Proper disp r botulism. Set as ds, or without the	position; returned/served/reco	eling			2/21/20
)bse 28.1 11 /iola )bse 28.8 12	13(1) Food ■ OUT tion Comm rved heavily 33(e) Damag	contact □ IN ents: / dented ged food ■ IN	surfaces	s clean to □ NA dry stora	o sight and ■ COS age. Poter am-dente	d touch REP ntial source fo d canned food REP	11 Proper disp r botulism. Set as ds, or without the 12 Manageme	position; returned/served/reco side. COS. manufacturer's complete labe	eling			2/21/20
0bse 28.1 /iola 0bse 28.8 12 13 14	13(1) Food- ■ OUT tion Comm rved heavily 33(e) Damag □ OUT	contact IN ents: dentec ged food IN IN	surfaces	s clean to □ NA dry stora	o sight and ■ COS age. Poter am-dente □ COS	d touch REP Itial source fo d canned food REP REP	11 Proper disp r botulism. Set as ds, or without the 12 Manageme 13 Proper use 14 Hands clea	position; returned/served/reco side. COS. manufacturer's complete labe ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C	eling reporting Glove use			2/21/20
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bbse           28.1           11           'fiola           bbse           28.8           12           13           14           15           16	13(1) Food- ■ OUT tion Common rved heavily 33(e) Damage □ OUT □ OUT □ OUT □ OUT □ OUT	-contact IN ents: / dentec ged food IN IN IN IN IN IN IN	I cans in d	s clean to NA dry stora ly rim/se NA NA	o sight and ■ COS age. Poter am-dente □ COS □ COS □ COS □ COS	d touch	11 Proper disp r botulism. Set as ds, or without the 12 Manageme 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize	position; returned/served/reco side. COS. manufacturer's complete labe ent, employees; knowledge & e of restriction and exclusion aned and properly washed / C and contact w/RTE or approve d foods used; prohibited not o	eling reporting Glove use ed method offered			2/21/20
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Activity Date         Purpose of Inspection           02/18/2020         ROUTINE INSPECTION	
Establishment         Record ID #           COTTON PATCH CAFE         PR0000901	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP	= REPEAT VIOLATION
80 □ OUT ■ IN □ NA □ COS □ REP 30 Food Establishment Permit (Current & Valid)	
1 □ OUT ■ IN □ COS □ REP 31 Handwash facilities; accessible/supplied/used	
2 □ OUT ■ IN □ NA □ COS □ REP 32 Food & non-food contact surfaces cleanable/use	
3 □ OUT ■ IN □ NO □ NA □ COS □ REP 33 Warewashing facilities & Service sink provided	
CORE	
4 □ OUT ■ IN □ COS □ REP 34 Evidence of contamination; insect/rodent/other	
5 □ OUT ■ IN □ COS □ REP 35 Personal Cleanliness; eating/drinking/tobacco	
6 ■ OUT □ IN ■ COS □ REP 36 Wiping clothes; properly used and stored	5/18/20
olation Comments:	
oserved wiping clothes stored on prep counters when not in use. Moved. COS.	
8.68(d)(2)(A) Cloths in-use for wiping between uses stored	
7 □ OUT ■ IN □ NO □ NA □ COS □ REP 37 Environmental contamination	
B □ OUT ■ IN □ NO □ NA □ COS □ REP 38 Approved thawing method	
D 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	5/18/20
bserved dusty fan covers in walk in cooler. Clean and sanitize. NRI.         8.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris         3       □ OUT       ■ NO       □ COS       □ REP       43 Adequate ventilation, lighting; designated area	
4 □ OUT ■ IN □ NO □ COS □ REP 44 Garbage & refuse properly disposed/maintained	
5 ■ OUT □ IN □ NO ■ COS □ REP 45 Physical facilities installed/maintained/clean	5/18/20
iolation Comments: Observed soiled wall by back hand wash sink. Clean and sanitize. COS. Observed soiled vent hoods in back kitchen. Clean and sanitize. COS. 28.186(b) Cleaning, frequency and restrictions. 6 □ OUT ■ IN □ NO □ COS □ REP 46 Toilet facilities; constructed/supplied/clean	
7 □ OUT ■ IN □ NO □ NA □ COS □ REP 47 Other violations	
Measured Observations	
Cheese WIC 41.00 Degrees Fahrenheit	
Chicken WIC 60.00 Degrees Fahrenheit - Comments: Cooling.	
Chicken Grill 185.00 Degrees Fahrenheit	
Shrimp RIC 40.00 Degrees Fahrenheit	
Beef RIC 40.00 Degrees Fahrenheit	
Chicken WIC 41.00 Degrees Fahrenheit	
Fomato CH 41.00 Degrees Fahrenheit	
Rice HH 156.00 Degrees Fahrenheit	
Bleach Washer 100.00 Parts Per Million	
Overall Inspection Comments	
No Overall Inspection Comments	

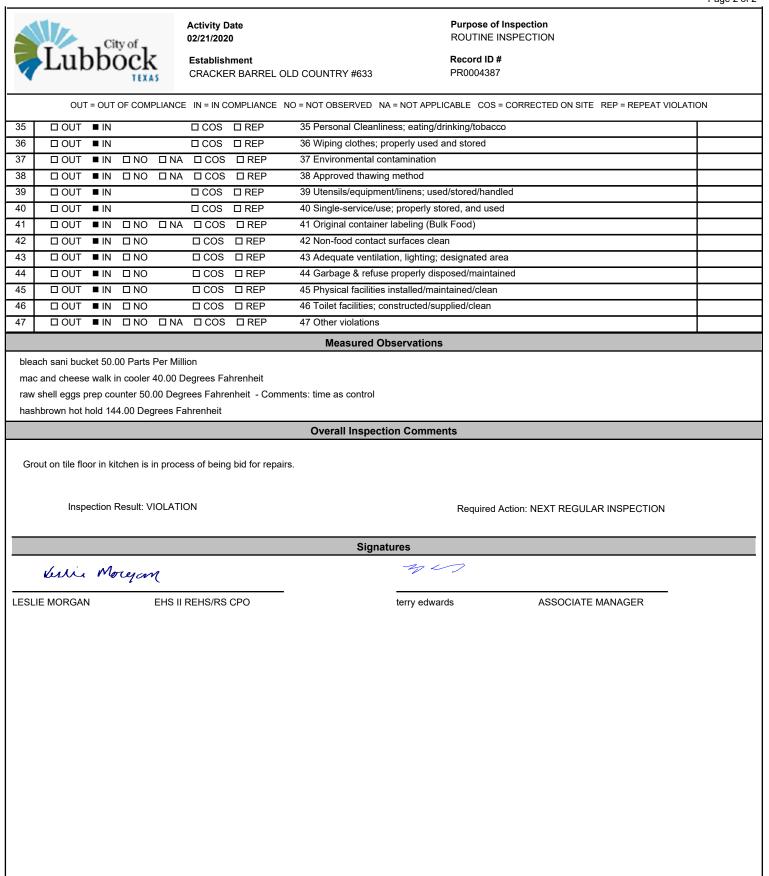
Lubbock	Activity Date 02/18/2020	Purpose of Inspection ROUTINE INSPECTION	
	Establishment COTTON PATCH CAFE	<b>Record ID #</b> PR0000901	
Inspection Result: VIOL	ATION	Required Action: RE-INS	SPECTION
		Signatures	
Jacob Kenn	nz~	alvores Jestes	
JACOB KEMMER EHS	S II RS CPO		
			Follow up : Yes Followup Date: 02/28/2020

Page 3 of 3

	M72	0.0				ntal Health D ST, SUITE 1		No. of Violations	0		Priority:	0	0
	Lul	$bb^{\circ}$	o <sup>y</sup> of <b>c</b> k	, Li	ubbock, T 306) 775-2	X 79401		No. of Repeat Violations	0	Fo	Priority undation:	0	Score
×.			TEXA	\$				Time In	1:30 pm		Core:	0	0
	vity Date 3/2020				spection PECTION	1		Time Out	3:00 pm	Tot. Mi	nutes:	90	Ŭ
	<b>olishment</b> TON PATCI	I CAFE	•		Addres	s LIDE RD		City/State LUBBOCK, TX			Zip Code 794241506	6	<b>Telephone</b> (806) 771-4521
Reco	rd ID #				Permit	Holder		Est. Type			Risk Cate	jory	
PR00	03988				сотто	N PATCH CA	AFE, INC	BAR	-		FR01		-
	OU	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
1			■ NO		□ cos	D REP	01 Proper co	<b>PRIORITY</b> oling time and temperature					1
2			■ NO					Id holding temperature (41 F /	(45 F)				
3			■ NO				•	t holding temperature (135 F)	,				
4			■ NO				•	oking time and temperature					
5			■ NO				05 Proper rel	neating for hot holding 165 F i	in 2 hr.				
6			■ NO	□ NA	□ COS	D REP	06 Time as C	control; procedures/records					
7		■ IN			□ COS	REP	07 Approved	source; Condition/parasite de	estruction				
8		■ IN			□ COS	REP	08 Food rece	ived at proper temperature					
9		■ IN			□ COS	REP	09 Separated	& protected; contamination p	prevented				
10		■ IN			□ COS	REP	10 Contact s	urfaces/returnables; clean & s	anitized				
11		■ IN	□ NO	□ NA	□ COS	REP	11 Proper dis	position; returned/served/rec	ondition				
12		■ IN			□ COS	REP	12 Managem	ent, employees; knowledge 8	reporting				
13		■ IN			□ COS	D REP	13 Proper us	e of restriction and exclusion					
14		■ IN			□ COS	REP	14 Hands cle	aned and properly washed / (	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	REP	15 No bare h	and contact w/RTE or approv	ed method				
16		■ IN		D NA	□ COS	D REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	C REP	17 Additives	approved/used Washing fruit	s/veg				
18		■ IN			□ COS	REP	-	stances; identified/stored/use					
19		■ IN			□ COS	REP		proved source; plumbing, bac					
20	D OUT	■ IN			□ cos	REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21		■ IN		□ NA	□ cos	D REP	21 PIC prese	nt / demonstration / duties / C	FM				
22	D OUT	■ IN		□ NA	□ COS	□ REP	22 Food Han	dler/no unauthorized persons	/personnel				
23	D OUT	■ IN		□ NA	□ COS	C REP	23 Hot and C	old water available; adequate	e pressure				
24		■ IN				□ REP		vailable shellstock/destruction					
25		■ IN				□ REP		ce with variance, specialized /					
26	D OUT				□ COS	REP	0	consumer advisories, Allerge					
27					□ COS		•	oling method used; equipmen	t adequate				
28			□ NO	□ NA	□ COS	□ REP	•	te marking and disposition					
29								eters / test strips provided, ac					
30								blishment Permit (Current &	,				
31								n facilities; accessible/supplie					
32								on-food contact surfaces clear					
33		■ IN			□ COS		33 warewast	ning facilities & Service sink p					
								CORE					
34					□ COS	REP		of contamination; insect/rode					
35	D OUT				□ COS			Cleanliness; eating/drinking/to					
36	D OUT				□ COS			othes; properly used and store	ed				
37		■ IN			□ COS	□ REP	37 Environme	ental contamination					

								Page 2	
						Activity D	ate	Purpose of Inspection	
	M/	ub	03	by of		02/18/202		ROUTINE INSPECTION	
-	T.	uh	۱Ľ	å äl	-	Establish		Record ID #	
1	Г	uυ		JUR			PATCH CAFE		
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38		OUT	■ IN	□ NO	□ NA	□ COS	D REP	38 Approved thawing method	
39		OUT	IN			□ cos	D 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	D 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	D 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	D REP	47 Other violations	
								Measured Observations	
No	Tompo	araturo	Obser	vations					
INU	Tempe	erature	Obsei	valions					
								Overall Inspection Comments	
	<u> </u>								
No	Overall	ll Inspe	ction (	Comment	IS				
		Inspe	ction I	Result: N		ATION		Required Action: NOT APPLICABLE	
		Inspe	ection I	Result: N	o viol	ATION		Required Action: NOT APPLICABLE	
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Score	0	Priority: Priority	-	1		No. of Violat	lent		ntal Health ST, SUITE X 79401		16	ty of 📲	, Cit		
-	1	oundation:	F	0		Violations			902	06) 775-2	8)	ock	obo	Lut	2
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	105	inutes:	Tot. N	9:00 am	Time Out					spection PECTION				ty Date 2020	Activi 02/21/
Telephone		Zip Code				City/State	-	_		Address				ishment	
(806) 795-9884		79407			, IX	LUBBOCK					IRY	) COUN	EL OLL	KER BARR	
	gory	Risk Cate FR04			ANT	Est. Type RESTAUR		_C	TEXAS LL	Permit I CBOCS				<b>d ID #</b> )4387	
T VIOLATION	REPE	SITE REP :	CTED ON	COS = CORRE	PLICABLE (	NA = NOT AP	IOT OBSERV	E NO	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	T = OUT	OUT	
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						time and tem					□ NA			D OUT	1
				45 F)	•	ding tempera			REP						2
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				struction		l; procedures					ЦNA	□ NO			6 7
				อแน่นั่นเป็า	•	e; Condition	•••								7 8
				revented		otected; cont									° 9
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						ontact w/RTI			□ REP	□ cos	□ NA	□ NO	■ IN		15
				offered	hibited not o	ds used; pro	Pasteurize		D REP	□ COS	□ NA		■ IN	D OUT	16
				s/veg	ashing fruits	ved/used W	Additives a		D REP	□ COS	□ NA		■ IN	D OUT	17
				1	stored/used	es; identified	Toxic subs		□ REP	□ cos			■ IN	D OUT	18
				kflow	mbing, bac	d source; plu	Water; app		□ REP	□ COS			■ IN	D OUT	19
				al	ater dispos	age / Wastew	Approved \$		D REP	□ COS			■ IN	D OUT	20
					ION	FOUNDAT	PRIORI								
				FM	/ duties / C	emonstration	PIC preser		C REP	□ COS	□ NA		■ IN	D OUT	21
				personnel	ed persons/	o unauthoriz	Food Hand		□ REP	□ COS	□ NA			D OUT	22
				pressure	e; adequate	ater available	Hot and Co		C REP				■ IN	D OUT	23
						ole shellstock			D REP	□ COS				D OUT	24
					-	h variance, s									25
						umer adviso									26
				adequate		method used									27
3/2/					position	rking and dis	Proper date		ы кер	□ COS	ЦNA	ЦNO		■ OUT	28
lates.	orrect	o print the c	nachine	s to change n	orporate ha	ien add 6. C	p day is day	of 7. I	k instead o	/ date mai	rith 8 day	s dated w		<b>ion Comme</b> ved many r	
									S food	RTF/ TC	e on site	na prepar	markin	5(g)(1) Date	228 7
[				curate	rovided, ac	/ test strips p	Thermome					a propul			29
				/alid)	Current & \	ment Permit	Food Estat		REP	□ COS	□ NA		■ IN	D OUT	30
				/used	ble/supplied	ities; accessi	Handwash		□ REP	□ COS			■ IN	D OUT	31
				able/use	faces clear	d contact su	Food & nor		D REP	□ COS	□ NA		■ IN	D OUT	32
				ovided	vice sink p	acilities & Se	Warewash		□ REP		□ NA		■ IN	D OUT	33
						ORE									
				t/other	nsect/roder	ntamination;	Evidence of		□ REP	□ COS			■ IN	D OUT	34



Scor	0		<b> </b>	0	o. of Violations		•	ntal Health De ST, SUITE 1			v of	Cit	M/2	
3000	0	Priority dation:	Fo	0	o. of Repeat iolations				ubbock, T 06) 775-2		őck	obc	Luł	2
Ο	0	Core:		11:30 am	Time In					\$	TEXA			
V	0	tes: 6	Tot. Mi	12:30 pm	Time Out			l	spection PECTION				ity Date /2020	
<b>phone</b> i) 793-7182		<b>p Code</b> 9407			City/State LUBBOCK, TX	•	RP FWY	S ARSHA SHAI	Address 6016 M/		•		lishment SSMARK	
		isk Category			Est. Type			Holder	Permit I				d ID #	Reco
	_	R02			FOOD SERVICE			MARK INC.					05812	2R00
JLATION	PEAT	E REP = REI	CTED ON S	COS = CORREC	A = NOT APPLICABLE	SERVED	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	= OUT (	OUT	
					RITY	PR								
					me and temperature		01 Proper of	D REP	□ COS	□ NA	■ NO		D OUT	1
				45 F)	ng temperature (41 F /	cold ho	02 Proper of	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	2
					ng temperature (135 F)	r hot hold	03 Proper h	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	3
					me and temperature	r cooking	04 Proper of	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	4
				n 2 hr.	for hot holding 165 F i	r reheatir	05 Proper r	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	5
					procedures/records	as Contro	06 Time as	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	6
				struction	; Condition/parasite de	ved sour	07 Approve	□ REP	□ COS			■ IN	D OUT	7
					proper temperature	eceived	08 Food re	□ REP	□ COS			■ IN	D OUT	8
				revented	tected; contamination p	ated & p	09 Separat	REP	□ COS			■ IN	D OUT	9
				anitized	/returnables; clean & s	ct surfac	10 Contact	REP	□ COS			■ IN	D OUT	10
					n; returned/served/reco		•	D REP		□ NA	□ NO	■ IN	D OUT	11
				reporting	nployees; knowledge &	-	-	REP	□ COS			■ IN	D OUT	12
					striction and exclusion	r use of r	13 Proper ι	□ REP	□ COS			■ IN	D OUT	13
				Glove use	nd properly washed / 0	cleaned	14 Hands o	□ REP	□ COS			■ IN	D OUT	14
					ntact w/RTE or approv			□ REP	□ COS	□ NA	□ NO	■ IN	D OUT	15
					s used; prohibited not			REP	□ COS	□ NA		■ IN	D OUT	16
				0	ed/used Washing fruit			REP		D NA		■ IN	D OUT	17
					s; identified/stored/use			□ REP					D OUT	18
					source; plumbing, bac	•••	-		□ COS				D OUT	19
				al	je / Wastewater dispos	ved Sew	20 Approve	REP	□ COS			■ IN		20
					OUNDATION	ORITY	PRIO							
				FM	monstration / duties / C	esent / d	21 PIC pres	REP	□ COS	□ NA		■ IN	D OUT	21
					unauthorized persons			REP	□ COS			■ IN	D OUT	22
					ter available; adequate			REP	□ COS				D OUT	23
					e shellstock/destruction			REP					D OUT	24
					variance, specialized /			REP	□ COS			■ IN		25
					mer advisories, Allerge	0	0							26
				i adequate	ethod used; equipmen	0								27
				ourote	king and disposition									28
					test strips provided, ac									29 20
				,	ent Permit (Current &									30 31
					es; accessible/supplied									31 32
					cilities & Service sink p									32 33
						-			□ COS				D OUT	55
					RE									
					amination; insect/roder									34 05
					ness; eating/drinking/to									35
				u	properly used and store	-	36 Wiping of 37 Environi							36 37

							Page 2 of 2
Lu	h b		_	Activity D 02/20/2020	D	Purpose of Inspection ROUTINE INSPECTION	
	יטט	UCF		Establish CROSSM		Record ID # PR0005812	
•							
0	JT = OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE N	IO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38 □ OU <sup>-</sup>	「 ■ IN	□ NO	□ NA	□ COS	REP	38 Approved thawing method	
	■ IN			□ COS		39 Utensils/equipment/linens; used/stored/handled	
	■ IN					40 Single-service/use; properly stored, and used	
41 □ OU <sup>-</sup> 42 □ OU <sup>-</sup>						41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean	
42 □ OU <sup>*</sup> 43 □ OU <sup>*</sup>						43 Adequate ventilation, lighting; designated area	
44 🗆 OU <sup>-</sup>						44 Garbage & refuse properly disposed/maintained	
45 🗆 OU <sup>-</sup>						45 Physical facilities installed/maintained/clean	
46 🗆 OU <sup>-</sup>				□ COS		46 Toilet facilities; constructed/supplied/clean	
47 🗆 OU'	■ IN	□ NO	□ NA	□ COS	□ REP	47 Other violations	
						Measured Observations	
No Temperati		nyations					
	ite Obse	Ivalions				Overall Inspection Comments	
						Overall inspection comments	
No Overall Ins	pection (	Commen	ts				
	poonon						
In	spection	Result: N		ATION		Required Action: NEXT REGULAR INSPECTION	
						Signatures	
lesti	. 1						
	~ Me	rejar	n			Graduel C. De Leon	
LESLIE MORG		nya		REHS/RS	СРО	Isabel DeLeon Supervisor	
		rejar		REHS/RS	СРО		
		nya		REHS/RS	СРО		
		veja		REHS/RS	СРО		
		vyar		REHS/RS	СРО		
		τejar		REHS/RS	СРО		
		τιςa		REHS/RS	СРО		
		regar		REHS/RS	СРО		
		ocej a		REHS/RS	СРО		
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		ocej ar		REHS/RS	CPO		
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		ocej ar		REHS/RS	CPO		
		oveja		REHS/RS	СРО		
		ocej <i>cu</i>		REHS/RS	СРО		
		ocej a		REHS/RS	СРО		
		oceja		REHS/RS	CPO		
		oceja		REHS/RS	СРО		
		ocejar		REHS/RS	СРО		
		ocejan		REHS/RS	СРО		
		oceja		REHS/RS	СРО		

							Page 1 of 1
Lubbo	of _	Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401	No. of Violations	0	Prior		-
Lubbo	ock	(806) 775-2902	Violations	0	Prio Foundati	- 0	
	TEXAS		Time In	2:00 pm	Co	r <b>e:</b> 0	
Activity Date 02/17/2020	Purpose of I COMPLAINT	Inspection T INVESTIGATION	Time Out	2:15 pm	Tot. Minutes:	15	-
Establishment CUEVAS DRIVE-IN		Address 2013 N ASH	City/State LUBBOCK, TX		<b>Zip Co</b> 79403	de	<b>Telephone</b> (806) 747-8507
Record ID # FA0004259		Permit Holder LUZ CUEVAS	Est. Type		Risk 0 FR03	ategory	
		0	BSERVATIONS	-			
28 Proper date marking an Violation Comments:	nd dispositio						2/27/20
Observed facility not prope	erly date mark	ing on TCS items. Discussed with PIC. V	Will return in 7 days to ensure d	ate-marking sy	/stem implemer	ed.	
29 Thermometers / test st Violation Comments:	rips provided	l, accurate					2/27/20
Observed no thermometer	s in RICs con	taining TCS items. 7 days.					
		Meas	ured Observations				
No Temperature Observ	ations						
		Overall	Inspection Comments				
AND NO THERMOMET	ER. estigation, obs	ME KNIFE AS RAW CHICKEN. STATED served recently-replaced sanitizer bucket nometers and no date marking, discusse	ts, TCS food in RICs at or below				
Inspection Re	esult: VIOLAT	ION	Requ	ired Action: RE	E-INSPECTION		
			Signatures				
May			they the	M			
NATHAN KLOEPPER	EHS I	RSIT CPO	Luz Cuevas	(	Owner		

	2	:	Priority:		5	. of Violations	N		I ST, SUITE	invironme 625 13TH			~	17	$ \leq $
Score	1		Priority oundation:	Fo	0	. of Repeat plations				ubbock, T 806) 775-2		öck	$b^{ci}$	Lul	
10	2	:	Core:		3:00 pm	Time In					S	TEXA			1
	30		inutes:	Tot. Mi	4:20 pm	Time Out			N	spection SPECTION				ty Date 2020	
<b>ione</b> 745-4434			Zip Code 79413630			City/State UBBOCK, TX		AVE	s NIVERSITY /	Addres 6925 U				lishment ′ QUEEN	
	/	ego	Risk Cate FR02			<b>Est. Type</b> RESTAURANT		Y	<b>Holder</b> NDA BRADY	Permit JR & LI				<b>d ID #</b> 00276	
ATION	PEA	= R	SITE REP	CTED ON S	COS = CORRE	= NOT APPLICABLE C	RVED N	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COM	Γ = OUT	OUT	
						RITY	PRIO								
						e and temperature	ooling tin	01 Proper of		□ COS	□ NA	■ NO			1
+					45 F)	g temperature (41 F /	old holdii	02 Proper of		□ COS	□ NA	□ NO	■ IN		2
<u> </u>						temperature (135 F)	ot holdin	03 Proper I		□ COS	□ NA	□ NO	■ IN		3
						ne and temperature	ooking tii	04 Proper o		□ cos	□ NA	□ NO	■ IN	REP D OUT REP	4
+					n 2 hr.	or hot holding 165 F ir	heating	05 Proper i		□ COS	□ NA	□ NO	■ IN		5
						rocedures/records	Control;	06 Time as		□ COS	□ NA	□ NO	■ IN		6
					struction	Condition/parasite de	source	07 Approve	REP	□ COS			IN IN	D OUT	'
<u> </u>					struction	Condition/parasite des proper temperature			REP     REP						
2/20/: s	fron	ecte	Food prote	(a)(1)(A) I	revented	•	eived at d & prot	08 Food re 09 Separat , and hot dogs in	□ REP □ REP cken patties,	COS COS to eat chi			■ IN □ IN ents: con sto	□ OUT ■ OUT ion Common ved raw ba	bse
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S	n cle	es wi	pray bottles	ea, and sp	revented COS. 228.66 anitized indition reporting slove use ad method offered s/veg l ice cream are /toxic materia (flow	oroper temperature cted; contamination p in cooler. Rearrange. eturnables; clean & sa ; returned/served/reco ployees; knowledge & riction and exclusion d properly washed / G tact w/RTE or approve used; prohibited not of d/used Washing fruits identified/stored/used d peanut sauce in the S. 228.203 Poisonous ource; plumbing, back	eived at d & prot the Walk surfaces, sposition nent, em se of res eaned an nand cor ted foods approve ostances an of liqu ange. CC oproved	08 Food re 09 Separat 09 Separat 10 Contact 11 Proper of 12 Manage 13 Proper of 14 Hands of 15 No bare 16 Pasteur 17 Additive 18 Toxic su n stored over a cont counter. Rear 19 Water; a 20 Approve	Cken patties, holding, and REP REP REP REP REP REP REP REP REP REP	to eat chii paration, COS COS COS COS COS COS COS COS COS COS	age, pre □ NA □ NA □ NA □ NA	INO	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>ents:</li> <li>con stored separation</li> <li>IN</li> <li>ents:</li> <li>er buck over a</li> <li>IN</li> </ul>	OUT	8 9 0bse 0onta 10 11 12 13 14 15 16 17 18 16 17 18 19 19
S	n cle	es wi	pray bottles	ea, and sp	revented COS. 228.66 antitized indition reporting slove use ad method offered offered ice cream are void to the formation offered ice cream are void to the formation offered	oroper temperature cted; contamination p in cooler. Rearrange. eturnables; clean & sa ; returned/served/reco oloyees; knowledge & riction and exclusion d properly washed / G tact w/RTE or approve used; prohibited not of d/used Washing fruits identified/stored/used d peanut sauce in the S. 228.203 Poisonous ource; plumbing, back / Wastewater dispose	eived at d & prot the Walk surfaces, sposition nent, em se of res eaned at nand cor ead foods approve ostances an of liqu ange. CC oproved d Sewag	08 Food re 09 Separat 1 display 10 Contact 11 Proper of 12 Manage 13 Proper of 14 Hands of 15 No bare 16 Pasteur 17 Additive 18 Toxic su n stored over a cont counter. Rear 19 Water; a 20 Approve	REP	to eat chia	age, pre	INO	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>ents:</li> <li>con stored separation</li> <li>IN</li> <li>ents:</li> <li>er buck over a</li> <li>IN</li> <li>IN</li> </ul>	□ OUT ■ OUT ion Common ved raw baa mination by □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT ■ OUT ion Common ved sanitized cals stored □ OUT □ OUT	3 9 iola bse 0 1 2 3 4 5 6 7 8 6 7 8 iola bse 9 9 0
S	n cle	es wi	pray bottles	ea, and sp	revented COS. 228.66 antitized indition reporting ilove use ad method offered offered ice cream are ice cream are flow al FM	roper temperature cted; contamination p in cooler. Rearrange. eturnables; clean & sa ; returned/served/reco ployees; knowledge & riction and exclusion d properly washed / G tact w/RTE or approve used; prohibited not of d/used Washing fruits identified/stored/used d peanut sauce in the S. 228.203 Poisonous ource; plumbing, back of Wastewater disposa	eived at d & prot the Walk surfaces, sposition nent, em se of res eaned an nand cor ted foods approve stances an of liqu ange. CC oproved d Sewag	08 Food re 09 Separat 09 Separat 1 display 10 Contact 11 Proper of 12 Manage 13 Proper of 14 Hands of 15 No bare 16 Pasteur 17 Additive 18 Toxic su n stored over a of nt counter. Rear 19 Water; a 20 Approve <b>PRIO</b> 21 PIC pre	REP	to eat chiirparation, COS COS COS COS COS COS COS COS COS COS	age, pre	INO	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>Ents:</li> <li>con stores</li> <li>separation</li> <li>IN</li> <li>Ents:</li> <li>er buck over a</li> <li>IN</li> <li< td=""><td>OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT</td><td>3           9           iola           bse           0           1           2           3           4           5           6           7           8           iola           9           1</td></li<></ul>	OUT	3           9           iola           bse           0           1           2           3           4           5           6           7           8           iola           9           1
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S	n cle	es wi	pray bottles	ea, and sp	revented COS. 228.66 anitized anitized indition reporting ilove use ad method offered i/veg i ice cream area i/toxic materia i/toxic materia i/to	roper temperature cted; contamination p in cooler. Rearrange. eturnables; clean & sa ; returned/served/reco ployees; knowledge & riction and exclusion d properly washed / G tact w/RTE or approve used; prohibited not of d/used Washing fruits identified/stored/used d peanut sauce in the S. 228.203 Poisonous ource; plumbing, back of Wastewater disposa	eived at d & prot the Walk surfaces, sposition nent, em se of res eaned at nand cor ted food: approve stances un of liqu ange. CC oproved d Sewag RITY F( ent / den ndler/no Cold wat	08 Food re 09 Separat 09 Separat 10 Contact 11 Proper of 12 Manage 13 Proper of 14 Hands of 15 No bare 16 Pasteur 17 Additive 18 Toxic su n stored over a of nt counter. Rear 19 Water; a 20 Approve 21 PIC pre 22 Food Ha 23 Hot and	REP	Los Lo eat chio paration, COS COS COS COS COS COS COS COS COS COS	age, pre	INO	<ul> <li>IN</li> <li>IN</li> <li>ents:</li> <li>con storestication</li> <li>separation</li> <li>IN</li> </ul>	□ OUT ion Common ved raw ba mination by □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT ■ OUT ion Common ved sanitized □ OUT □ OUT	8 9 iiola bse onta 0 11 2 3 4 5 6 7 8 6 7 8 8 9 20 20 22 23
S	n cle	es wi	pray bottles	ea, and sp	revented COS. 228.66 anitized anitized indition reporting ilove use ad method offered ilove cream are ice cream are ico cream are	oroper temperature cted; contamination p in cooler. Rearrange. eturnables; clean & sa ; returned/served/reco bloyees; knowledge & riction and exclusion d properly washed / G tact w/RTE or approve used; prohibited not of d/used Washing fruits identified/stored/used d peanut sauce in the S. 228.203 Poisonous ource; plumbing, back / Wastewater disposa <b>DUNDATION</b> onstration / duties / Cl unauthorized persons/ er available; adequate shellstock/destruction	eived at d & prot d & prot sposition nent, em se of res eaned an nand cor approve ostances an of liqu ange. CC oproved d Sewag RITY FC ent / den ndler/no Cold wat available	08 Food re 09 Separat 09 Separat 10 Contact 11 Proper of 12 Manage 13 Proper of 14 Hands of 15 No bare 16 Pasteur 17 Additive 18 Toxic su n stored over a c nt counter. Rear 19 Water; a 20 Approve <b>PRIO</b> 21 PIC pre 22 Food Ha 23 Hot and 24 Records	REP	COS     COS	age, pre	INO	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>ents:</li> <li>con storestication</li> <li>separation</li> <li>IN</li> </ul>	OUT	8 9 9 0 0 0 10 11 12 13 14 15 16 17 18 16 17 18 16 17 18 16 17 18 20 20 21 22 22 22 23 24
S	n cle	es wi	pray bottles	ea, and sp	revented COS. 228.66 antitized antitized indition reporting ilove use ad method offered offer	oroper temperature cted; contamination p in cooler. Rearrange. eturnables; clean & sa ; returned/served/recc oloyees; knowledge & riction and exclusion d properly washed / G tact w/RTE or approve used; prohibited not of d/used Washing fruits identified/stored/used d peanut sauce in the S. 228.203 Poisonous ource; plumbing, back / Wastewater disposa <b>DUNDATION</b> onstration / duties / Cu inauthorized persons/ r available; adequate	eived at d & prot the Walk surfaces, sposition nent, em se of res eaned an nand cor ted foods approve ostances an of liqu ange. CC oproved d Sewag RITY F( ent / den ndler/no Cold wat available nce with	08 Food re 09 Separat 09 Separat 10 Contact 11 Proper of 12 Manage 13 Proper of 14 Hands of 15 No bare 16 Pasteur 17 Additive 18 Toxic su n stored over a cont counter. Rear 19 Water; a 20 Approve <b>PRIO</b> 21 PIC pre 22 Food Ha 23 Hot and 24 Records 25 Complia	REP	Los Lo eat chia paration, COS COS COS COS COS COS COS COS COS COS	age, pre	INO	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>ents:</li> <li>con storestication</li> <li>separation</li> <li>IN</li> </ul>	□ OUT ion Common ved raw ba mination by □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT □ OUT ion Common ved sanitized □ OUT □ OUT	8 9 0bse 0nta 10 11 12 13 14 15 16 17 18 <i>Tiola</i>



Activity Date 02/17/2020

**Purpose of Inspection** ROUTINE INSPECTION

K	Lul	bb	öck	C LS	<b>Establish</b> DAIRY Q		<b>Record ID #</b> PR0000276	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
28	□ OUT REP	■ IN	□ NO	□ NA	□ COS		28 Proper date marking and disposition	
29	D OUT	■ IN		D NA	□ COS	D REP	29 Thermometers / test strips provided, accurate	
30	D OUT	■ IN		D NA	□ COS	D REP	30 Food Establishment Permit (Current & Valid)	
31	D OUT	■ IN			□ COS	REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT	□ IN		D NA	□ COS	D REP	32 Food & non-food contact surfaces cleanable/use	2/27/20
bse ame ne co ood	e on the slidi onstruction c and under ne	d large ng dooi of utens ormal u	. Remov ils and fo se condi	ve all dar ood-cont tions sha	maged iter act surfac all be: dura	ns from servic es of equipme able, corrosior	ngs with damaged plastic yellow handle cover, and a reach-in freezer by the fryers with a broken be. COS. Provide a repair on the sliding door. NRI. 228.101(a)(2) -(5) Materials that are used in ent may not allow the migration of deleterious substances or impart colors, odors, or tastes to in-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware deresistant to pitting, chipping, errating, erratching, scoring, distortion, and decomposition	
/asn 33					Cleanabl		d resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition 33 Warewashing facilities & Service sink provided	
	REP					-	· · · · · · · · · · · · · · · · · · ·	
							CORE	
34	D OUT	IN			□ cos	REP	34 Evidence of contamination; insect/rodent/other	
5	D OUT	■ IN			□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D 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	5/17/20
OS. n a c	228.68(b)(6 container of v ency specific □ OUT	i) In-us vater if ed unde ■ IN	e utensils the wate er §228.1	s, betwe er is mair 14(a)(4)	en-use sto ntained at a )(G) of this □ COS	a temperature title	temoved. Discussed. Store in 135 degree F water, moving water, or in a dry clean container. pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored e of at least 57 degrees Celsius (135 degrees Fahrenheit) and the container is cleaned at a 40 Single-service/use; properly stored, and used	
41	D OUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container labeling (Bulk Food)	
12	D OUT				□ COS	D REP	42 Non-food contact surfaces clean	
13	D OUT					□ REP	43 Adequate ventilation, lighting; designated area	
14	D OUT	■ IN				C REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT					REP	45 Physical facilities installed/maintained/clean	5/17/20
)bse 28.1	86(b) Clean	alk-in c ing, fre	quency a		ictions.		d. Maintain in good repair and clean. Discussed. NRI.	
							46 Toilet facilities; constructed/supplied/clean	
		IN IN		ΠNA	□ cos		47 Other violations	
46 47	REP							

Sliced tomato WIC 39.00 Degrees Fahrenheit

Ground beef patty cook temperature 195.00 Degrees Fahrenheit

Milk RIC 40.00 Degrees Fahrenheit

Hot water hand sink 128.00 Degrees Fahrenheit

hot water restroom hand sink 108.00 Degrees Fahrenheit

cooked chicken patty WIC 38.00 Degrees Fahrenheit

Chicken tender cook temperature 200.00 Degrees Fahrenheit

i				Page 3 of 3
City of	Activity Date 02/17/2020	Purp ROU	ose of Inspection TINE INSPECTION	
Lubbock	Establishment DAIRY QUEEN		ord ID # 000276	
Vanilla mix WIC 38.00 Degrees Fah Sliced tomato CH 40.00 Degrees Fa				
Quaternary ammonium sanitizer Bud Cooked chicken patty RIC 42.00 De	cket 200.00 Parts Per Million			
	Over	all Inspection Comments		
No Overall Inspection Comments				
Inspection Result: VIOLA	ATION	Rec	quired Action: NEXT REGULAR INSPECTION	ON
		Signatures		
Jeanne Valor		*	2-	
	S II RS CPO	Mary Cazarez	Manager	
				Louis Data: 02/20/2020

Scor		0	Priority: Priority		0	lo. of Violations lo. of Repeat			tal Health ST, SUITE K 79401		16	y of 📲	Cit	Mr.	
-		0	oundation:	Fo	0	liolations			902	06) 775-2	(8	ock	)b(	Lul	2
Ω		0	Core:		2:40 pm	Time In					\$	TEXA			
		30	inutes:	Tot. Mi	3:10 pm	Time Out				spection PECTION				ity Date /2020	
hone 401-7770	<b>Teleph</b> (806) 4		<b>Zip Code</b> 79407			City/State LUBBOCK, TX				Address 8708 19		394	AL #173	lishment AR GENER	
		gory	Risk Cate FR01			Est. Type GROCERY				Permit I				d ID #	
		DEDE						,						11193	-R00
	AT VIOL	KEPE/	SILE REP -	JIED ON S	JUS - CURREN		OBSERVED	NO -	DIVIPLIANCE		LIANCE		- 0010	001	
						DRITY	PR								
						me and temperature			□ REP	□ COS	■ NA	□ NO	□ IN	D OUT	1
					45 F)	ing temperature (41 F /	•		□ REP	□ cos		□ NO	■ IN	D OUT	2
						ng temperature (135 F)	•		□ REP			□ NO	□ IN	D OUT	3
						ime and temperature			□ REP			□ NO	□ IN	D OUT	4
					n 2 hr.	for hot holding 165 F i	•		□ REP				□ IN	D OUT	5
						procedures/records									6
					struction	e; Condition/parasite de				□ COS				D OUT	7
						t proper temperature				□ COS				D OUT	8
						tected; contamination p			REP					D OUT	9
						s/returnables; clean & s			REP					D OUT	10
					ondition	on; returned/served/reco	oper disposit	1	□ REP		□ NA	□ NO	■ IN	D OUT	11
					reporting	nployees; knowledge &	anagement, e	1	□ REP	□ COS			■ IN	D OUT	12
						striction and exclusion	oper use of r	1	REP	□ COS			■ IN	D OUT	13
					Glove use	and properly washed / C	ands cleaned	1	□ REP	□ COS			■ IN	D OUT	14
					ed method	ontact w/RTE or approve	bare hand o	1	□ REP	□ COS	□ NA	□ NO	■ IN	D OUT	15
					offered	ds used; prohibited not	steurized for	1	C REP	□ COS	D NA		■ IN	D OUT	16
					s/veg	ved/used Washing fruit	lditives appro	1	□ REP	□ COS	D NA		■ IN	D OUT	17
					b	s; identified/stored/used	xic substanc	1	□ REP	□ COS			■ IN	D OUT	18
					kflow	l source; plumbing, bac	ater; approve	1	REP	□ COS			■ IN	D OUT	19
					al	ge / Wastewater dispos	proved Sewa	2	REP	□ COS			■ IN	D OUT	20
						OUNDATION	RIORITY								
					FM	monstration / duties / C	C present / d	2	D REP	□ COS	D NA		■ IN	D OUT	21
					/personnel	o unauthorized persons	od Handler/r	2	□ REP	□ COS	□ NA		■ IN	D OUT	22
					pressure	iter available; adequate	ot and Cold w	2	D REP	□ COS	□ NA		■ IN	D OUT	23
					n/labels	le shellstock/destructior	ecords availa	2	□ REP	□ COS	D NA		■ IN	D OUT	24
					HACCP	variance, specialized /	mpliance wit	2	□ REP	□ COS	D NA		■ IN	D OUT	25
					n label	imer advisories, Allerge	sting of cons	2	□ REP	□ COS	D NA		■ IN	D OUT	26
					t adequate	nethod used; equipmen	oper cooling	2	D REP	□ COS	D NA		■ IN	D OUT	27
						king and disposition	oper date ma	2	□ REP	□ COS	□ NA	□ NO	■ IN	D OUT	28
					curate	test strips provided, ac	ermometers	2	D REP	□ COS	D NA		■ IN	D OUT	29
					/alid)	nent Permit (Current & \	od Establish	3	C REP	□ COS	D NA		■ IN	D OUT	30
					d/used	ies; accessible/supplied	ndwash faci	3	REP	□ COS			■ IN	D OUT	31
					able/use	l contact surfaces clear	od & non-foo	3	REP	□ COS	D NA		■ IN	D OUT	32
					rovided	cilities & Service sink p	arewashing f	3		□ COS			■ IN	D OUT	33
						DRE	С								
					nt/other	tamination; insect/roder		3	D REP	□ COS			IN	D OUT	34
-+-					bacco	ness; eating/drinking/to	rsonal Clear	3		□ COS				D OUT	35
						properly used and store				□ COS				D OUT	36
-+-						ontamination				□cos		□ NO			37



5		Cit	y of 🔔	1		ntal Health De ST, SUITE 1 X 79401			of Violations	0		Priority: Priority	0	Sco	re
2	Luł	obo	bck		306) 775-2				olations	0	Fo	oundation:	0		10
			TEXA	\$					Time In	10:30 am		Core:	0		
	ity Date /2020				spection PECTION	I			Time Out	11:30 am	Tot. Mi	inutes:	60	U	,
	blishment HERMANAS	6 MEXIC	CAN FOO	DD	Address 7405-B	S MARSHA SH	IARP FWY		City/State UBBOCK, TX			<b>Zip Code</b> 79407		<b>Telephone</b> (806) 252-777	73
	<b>rd ID #</b> 09799				Permit I	<b>lolder</b> IA ORONA			Est. Type MOBILE FOOD UNIT			Risk Cates FR01	gory		
1100		T = OUT	OF COMF	PLIANCE			NO = NOT OBSER		= NOT APPLICABLE	- COS = CORRE	CTED ON		REPE	AT VIOLATION	
1			■ NO		□ COS	D REP	01 Proper co	PRIOF	e and temperature						
2							•	•	g temperature (41 F /	(45 F)					
- 3			■ NO				•		temperature (135 F)	,					
4			■ NO				•	•	ne and temperature						
5			■ NO				•		or hot holding 165 F i	n 2 hr.					
6							•	•	procedures/records						
7								<i>,</i> 1	Condition/parasite de	estruction					
8								,	proper temperature						
9									cted; contamination p	prevented					
10							•		eturnables; clean & s						
11		IN							; returned/served/rec						
12		IN					•		oloyees; knowledge 8						
13		IN IN					-	-	riction and exclusion						
14		■ IN				D REP	•		d properly washed / (	Glove use					
15		IN		□ NA					tact w/RTE or approv						
16		IN IN							used; prohibited not						
17		IN IN							d/used Washing fruit						
18		■ IN				D REP		••	identified/stored/use	•					
19		■ IN					19 Water; ap	proved s	ource; plumbing, bac	kflow					
20	D OUT	■ IN			□ cos	REP	20 Approved	Sewage	/ Wastewater dispos	al					
_								-							
21	D OUT	■ IN		D NA	□ COS	REP	-	-	onstration / duties / C	FM					
22	D OUT			□ NA	□ cos	REP	22 Food Han	idler/no u	inauthorized persons	/personnel					
23		■ IN		□ NA	□ cos	REP	23 Hot and C	Cold wate	er available; adequate	pressure					
24	D OUT	■ IN		□ NA		REP			shellstock/destruction	•					
25	D OUT	■ IN			□ COS	REP	25 Complian	ce with v	ariance, specialized /	HACCP					
26	D OUT			□ NA	□ COS	REP	•		ner advisories, Allerge						
27	D OUT			□ NA	□ cos		27 Proper co	oling me	thod used; equipmen	t adequate					
28	D OUT	■ IN	□ NO	□ NA	□ COS		28 Proper da	ite markii	ng and disposition						
29	D OUT				□ cos		•		est strips provided, ac	curate					
30					□ COS				nt Permit (Current & )						
31	D OUT	■ IN			□ COS	D REP	31 Handwasl	h facilitie	s; accessible/supplie	d/used					
32	D OUT			□ NA	□ COS		32 Food & no	on-food c	contact surfaces clear	nable/use					
33		■ IN	□ NO	□ NA	□ COS	D REP	33 Warewasl	hing facil	ities & Service sink p	rovided					
								COF	RE						
34	D OUT	■ IN			□ COS	D REP	34 Evidence		mination; insect/rode	nt/other					
35	D OUT	■ IN			□ COS	D REP	35 Personal	Cleanline	ess; eating/drinking/to	obacco					
36	D OUT	■ IN			□ COS	D REP	36 Wiping clo	othes; pro	operly used and store	ed					
37	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	37 Environm	ental cor	ntamination						



Activity Date 02/21/2020

Establishment DOS HERMANAS MEXICAN FOOD Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0009799

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

38	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	38 Approved thawing method	
39	D OUT	■ IN			□ COS	C REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN			□ COS	C REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	41 Original container labeling (Bulk Food)	
42	D OUT	■ IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO		□ COS	REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN	□ NO		□ COS	REP	45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN	□ NO		□ COS	REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	47 Other violations	
							Measured Observations	
amb	oient reach i	n coole	r 40.00 D	Degrees	Fahrenhei	it		

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Vertie Moregan

LESLIE MORGAN

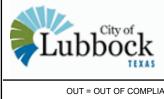
EHS II REHS/RS CPO

Cynthia Orona

Owner

mandena

~	572					ntal Health De ST, SUITE 1		No. of Violations	3	Р	Priority:	1	_
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	ity Date //2020				spection PECTION	l		Time Out	10:47 am	Tot. Minut	ites:	58	V
	olishment				Address			City/State			ip Code		Telephone
	T UNITED M	ETHO	DIST CHI	JRCH	1502 13			LUBBOCK, TX			9401		(806) 763-4607
	<b>rd ID #</b> 04508				FIRST I		HODIST CHURCH	FOOD SERVICE			i <b>sk Categ</b> R03	ory	
		= OUT	OF COMF	PLIANCE				ED NA = NOT APPLICABLE	- COS = CORRE			REPE	AT VIOLATION
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	-							PRIORITY					
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40	■ OUT				■ COS		•	rfaces/returnables; clean & s					2/2
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Activity Date 02/17/2020

Establishment FIRST UNITED METHODIST CHURCH Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0004508

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

31	□ OUT ■ IN		□ COS	REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT ■ IN	□ N/	A □ COS	REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT ■ IN		A □COS	D REP	33 Warewashing facilities & Service sink provided	
					CORE	
34	□ OUT ■ IN		□ COS	REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT ■ IN			D REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT ■ IN			REP	36 Wiping clothes; properly used and stored	
37	□ OUT ■ IN		A □COS	REP	37 Environmental contamination	
38	□ OUT ■ IN		A □COS	D REP	38 Approved thawing method	
39	□ OUT ■ IN		□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT ■ IN		□ COS	D REP	40 Single-service/use; properly stored, and used	
41	□ OUT ■ IN		A □COS	D REP	41 Original container labeling (Bulk Food)	
42	■ OUT □ IN	□ NO	■ COS	REP	42 Non-food contact surfaces clean	5/17/20
1						

#### Violation Comments:

Observed shelf under prep table soiled. Cleaned with detergent water and sanitized during inspection.

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		43 Adequate ventilation, lighting; designated area	
44	□ OUT ■ IN □ NO	COS REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT ■ IN □ NO		45 Physical facilities installed/maintained/clean	
46	□ OUT ■ IN □ NO		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT ■ IN □ NO	□ NA □ COS □ REP	47 Other violations	

Measured Observations

Spaghetti RIC 39.00 Degrees Fahrenheit

Ground meat RIC 39.00 Degrees Fahrenheit

Sauce RIC 40.00 Degrees Fahrenheit

Sanitizing solution 3 comp sink 200.00 Parts Per Million

#### **Overall Inspection Comments**

Note: Observed improper hand washing steps by an employee when advised for hand wash. Discussed proper hand washing Steps with employee. Complied and re-washed hands. Facility Shall re-train all employees for proper hand washing steps.

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Threstra

NIRAJAN SHRESTHA

EHS I RSIT CPO

David Ybanez

Supervisor

5		- Cit	ty of _	10	625 13TH	ntal Health D ST, SUITE	•		Io. of Violations Io. of Repeat	0		Priority:	0	6
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			TEXA	s					Time In	10:15 am		Core:	0	Ο
	ty Date 2020				spection PECTION	1			Time Out	10:55 am	Tot. Min	utes:	40	V
	ishment GOODNESS	SHAP	ES		Addres	s NIVERSITY /	1/F 3						<b>Telephone</b> (806) 785-0799	
	d ID #	5 01 7 4			Permit			Est. Type Risk Category				(000) / 00-0/ 00		
	5203					CINDY PAT	TERSON		RESTAURANT			=R01	.,	
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE (	COS = CORRE	CTED ON SI	TE REP =	REPE	AT VIOLATION
								PRIC	DRITY					
1		□ IN	■ NO	D NA	□ cos		01 Proper co	oling ti	me and temperature					
2	REP	■ IN		□ NA	□ COS		02 Proper co	old hold	ing temperature (41 F /	45 F)				
	REP									,				
3	OUT REP	□ IN	■ NO	□ NA	□ COS		03 Proper ho	ot holdir	ng temperature (135 F)					
1	D OUT	□ IN	■ NO	□ NA	□ COS		04 Proper co	oking t	ime and temperature					
_	REP				<b>H</b> 000									
5	REP		■ NU		ц соs	S □ 05 Proper reheating for hot holding 165 F in 2 hr.								
3		□ IN	■ NO	□ NA	□ COS	S D 06 Time as Control; procedures/records								
,	REP	■ INI				S   REP 07 Approved source; Condition/parasite destruction								
3														
)	D OUT	■ IN			□ COS									
0	D OUT	■ IN			□ COS	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized				
1		■ IN	□ NO	□ NA	□ COS		11 Proper di	spositic	on; returned/served/reco	ondition				
2	REP	■ IN				D REP	12 Manager	nent. er	nployees; knowledge &	reporting				
3							-		striction and exclusion	. op or an g				
4							•		and properly washed / G	Glove use				
5			□ NO	□ NA					ontact w/RTE or approve					
	REP													
6	D OUT	■ IN		□ NA	□ cos				is used; prohibited not o					
7	D OUT			□ NA	□ cos				ved/used Washing fruits	•				
8									s; identified/stored/used					
9							7 1	•	l source; plumbing, bac					
0	D OUT	■ IN							ge / Wastewater dispos	aı			_	
1		IN IN			<b>П</b> 005	REP			OUNDATION monstration / duties / C	EM				
2									unauthorized persons/					
2 3									ter available; adequate					
4									le shellstock/destruction					
5									variance, specialized /					
6							•		imer advisories, Allerge					
7									nethod used; equipment					
8	D OUT		□ NO				•	0	king and disposition					
	REP					<b>- - - - -</b>		-	4 _ 4 _ 4					
9									test strips provided, acc					
0									ent Permit (Current &	,				
1 2		■ IN							ies; accessible/supplied I contact surfaces clean					

Page 2 of 2



Activity Date 02/21/2020

Establishment FOR GOODNESS SHAPES Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0005203

	0.11		OF COM		IN = IN C		0 = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION
3							33 Warewashing facilities & Service sink provided
0	REP						
							CORE
34	D OUT	■ IN			□ COS	D REP	34 Evidence of contamination; insect/rodent/other
35	D OUT	■ IN			□ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco
36	D 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	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled
40	D OUT	■ IN			□ COS	D REP	40 Single-service/use; properly stored, and used
41	REP			□ NA	□ COS		41 Original container labeling (Bulk Food)
42	D OUT					REP	42 Non-food contact surfaces clean
43	D OUT	■ IN	□ NO		□ COS		43 Adequate ventilation, lighting; designated area
44	D OUT	■ IN	□ NO		□ COS		44 Garbage & refuse properly disposed/maintained
45	D OUT	■ IN	□ NO		□ COS		45 Physical facilities installed/maintained/clean
46	D OUT	■ IN	□ NO		□ COS	REP	46 Toilet facilities; constructed/supplied/clean
47	□ OUT REP	□ IN	■ NO	□ NA	□ COS		47 Other violations
							Measured Observations
Qu	at Sanitizer 3	B-comp	sink 200	.00 Part	s Per Milli	on	
Ho	water Hand	sink 12	22.00 De	grees Fa	ahrenheit		
							Overall Inspection Comments
At	time of inspe	ection, r	no violati	on was o	observed.		
	Insp	ection I	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION
							Signatures
	Je	ann	e Val	en/	-		REESS
	INE VALDE				RS CPO		Brandi Vaughn PIC
<b>L</b> / u		-					

5	M/	- Ci	ty of 🚽	10	625 13TH	ntal Health D ST, SUITE 1	•		lo. of Violations	0		Priority:	0	See
6	Lul	b	öck		ubbock, T 806) 775-2				lo. of Repeat /iolations	0	Fou	Priority undation:	0	Score
~			TEXAS	i					Time In	9:30 am		Core:	0	0
	ity Date /2020				spection PECTION	1			Time Out	10:00 am	Tot. Mir	utes:	30	Ŭ
	llishment EN LAWN CI			IST	Addres: 5701 19									<b>Telephone</b> (806) 795-4377
	rd ID #			101	Permit Holder				Est. Type			Risk Cate	norv	(000) 733-4377
	06400						RCH OF CHRIS	Г	NON PROFIT			FR03	gory	
	τυο	r = out	OF COMPI	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON S	ITE REP =	REPE	AT VIOLATION
								PRIC	DRITY					
1		■ IN	□ NO	D NA	□ cos		01 Proper co	oling ti	me and temperature					
2	REP						02 Proper co	ld hold	ing temperature (41 F /	45 F)				
-	REP				L 003		oz Fiopei co		ing temperature (41 F /	т <b>о</b> т )				
3		■ IN	□ NO	□ NA	□ COS		03 Proper ho	ot holdir	ng temperature (135 F)					
4	REP				ПСОР		04 Proper co	okina t	ime and temperature					
⁺	REP				ц соs	Ц		oking t	ine and temperature					
5		■ IN	□ NO	□ NA	□ COS		05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6	REP	INI			□COS		06 Time as C	Control	procedures/records					
Ĭ	REP	- 111			L 003			Jonnoi,	procedures/records					
7	D OUT	■ IN			□ COS	REP	07 Approved	source	e; Condition/parasite de	struction				
8	D OUT				□ COS	REP			proper temperature					
9	D OUT					REP	•		tected; contamination p					
10									/returnables; clean & s					
11	LI OU I REP	■ IN	□ NO	LI NA	LI COS		11 Proper dis	spositio	n; returned/served/reco	ondition				
12		■ IN			□ cos	D REP	12 Managem	nent, en	nployees; knowledge &	reporting				
13	D OUT	■ IN			□ COS	C REP	13 Proper us	e of res	striction and exclusion					
14	D OUT	■ IN			□ COS	D REP	14 Hands cle	aned a	and properly washed / G	Glove use				
15		■ IN	□ NO	□ NA	□ COS		15 No bare h	and co	ntact w/RTE or approve	ed method				
16	REP	■ IN			□ cos	D REP	16 Pasteuriz	ed food	ls used; prohibited not o	offered				
17									ed/used Washing fruits					
18									s; identified/stored/used	•				
19									source; plumbing, bac					
20							7.1	•	ge / Wastewater dispos					
							PRIOR	ITY F	OUNDATION					
21	D OUT	IN			□ cos	REP			monstration / duties / C	FM				
22	D OUT	■ IN		D NA	□ COS	REP	22 Food Han	idler/no	unauthorized persons/	personnel				
23	D OUT	■ IN		D NA	□ COS	D REP	23 Hot and C	old wa	ter available; adequate	pressure				
24	D OUT	■ IN		□ NA	□ COS	D REP	24 Records a	availabl	e shellstock/destructior	n/labels				
25	D OUT						•		variance, specialized /					
26	D OUT				□ COS				mer advisories, Allerge					
27						REP	•	0	nethod used; equipment	t adequate				
28	D OUT REP	■ IN	□ NO	□ NA	□ cos		28 Proper da	ite mar	king and disposition					
29		■ IN			□ COS	D REP	29 Thermom	eters /	test strips provided, acc	curate				
30	D OUT			D NA	□ COS	D REP	30 Food Esta	ablishm	ent Permit (Current & \	/alid)				
31	D OUT	■ IN			□ COS	REP	31 Handwas	h facilit	ies; accessible/supplied	l/used				
32	D OUT	■ IN		D NA	□ COS	D REP	32 Food & no	on-food	contact surfaces clean	able/use				



Activity Date 02/17/2020

Establishment GREEN LAWN CHURCH OF CHRIST Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0006400

			TEXA					
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
3	□ OUT REP	■ IN	□ NO	□ NA	□ COS		33 Warewashing facilities & Service sink provided	
							CORE	
34	D OUT	■ IN			□ COS	REP	34 Evidence of contamination; insect/rodent/other	
5	D OUT	■ IN			□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D OUT	■ IN			□ COS	C REP	36 Wiping clothes; properly used and stored	
37	□ OUT REP	■ IN	□ NO	□ NA	□ COS		37 Environmental contamination	
88	REP		□ NO	□ NA	□ cos		38 Approved thawing method	
39	D OUT	■ IN			□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN			□ COS	D REP	40 Single-service/use; properly stored, and used	
11	□ OUT REP	■ IN	□ NO	□ NA	□ cos		41 Original container labeling (Bulk Food)	
2	D OUT	■ IN	□ NO		□ COS	C REP	42 Non-food contact surfaces clean	
3	D OUT	■ IN	□ NO		□ COS	□ REP	43 Adequate ventilation, lighting; designated area	
4	D OUT	■ IN			□ COS	□ REP	44 Garbage & refuse properly disposed/maintained	
5	D OUT	■ IN			□ COS	REP	45 Physical facilities installed/maintained/clean	
6	D OUT					REP	46 Toilet facilities; constructed/supplied/clean	
7	□ OUT REP	■ IN	□ NO	□ NA	□ COS		47 Other violations	
							Measured Observations	
MIL	K RIC 40.00	Degre	es Fahre	enheit				
GR	EEN BEANS	S RIC 3	8.00 Deg	grees Fa	hrenheit			
							Overall Inspection Comments	
NC	O VIOLATIOI	NS OB	SERVED	1				
	Insp	ection I	Result: N	IO VIOL/	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
4	Mas	Ż	3				PAD D	

MATTHEW ELIZONDO

EHS II RS CPO

RITA CARY

KITCHEN MANAGER

Activity Date 02/20/2020 Establishment GROWLER USA Record ID # PR0013287 OUT	D D D D D D D D D D D D D D D D D D D	Purpose	Lu (8 e of Ins	ubbock, T) 306) 775-2 spection	2902			ne In	0 2:00 pm	Founda	ority tion: Core:	4	Score
Activity Date 02/20/2020 Establishment BROWLER USA Record ID # PR0013287 OUT		Purpose		PECTION	1			ne In	2:00 pm		Core:	4	24
22/20/2020 Establishment GROWLER USA Record ID # PR0013287 OUT 1 □ OUT 2 ■ OUT	T = OUT O	•		Inspection NSPECTION			Time						
GROWLER USA Record ID # PR0013287 OUT 1 □ OUT 2 ■ OUT	T = OUT O			A el el			Time	Out	4:00 pm	Tot. Minutes	s:	120	
Record ID # PR0013287 OUT	T = OUT O			Address		IARP FWY #200	City/State LUBBOCK, TX			<b>Zip (</b> 7940	Code		<b>Telephone</b> (806) 368-7882
1 □ OUT 2 ■ OUT	T = OUT O			Permit H			Est. Type				Categ	gory	(000) 000 1002
1 □ OUT 2 ■ OUT	T = OUT O			LANNY	ICE		RESTAURANT		-	FR0	3		-
2 <b>OUT</b>		F COMPL	IANCE	IN = IN CO	OMPLIANCE	E NO = NOT OBSER	VED NA = NOT APPLICA	BLE	COS = CORREC	CTED ON SITE	REP =	REPE	AT VIOLATION
2 <b>OUT</b>							PRIORITY						
						•	oling time and temperat		45.5				0/0///
violation Comme				■ COS		02 Proper co	Id holding temperature	41 F /	45 F)				2/24/2
<b>N</b>				4555			Provide d						
Observed rte noo 228.75(f)(1)(B) Co					ore than 4	hours. Voluntarily	aiscarded.						
	,				D REP	03 Proper ho	t holding temperature (?	135 F)					
4 □ OUT				□ COS		•	oking time and tempera						
					S       □ REP       05 Proper reheating for hot holding 165 F in 2 hr.         S       □ REP       06 Time as Control; procedures/records						0/0///		
6 ■ OUT				■ COS	ы кер	UG TIME as C	ontrol; procedures/reco	ras					2/24/2
8 □ OUT 9 ■ OUT				□ COS ■ COS			eived at proper temperat		revented				2/24/2
Violation Comme	ents:												•
Observed raw she	ell eggs ir	n cold pre	ep store	ed over cu	ut vegetabl	es. Rearranged.							
		cted fron			nation by se	· · ·	preparation, holding, ar urfaces/returnables; clea	· ·					2/24/2
Violation Comme				■ CU3		TO Contact si	unaces/returnables, clea	anos	aniuzeu				2/24/2
		nitizina a	at Oppr	m bleach	Facility sh	all use 3 comp sink	cuntil repaired						
		-			-								
228.118(3)(A) Aft 11				ontact surfa			oosure time of at least 1 sposition; returned/serve			ORINE SOLU	TION		
12 □ OUT						•	ient, employees; knowle						
13 🗆 OUT	■ IN			□ COS	□ REP	13 Proper us	e of restriction and excl	usion					
14 🗆 OUT	■ IN			□ COS	□ REP	14 Hands cle	aned and properly was	ned / G	Blove use				
15 🗆 OUT				□ COS			and contact w/RTE or a	••					
16 🗆 OUT							ed foods used; prohibite						
17 □ OUT							approved/used Washin	<u> </u>	0				
18 □ OUT 19 □ OUT							stances; identified/store proved source; plumbin						
20 □ OUT							Sewage / Wastewater						
20 001							ITY FOUNDATION						

Page 2 of 3

3/2/20

Lubbock

Activity Date 02/20/2020 Establishment

GROWLER USA

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013287

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

21 ■ OUT □ IN □ NA ■ COS □ REP

I REP 21 PIC present / demonstration / duties / CFM

#### Violation Comments:

Due to nature and number of violations, no certified food manager knowledge observed.

228.32(1) Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of this rule. The person in charge shall demonstrate this knowledge by complying with these rules by having no critical violations/priority items during the current inspection

22	□ OUT ■ IN		22 Food Handler/no unauthorized persons/personnel	
23	□ OUT ■ IN		23 Hot and Cold water available; adequate pressure	
24	□ OUT ■ IN	□ NA □ COS □ REP	24 Records available shellstock/destruction/labels	
25	□ OUT ■ IN		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	3/2/20

#### Violation Comments:

Observed many rte items including salsa, guacamole, ranch, cut veggies and sauces in walk in cooler and cold prep cooler missing date marks or using 8 day date mark instead of 7. Advised pic that prep day is day one and add 6 for a total of 7. RTE foods in facility more than 24 hours require a 7 day date mark. All items voluntarily discarded.

228.75(g)(1) Date marking prepare on site RTE/ TCS food

228.75(g)(3) Date marking combined ingredients for RTE/ TCS food

29	■ OUT	□ IN	□ NA	□ COS	D REP	29 Thermometers / test strips provided, accurate	3/2/20				
10											

#### Violation Comments:

Observed no bleach or quat test strips for facility. Replace.

228.108(e) Sanitizing solutions, testing devices

30	D OUT	■ IN	□ NA	□ COS	C REP	30 Food Establishment Permit (Current & Valid)	
31	D OUT	■ IN		□ COS	REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT	□ IN	D NA	■ COS	REP	32 Food & non-food contact surfaces cleanable/use	3/2/20

Violation Comments:

Observed knife on cold prep cutting board missing chunks of metal, a glass pitcher with broken rim held together with black tape and food containers with cracks. These items are no longer cleanable/sanitizable. Voluntarily discarded.

228.104(a) Cleanability. Food-contact surfaces.

228.112(a)(1) Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under §§228.101 - 228.106 of this title or shall be discarded

33	D OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	D OUT	■ IN			□ COS	C REP	34 Evidence of contamination; insect/rodent/other	
35	■ OUT	□ IN			■ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	5/21/20

#### Violation Comments:

Observed employee eating in kitchen on prep table. Advised PIC to clear table of all food service items and designate as employee table or have employees eat in dining area. Also observed drinks with no lids and straws, voluntarily discarded.

228.	228.42(a)(1) Eating food, chewing gum, drinking beverages, or using tobacco										
36	36 □ OUT ■ IN □ COS □ REP 36 Wiping clothes; properly used and stored										
37	37 □ OUT ■ IN □ NO □ NA □ COS □ REP 37 Environmental contamination										
38	38 □ OUT ■ IN □ NO □ NA □ COS □ REP 38 Approved thawing method										

Page 3 of 3

	Lul	b b		τ 1	Activity D 2/20/2020 Establish GROWLE	) ment	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0013287	Fage 5 01 5
	OUT	= OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
39	■ OUT				■ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	5/21/20
	tion Comm				_ 000		•••••••••••••••••••••••••••••••••••••••	
Obse 228.1	rved dishes	not allo Clean e				•	diment dispensers not allowed to air dry before putting lids on. Sent to warewash. as specified under paragraph (1) of this subsection and shall be stored in a self-draining position	
40	D OUT				□ COS		40 Single-service/use; properly stored, and used	
41	D OUT			□ NA			41 Original container labeling (Bulk Food)	
42	D OUT				□ cos		42 Non-food contact surfaces clean	
43	D OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44	D OUT		□ NO		□ COS		44 Garbage & refuse properly disposed/maintained	
45	■ OUT					□ REP	45 Physical facilities installed/maintained/clean	5/21/20
228.2 Obse	12 Other Pe rved area ar 86(b) Clean	ersonal ound fi ing, fre	Care Iter Iters abo quency a	ms, Stora ve cook t and restric	ge op soiled. ctions.	Advised pi	Advised pic to use lockers provided. ic to clean at a frequency to prevent grease build up. 46 Toilet facilities; constructed/supplied/clean	I
40							47 Other violations	5/21/20
	tion Comm			□ NA	1005			5/21/20
228.2	48(1) Permi	t/licens	e posted	l	-		t posted. Display in public view.	
							Measured Observations	
porł noo slav Qua	v cold prep 4 It sani bucke	15.00 D ep 45.0 10.00 D et 300.0	egrees F 0 Degree egrees F )0 Degre	Fahrenhei es Fahrer Fahrenhei es Fahre	t nheit - Co it nheit	omments: vc	oluntarily discarded use 3 comp sink until repaired	
							Overall Inspection Comments	
No (	Overall Insp Insp			ts ′IOLATIO	N		Required Action: RE-INSPECTION	
							Signatures	
	bri	Me	nejan	n				
LESL	ie Morgai	N		EHS II R	EHS/RS	CPO	КМ	
							- Follow up : Yes Followup Dat	ve: 03/02/2020

						ntal Health De ST, SUITE 1		No.	of Violations	1		Priority:	0	_	
	Lul	$b^{ci}$	$\overset{\text{vof}}{\mathbf{c}}\mathbf{k}$		ubbock, T 306) 775-2				of Repeat lations	0	Fo	Priority oundation:	1	Sco	ore
~			TEXA	\$					Time In	11:26 am		Core:	0	2	
	ity Date /2020				spection PECTION	1			Time Out	11:37 am	Tot. Mi	inutes:	11	_	
	lishment				Addres				ity/State			Zip Code		Telephone	
	AIIAN SHAV	ED ICE	WHITE			TERSTATE 2	27 IN	L	UBBOCK, TX			79404234		(806) 747-616	69
	r <b>d ID #</b> 04050				Permit I MARTIN	Holder NFLORES			st. Type IOBILE FOOD UNIT			Risk Cates FR01	gory		
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATION	
								PRIOR	RITY						
1	D OUT	□ IN	□ NO	■ NA	□ COS	□ REP	01 Proper co	poling time	e and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	02 Proper co	old holding	g temperature (41 F /	( 45 F)					
3	D OUT	□ IN	□ NO	■ NA	□ COS	REP	03 Proper ho	ot holding	temperature (135 F)						
4	D OUT	□ IN	□ NO	■ NA	□ COS	D REP	04 Proper co	ooking tim	e and temperature						
5	D OUT	□ IN	□ NO	■ NA	□ COS	D REP	•	•	or hot holding 165 F i	in 2 hr.					
6				D NA	□ COS	□ REP		71	ocedures/records						
7					□ COS				Condition/parasite de	estruction					
8		■ IN			□ COS				roper temperature						
9	D OUT	■ IN			□ COS	REP	09 Separated	d & protec	cted; contamination p	prevented					
10	D OUT	■ IN			□ COS	REP			eturnables; clean & s						
11	D OUT	■ IN		□ NA	□ COS	REP		-	returned/served/rec						
12	D OUT	■ IN			□ COS	□ REP	-	-	loyees; knowledge 8	reporting					
13		■ IN			□ COS	□ REP	•		iction and exclusion						
14	D OUT	■ IN			□ COS	□ REP			l properly washed / (						
15	D OUT	■ IN		□ NA	□ COS	□ REP			act w/RTE or approv						
16	D OUT	■ IN		□ NA		□ REP			used; prohibited not						
17		■ IN							l/used Washing fruit	•					
18		■ IN						,	identified/stored/use						
19							-		ource; plumbing, bac / Wastewater dispos						
20	D OUT				□ COS										
21	■ OUT				□ COS				UNDATION onstration / duties / C	EM					3/19/2
	tion Comme				L 003		21110 prese	ent / denic							5/13/2
		t one ce		od prote		ager must be	t. Facility shall pr employed by ea 22 Food Har	ach establi		/personnel					
23	D OUT	■ IN			□ COS	D REP	23 Hot and C	Cold water	r available; adequate	pressure					
24									shellstock/destructio						
25					□ COS		-		ariance, specialized						
26							-		er advisories, Allerge						
27									hod used; equipmer	it adequate					
28									g and disposition						
29									st strips provided, ac						
30									t Permit (Current & )	,					
31									; accessible/supplie						
32									ontact surfaces clear						
33		■ IN			□ COS		33 Warewas	ning tacili	ties & Service sink p	rovided			_		_
								COR							
34	D OUT	■ IN			□ COS	□ REP	34 Evidence	of contan	nination; insect/rode	nt/other					



Activity Date 02/18/2020

Establishment HAWAIIAN SHAVED ICE WHITE Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0004050

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

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

No Temperature Observations

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: RE-INSPECTION

the the

Signatures

Irresta?

NIRAJAN SHRESTHA

EHS I RSIT CPO

Martin Flores

Owner

	172					ntal Health De ST, SUITE 1	•	No. of Violations	4		Priority:	1		
	Lul	$b^{ca}$	$\operatorname{bc}^{\mathrm{y}}$		ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority oundation:	1	S	core
×			TEXA	\$				Time In	2:45 pm		Core:	2		7
	vity Date 8/2020				spection SPECTION	1		Time Out	3:30 pm	Tot. M	inutes:	45	-	
		SMOK			Addres	-		City/State	-		Zip Code		Telephon (806) 438	
	rd ID #	S SMOKE SHOP 2602 34TH ST LUBBOCK, TX 79410 Permit Holder Est. Type Risk Categor							norv	(800) 438	-0097			
	07259					CK ZOO, INC	<u>.</u>	FOOD SERVICE			FR01	gory		
	OUT	OUT = OUT OF COMPLIAN		LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
		UT = OUT OF COMPLIANCE IN = IN COMPL				PRIORITY								
1				■ NA	□ cos	D REP	01 Proper co	oling time and temperature						1
2				■ NA			•	Id holding temperature (41 F /	( 45 F)					
3				■ NA			•	t holding temperature (135 F)	,					
4			□ NO	■ NA	□ COS	D REP	04 Proper co	oking time and temperature						
5			□ NO	■ NA	□ COS	REP	05 Proper rel	heating for hot holding 165 F i	n 2 hr.					1
6			□ NO	■ NA	□ COS	D REP	06 Time as C	Control; procedures/records						
7	D OUT	■ IN			□ COS	□ REP	07 Approved	source; Condition/parasite de	estruction					
8	D OUT	■ IN			□ COS	□ REP	08 Food rece	eived at proper temperature						
					□ COS									1
9	D OUT	■ IIN				REP	09 Separated	d & protected; contamination p	prevented					
10 <b>/iola</b> 228.1	■ OUT <i>ation Comm</i> 114(a)(3) TC	□ IN ents: S food e			COS	□ REP rfaces & uten	10 Contact s	urfaces/returnables; clean & s ned at least every four hours	anitized					2/21/2
10 /iola 228. Dbse	■ OUT <i>ation Comm</i> 114(a)(3) TC	□ IN ents: S food e	ed on sur	faces th	COS	□ REP rfaces & uten	10 Contact s	urfaces/returnables; clean & s	anitized	our hours	to store ice	scool	ps	2/21/2
10 <b>Viola</b> 228. 228. Dbse n. <u>D</u>	■ OUT <i>ition Comm</i> 114(a)(3) TC erved ice sco viscussed. N	☐ IN ents: S food e oop store lext regu	ed on sur ular inspe	faces th ection.	COS	□ REP rfaces & uten cleaned ever	10 Contact s sils shall be clea ry four hours. Pr 11 Proper dis	urfaces/returnables; clean & s ned at least every four hours ovide container that can be wa	anitized ashed every f ondition	our hours	to store ice	scoo	ps	2/21/2
10 Viola 228. 228. 0bse n. D 11 12	OUT tion Common tion Common tion Common tion (3) TC erved ice sco tiscussed. N OUT OUT OUT	IN ents: S food e loop store lext regu IN IN	ed on sur ular inspe	faces th ection.	COS contact su nat are not COS COS	REP  rfaces & uten  cleaned ever  REP  REP  REP	10 Contact s sils shall be clea ry four hours. Pr 11 Proper dis 12 Managerr	urfaces/returnables; clean & s ned at least every four hours ovide container that can be wa sposition; returned/served/reco nent, employees; knowledge &	anitized ashed every f ondition	our hours	to store ice	scoo	ps	2/21/2
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10 Viola 228. Dbse n. E 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25	OUT  tion Commu  tion Commu  114(a)(3) TC  rved ice sco iscussed. N  OUT OUT OUT OUT OUT OUT OUT OUT OUT OU	IN	ed on sur ular inspe NO	faces thection.	<ul> <li>COS</li> <li>contact su</li> <li>at are not</li> <li>COS</li> </ul>	REP      rfaces & uten      cleaned ever      REP       REP       REP	10 Contact s sils shall be clea ry four hours. Pr 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives 18 Toxic sub 19 Water; ap 20 Approved <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian	urfaces/returnables; clean & s ned at least every four hours ovide container that can be wa sposition; returned/served/recor- nent, employees; knowledge & e of restriction and exclusion eaned and properly washed / C and contact w/RTE or approv- ed foods used; prohibited not approved/used Washing fruit- stances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos <b>ITY FOUNDATION</b> ent / demonstration / duties / C idler/no unauthorized persons. Cold water available; adequate available shellstock/destruction	ashed every f ondition a reporting Glove use ed method offered s/veg d kflow al EFM /personnel e pressure n/labels / HACCP	our hours	to store ice		ps	
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~					Activity D	ate		Purpose of Inspection	
		_ Ci	tv of _		02/18/202	0		ROUTINE INSPECTION	
	Lul	h	å čk	7	Establish	ment		Record ID #	
(	Lu		TEXA	LS	HEAD HU	JNTERS SM	IOKE SHOP	PR0007259	
	OU.	r = out	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT AF	PLICABLE COS = CORRECTED ON SITE REP = I	REPEAT VIOLATION
	■ OUT				■ COS	D REP	31 Handwash facilities; access	ible/supplied/used	2/28/20
ola	tion Comm	ents:							
2	28.175(c) Ha	and dry	ing provis	sion.					
se	rved no pap	er towe	els at han	ıd washir	ng station.	Provided.	Discussed.		
2	28.149(a) U	sina a h	and was	hing faci	litv. acces	sible at all ti	mes for employee use: not be used	for purposes other than hand washing	
		-		-	-				
	rved 5-gallo ed.	n bucke	et sitting	on top of	f hand was	shing sink. I	Removed. Discussed that hand was	sh sink must be accessible at all times without b	eing
	D OUT						32 Food & non-food contact su		
	D OUT	■ IN		D NA	□ COS	D REP	33 Warewashing facilities & Se	rvice sink provided	
							CORE		
	D OUT	■ IN			□ COS	REP	34 Evidence of contamination;	insect/rodent/other	
	D OUT	■ IN			□ COS	REP	35 Personal Cleanliness; eating	g/drinking/tobacco	
i	D OUT	■ IN			□ COS	REP	36 Wiping clothes; properly use	ed and stored	
	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	37 Environmental contamination	n	
	D OUT	■ IN	□ NO	🗆 NA	□ COS	D REP	38 Approved thawing method		
) ola	■ OUT <i>tion Comm</i> 11(a) Good	ents:	and prop	er adjust	COS	□ REP	39 Utensils/equipment/linens; t	used/stored/handled	5/18/20
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Lubbock	Activity Date 02/18/2020 Establishment HEAD HUNTERS SMOKE SHOP	Purpose of ROUTINE I Record ID # PR0007259	NSPECTION ¢	
Inspection Result: VIOLA	TION	Required /	Action: NEXT REGULAR	
	S	ignatures		
Soutin Dickson		Karongt	2	
JACKIE DICKSON EHS	I RSIT CPO	Kailey Hunt	Assistant manager	
			Follow up : Yes	Followup Date: 02/21/2020

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	lishment				Addres			City/State			ip Code		Telephone	
	THY ESSE	NTIALS	, LLC		-	BBEVILLE AV	/E	LUBBOCK, TX			9424		(806) 771-5959	)
	rd ID # 06385				Permit TRACY	WILSON		Est. Type RESTAURANT	-		Risk Categ R03	jory		
	OU <sup>-</sup>	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER\	VED NA = NOT APPLICABLE (	COS = CORRE	CTED ON SIT	TE REP =	REPE	AT VIOLATION	
								PRIORITY						
1	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	oling time and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	•	d holding temperature (41 F /	,					
3	D OUT		□ NO	□ NA	□ COS	D REP	-	t holding temperature (135 F)						
4	D OUT		■ NO	□ NA	□ COS	D REP	•	oking time and temperature						
5		■ IN			□ COS		•	heating for hot holding 165 F in	n 2 hr.					
;	D OUT		□ NO	□ NA	□ COS	□ REP		ontrol; procedures/records						
·								source; Condition/parasite de	struction					
}		■ IN				REP		ived at proper temperature						2/24/20
	■ OUT tion Comm				■ COS	□ REP	09 Separateu	& protected; contamination p	neventeu				2	./24/2
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	Lul	h	ocl	-	Establish	mont	Record ID #	
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	OU.	Γ = OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
	D OUT	■ IN		□ NA	□ COS	D REP	24 Records available shellstock/destruction/labels	
┫	D OUT	■ IN		□ NA	□ COS	□ REP	25 Compliance with variance, specialized / HACCP	
1	D OUT	■ IN		D NA	□ COS	□ REP	26 Posting of consumer advisories, Allergen label	
1	D OUT	■ IN		D NA	□ COS	□ REP	27 Proper cooling method used; equipment adequate	
T	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	28 Proper date marking and disposition	
	D OUT	■ IN		□ NA	□ COS	REP	29 Thermometers / test strips provided, accurate	
	D OUT	■ IN		□ NA	□ COS	REP	30 Food Establishment Permit (Current & Valid)	
	■ OUT	□ IN			■ COS	REP	31 Handwash facilities; accessible/supplied/used	3/2/20
)b : c	leaned. CO 49(a) Using	ice iten S. a hand	ns stored	in botto g facility	accessible	e at all times	and wash sink must be accessible and only used for hand washing. Items moved and for employee use; not be used for purposes other than hand washing 32 Food & non-food contact surfaces cleanable/use	I
2								
		■ IN			□ COS		33 Warewashing facilities & Service sink provided	
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		_ C	ty of "	Activity E 02/21/202					Purpose of Inspection ROUTINE INSPECTION	I		
~	Lul	ob	ock	Establish HEALTH	nment Y ESSENTIA	LS, LLC			Record ID # PR0006385			
	OU'	T = OUT	OF COMPL	IANCE IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = N		ABLE COS = CORRECTE	D ON SITE REP = R	EPEAT VIOLA	TION
46	D OUT	■ IN			D REP	46 Toilet faci	ilities; constr	ructed/supp	lied/clean			
47				□NA □COS		47 Other viol						
						Measu	ured Obsei	rvations				
	RIC 40.00											
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stat	blishment DAY INN LU	BBOCK			Addres				City/State LUBBOCK, TX			<b>Zip Code</b> 79407		<b>Telephon</b> (806) 722-	
	ord ID # 012753				Permit I	Holder H PATEL			Est. Type RESTAURANT			Risk Cate FR04	gory	•	
	OUT	r = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSEF	RVED N	A = NOT APPLICABLE	COS = CORREC	CTED ON		= REPE	AT VIOLATI	ON
								PRIO	RITY						
1	D OUT	□ IN	■ NO	$\Box$ NA	□ COS	□ REP	•	•	me and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	REP			ng temperature (41 F /						
3		■ IN	□ NO	□ NA	□ COS	REP	•		ig temperature (135 F)						
4	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	•	me and temperature						
5	D OUT	□ IN	■ NO	□ NA	□ COS	REP	05 Proper re	heating	for hot holding 165 F i	in 2 hr.					
6	■ OUT	□ IN	□ NO	□ NA	■ COS	REP	06 Time as 0	Control;	procedures/records						2/21/20
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disca 228.7 7 8 9 10 11 12 13 14 15 16 17 18 Viola Obse 228.2	arded.         75(h)(1)(C) [         0UT	Discarde IN IN IN IN IN IN IN IN IN IN	d if appro	NA		REP	day that exceed 07 Approved 08 Food reco 09 Separate 10 Contact s 11 Proper di 12 Managen 13 Proper us 14 Hands cle 15 No bare f 16 Pasteuriz 17 Additives 18 Toxic sub 000000000000000000000000000000000000	d source eived at d & prot surfaces, sposition nent, em se of res eaned at nand cor ced foods approved d sources costances costances costances costances costances costances costances	perature and time com ; Condition/parasite de proper temperature tected; contamination p /returnables; clean & s n; returned/served/recor- ployees; knowledge & striction and exclusion nd properly washed / C ntact w/RTE or approv- s used; prohibited not ed/used Washing fruit s; identified/stored/used source; plumbing, bac je / Wastewater dispos OUNDATION monstration / duties / C unauthorized persons, ter available; adequate e shellstock/destruction	estruction prevented prevented prevented prevented preporting Glove use ed method offered s/veg d d ckflow presonnel pressure n/labels (/ HACCP en label					

Page 2 of 3

2		0	ty of	Activity I 02/18/202		Purpose of Inspection ROUTINE INSPECTION	
~	Lul	by	ocl	Establis		Record ID #	
	Lui	500	TEXAS			BOCK SOUTH PR0012753	
	OUT	= OUT	OF COMPLIAN	NCE IN = IN C	COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
B	■ OUT			NA ■COS	D REP	28 Proper date marking and disposition	2/28/20
bser 28.7 28.7	5(g)(1) Date 5(g)(2) Date	contaii markir markir markir	ng prepare on ng commercia ng combined i	es and dressin n site RTE/ T( ally prepared ingredients fo NA □ COS	CS food RTE/ TCS foor RTE/ TCS		
0				NA □ COS		30 Food Establishment Permit (Current & Valid)	
1						31 Handwash facilities; accessible/supplied/used	
2						32 Food & non-food contact surfaces cleanable/use	
3				NA □COS		33 Warewashing facilities & Service sink provided	
4		- INI				CORE 34 Evidence of contamination; insect/rodent/other	
4 5						35 Personal Cleanliness; eating/drinking/tobacco	5/18/20
	■ OUT ion Comme			■ COS	□ REP	oo i eisonal oleanniness, eanny/uninkiny/uuduu	5/16/20
ô	DUT	■ IN			□ REP	using tobacco       36 Wiping clothes; properly used and stored	
7	D OUT	■ IN		NA 🗆 COS	D REP	37 Environmental contamination	
8	■ OUT	□ IN		NA ■COS	D REP	38 Approved thawing method	5/18/20
r less	water or a	s part o ving. ur	in container of the cooking of the running of the r	process.		at thawing must happen under refrigeration, as part of the cooking process, in running 70f 39 Utensils/equipment/linens; used/stored/handled	- [
0						40 Single-service/use; properly stored, and used	
1						41 Original container labeling (Bulk Food)	
2			-			42 Non-food contact surfaces clean	
3						43 Adequate ventilation, lighting; designated area	
4						44 Garbage & refuse properly disposed/maintained	
5						45 Physical facilities installed/maintained/clean	5/18/20
				_ 000		,	
	ion Comme			4 <b>1</b>			
th fr	ozen biscui <sup>.</sup>	ts in the	e cold prep dr	rawer. Advise		una (not a bowl the facility uses) stored in reach in cooler and a grapefruit juice can store re employee items in a clearly labeled container separate from food for service.	
8.2 6			Care Items, S	-	D REP	46 Toilet facilities; constructed/supplied/clean	
•						47 Other violations	
_						Measured Observations	
_			38.00 Degree 00 Degrees F	es Fahrenhei Fahrenheit	t		
.7 Cut Sau:	sage Hot ho		Degrees Fahre	enheit			
t7 Cut Sau: Bee	sage Hot ho Cold prep	38.00 E	0	enheit ees Fahrenhe	eit	Overall Inspection Comments	

								Page 3 of 3
	bock	Activity Date 02/18/2020		<b>Purpo</b> ROUT	se of Inspection			
<b>~</b> Lub	bock	Establishment HOLIDAY INN LUBBOCK SOUT	Н	Recor PR001				
Inspe	ction Result: VIOLA	ΓΙΟΝ		Requ	uired Action: NEXT R	EGULAR I	NSPECTION	
			Signa	tures				
lestie	Moregan			-63-	CC .			
LESLIE MORGAN	EHS	II REHS/RS CPO		Phillip Funk	Food Directo	and r	Beverage	
								Follow up : No

Lubbock					Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902			No. of Violations	5		Priority:	0		
								No. of Repeat Violations	0	Priority Foundation:		1	Score	
Ň			TEXA	s				Time In	1:45 pm		Core:		6	
Activity Date Purpose of I 02/17/2020 ROUTINE IN					•	l		Time Out	2:30 pm <b>Tot. Minutes:</b> 45			U		
Establishment HUB CITY WINGS					Address 1902 34TH ST			City/State LUBBOCK, TX			<b>Zip Code</b> 79411		<b>Telephone</b> (806) 687-3332	
Record ID # PR0006764					Permit Holder HUB CITY FOODS, LLC			Est. Type RESTAURANT			Risk Category			
	OUT	= OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION	
								PRIORITY						
1	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	•	oling time and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	,	ld holding temperature (41 F	,					
3		■ IN	□ NO	□ NA	□ COS	□ REP		t holding temperature (135 F)						
4		■ IN	□ NO	□ NA	□ COS	□ REP	•	oking time and temperature						
5	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	05 Proper rel	neating for hot holding 165 F	n 2 hr.					
6	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	control; procedures/records						
7		■ IN			□ COS	D REP	07 Approved	source; Condition/parasite de	estruction					
8	D OUT	■ IN			COS REP 08 Food received at proper temperature									
9	D OUT	■ IN			□ COS	REP	09 Separated	I & protected; contamination	prevented					
10		IN II				□ COS □ REP 10 Contact surfaces/returnables; clean & sanitized								
11		IN IN	□ NO	□ NA	□ COS	□ REP	11 Proper dis	position; returned/served/rec	ondition					
12		■ IN				□ REP	12 Managem	ent, employees; knowledge &	reporting					
13		■ IN			□ COS	□ REP	13 Proper us	e of restriction and exclusion						
14		IN III				□ REP	14 Hands cle	aned and properly washed / (	Glove use					
15	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	15 No bare h	and contact w/RTE or approv	ed method					
16		■ IN		□ NA	□ COS	REP	16 Pasteurize	ed foods used; prohibited not	offered					
17		IN IN		□ NA	□ COS	□ REP	17 Additives	approved/used Washing fruit	s/veg					
18		IN IN			□ COS	REP	18 Toxic sub	stances; identified/stored/use	d					
19		IN IN			□ COS	REP	19 Water; ap	proved source; plumbing, bac	kflow					
20		■ IN			□ COS	□ REP	20 Approved	Sewage / Wastewater dispos	al					
	•						PRIOR	ITY FOUNDATION					-	
21					□ COS		•	nt / demonstration / duties / C						
22					□ COS	REP		dler/no unauthorized persons	•					
23						□ REP		old water available; adequate						
24				□ NA	□ COS	REP		vailable shellstock/destructio						
25						□ REP	-	ce with variance, specialized						
26		■ IN			□ COS	REP	•	consumer advisories, Allerge						
27		■ IN			□ COS	REP		oling method used; equipmer	t adequate					
28			□ NO	□ NA	□ cos	C REP	•	te marking and disposition						
29				□ NA		REP		eters / test strips provided, ac						
30		■ IN		□ NA	□ COS			blishment Permit (Current &	,					
31		■ IN			□ COS	□ REP	31 Handwash	n facilities; accessible/supplie	d/used					
32					□ COS		32 Food & no						2/27/	

228.101(a)(2) -(5) Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition

Observed bare wood shelf in kitchen and places where paint has come off of ceiling tiles and wall allowing bare tile/sheetrock to show. Provide sealant. Discussed. Next regular inspection.

Follow up : Yes Followup Date: 02/27/2020

								Page 2 of 3
		C	ity of		Activity D 02/17/202		Purpose of Inspection ROUTINE INSPECTION	
	Tink	$\mathbf{h}$	လိုင်္ပါ	~	Establish	mont	Record ID #	
1	Lui	JD	OCK	<b>`</b>		Y WINGS	PR0006764	
			TEXA	45	HOD ON			
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
33	D OUT	■ IN	□ NO	□ NA	□ COS	C REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	D OUT	IN			□ cos	REP	34 Evidence of contamination; insect/rodent/other	
35	D OUT	IN			□ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D OUT	IN			□ COS	□ REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□ IN	□ NO	□ NA	□ COS	D REP	37 Environmental contamination	5/17/20
ïola	tion Comme	ents:						
28.6	9(a)(1)(B) S	toring	the food v	where it	is not exp	osed to spla	ash, dust, or other contamination	
)bse						-	ost and maintain clean and sanitized. Discussed. Next regular inspection.	_
38			-		□ COS		38 Approved thawing method	
39	■ OUT				■ COS	C REP	39 Utensils/equipment/linens; used/stored/handled	5/17/20
ositi	on that allow	/s air d	lrying				as specified under paragraph (1) of this subsection and shall be stored in a self-draining	
bse 10	rved food co			d togeth	er while w		19ed. Discussed. 40 Single-service/use; properly stored, and used	<del></del>
+0 +1							41 Original container labeling (Bulk Food)	
+ 1 12							42 Non-food contact surfaces clean	5/17/20
	tion Comme 13(3) Nonfo		ntact surfa	aces of e	equipment	shall be ke	pt free of an accumulation of dust, dirt, food residue, and other debris	
Jhao	rued coiled y	ont he	od Mair	atain ala		nitized Die	cussed. Next regular inspection.	
43							43 Adequate ventilation, lighting; designated area	Τ
44	D OUT				□ cos	D REP	44 Garbage & refuse properly disposed/maintained	+
45	■ OUT		□ NO		□ COS	D REP	45 Physical facilities installed/maintained/clean	5/17/20
l liola	tion Comme	onts'						1
			he physic	cal facilit	ies shall b	e maintaine	d in good repair	
bse	rved damag	ed gas	kets on r	each-in f	freezer an	d all reach-i	n coolers beside grill. Replace. Discussed. Next regular inspection.	
6	D OUT	■ IN	□ NO		□ cos	C REP	46 Toilet facilities; constructed/supplied/clean	
17	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	47 Other violations	
							Measured Observations	
Rar	nch dressing	RIC 3	 8.00 Dea	rees Fal	nrenheit			
	ese RIC 39.		-					
	hamburger				ees Fahrei	nheit		
	chicken win	-		-				
	itizer water s	-		-				
	ked chicken							
				- J			Overall Inspection Comments	
							Overall Inspection Comments	
No	Overall Insp	ection	Comment	ts				

I						Page 3 of 3			
City of	Activity Date 02/17/2020				Purpose of Inspection ROUTINE INSPECTION				
Lubbor	ek EXAS	Establishment HUB CITY WINGS		Record ID PR000676					
Inspection Resul	t: VIOLA	TION		Required Action: NEXT REGULAR					
			Signa	tures					
Sourie Dickon	or			Elypluthe Lorna					
JACKIE DICKSON	EHS	I RSIT CPO		Elizabeth Tijerina	Manager				
					Follow up : Yes	Followup Date: 02/27/2020			

								-	Page 1 of 1
	01	Environmental Healt 1625 13TH ST, SUI		No. of Violations	0		Priority:	0	
Lubb	oock	Lubbock, TX 79401 (806) 775-2902		No. of Repeat Violations	0	Fo	Priority undation:	0	
	TEXAS			Time In	3:30 pm		Core:	0	
Activity Date 02/19/2020		of Inspection		Time Out	4:13 pm	Tot. Mi	nutes:	43	
Establishment	•	Address 1215 AVE. J ST		City/State LUBBOCK, TX			Zip Code 79401		Telephone (806) 771-2212
Record ID # FA0005126		Permit Holder MURAT BRATI		Est. Type			Risk Cate FR03	gory	
1 A0003120			OBS	ERVATIONS	•		1105		•
				ed Observations					
Cream RIC 41.00 De Shrimp WIC 37.00 De Shrimp CH 40.00 De Fetuttuccini CH 41.0	egrees Fahren egrees Fahrenh	heit eit							
			Overall Ins	pection Comments					
that out of three diff facility weekly, whic No violation is obse	erent options, S h is placed in fr	Shrimp Scampi sauce is eezer and is thawed in investigation.				ed that S	hrimp get o	delivere	ed to the
			S	ignatures					
groups	stagy	$\mathcal{D}$		Jun					
NIRAJAN SHRESTHA	EH:	S I RSIT CPO		BashKim Skepi	(	Owner			

		0	hu of	1	625 13TH	ntal Health De ST, SUITE 1			o. of Violations	6	Pri	iority:	2	_	
	Luł	b	öck		ubbock, T 806) 775-2				o. of Repeat olations	1	Pr Founda	riority ation:	1	So	core
×			TEXA	S					Time In	11:15 am		Core:	3	1	1
	vity Date I/2020				spection SPECTION	N			Time Out	12:50 pm	Tot. Minute	es:	95		
	<b>olishment</b> GREEK TO N	ЛE			Addres 7006 UI	<b>s</b> NIVERSITY A	VE		City/State LUBBOCK, TX		<b>Zip</b> 794	<b>Code</b> 123		<b>Telephone</b> (806) 792-	
	<b>rd ID #</b> 003879				Permit KHALIL	Holder GHANDOUR	2		<b>Est. Type</b> RESTAURANT	-	<b>Ris</b> FRO	k Categ 02	gory		
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N/	A = NOT APPLICABLE	COS = CORREC	CTED ON SITE	REP =	REPE	AT VIOLATIO	ИС
								PRIO	RITY						
1	□ OUT REP	■ IN	□ NO	□ NA	□ COS		01 Proper co	oling tin	ne and temperature						
2	D OUT REP	■ IN	□ NO	□ NA	□ COS		02 Proper col	ld holdir	ng temperature (41 F /	45 F)					
3	□ OUT REP	□ IN	■ NO	□ NA	□ COS		03 Proper ho	t holding	g temperature (135 F)						
4	□ OUT REP	□ IN	■ NO	□ NA	□ cos		04 Proper co	oking tir	me and temperature						
5	□ OUT REP		_		□ COS		•	0	for hot holding 165 F i	n 2 hr.					
6	□ OUT REP		■ NO	□ NA	□ COS				procedures/records						
7	D OUT				□ COS				; Condition/parasite de	estruction					
8								eived at	proper temperature						
9		IN IN			□ COS										
10 Viol	■ OUT	□ IN ents:			COS	C REP	10 Contact su	urfaces/	ected; contamination p (returnables; clean & s	anitized					2/24/2
10 Viol Obse freez Food	tion Commo erved: A. Jara ers were soi -contact sur	IN ents: s with la led. Mai	intain cle ean to si	an. 30 c ght and	□ COS n after was days. C. P touch	□ REP shing, sanitizii rep tables we	10 Contact sung. Remove labe	urfaces/ els comp every 4	returnables; clean & s pletely before reusing hours when in use. Cl	anitized the jars. 30 da eaned, sanitize					2/24/2
10 Viola Obse freez Food 11	erved: A. Jars ers were soi -contact surt D OUT REP	□ IN ents: s with la led. Mai faces cli ∎ IN	intain cle ean to si	an. 30 c ght and	□ COS n after was lays. C. P touch □ COS	□ REP shing, sanitizii rep tables wei	10 Contact sung. Remove labe re soiled. Clean e 11 Proper dis	urfaces/ els comp every 4 spositior	returnables; clean & s pletely before reusing hours when in use. Cl n; returned/served/reco	anitized the jars. 30 da eaned, sanitize ondition					2/24/2
10 Viola Obse freez Food 11	erved: A. Jara ers were soi -contact sur DOUT REP DOUT	□ IN ents: s with la led. Mai faces cli a IN IN	intain cle ean to si	an. 30 c ght and	□ COS h after was lays. C. P touch □ COS □ COS	REP  shing, sanitizin rep tables we	10 Contact sung. Remove laber re soiled. Clean e 11 Proper dis 12 Managem	urfaces/ els comp every 4 sposition nent, em	returnables; clean & s pletely before reusing hours when in use. Cl n; returned/served/reco ployees; knowledge &	anitized the jars. 30 da eaned, sanitize ondition					2/24/2
10 <b>Viol</b> Obse freez Food 11 12 13	tion Commo erved: A. Jar- ers were soi -contact surf COUT REP OUT OUT	IN ents: s with la led. Mai faces clu acces clu IN IN	intain cle ean to si	an. 30 c ght and	□ COS after was lays. C. P touch □ COS □ COS □ COS	REP  shing, sanitizin rep tables we  REP  REP  REP	10 Contact sung. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use	urfaces/ els comp every 4 sposition nent, em e of res	returnables; clean & s pletely before reusing hours when in use. Cl n; returned/served/reco ployees; knowledge & triction and exclusion	anitized the jars. 30 da eaned, sanitize ondition reporting					
10 Viol Obs freez 11 12 13 14	erved: A. Jara ers were soi -contact sur DOUT REP DOUT	IN ents: s with la led. Mai faces cli IN IN IN	intain cle ean to si	an. 30 c ght and	□ COS h after was lays. C. P touch □ COS □ COS	REP  shing, sanitizin rep tables we  REP  REP  REP	10 Contact sung. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use	urfaces/ els comp every 4 sposition nent, em e of res	returnables; clean & s pletely before reusing hours when in use. Cl n; returned/served/reco ployees; knowledge &	anitized the jars. 30 da eaned, sanitize ondition reporting					
10 Viol. Obs freez Food 11 12 13 14 Viol.	erved: A. Jansers were soi -contact surf OUT REP OUT OUT OUT OUT OUT	IN ents: s with la led. Mai faces cli IN IN IN IN	intain cle ean to si □ NO	an. 30 c ght and □ NA	□ COS h after was hays. C. P touch □ COS □ COS □ COS ■ COS ■ COS	REP REP REP REP REP REP REP REP	10 Contact sung. Remove labere soiled. Clean e 11 Proper dis 12 Managem 13 Proper use 14 Hands cle	els comp every 4 sposition ent, em e of res caned ar	returnables; clean & s pletely before reusing hours when in use. Cl n; returned/served/reco ployees; knowledge & triction and exclusion nd properly washed / C	anitized the jars. 30 da eaned, sanitize ondition a reporting Glove use	ed. Discussed	4. COS.	228.1	13(1)	
10 Viol Obs freez Food 11 12 13 14 Viol	Ation Comme erved: A. Jarsers were soi -contact surf OUT REP OUT OUT OUT OUT erved employ	IN ents: s with la led. Mai aces cli IN IN IN IN ents: vee brea	intain cle ean to si □ NO	an. 30 c ght and □ NA	□ COS h after was hays. C. P touch □ COS □ COS □ COS ■ COS ■ COS	REP	10 Contact sung. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use 14 Hands cle	urfaces/ els comp every 4 sposition ent, em e of res aned ar d rewas	returnables; clean & s pletely before reusing hours when in use. Cl n; returned/served/reco ployees; knowledge & triction and exclusion	anitized the jars. 30 da eaned, sanitize ondition reporting Glove use	ed. Discussed	4. COS.	228.1	13(1)	
10 Viol. Obs freez Food 11 12 13 14 Viol. Obs	ation Comme erved: A. Jars ers were soi -contact sur OUT REP OUT OUT OUT OUT OUT erved employ	IN IN IN IN IN IN IN IN IN IN	intain cle ean to si □ NO	an. 30 c ght and □ NA	COS after was ays. C. P touch COS COS COS COS COS before pu	C REP	10 Contact sung. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use 14 Hands cle moved glove and 15 No bare ha	urfaces/ els comp every 4 sposition ent, em e of res eaned ar d rewas and cor	returnables; clean & s pletely before reusing hours when in use. Cl- n; returned/served/reco ployees; knowledge & triction and exclusion nd properly washed / C hed hands. Retraining	anitized the jars. 30 da eaned, sanitize ondition reporting Glove use	ed. Discussed	4. COS.	228.1	13(1)	
10 Viol. Obs freez Food 11 12 13 14 Viol. 0bs 15	tion Comme erved: A. Jarsers were soi -contact surf OUT REP OUT OUT OUT OUT erved employ OUT REP	IN IN In IN IN IN IN IN IN IN IN IN IN	intain cle ean to si □ NO	ean. 30 c ght and NA NA	COS  after was lays. C. P touch COS COS COS COS before pu COS COS	C REP	10 Contact sung. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use 14 Hands cle moved glove and 15 No bare h 16 Pasteurize	els comp every 4 sposition ent, em e of res aned ar d rewas and cor ed foods	returnables; clean & s pletely before reusing hours when in use. Cl- n; returned/served/reco ployees; knowledge & triction and exclusion nd properly washed / C hed hands. Retraining ntact w/RTE or approv	anitized the jars. 30 da eaned, sanitize ondition a reporting Glove use provided. CO ed method offered	ed. Discussed	4. COS.	228.1	13(1)	
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10           Viol.           Obss.           Freez           Food           11           12           13           14           Viol.           0bss.           15           16           17           18           19           20           21           22           23           24           25	tion Comme erved: A. Jansers were soi -contact surf D OUT REP OUT OUT OUT OUT COUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	IN IN IN IN IN IN IN IN IN IN	intain cle ean to si □ NO	an. 30 c ght and NA NA NA NA NA NA NA NA	□ COS □ after was ays. C. P touch □ COS □ COS	REP       REP	10 Contact su ng. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use 14 Hands cle moved glove and 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap 20 Approved <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliand	urfaces/ els comp every 4 sposition ent, em e of ress aned ar d rewas and cor ed foods approve stances proved Sewage ITY FC ont / den dler/no cold wat available ce with	returnables; clean & s pletely before reusing hours when in use. Cl r; returned/served/reco ployees; knowledge & triction and exclusion and properly washed / C hed hands. Retraining ntact w/RTE or approv s used; prohibited not ed/used Washing fruit ; identified/stored/used source; plumbing, bac e / Wastewater dispos <b>DUNDATION</b> nonstration / duties / C unauthorized persons er available; adequate e shellstock/destruction variance, specialized /	anitized the jars. 30 da eaned, sanitize ondition a reporting Glove use g provided. CO ed method offered s/veg d kflow al EFM /personnel e pressure n/labels / HACCP	ed. Discussed	4. COS.	228.1	13(1)	
10           Viol.           Obss           freez           Food           11           12           13           14           Viol.           0bss           15           16           17           18           19           20           21           22           23           24	tion Comme erved: A. Jarsers were soi -contact surf DUT REP OUT OUT OUT OUT OUT COUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	IN IN Intervention IN IN IN IN IN IN IN IN IN IN	intain cle ean to si □ NO	an. 30 c ght and NA NA NA NA NA NA NA	□ COS □ after was ays. C. P touch □ COS □ COS	REP       REP	10 Contact su ng. Remove laber re soiled. Clean e 11 Proper dis 12 Managem 13 Proper use 14 Hands cle moved glove and 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap 20 Approved <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance 26 Posting of	urfaces/ els comp every 4 spositior ent, em e of res aned ar and cor ed foods approve stances proved Sewag <b>ITY FC</b> available ce with f consur	returnables; clean & s pletely before reusing hours when in use. Cl r; returned/served/reco ployees; knowledge & triction and exclusion and properly washed / C hed hands. Retraining ntact w/RTE or approv s used; prohibited not ed/used Washing fruit ; identified/stored/used source; plumbing, bac e / Wastewater dispos <b>DUNDATION</b> nonstration / duties / C unauthorized persons er available; adequate e shellstock/destruction	anitized the jars. 30 da eaned, sanitize ondition a reporting Glove use provided. CO ed method offered s/veg d kflow al FM /personnel pressure n/labels / HACCP en label	ed. Discussed	4. COS.	228.1	13(1)	

Page 2 of 3



Activity Date 02/21/2020

Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID #

4	Lui	DD	OCK		Establish	iment EK TO ME	<b>Record ID #</b> PR0003879	
			TEXA	5	IT O OKE			
	OU <sup>-</sup>	T = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
8	D OUT REP	■ IN	□ NO	□ NA	□ COS		28 Proper date marking and disposition	
9		■ IN		□ NA	□ COS	D REP	29 Thermometers / test strips provided, accurate	
)	D OUT	■ IN		□ NA	□ COS	D REP	30 Food Establishment Permit (Current & Valid)	
1	D OUT	■ IN			□ COS	REP	31 Handwash facilities; accessible/supplied/used	
2	■ OUT	□ IN		□ NA	□ COS	D REP	32 Food & non-food contact surfaces cleanable/use	3/2/2
ola	tion Comm	ents:						
iont noth 28.1 ubst	hs. B. Using her material 101(a)(2) -(5 ances or im	styrofo that is e ) Mater part co	bam under easily-clea rials that a lors, odors	r the mid anable, s are used s, or tas	crowave a smooth, a in the cor ites to food	nd the flat gr nd non-porou nstruction of t d and under t	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	
-	nt and thickn ching, scorir			-		asning; finisn	ed to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing,	
3		-					33 Warewashing facilities & Service sink provided	
	REP							
							CORE	
ļ	D OUT	■ IN			□ COS	C REP	34 Evidence of contamination; insect/rodent/other	
5	D OUT	■ IN			□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	
6	D OUT	■ IN			□ COS	REP	36 Wiping clothes; properly used and stored	
7	D OUT REP	■ IN	□ NO	□ NA	□ COS		37 Environmental contamination	
3	COUT REP	■ IN	□ NO	□ NA	□ COS		38 Approved thawing method	
9	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled	
0	■ OUT	□ IN			□ COS	■ REP	40 Single-service/use; properly stored, and used	5/21/2
emo	ved. Provide is of protecti	e storaç ion		6 inche	es off the f	oor. COS. 22	oor. Food wrappers in boxes stored on the floor between the wall and a prep table up front. All 28.124(a)(3) Single-service/ single-use articles kept in the original protective package or other 41 Original container labeling (Bulk Food)	
2	■ OUT	□ IN	□ NO		□ COS	C REP	42 Non-food contact surfaces clean	5/21/2
bse ) da 3	ays to reinsp □ OUT	doors, ect. 22 ■ IN	8.113(3) № □ NO		l-contact s	urfaces of eo □ REP	ers and freezers, front cooking grill area, and shelves up front soiled. Maintain areas clean daily. quipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	
4					□ COS		44 Garbage & refuse properly disposed/maintained	
5	■ OUT				□ cos	D REP	45 Physical facilities installed/maintained/clean	5/21/2
bse	service item OUT OUT	ors, an s. Disc ■ IN	ussed. 30	days to	reinspect □ COS	. 228.186(b) □ REP	intain clean. Discussed cleaning schedule. B. Label and store all personal items away and below Cleaning, frequency and restrictions. 46 Toilet facilities; constructed/supplied/clean 47 Other violations	
	REP						Measured Observations	
							Measured Observations	
	o meat CH 3		•					
	oked chicker							
Fal	afel mix RIC	40.00	Degrees F	Fahrenh	neit			
Chl	orine sanitiz	er Mec	hanical di	sh wasł	ner 50.00 l	Parts Per Mil	lion	

				Page 3 of 3
City of	Activity Date 02/21/2020	Purpose of ROUTINE IN	Inspection NSPECTION	
Lubbock	Establishment IT'S GREEK TO ME	<b>Record ID #</b> PR0003879		
	Overa	all Inspection Comments		
No Overall Inspection Comments				
Inspection Result: VIOLA	TION	Required A	Action: RE-INSPECTION	
		Signatures		
Jeanne Valor	_	Nelly	The states	
	II RS CPO	Khalil Ghandour	Owner	
			Follow up : Yes	Followup Date: 02/24/2020

Page 3 of 3

					-			Page 1 of 1
	vof	Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0		Priority:	0	
Lubbo	öck	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	Fo	Priority undation:	0	
•	TEXAS		Time In	2:05 pm		Core:	0	
Activity Date 02/18/2020		of Inspection CONTACT	Time Out	2:30 pm	Tot. Mir	nutes:	25	
Establishment JALAPENO HEAVEN		Address 2001 52ND ST	City/State LUBBOCK, TX			<b>Zip Code</b> 79412		<b>Telephone</b> (806) 778-6383
Record ID # PR0012849		Permit Holder TRACY HANLON	Est. Type MOBILE FOOD UNIT			Risk Cate FR02	gory	
		 0	BSERVATIONS					·
30 Food Establishment P	Permit (Curro							2/28/20
Violation Comments:								
	ot paid by F	fee and late fees have not been paid. Facil ebruary 28, 2020, the food permit will be pl						
Tor the Plan Review Pack	et, and for a	•	sured Observations					
No Temperature Observ	vations							
		Overall	Inspection Comments					
Note: Visited with PIC to pay the fees. Pay by Inspection R	riday.	ocation of the mobile unit on February 6, 20 ATION		permit fee an ired Action: EX			ours wa	as given
			Signatures					
			-				-	
Jeanne	Valon		oping	- 4				
JEANNE VALDEZ	EH	S II RS CPO	Tracy Hanlon		Co-owner	-		
1								

	Luk	1 <sup>Cit</sup>	y of	1		ntal Health De ST, SUITE 1 X 79401		No. of Violations No. of Repeat	3		Priority: Priority	2	Sco	ore
2	Lui	DDC	CK	s (8	306) 775-2	2902	-	Violations		Four	ndation:		_	7
								Time In	1:25 pm	_	Core:	1		
	ity Date /2020				spection SPECTION	N		Time Out	2:00 pm	Tot. Minu	utes:	35		
	olishment				Addres			City/State			Zip Code		Telephone	
	EY MIKE'S	SUBS				2ND ST 300		LUBBOCK, TX			79424		(806) 590-40	)15
	<b>rd ID #</b> 08732				<b>Permit</b> JMTX, L			Est. Type RESTAURANT	-		<b>Risk Cate</b> FR02	gory	-	
	τυο	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER\	VED NA = NOT APPLICABLE (	COS = CORRE	CTED ON SIT	TE REP =	REPE	AT VIOLATION	
								PRIORITY						
1	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	01 Proper coo	oling time and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	d holding temperature (41 F /	,					
3	D OUT	□ IN	■ NO	□ NA	□ COS	REP	•	t holding temperature (135 F)						
4		□ IN	■ NO	□ NA	□ COS	□ REP		oking time and temperature						
5	D OUT	□ IN	■ NO	□ NA	□ COS	□ REP		eating for hot holding 165 F in	n 2 hr.					
6	D OUT	□ IN	■ NO	□ NA	□ COS	REP		ontrol; procedures/records						
7	D OUT	■ IN			□ COS	REP		source; Condition/parasite de	estruction					
8	D OUT	■ IN			□ COS	□ REP		ived at proper temperature						
9	D OUT	■ IN			□ COS	□ REP	•	& protected; contamination p						
$\alpha$	OUT	🗆 IN			COS	REP	10 Contact su	Irfaces/returnables; clean & s	anifized					2/20/2
/iola Ot :OS. :. Ot 28.1	tion Comme oserved soile oserved soile 13(1) Food-	ed soda ed utens contact	il stored surfaces	with cle s clean t	an utensil o sight an	s near 3 com d touch	sanitize daily, reco partment sink. Se	ommend using brush to remo nt to ware wash. COS.	ive any sugar	<sup>,</sup> build-up. Se	ent to war	re was	h.	
x. Ob COS. 3. Ob 28.1 11 12	tion Comme oserved soile oserved soile 13(1) Food-	ed soda ed utens <u>contact</u> ■ IN	il stored surfaces	with cle s clean t	an utensil o sight an □ COS □ COS	s near 3 com d touch □ REP □ REP	sanitize daily, reco partment sink. Se 11 Proper dis 12 Manageme	ommend using brush to remo nt to ware wash. COS. position; returned/served/reco ent, employees; knowledge &	ove any sugar	build-up. Se	ent to war	re was	h.	
<i>iola</i> Ot :OS. . Ot 28.1 11 12	tion Comme oserved soile oserved soile 13(1) Food- 0UT 0UT 0UT	ed soda ed utens contact IN IN IN	il stored surfaces	with cle s clean t	an utensil o sight an D COS D COS	s near 3 comp d touch REP REP REP	sanitize daily, rec partment sink. Se 11 Proper dis 12 Manageme 13 Proper use	ommend using brush to remo nt to ware wash. COS. position; returned/served/reco ent, employees; knowledge & e of restriction and exclusion	ve any sugar ondition reporting	build-up. Se	ent to war	re was	h.	
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Page 2 of 2

5/17/20

	Lubbock Lubbock						Purpose of Inspection ROUTINE INSPECTION
K	Lul	ob	ock	C IS	<b>Establish</b> JERSEY	iment MIKE'S SUBS	<b>Record ID #</b> PR0008732
	OUT	r = out	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO	D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION
32		■ IN		□ NA	□ COS	D REP	32 Food & non-food contact surfaces cleanable/use
33		■ IN	□ NO	□ NA	□ COS	D REP	33 Warewashing facilities & Service sink provided
							CORE
34		■ IN			□ COS	REP	34 Evidence of contamination; insect/rodent/other
35		IN					35 Personal Cleanliness; eating/drinking/tobacco
36		IN					36 Wiping clothes; properly used and stored
37		■ IN	□ NO				37 Environmental contamination
38		■ IN			□ cos	D REP	38 Approved thawing method
39		■ IN	_		□ COS		39 Utensils/equipment/linens; used/stored/handled
40		■ IN					40 Single-service/use; properly stored, and used
41		■ IN	□ NO	□ NA	□ cos		41 Original container labeling (Bulk Food)
42		■ IN					42 Non-food contact surfaces clean
43		■ IN					43 Adequate ventilation, lighting; designated area
44		■ IN					44 Garbage & refuse properly disposed/maintained
45	■ OUT				■ COS		45 Physical facilities installed/maintained/clean
	bserved pers	ersonal					o area. Personal drinks must have a lid and straw. COS. 46 Toilet facilities; constructed/supplied/clean
47		■ IN	□ NO	□ NA	□ COS	D REP	47 Other violations
							Measured Observations
Sa Ch	am WIC 41.00 Ilami RIC 40.0 neese WIC 41 mato CH 41.0	00 Deg .00 De	rees Fah grees Fa	renheit hrenheit	t		
							Overall Inspection Comments
No	o Overall Insp Insp				ED - OWN	ER	Required Action: NOT APPLICABLE
							Signatures
	Jac	iob	Ke	mme	-		Norman-
JAC	OB KEMMER	र		EHS II	RS CPO		

														Fage 1014
	X17-					ntal Health [		N	o. of Violations	15	Prio	ority: 6		
	Luł	$b^{ci}$	öck	<u>ب</u>	ubbock, T 306) 775-2		105		o. of Repeat iolations	0	Prid	ority 2 tion:	S	core
X	24		TEX	15	,00,1101	2002			Time In	11:30 am	c	ore: 7		29
	vity Date I/2020				spection PECTION	N			Time Out	1:30 pm	Tot. Minutes	: 120		
Estal	olishment				Addres			•	City/State		Zip C	Code	Telephor	10
JOEL	'S				3116 AI	MHERST			LUBBOCK, TX		7941	5	(806) 765	5-0590
Reco	rd ID #				Permit	Holder			Est. Type		Risk	Category		
PR00	03226				JOEL G	ONZALES			RESTAURANT		FR03	3	-	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	A = NOT APPLICABLE	COS = CORREC	CTED ON SITE	REP = REPE	EAT VIOLAT	ION
_		_												
	1							PRIO						•
1	■ OUT	□ IN	□ NO	□ NA	■ COS	□ REP	01 Proper co	ooling tin	ne and temperature					2/24/20
Viola	tion Comm	ents:												
Obse	erved chili co	olina oi	n counte	r at 128 d	dearees fa	or less than 2	2 hours. Moved ch	hili to sm	aller pans and subme	raed pans in id	ce. COS			
		5			5					5 1				
228.	75(d)(1)(A) C	Cooling	within	2 hours,	135-70°F									
2	■ OUT	□ IN	□ NO	□ NA	COS	REP	02 Proper co	old holdii	ng temperature (41 F /	45 F)				2/24/20
Viola	tion Comm	ents:												•
Obse	anved row ch		s stored (	on count	ar top at 6	5 dogroos f	or less than 4 hou	ire Sont						
Obse		en egga	sioreu (	JII COUIII	er top at o	is degrees it		uis. Sent	10 110.000					
228.	75(f)(2) Eaas	s not tre	ated to c	destrov S	almonella	e stored in r	refrigerator mainta	ains an a	ambient air temperature	e 7°C (45°F) d	or less.			
3					■ COS				g temperature (135 F)	- ( - )				2/24/20
Viola	tion Comm	ents <sup>.</sup>												
Obse	erved ground	l beet h	ot holdin	g in unit	at 110 de	grees for les	s than 4 hours. Se	Sent to st	ove top for rapid rehea	at. COS				
228.	75(f)(1)(A) H	ot Hold	(135°E /	or bighor	\									
4						D REP	04 Proper co	ookina tii	me and temperature					
5							•	ů	for hot holding 165 F i	n 2 hr				
6							•		procedures/records					
7									; Condition/parasite de	struction				
8									proper temperature					
9									ected; contamination p	vrovented				
							•	•	· · ·					2/24/20
10	■ OUT				■ COS		TO CONTACT S	sunaces	/returnables; clean & s	anilizeu				2/24/20
Viola	ation Comm	ents:												
Obse	erved chlorin	e saniti	zer in bu	cket at 1	0 ppm. Re	emade. Obs	erved at 75 ppm.	COS						
	. , . ,		•						e sanitized in an expos		•			
		mperat	ure, cono	centration	n, and pH	that, when e	evaluated for effica	cacy, yiel	ds sanitization as defir	ned in §228.2(	125) of this title	e (relating to	0	
Defir 11	nitions)				ПСОР	D REP	11 Proper di	ispositio	n; returned/served/reco	ondition				
12									nployees; knowledge &					
12							0	-	triction and exclusion	reporting				
							•							2/24/20
14	■ OUT				■ COS	ы кер		iearieù al	nd properly washed / 0	JOVE USE				2/24/20
Viola	ation Comm	ents:												
Obse	erved employ	/ee cha	inge task	s and tou	uch RTE i	tems with ba	are hands without	t proper ł	hand wash or barrier. [	Discarded item	n and retrained	employee.		
COS														
	38(d) When t				-			hand i						
15					□ COS				ntact w/RTE or approv					
16									s used; prohibited not					
17				□ NA	□ COS				ed/used Washing fruits	0				ļ
18	D OUT	■ IN			□ COS	D REP	18 Toxic sub	bstances	; identified/stored/used	d				
											Follow			te: 02/24/2020
												P. 103 F	Silowup Da	UZIZTIZUZU

Page 1 of 4

	Lul	b	ock		Activity D 02/21/202 Establish JOEL'S	0	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0003226	
	OU	T = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	ATION
19	■ OUT	□ IN			□ COS	D REP	19 Water; approved source; plumbing, backflow	2/24/2
'iola	tion Comm	ents:						
)bse	rved leaking	g/dama	ged plumb	oing on	3-compart	iment sink. R	Repair/replace. 3 days.	
00 4	40(a)/1) A r	lunahin	a avatam	aball br	o ropoirod	according to	the Diumbing Code	
20.1	49(e)(1) A p OUT		g system	shall be		-	the Plumbing Code 20 Approved Sewage / Wastewater disposal	
								<b>I</b>
21	■ OUT				□ COS		PRIORITY FOUNDATION 21 PIC present / demonstration / duties / CFM	3/2/2
	tion Comm				L 000			0,2,2
εı		eranui	lature of v	noiation	is, observe	BU IACK OF ITTA	anagerial knowledge and control.	
0 0	2(1) Pacad	on the	riaka inha	ront to (	the feed o	noration dur	ing inspections and upon request the person in charge shall demonstrate to the regulatory	
						-	ing inspections and upon request the person in charge shall demonstrate to the regulatory on of the Hazard Analysis Critical Control Point principles, and the requirements of this rule.	
	-	-			-		plying with these rules by having no critical violations/priority items during the current	
	ction	arge sn		Shale i		age by comp		
2		■ IN		□ NA	□ COS	D REP	22 Food Handler/no unauthorized persons/personnel	
3	D OUT	■ IN		□ NA	□ COS	D REP	23 Hot and Cold water available; adequate pressure	
ŀ	D OUT	■ IN		□ NA	□ COS	D REP	24 Records available shellstock/destruction/labels	
;	D OUT	■ IN		□ NA	□ COS	D REP	25 Compliance with variance, specialized / HACCP	
5	D OUT	■ IN		□ NA	□ COS	D REP	26 Posting of consumer advisories, Allergen label	
'	D OUT	■ IN		□ NA	□ COS	REP	27 Proper cooling method used; equipment adequate	
3	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	28 Proper date marking and disposition	
)	■ OUT	□ IN		□ NA	■ COS	D REP	29 Thermometers / test strips provided, accurate	3/2/2
		ents:						•
iola	tion Comm		have any	sanitiz	er test stri	ps. Owner ob	otained strips by the end of inspection. COS	
		did not	nave any					
bse 28.1				sting de	evices			
ose 8.1	rved facility	zing so			□ COS		30 Food Establishment Permit (Current & Valid)	
8.1	rved facility 08(e) Saniti	zing so ■ IN					31 Handwash facilities; accessible/supplied/used	
ose 8.1 ) 1	rved facility 08(e) Saniti □ OUT □ OUT □ OUT	izing so ■ IN ■ IN ■ IN	lutions, te	□ NA	□ COS □ COS □ COS	REP     REP	31 Handwash facilities; accessible/supplied/used 32 Food & non-food contact surfaces cleanable/use	
ose 8.1 ) 1	rved facility 08(e) Saniti □ OUT □ OUT □ OUT	izing so ■ IN ■ IN ■ IN	lutions, te	□ NA		REP     REP	31 Handwash facilities; accessible/supplied/used	
8.1	rved facility 08(e) Saniti □ OUT □ OUT □ OUT	izing so ■ IN ■ IN ■ IN	lutions, te	□ NA	□ COS □ COS □ COS	REP     REP	31 Handwash facilities; accessible/supplied/used 32 Food & non-food contact surfaces cleanable/use	
8.1 0 1 3	rved facility 08(e) Saniti □ OUT □ OUT □ OUT	zing so IN IN IN IN	lutions, te	□ NA	□ COS □ COS □ COS	REP  REP  REP	<ul> <li>31 Handwash facilities; accessible/supplied/used</li> <li>32 Food &amp; non-food contact surfaces cleanable/use</li> <li>33 Warewashing facilities &amp; Service sink provided</li> </ul>	5/21/:
8.1 8.1 1 2 3	rved facility 08(e) Saniti 0UT 0UT 0UT 0UT	zing so IN IN IN IN	lutions, te	□ NA		REP  REP  REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE	5/21/2
8.1 0 1 2 3	Inved facility          08(e) Saniti         0UT	zing so IN IN IN IN IN IN ents:	Iutions, te	□ NA □ NA		REP     REP     REP     REP     REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other	5/21/
28.1 0 1 2 3 4	Inved facility          08(e) Saniti         0UT	zing so IN IN IN IN IN IN ents:	Iutions, te	□ NA □ NA		REP  REP  REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other	5/21/:
bse 28.1 0 1 2 3 4 iola	Inved facility          08(e) Saniti         0UT	zing so IN IN IN IN IN IN ents:	Iutions, te	□ NA □ NA		REP     REP     REP     REP     REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other	5/21/:
8.1 0 1 2 3 4 0 <i>la</i>	Inved facility          08(e) Saniti         0UT	zing so IN IN IN IN IN IN IN ents: weep u	Iutions, te	I NA NA NA		REP     REP     REP     REP     REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other	5/21/2
8.1 1 2 3 4 0 8.1 8.1	rved facility 08(e) Saniti OUT OUT OUT OUT OUT OUT tion Communication	zing so IN IN IN IN IN IN IN ents: weep u	Iutions, te	I NA NA NA		REP REP REP REP REP REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other	
28.1 0 1 2 3 4 0 1 2 3 0 1 2 3 0 1 2 3 0 1 2 3 0 1 2 3 0 1 2 3 0 1 2 3 0 1 2 3 0 1 2 3 0 1 5 5 8.1 1 0 1 2 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	rved facility 08(e) Saniti □ OUT □ OUT □ OUT □ OUT tion Common rved door so 74(e)(1) Ou	zing so IN IN IN IN IN ents: weep u iter ope	Iutions, te	I NA NA NA	□ COS □ COS □ COS □ COS □ COS	REP REP REP REP REP REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other         30 days.	5/21/2
28.1 0 1 2 3 4 5 28.1 5 5	rved facility 08(e) Saniti 0UT 0UT 0UT 0UT 0UT tion Comm 74(e)(1) Ou 0UT tion Comm	zing so IN IN IN IN IN ents: weep u tter ope IN ents:	Iutions, te	NA NA NA NA NA NA	□ COS □ COS □ COS □ COS	REP REP REP REP REP REP REP REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other         30 days.         35 Personal Cleanliness; eating/drinking/tobacco	
28.1 0 1 2 3 4 5 28.1 5 5	rved facility 08(e) Saniti 0UT 0UT 0UT 0UT 0UT tion Comm 74(e)(1) Ou 0UT tion Comm	zing so IN IN IN IN IN ents: weep u tter ope IN ents:	Iutions, te	NA NA NA NA NA NA	□ COS □ COS □ COS □ COS	REP REP REP REP REP REP REP REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other         30 days.	
28.1 0 1 2 3 4 5 5 6 0 1 2 8.1 5 5 7 0 1 8 8.1 0 1 2 3 7 0 1 2 3 7 0 1 2 3 7 7 0 1 2 3 7 7 0 1 2 7 7 9 7 7 9 7 9 7 9 7 9 7 9 7 9 7 9 7	rved facility 08(e) Saniti OUT OUT OUT OUT OUT OUT OUT tion Comme 74(e)(1) Ou OUT tion Comme rved employ	zing so IN IN IN IN IN ents: weep u tter ope IN ents: yee per	Iutions, te	NA	COS	REP     A. Voluntarily	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other         30 days.         35 Personal Cleanliness; eating/drinking/tobacco	
28.1 0 1 2 3 4 iola 5 28.1 5 iola bse	rved facility 08(e) Saniti OUT OUT OUT OUT OUT OUT OUT tion Comme 74(e)(1) Ou OUT tion Comme rved employ	zing so IN IN IN IN IN ents: weep u tter ope IN ents: yee per ng fooo	Iutions, te	NA	COS	REP     A. Voluntarily everages, or u	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other         . 30 days.         35 Personal Cleanliness; eating/drinking/tobacco         removed. COS	
28.1 0 1 2 3 0 4 0 5 0 6 0 8.1 5 0 0 1 0 5 0 1 0 0 8.1 0 1 0 1 0 0 1 0 0 1 0 0 0 1 0 0 0 1 0 0 0 1 0	rved facility         08(e) Saniti         □ OUT         □ OUT         □ OUT         □ OUT         □ OUT         ■ OUT         tion Comment         74(e)(1) Out         ■ OUT         tion Comment         rved door su         74(e)(1) Out         ■ OUT         tion Comment         rved employ         2(a)(1) Eati         □ OUT	zing so IN IN IN IN ents: weep u tter ope IN ents: yee per ng food	Iutions, te	NA	COS	REP     REP     REP     REP     REP     REP     REP     REP     A. Voluntarily everages, or u     REP	31 Handwash facilities; accessible/supplied/used         32 Food & non-food contact surfaces cleanable/use         33 Warewashing facilities & Service sink provided         CORE         34 Evidence of contamination; insect/rodent/other         . 30 days.         35 Personal Cleanliness; eating/drinking/tobacco         removed. COS         using tobacco	

			Page 3
	Activity Date	Purpose of Inspection	
Lubbock	02/21/2020	ROUTINE INSPECTION	
Lubbock	Establishment	Record ID #	
TEXAS	JOEL'S	PR0003226	
OUT = OUT OF COMPLI	ANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT	VIOLATION
<sup>3</sup> ■OUT □IN □NO □	INA ■COS □REP	38 Approved thawing method	5/21/2
olation Comments:			
served meat thawing on counter	top. Discussed with PIC. Se	nt to 3-compartment sink to thaw under running water at or below 70 degrees. COS	
8.75(c)(2) Thawing. under running	-		
		39 Utensils/equipment/linens; used/stored/handled	5/21/2
olation Comments:			
oserved the following; damaged utensils in kitchen area.	Pemove/replace NPI		
Jamageu utensiis in kitchen area.	Remove/replace. NRI		
Damaged gasket on reach-in-free	zer. Replace. NRI		
8.111(a) Good repair and proper	adjustment		
		40 Single-service/use; properly stored, and used	
1 □ OUT ■ IN □ NO □	INA □COS □REP	41 Original container labeling (Bulk Food)	
2 □ OUT ■ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	
<sup>3</sup> ■OUT □IN □NO	COS REP	43 Adequate ventilation, lighting; designated area	5/21/2
8.174(a)(1) Light bulbs shall be sl 4   □ OUT  ■ IN  □ NO	hielded, coated, or otherwise	e shatter-resistant 44 Garbage & refuse properly disposed/maintained	
5 ∎OUT □IN □NO	COS REP	45 Physical facilities installed/maintained/clean	5/21/2
olation Comments:			•
bserved heavily damaged floor tile	es throughout kitchen. Repai	r/replace. 30 days.	
8.171(1) Materials for floor, wall, a	and ceiling shall be smooth,	durable, and easily cleanable	
28.186(a) Repairing. The physical	facilities shall be maintained	l in good repair	
6 ■ OUT □ IN □ NO		46 Toilet facilities; constructed/supplied/clean	5/21/2
olation Comments:			
oserved door to restroom not prop	erly self-closing. Repair/rep	ace with self-closing door. NRI	
8.186(i) Closing toilet room doors	i		
7 □ OUT ■ IN □ NO □		47 Other violations	
		Measured Observations	
Ground Beef HH 110.00 Degrees	Fahrenheit		
Peaches RIC 34.00 Degrees Fahr			
Chili Cooling 128.00 Degrees Fah			
Posole Cooking 179.00 Degrees F Bleach bucket 10.00 Parts Per Mil			
Bleach bucket 10.00 Parts Per Mil	lion		
		Overall Inspection Comments	
No Overall Inspection Comments			

				1 age 4 01 4
City of	Activity Date 02/21/2020	Purpose of I ROUTINE IN	nspection ISPECTION	
Lubbock	Establishment JOEL'S	<b>Record ID #</b> PR0003226		
Inspection Result: V	/IOLATION	Required A	ction: RE-INSPECTION	
		Signatures		
Magger	_	J.		
NATHAN KLOEPPER	EHS I RSIT CPO	Joel Gonzales	Owner	
			Follow up : Yes	Followup Date: 02/24/2020

Page 4 of 4

Activit	T 1	01-				ST, SUITE 1	epartment 05	No. of Violations	1		Priority:	0	•
Activit	Lur		$\mathbf{\hat{b}} \mathbf{c} \mathbf{k}$		ubbock, Tž 806) 775-2			No. of Repeat Violations	0	Fou	Priority undation:	0	Scor
Activit			TEXA	\$				Time In	3:50 pm		Core:	1	1
02/19/2	ty Date 2020				spection PECTION	I		Time Out	4:15 pm	Tot. Min	nutes:	25	
	i <b>shment</b> CASH				Address 2117 50			City/State LUBBOCK, TX			<b>Zip Code</b> 79412		<b>Telephone</b> (806) 747-8033
Record PR000					Permit I	<b>Holder</b> T RAMIREZ		Est. Type CONVENIENCE			Risk Categ FR01	gory	
		= OUT	OF COMF	PLIANCE			NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
								PRIORITY					
1	D OUT	□ IN	□ NO	■ NA	□ cos	REP	01 Proper co	oling time and temperature					
2	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	02 Proper co	Id holding temperature (41 F /	45 F)				
3	D OUT	□ IN	□ NO	■ NA	□ COS	D REP	03 Proper ho	t holding temperature (135 F)					
4	D OUT	□ IN	□ NO	■ NA	□ COS	D REP	04 Proper co	oking time and temperature					
5	D OUT	□ IN	□ NO	■ NA	□ COS	D REP	05 Proper rel	neating for hot holding 165 F i	n 2 hr.				
6	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	06 Time as C	Control; procedures/records					
7	D OUT	■ IN			□ COS	□ REP	07 Approved	source; Condition/parasite de	struction				
8	D OUT	■ IN			□ COS	REP	08 Food rece	eived at proper temperature					
9	D OUT	■ IN			□ COS	□ REP	09 Separated	d & protected; contamination p	revented				
10	D OUT	■ IN				REP		urfaces/returnables; clean & s					
11	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	11 Proper dis	sposition; returned/served/reco	ondition				
12	D OUT	■ IN			□ COS	□ REP	12 Managem	ent, employees; knowledge &	reporting				
13	D OUT	■ IN			□ COS	D REP	13 Proper us	e of restriction and exclusion					
14	D OUT	■ IN			□ COS	D REP	14 Hands cle	aned and properly washed / 0	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	15 No bare h	and contact w/RTE or approv	ed method				
16	D OUT	■ IN		□ NA	□ COS	REP	16 Pasteuriz	ed foods used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	REP	17 Additives	approved/used Washing fruit	s/veg				
18	D OUT	■ IN			□ COS	REP	18 Toxic sub	stances; identified/stored/used	ł				
19	D OUT	■ IN			□ COS	□ REP	19 Water; ap	proved source; plumbing, bac	kflow				
20	D OUT	■ IN			□ COS	□ REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
21	D OUT	■ IN		D NA	□ COS	D REP	21 PIC prese	ent / demonstration / duties / C	FM				
22	D OUT	■ IN		□ NA	□ COS	□ REP	22 Food Han	dler/no unauthorized persons	personnel				
23	D OUT	■ IN		□ NA	□ COS	□ REP	23 Hot and C	old water available; adequate	pressure				
24	D OUT	■ IN		□ NA	□ COS	REP		available shellstock/destruction					
25	D OUT	■ IN		□ NA	□ COS	REP	25 Complian	ce with variance, specialized /	HACCP				
26	D OUT	■ IN		□ NA	□ COS	C REP	26 Posting of	consumer advisories, Allerge	n label				
27	D OUT	■ IN		□ NA	□ COS	D REP	27 Proper co	oling method used; equipmen	t adequate				
28	D OUT			□ NA	□ cos	D REP	28 Proper da	te marking and disposition					
29	D OUT	■ IN		D NA	□ COS	D REP	29 Thermom	eters / test strips provided, ac	curate				
30	D OUT	■ IN		D NA	□ COS	D REP	30 Food Esta	ablishment Permit (Current & V	/alid)				
31	D OUT	■ IN			□ COS	D REP	31 Handwas	n facilities; accessible/supplied	l/used				
32	D OUT	■ IN		D NA	□ COS	D REP	32 Food & no	on-food contact surfaces clear	able/use				
33	D OUT	■ IN		D NA		D REP	33 Warewas	ning facilities & Service sink p	rovided				
								CORE					
34	D OUT				□ COS	D REP	34 Evidence	of contamination; insect/roder	nt/other				
35	D OUT	■ IN			□ COS	D REP	35 Personal	Cleanliness; eating/drinking/to	bacco				
36	D OUT						36 Wiping clo	othes; properly used and store	d				

Page 2 of 2

							Page 2 d
	wi			Activi	ty Date	Purpose of Inspection	
		C	ty of 🖕	02/19/	-	ROUTINE INSPECTION	
-	T 11	h	പ്പം	Fatab	liahmant	Record ID #	
1	Lui	JD	OCK		lishment S CASH	PR0008437	
			TEXAS	KING	5 CASH		
	OUT	T = OUT	OF COMPLI	ANCE IN = I	N COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	NC
Τ	D OUT	■ IN		INA DC	OS 🗆 REP	38 Approved thawing method	
t	D OUT	■ IN			S 🗆 REP	39 Utensils/equipment/linens; used/stored/handled	
Τ	D OUT	■ IN			S 🗆 REP	40 Single-service/use; properly stored, and used	
T	D OUT	■ IN		INA DC	OS □ REP	41 Original container labeling (Bulk Food)	
Ι	■ OUT	□ IN	□ NO	■ CC	S 🗆 REP	42 Non-food contact surfaces clean	5/19/2
lat	ion Comm	ents:					
ma	achine defle	ector pla	ate was soile	ed, and the	cup holders we	ere dusty. All were cleaned. COS. 228.113(3) Nonfood-contact surfaces of equipment shall be kept	
_					e, and other de		
4						43 Adequate ventilation, lighting; designated area	
+				-		44 Garbage & refuse properly disposed/maintained	
$\downarrow$						45 Physical facilities installed/maintained/clean	
$\downarrow$				-		46 Toilet facilities; constructed/supplied/clean 47 Other violations	
		IN II			JS LIREP		
						Measured Observations	
ot	water 3-cor	np sink	113.00 Deg	grees Fahre	nheit		
						Overall Inspection Comments	
						Signatures	
	0.		. Car	-		Sh Rama	
	- Jee	ann	e Valo	3			
٩NI	NE VALDE	Z	Eł	HS II RS CP	0	Robert Ramirez Owner	
							Follow up :

$\langle \rangle$	MZ-	0	hi of			ntal Health D I ST, SUITE 1		No. of Violations	7	Pi	Priority:	4	0		
	Luł	ob	öck	-	ubbock, T 306) 775-2			No. of Repeat Violations	0		Priority dation:	0	Scor	Score	
Y			TEXA	\$	,			Time In	1:50 pm		Core:	3	15		
	ity Date /2020				spection PECTION	N		Time Out	3:45 pm	Tot. Minut	ites:	115			
stab	lishment				Addres	s		City/State		Zip	ip Code		Telephone		
	JPER					LOVIS RD		LUBBOCK, TX			9415		(806) 747-6766		
	r <b>d ID #</b> 03950				Permit AGUST	Holder IN SANTOY	C	Est. Type RESTAURANT	_		i <b>sk Cate</b> g R04	gory			
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (	COS = CORRE	CTED ON SITE	E REP =	REPE	AT VIOLATION		
								PRIORITY							
1	D OUT	□ IN	■ NO	$\Box$ NA	□ COS	□ REP	•	oling time and temperature							
2	D OUT		□ NO	□ NA	□ COS		•	d holding temperature (41 F /	,						
3	D OUT		□ NO	□ NA	□ COS		•	t holding temperature (135 F)							
4			■ NO		COS		•	oking time and temperature							
5			■ NO		□ COS		•	neating for hot holding 165 F i	n 2 hr.						
6				□ NA				iontrol; procedures/records							
7								source; Condition/parasite de	struction						
8 9								ived at proper temperature  & protected; contamination p						22/2	
Ŭ	■ OUT				■ COS										
28.6 10 <b>⁄iola</b>	66(a)(1)(A) F ■ OUT tion Comme	ood pro	otected fro	om cros	s contami COS	nation by sep	parating, storage, 10 Contact su	ily discarded rice. Discussed v preparation, holding, and disp urfaces/returnables; clean & s	olay anitized	5			2/	/22/:	
28.6 10 <b>/iola</b> 0bse	6(a)(1)(A) F ■ OUT <i>tion Comm</i> e rved bleach	iood pro □ IN ents: sanitize	er in 3-co	om cross	s contami ■ COS ent sink a	nation by sep	parating, storage, 10 Contact su nade. Observed at	preparation, holding, and disp urfaces/returnables; clean & s t 50 ppm. Sent all wares to wa	olay anitized arewash.				2/	122/2	
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Page 2 of 3



Activity Date 02/19/2020

Establishment LA SUPER Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0003950

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

24	D OUT	■ IN		□ NA	□ COS	REP	24 Records available shellstock/destruction/labels	
25	D OUT	■ IN		□ NA	□ COS	REP	25 Compliance with variance, specialized / HACCP	
26	D OUT	■ IN		□ NA	□ COS	REP	26 Posting of consumer advisories, Allergen label	
27	D OUT	■ IN		□ NA	□ COS	REP	27 Proper cooling method used; equipment adequate	
28	D OUT	■ IN		D NA	□ COS	□ REP	28 Proper date marking and disposition	
29	D OUT	■ IN		□ NA	□ COS	REP	29 Thermometers / test strips provided, accurate	
30	D OUT	■ IN		□ NA	□ COS	REP	30 Food Establishment Permit (Current & Valid)	
31	D OUT	■ IN			□ COS	C REP	31 Handwash facilities; accessible/supplied/used	
32	D OUT	■ IN		□ NA	□ COS	REP	32 Food & non-food contact surfaces cleanable/use	
33	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	D OUT	■ IN			□ COS	□ REP	34 Evidence of contamination; insect/rodent/other	
35	■ OUT	□ IN			■ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	5/19/20
Viele								-

#### Violation Comments:

Observed multiple employee personal drinks in kitchen area. Discussed with PIC. Voluntarily removed. COS

#### 228.42(a)(1) Eating food, chewing gum, drinking beverages, or using tobacco

	.=(a)( !) =aaiiig ie	, <b>e</b> ming	,			
36	□ OUT ■I	IN		REP	36 Wiping clothes; properly used and stored	
37	□ OUT ■I	IN □NO	□NA □COS	C REP	37 Environmental contamination	
38	□ OUT ■I	IN 🗆 NO	□NA □COS	REP	38 Approved thawing method	
39	■OUT □I	IN	■ COS	C REP	39 Utensils/equipment/linens; used/stored/handled	5/19/20

Violation Comments:

Observed the following;

I) Dishes stacked wet. Rearranged. COS

228.124(a)(2)(A) Clean equipment and utensils shall be stored as specified under paragraph (1) of this subsection and shall be stored in a self-draining position that allows air drying

II) Burnt/damaged utensils in kitchen area. Removed/replaced. COS

228.111(a) Good repair and proper adjustment.

				j				
40	D OUT	■ IN			COS	REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□ NO		I COS	REP	41 Original container labeling (Bulk Food)	
42	D OUT	■ IN	□ NO		COS	C REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		COS	□ REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO		COS	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT				COS	□ REP	45 Physical facilities installed/maintained/clean	5/19/20
Viola	tion Comme	nts						

Violation Comments:

Obs	bserved damaged floor tiles by warewash and stove area. Repair/replace. NRI	
228.	28.171(1) Materials for floor, wall, and ceiling shall be smooth, durable, and easily cleanable	
46	<sup>16</sup> □ OUT ■ IN □ NO □ COS □ REP 46 Toilet facilities; constructed/supplied/clean	
47	<sup>17</sup> □ OUT ■ IN □ NO □ NA □ COS □ REP 47 Other violations	

**Measured Observations** 

Sliced tomatoes RIC 40.00 Degrees Fahrenheit

Sliced peppers WIC 40.00 Degrees Fahrenheit

				Page 3 of 3
	Activity Date		of Inspection	
Lubbock	02/19/2020	ROUTINE Record ID	INSPECTION	
	Establishment LA SUPER	PR000395		
Refried bean HH 150.00 Degrees F	Fahrenheit			
	Ove	erall Inspection Comments		
No Overall Inspection Comments				
Inspection Result: VIOL	ATION	Required	Action: NEXT REGULAR INSPECTIO	DN
		Signatures		
Mayor		atyanda		
NATHAN KLOEPPER EH	IS I RSIT CPO	Alejandra	Employee	

	Luk	h		1		ntal Health De ST, SUITE 10 X 79401		No. of Violations No. of Repeat	1 0		Priority: Priority	1	Scor	re
2	Lui	000		s (8	306) 775-2	902		Violations Time In	1:50 pm	Fo	undation: Core:	0	2	
	ity Date 0/2020		· · ·		spection	1		Time Out	1:45 pm	Tot. Mi		1,435	၂၂	
stab	olishment				Address			City/State			Zip Code		Telephone	
	JPER				-	OVIS RD		LUBBOCK, TX			79415		(806) 747-6766	
	rd ID # 04257				Permit I	<b>Holder</b> IN SANTOYO	1	Est. Type MEAT MARKET			Risk Cate FR01	gory		
1100		= OUT	OF COMF	PLIANCE				VED NA = NOT APPLICABLE (	- COS = CORRE	CTED ON S		= REPE	AT VIOLATION	
_														_
								PRIORITY						
1		IN					•	oling time and temperature						
2 3								t holding temperature (41 F /	,					
3		■ IN					•	oking time and temperature						
4 5								neating for hot holding 165 F in	n 2 hr.					
6							•	control; procedures/records						
7			2.10					source; Condition/parasite de	estruction					
8		■ IN					08 Food rece	ived at proper temperature						
9		■ IN				REP	09 Separated	& protected; contamination p	prevented					
10	■ OUT				■ COS	REP	10 Contact su	urfaces/returnables; clean & s	anitized				2/	/22/20
228.1 11 12	18(3)(A) Afte	sanitize er being ■ IN ■ IN	g cleaned	food-co	ontact surf	aces shall be	sanitized an exp 11 Proper dis 12 Managem	anitizer at 50 ppm. osure time of at least 10 seco position; returned/served/reco ent, employees; knowledge &	ondition	LORINE S	OLUTION			
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Page 2 of 2



Activity Date 02/19/2020

Establishment LA SUPER Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0004257

OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE 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		COS	□ REP	37 Environmental contamination	
38	□ OUT ■ IN	□ NO	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	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		cos	REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT ■ IN		cos	REP	45 Physical facilities installed/maintained/clean	
46	□ OUT ■ IN		cos	REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT ■ IN	□ NO	cos	D REP	47 Other violations	
					Measured Observations	

Whole beef WIC 27.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Magge

NATHAN KLOEPPER

EHS I RSIT CPO

Alejandra

Employee

0 -	0	Priority:		0	Io. of Violations		•	ntal Health De ST, SUITE 1				0	NT2	
Score	0	Priority oundation:	Fo	0	lo. of Repeat /iolations			X 79401	ubbock, T. 06) 775-2	, Li	o ck	$b^{\alpha}$	Luł	
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U	115	inutes:	Tot. Mi	3:45 pm	Time Out			1	pection				ity Date /2020	
elephone 306) 747-6766		Zip Code 79415			City/State LUBBOCK, TX			s .OVIS RD	Address				lishment JPER	
100)141-0100		Risk Cate			Est. Type				Permit I				d ID #	
	gory	FR01			BAKERY		C	IN SANTOYC					04258	
VIOLATION	REPEA	SITE REP =	CTED ON S	COS = CORRE	NA = NOT APPLICABLE (	SERVED	NO = NOT OBSE	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	T = OUT	TUO	
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				,	ng temperature (135 F)						■ NO			3
					ime and temperature		•				■ NO			4
				n 2 hr.	for hot holding 165 F i		•				■ NO			5
					procedures/records	as Contr	06 Time as				■ NO			6
				struction	e; Condition/parasite de	ved sour	07 Approve	D REP	□ cos			■ IN	D OUT	7
					t proper temperature	received	08 Food rec	D REP	□ COS			■ IN	D OUT	8
				prevented	tected; contamination p	ated & p	09 Separate	D REP	□ cos			■ IN	D OUT	9
				anitized	s/returnables; clean & s	ct surfac	10 Contact	REP	□ COS			■ IN	D OUT	10
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				reporting	nployees; knowledge &	gement,	12 Manager	□ REP	□ COS			■ IN	D OUT	12
					striction and exclusion	r use of	13 Proper u	□ REP	□ COS			■ IN	D OUT	13
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				s/veg	ved/used Washing fruit	ves appr	17 Additives	D REP	□ COS	□ NA		■ IN	D OUT	17
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				kflow	l source; plumbing, bac	; approv	19 Water; a	REP	□ COS			■ IN	D OUT	19
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					le shellstock/destructior			REP	□ COS	□ NA		■ IN	D OUT	24
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					test strips provided, ac			REP	□ COS				D OUT	29
				,	ent Permit (Current & \			□ REP					D OUT	30
					ies; accessible/supplied									31
					l contact surfaces clear									32
	_			rovided	cilities & Service sink p	washing	33 Warewas	D REP			□ NO	■ IN	D OUT	33
					DRE									
					tamination; insect/roder			□ REP					D OUT	34
					ness; eating/drinking/to				□ COS				D OUT	35
				d	properly used and store	g clothes	36 Wiping c	REP	□ COS			■ IN	D OUT	36

						Page 2 of 2
	1.			Activity Date	Purpose of Inspection	
		0	by of	02/19/2020	ROUTINE INSPECTION	
-	Luł	١Ň	ock	Establishment	Record ID #	
1	Lui	JU	UCK	LA SUPER	PR0004258	
			164.45			
	OUT	= OUT	OF COMPLIANC	E IN = IN COMPLIANC	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
38	D OUT	■ IN			38 Approved thawing method	
39	D OUT	■ IN		□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN		□ COS □ REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN			41 Original container labeling (Bulk Food)	
42	D OUT	■ IN		□ COS □ REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN		□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN		□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN		□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN		□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT	■ IN			47 Other violations	
					Measured Observations	
No T	emperature	Obse	rvations			
	omportatare				Overall Inspection Comments	
No O	verall Inspe	action	Commonts			
NO O		SCHOIT	Comments			
	Insp	ection	Result: NO VIO	LATION	Required Action: NEXT REGULAR INSPECTION	
					·	
					Signatures	
	12	le s	<u></u>		atyandra -	
	AN KLOEP	PFR	FHSI	RSIT CPO	Alejandra Employee	
0.1110			Liter			

•	0	Priority:		0	Io. of Violations			ntal Health De ST, SUITE 1				0	172	~
Score	0	Priority oundation:	Fo	0	lo. of Repeat /iolations			X 79401	ubbock, T. 06) 775-2	, Li	öck	b	Luł	
0	0	Core:		1:50 pm	Time In				,	\$	TEXA			X
Ŭ	115	inutes:	Tot. Mi	3:45 pm	Time Out			1	spection PECTION				ity Date /2020	
elephone 306) 747-6766					City/State LUBBOCK, TX	•		s _OVIS RD	Address		•		lishment JPER	
		Risk Cate			Est. Type				Permit I				d ID #	
	Jory	FR01			GROCERY		)	IN SANTOYC					04402	
VIOLATION	REPEA	SITE REP =	CTED ON S	COS = CORRE	IA = NOT APPLICABLE	RVED	NO = NOT OBSEF	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	Γ = OUT	OUT	
					DRITY me and temperature		01 Proper or							1
				45 F)	ing temperature (41 F /	ů	•				■ NO	□ IN ■ IN		2
<u> </u>				,	ng temperature (135 F)		1							2
<u> </u>					ime and temperature		•							4
<u> </u>				n 2 hr.	for hot holding 165 F in	0								5
<u> </u>					procedures/records		•							6
				struction	; Condition/parasite de									7
					t proper temperature									8
				prevented	tected; contamination p	ed & pro	09 Separate	REP				■ IN		9
				anitized	/returnables; clean & s	surface	10 Contact s					IN IN		10
<b> </b>					on; returned/served/reco							■ IN		11
				reporting	nployees; knowledge &	ment, e	12 Managen	REP	□ cos			■ IN	D OUT	12
					striction and exclusion	se of re	13 Proper us	REP	□ COS			■ IN	D OUT	13
				Glove use	and properly washed / C	leaned	14 Hands cle	D REP	□ cos			■ IN	D OUT	14
				ed method	ntact w/RTE or approve	hand c	15 No bare ł	□ REP	□ COS	□ NA	□ NO	■ IN	D OUT	15
				offered	Is used; prohibited not	zed foo	16 Pasteuriz	D REP	□ cos	D NA		■ IN	D OUT	16
				s/veg	ed/used Washing fruite	s appro	17 Additives	D REP	□ COS	D NA		■ IN	D OUT	17
				d	s; identified/stored/used	bstance	18 Toxic sub	□ REP	□ COS			■ IN	D OUT	18
				kflow	source; plumbing, bac	pprove	19 Water; ap	REP	□ COS			■ IN	D OUT	19
				al	ge / Wastewater dispos	d Sewa	20 Approved	D REP	□ COS			■ IN	D OUT	20
					OUNDATION		PRIOR							
				FM	monstration / duties / C	ent / de	21 PIC prese	D REP	□ cos	D NA		■ IN	D OUT	21
				/personnel	o unauthorized persons/	ndler/n	22 Food Har	REP	□ COS	D NA		■ IN	D OUT	22
				pressure	ter available; adequate	Cold wa	23 Hot and (	□ REP	□ COS	□ NA		■ IN	D OUT	23
					le shellstock/destructior			C REP	□ COS	□ NA		■ IN	D OUT	24
					variance, specialized /			C REP	□ COS	□ NA		■ IN	D OUT	25
					mer advisories, Allerge		8	REP				■ IN	D OUT	26
				t adequate	nethod used; equipmen				□ COS					27
					king and disposition		•	D REP	□ COS		□ NO	■ IN	D OUT	28
					test strips provided, ac									29
				,	ent Permit (Current & \									30
					ies; accessible/supplied									31
					l contact surfaces clear									32
	_		_		cilities & Service sink p	sning fa	33 vvarewas	REP	⊔ COS		□ NO	■ IN	D OUT	33
·					DRE									
					amination; insect/roder			□ REP					D OUT	34
					ness; eating/drinking/to				□ COS				D OUT	35
				ed	properly used and store	lothes;	36 Wiping cl	REP	□ COS			■ IN	D OUT	36

Page 2 of 2

Activity Date 02/19/2020 Establishment

LA SUPER

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0004402

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

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

Milk RIC 38.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Magge

NATHAN KLOEPPER

EHS I RSIT CPO

dyndm

Alejandra

Employee

					-		Page 1 of 1
	ty of	Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0	Priority:	<u> </u>	
Lubb	őck	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	Priority Foundation:	0	
•	TEXAS		Time In	1:50 pm	Core:	0	
Activity Date 02/19/2020		f Inspection INSPECTION	Time Out	3:50 pm	Tot. Minutes:	120	
Establishment LA SUPER		Address 2131 CLOVIS RD	City/State LUBBOCK, TX		<b>Zip Code</b> 79415		<b>Telephone</b> (806) 747-6766
Record ID # FA0003073		Permit Holder AGUSTIN SANTOYO	Est. Type		Risk Cate FR01	egory	
			BSERVATIONS	-			•
		Meas	ured Observations				
No Temperature Obser	vations						
		Overall	Inspection Comments				
MANAGER AND THE	Y JUST THRE						
	-	bserved facility had discarded all pumpkin	-				
Inspection F	Result: NO VI	OLATION	Requ	ired Action: NE	EXT REGULAR INS	SPECT	ION
			Signatures				
May			alyandra				
NATHAN KLOEPPER	EHS	I RSIT CPO	Alejandra	E	Employee		

600m		1	Priority:		2		No. of Violations			ntal Health De ST, SUITE 10		16	ty of 🖕	_ Cit	M/	
Score		1	Priority oundation:	Fo	0		/iolations				06) 775-2		<b>öck</b>	obo	Lub	E
5		0	Core:		10:20 am	n	Time In					s	TEXA			X
J		30	inutes:	Tot. Mi	10:50 am	Jt	Time Out			1	spection PECTION				ity Date /2020	
h <b>one</b> 785-9700			<b>Zip Code</b> 79414				City/State LUBBOCK, TX				Addres: 4715 58				llishment 6H N' LEARN	
/ 65-9/00	(0(	aory	Risk Cate				ESt. Type				Permit		JREN		rd ID #	
	_	gory	FR02			-	DAYCARE				TORI W				13278	
ATION	EAT	= REPE	SITE REP =	TED ON	COS = CORREC	E CO	NA = NOT APPLICABLE	RVED 1	NO = NOT OBSEF	OMPLIANCE N	IN = IN C	LIANCE	OF COMP	= OUT	OUT	
							ORITY	PRIC								
							ime and temperature		01 Proper co		□ cos	□ NA	□ NO	■ IN	D OUT	1
_					45 E)	E / A	ling temperature (11 E	old bold	02 Proper of		<b>T</b> COS				REP	2
					4J F)	ı- / 4	ling temperature (41 F				ц соs				□ OUT REP	2
						F)	ng temperature (135 F	ot holdi	03 Proper h		□ COS	□ NA	□ NO	■ IN		3
<del>_ </del>						<del>)</del>	time and temperature	ookina	04 Proper ca					IN	REP	4
											_ 000				REP	
					n 2 hr.	Fin	g for hot holding 165 F	eheating	05 Proper re		□ cos			■ IN	OUT REP	5
+							; procedures/records	Control	06 Time as		□ COS	□ NA	□ NO	■ IN		6
								1	07.1						REP	_
					struction		e; Condition/parasite d									7
<u> </u>							t proper temperature									8
							otected; contamination									9
							s/returnables; clean &									10 11
						ecoi		ispositio			ц соз				REP	
					reporting	e & r	mployees; knowledge	nent, ei	12 Manager	REP	□ COS			■ IN	D OUT	12
						on	striction and exclusion	se of re	13 Proper us	□ REP	□ COS			IN IN	D OUT	13
					ilove use	/ Gl	and properly washed /	eaned a	14 Hands cl	REP	□ COS			■ IN	D OUT	14
					ed method	oveo	ontact w/RTE or appro	hand co	15 No bare l		□ COS	□ NA	□ NO	■ IN	□ OUT REP	15
<del>_ </del>					offered	ot of	ds used; prohibited no	zed foo	16 Pasteuriz	□ RFP	□ COS			■ IN		16
_							ved/used Washing fru									17
2/2					<u> </u>	sed	es; identified/stored/use	ostance	18 Toxic sub		■ COS				■ OUT	18
<u>.</u>	NCE	EVIDEI	CES. NO E	SURFAG			NTING TOWARDS FC DISCUSSED. COS. d source; plumbing, ba	LOW. E	D STORED BE	RANGED AN	S. REAR	IRFACE	L ON SU	MICAL IEMICA us/toxic		OBSI RESI
					al	osal	ge / Wastewater dispo	d Sewa	20 Approved	D REP	□ COS			■ IN	D OUT	20
							OUNDATION		PRIOF							
							emonstration / duties /				□ COS				D OUT	21
							o unauthorized person				□ COS				D OUT	22
							ater available; adequat				□ COS				D OUT	23
_							le shellstock/destructio				□ COS					24
_							variance, specialized		•		□ COS					25
_						•	umer advisories, Allerg		•							26
<u> </u>					adequate	ient a	nethod used; equipme	0	•							27
							king and disposition	ate mar	∠o Proper da	Ц	□ COS	⊔ NA	ЦNO	■ IN	D OUT REP	28
+					urate	accu	test strips provided, a	neters /	29 Thermon	D REP	□ COS	D NA		■ IN		29

Page 2 of 2



Activity Date 02/19/2020

Establishment LAUGH N' LEARN CHILDREN ACADEMY Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013278

	30	□ OUT ■ IN	□ NA □ COS □ REP	30 Food Establishment Permit (Current & Valid)	
Γ	31	■ OUT □ IN		31 Handwash facilities; accessible/supplied/used	2/29/20

#### Violation Comments:

OBSERVED ACCESS OF HANDWASH SINK BLOCKED BY TRASH CAN. EMPLOYEES HAVING TO MOVING TRASHCAN BEFORE AND AFTER HAND WASH AT SINK. TRASH CAN MOVED. DISCUSSED. COS. 228 149(a) Using a hand washing facility, accessible at all times for employee use: not be used for purposes other than hand washing

38       OUT       IN       COS       REP       35 Personal Cleanliness; eating/drinking/tobacco         38       OUT       IN       COS       REP       36 Wiping clothes; properly used and stored         37       OUT       IN       INO       INA       COS       REP       38 Wiping clothes; properly used and stored         37       OUT       IN       INO       INA       COS       37 Environmental contamination         REP       38       OUT       IN       INO       INA       COS       38 Approved thawing method         80       OUT       IN       INO       INA       COS       REP       39 Utensits/equipment/linens; used/stored/handled         40       OUT       IN       INO       INA       COS       REP       49 Single-service/use; properly stored, and used         41       IOUT       IN       INO       INA       COS       REP       41 Original contains labeling (Bulk Food)         REP       41       Inginal contains labeling (Bulk Food)       REP       42 Non-food contact surfaces clean       Indianatianed         42       OUT       IN       INO       INO       INO       INO       INO         43       OUT       IN       INO       INO					□ NA		■ IN	D OUT	32
REP       CORE         31       OUT • IN       COS       REP       34 Evidence of contamination; insed/roden/lother         32       OUT • IN       COS       REP       35 Personal Cleanliness; eating/drinking/tobacco         33       OUT • IN       NO       COS       REP       36 Wiping dothes; property used and stored         37       OUT • IN       NO       NA       COS       REP       38 Approved thawing method         REP		33 Warewashing facilities & Service sink provided	_						
34       □ OUT       IN       □ COS       □ REP       34 Evidence of contamination; insect/rodent/other         55       □ OUT       IN       □ COS       □ REP       35 Personal Cleanliness; eating/drinking/tobacco         66       □ OUT       IN       □ COS       □ REP       36 Wiping clothes; properly used and stored         76       □ OUT       IN       □ NO       INA       □ COS       □         71       □ OUT       IN       □ NO       INA       □ COS       □         78       □ OUT       IN       □ NO       INA       □ COS       □         78       □ OUT       IN       □ NO       INA       □ COS       □       37 Environmental contamination         78       □ OUT       IN       □ COS       □ REP       39 Utensils/equipment/linens; used/stored/handled       □         79       □ OUT       IN       □ COS       □ REP       40 Single-service/use; properly stored, and used       □         71       □ OUT       IN       □ NO       □ COS       □ REP       41 Acquiate ventilation, lighting; designated area       □         71       □ OUT       IN       □ NO       □ COS       □ REP       44 Physical facilitites installed/maintained/clean       □							■ IN		33
55 □OUT IN □COS □ REP 35 Personal Cleanliness; eating/drinking/hobacco   66 □OUT IN □COS □ REP 36 Wiping clothes; property used and stored   77 □OUT IN □NO □NA □COS □ 37 Environmental contamination   78 □OUT IN □NO □NA □COS □ 37 Environmental contamination   78 □OUT IN □NO □NA □COS □ 38 Approved thaving method   78 □OUT IN □NO □NA □COS □ 38 Approved thaving method   78 □OUT IN □NO □NA □COS □ 38 Approved thaving method   78 □OUT IN □NO □NA □COS □ 38 Approved thaving method   79 □OUT IN □NO □NA □COS □ 38 Approved thaving method   70 □OUT IN □NO □NA □COS □ REP   40 IN □NO □NA □COS □ REP   21 □OUT IN □NO □COS □ REP   22 □OUT IN NO □COS □ REP   31 □OUT IN NO □COS □ REP   42 Non-food contact surfaces clean □   31 □OUT IN NO □COS   32 □OUT IN NO □COS   44 □OUT IN NO □COS   35 □OUT IN NO   46 □OUT IN		-							
36       OUT       IN       COS       REP       36 Wiping dothes; properly used and stored         37       OUT       IN       INO       INA       COS       37 Environmental contamination         38       OUT       IN       INO       INA       COS       37 Environmental contamination         38       OUT       IN       INO       INA       COS       38 Approved thaving method         REP       39       OUT       IN       ICOS       REP       39 Utensits/equipment/linens; used/stored/handled         40       OUT       IN       ICOS       REP       40 Single-service/use; properly stored, and used         41       OUT       IN       INO       INA       COS       REP         42       OUT       IN       INO       INA       COS       REP         42       OUT       IN       INO       INO       INO       INO         43       OUT       IN       INO       ICOS       REP       43 Adequate ventiliation, lighting: designated area         44       OUT       IN       INO       ICOS       REP       44 Sorbage & refuse properly dispoed/maintained/clean         45       OUT       IN       INO       ICOS									
37       OUT       IN       NO       IN       COS       37       Environmental contamination         38       OUT       IN       IN <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>■ IN</td> <td>D OUT</td> <td></td>							■ IN	D OUT	
REP									36
REP       A       A       A         39       OUT • IN       COS       REP       39 Utensils/equipment/linens; used/stored/handled       A         40       OUT • IN       COS       REP       40 Single-service/use; properly stored, and used       A         41       OUT • IN       NO       NA       COS       At 1 Original container labeling (Bulk Food)       A         42       OUT • IN       NO       COS       REP       42 Non-food contact surfaces clean       A         43       OUT • IN       NO       COS       REP       43 Adequate ventilation, lighting; designated area       A         44       OUT • IN       NO       COS       REP       44 Garbage & refuse properly disposed/maintained       A         45       OUT • IN       NO       COS       REP       45 Orige properly disposed/maintained       A         46       OUT • IN       NO       COS       REP       46 Toilet facilities installed/maintained/clean       A         47       DOUT • IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean       A         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit       B </td <td></td> <td></td> <td></td> <td></td> <td>□ NA</td> <td></td> <td>■ IN</td> <td></td> <td></td>					□ NA		■ IN		
40       OUT       IN       COS       REP       40 Single-service/use; properly stored, and used         41       OUT       IN       NO       NA       COS       41 Original container labeling (Bulk Food)         REP       42       OUT       IN       NO       COS       REP       42 Non-food contact surfaces clean       42         42       OUT       IN       NO       COS       REP       43 Adequate ventilation, lighting; designated area       44         44       OUT       IN       NO       COS       REP       44 Garbage & refuse properly disposed/maintained         45       OUT       IN       NO       COS       REP       45 Original facilities; constructed/supplied/clean         46       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       COS       REP       47 Other violations         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit       Overall Inspection Comments         Inspection Result: VIOLATION       Required Action: NEXT REGULAR INSPECTION				□ cos	□ NA	□ NO		REP	
41          OUT         IN         IN         IN		39 Utensils/equipment/linens; used/stored/handled	REP	□ COS			■ IN	D OUT	39
REP       42       OUT       IN       NO       COS       REP       42 Non-food contact surfaces clean       43         43       OUT       IN       NO       COS       REP       43 Adequate ventilation, lighting; designated area       44         44       OUT       IN       NO       COS       REP       44 Garbage & refuse properly disposed/maintained       45         45       OUT       IN       NO       COS       REP       45 Physical facilities installed/maintained/clean       46         46       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean       47         47       OUT       IN       NO       COS       REP       47 Other violations       8         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit       BROCCOLI STOVE 149.00 Degrees Fahrenheit         HOT DOGS RIC 42.00 Degrees Fahrenheit       Overall Inspection Comments         Inspection Result: VIOLATION       Required Action: NEXT REGULAR INSPECTION         Signatures			D REP						
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       44 Garbage & refuse properly disposed/maintained         46       OUT       IN       NO       COS       REP       45 Physical facilities installed/maintained/clean         47       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         48       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       COS       REP       47 Other violations         Measured Observations         Overall Inspection Comments         Inspection Result: VIOLATION       Required Action: NEXT REGULAR INSPECTION         Signatures </td <td></td> <td></td> <td></td> <td>□ COS</td> <td>□ NA</td> <td></td> <td>■ IN</td> <td></td> <td></td>				□ COS	□ NA		■ IN		
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       COS       REP       47 Other violations         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit         Overall Inspection Comments         Inspection Comments         No Overall Inspection Comments         Signatures		42 Non-food contact surfaces clean				□ NO	■ IN	D OUT	42
AS       OUT       IN       INO       COS       IREP       45 Physical facilities installed/maintained/clean         46       OUT       IN       INO       COS       IREP       46 Toilet facilities; constructed/supplied/clean       Instantiationed/clean         47       OUT       IN       INO       INO       INO       INO       INO         47       OUT       INO       INO       INO       INO       INO       INO         47       INO       INO       INO       INO       INO       INO       INO         47       INO       INO       INO       INO       INO       INO       INO         47       INO       INO       INO </td <td></td> <td></td> <td>D REP</td> <td>□ cos</td> <td></td> <td></td> <td>■ IN</td> <td></td> <td></td>			D REP	□ cos			■ IN		
46       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean       47         47       OUT       IN       NO       NA       COS       47 Other violations       47         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit         Overall Inspection Comments         No Overall Inspection Comments         Signatures         Signatures			D REP	□ COS			■ IN		
47       □ OUT • IN □ NO □ NA □ COS □       47 Other violations         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit         HOT DOGS RIC 42.00 Degrees Fahrenheit         Overall Inspection Comments         Required Action: NEXT REGULAR INSPECTION         Signatures         Measured Action: NEXT REGULAR INSPECTION									
REP         Measured Observations         CORN RIC 40.00 Degrees Fahrenheit         BROCCOLI STOVE 149.00 Degrees Fahrenheit         HOT DOGS RIC 42.00 Degrees Fahrenheit         HOT DOGS RIC 42.00 Degrees Fahrenheit         No Overall Inspection Comments         Inspection Result: VIOLATION         Required Action: NEXT REGULAR INSPECTION         Signatures         Mathematical Signatures         Mathematical Signatures									
CORN RIC 40.00 Degrees Fahrenheit BROCCOLI STOVE 149.00 Degrees Fahrenheit HOT DOGS RIC 42.00 Degrees Fahrenheit <b>Overall Inspection Comments</b> No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures MMMM		47 Other violations		□ cos	□ NA	□ NO	■ IN		47
BROCCOLI STOVE 149.00 Degrees Fahrenheit HOT DOGS RIC 42.00 Degrees Fahrenheit Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures MMMMM		Measured Observations							
HOT DOGS RIC 42.00 Degrees Fahrenheit          Overall Inspection Comments         No Overall Inspection Comments         Inspection Result: VIOLATION         Required Action: NEXT REGULAR INSPECTION         Signatures         MMMMM					renheit	ees Fah	0 Degr	RN RIC 40.0	со
Overall Inspection Comments         No Overall Inspection Comments         Inspection Result: VIOLATION         Required Action: NEXT REGULAR INSPECTION         Signatures         MMMMMM         MMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMM				hrenheit	grees Fa	9.00 De	OVE 14	OCCOLI STO	BR
No Overall Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures				heit	s Fahren	Degrees	2 42.00	T DOGS RIC	HO
Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION  Signatures  MMMMM		Overall Inspection Comments							
Signatures Martin Longin					ts	Commen	ection C	Overall Inspe	No
Signatures Marchana M						_			
March mining	T REGULAR INSPECTION	Required Action		ON	IOLATIC	≺esult: V	ection F	Inspe	
		Signatures							
		mu Sular				3	Ż	Marc	9
	SSISTANT	SABRINA SOSA		RS CPO	EHS II F		ONDO	THEW ELIZO	MAT

														-	Page 1 of 3
						ntal Health Dep ST, SUITE 105		N	o. of Violations	5		Priority:	1		
I	Luł	$b^{ci}$	$\operatorname{oc}^{\mathrm{b}}$	L	ubbock, T 306) 775-2	X 79401			o. of Repeat iolations	3	Fo	Priority oundation:	1	Sc	core
×			TEXA	\$					Time In	2:00 pm		Core:	3		8
	vity Date 3/2020				spection PECTION	I			Time Out	3:00 pm	Tot. M	inutes:	60		
	blishment S CAFE #2				Address 4919 34				City/State LUBBOCK, TX			<b>Zip Code</b> 79410		Telephone (806) 993-	
	ord ID # 012705				Permit I				Est. Type RESTAURANT			Risk Cate FR03	gory		
	OUT	r = out	OF COMF	PLIANCE	IN = IN C	OMPLIANCE NO	D = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATIC	DN
								PRIC	DRITY						
1	■ OUT				□ COS	■ REP	01 Proper co	-	me and temperature				-		2/21/20
Viola	tion Comme	ents:					•	0	•						
			ra of maa	had not	ata an and	most loof at 05	dogroop and l	E doa	roop E roop offully in re	ach in coolar	aaalina	Cooked this		ing and	
									rees F respectfully in re and on ice to cool with					ing and	
	75(d)(1)(B) C	•								•					
2	D OUT REP	■ IN	□ NO	□ 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)						
4		■ IN	□ NO	□ NA	□ COS		04 Proper co	oking ti	ime and temperature						
5		■ IN	□ NO	□ NA	□ cos		05 Proper rel	neating	for hot holding 165 F i	in 2 hr.					
6		■ IN	□ NO	□ NA	□ cos		06 Time as C	control;	procedures/records						
7		■ IN			□ cos	□ REP	07 Approved	source	; Condition/parasite de	estruction					
8		■ IN			□cos	D REP	08 Food rece	eived at	proper temperature						
9		■ IN			□cos	D REP	09 Separated	d & pro	tected; contamination p	prevented					
10							10 Contact si	urfaces	/returnables; clean & s	anitized					
11	D OUT REP	■ IN	□ NO	□ NA	□ COS		11 Proper dis	spositio	n; returned/served/reco	ondition					
12		■ IN			□ COS	□ REP	12 Managem	ent, en	nployees; knowledge &	reporting					
13		■ IN			□ COS	□ REP	13 Proper us	e of res	striction and exclusion						
14		■ IN			□ COS	□ REP	14 Hands cle	aned a	nd properly washed / 0	Glove use					
15		■ IN	□ NO	□ NA	□ COS		15 No bare h	and co	ntact w/RTE or approv	ed method					
16	REP	- 151			<b>B</b> 000		16 Destauriz	ad faad	s used; prohibited not	offered					
16									71						
17									ed/used Washing fruit s; identified/stored/used	•					
18 19									s, identified/stored/used						
20									ge / Wastewater dispos						
20		- 111			0003				· ·						
	I						-		OUNDATION						
21									monstration / duties / C						
22									unauthorized persons						
23									ter available; adequate						
24									e shellstock/destruction						
25									variance, specialized /						
26									mer advisories, Allerge						
27									ethod used; equipmen	it adequate					
28			□ NO						king and disposition						
29	D OUT	■ IN		LI NA	□ COS		29 Inermom	eters /	test strips provided, ac	curate					

Page 2 of 3

	Lul	<b>b</b>	ock	[	Activity D 02/18/202 Establish LEE'S CA	0 Iment	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0012705	
			TEXA	s		<b>Π Ε π</b> Ζ		
	OUT	r = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
30	D OUT	■ IN		□ NA	□ COS	□ REP	30 Food Establishment Permit (Current & Valid)	
31	D OUT	■ IN			□ COS	REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT	□ IN		□ NA	□ COS	D REP	32 Food & non-food contact surfaces cleanable/use	2/28/20
Viola	tion Comme	ents:						
PRO 228. subs weigl	VIDE REPAI I01(a)(2) -(5 tances or im	R TO H ) Materi part col ess to v	HAVE ON ials that a lors, odors withstand	LY EAS ire used s, or tas repeate	BILY CLEA in the cor tes to food ed ware wa	NABLE SUI	ED SIDES OF REACH IN FREEZER AND DAMAGED GASKETS TO REACH IN COOLER. RFACES. DISCUSSED. NRI. 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	D OUT REP	■ IN		□ NA	□ COS		33 Warewashing facilities & Service sink provided	
							CORE	I
34		IN IN					34 Evidence of contamination; insect/rodent/other	
35							35 Personal Cleanliness; eating/drinking/tobacco	
36							36 Wiping clothes; properly used and stored	
37							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	5/18/20
228. OBS 228.	ERVED WE	aned a Γ CLEA Clean e	and sanitiz	zed equ STORE	ipment, ute D TOGET	ensils, laund HER STAC	5. lered linens, and single-service and single-use articles storage criteria KED. STAGGER TO PROPERLY AIR DRY. DISCUSSED. NRI. as specified under paragraph (1) of this subsection and shall be stored in a self-draining position	
40		<u> </u>			□ cos	■ REP	40 Single-service/use; properly stored, and used	5/18/20
Viola	tion Comme	ents:						
OBS	ERVED SIN	GLE SE		TEMS S	TORED C	ON FLOOR.	REARRANGED TO BE 6 INCHES OFF THE FLOOR. DISCUSSED. COS.	
41					□ COS		41 Original container labeling (Bulk Food)	
	REP							
42	■ OUT				□ COS	□ REP	42 Non-food contact surfaces clean	5/18/20
OBS 228.1	101(i) Nonfoo	KSPLA	act surfac	ces. Nor	nfood-cont	act surfaces	INTAIN CLEAN AND SANITIZED. DISCUSSED. NRI. s of equipment that are exposed to splash, spillage, or other food soiling or that require frequent bent, and smooth material	
43	D OUT				□ COS		43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN			□ COS	D REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN			□ COS	D REP	45 Physical facilities installed/maintained/clean	
46	D OUT					D REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT REP	■ IN	□ NO		□ COS		47 Other violations	
							Measured Observations	I
ME	AT LOAF RI	C 55.00	0 Dearees	s Fahre	nheit - Co	mments: C0		
MA MIL		ATOES ) Degre	RIC 86.0 es Fahrer	0 Degre nheit	ees Fahrer		ments: COOLING Follow up : Yes Followup Dat	te <sup>.</sup> 02/21/2020
								IG. UZ/Z 1/2U2U

				Page 3 of 3
City of	Activity Date 02/18/2020		Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment LEE'S CAFE #2		Record ID # PR0012705	
BEANS RIC 42.00 Degrees Fahrenh COLLAR GREENS RIC 42.00 Degre				
MASHED POTATOES HH 156.00 D				
BEans HH 168.00 Degrees Fahrenh	neit			
CHICKEN RIC 40.00 Degrees Fahre				
	0	verall Inspection Comme	nts	
No Overall Inspection Comments				
Inspection Result: VIOLA	ATION		Required Action: NEXT REGULAR INSPECTION	N
		Signatures		
Mar Chan	1	Z	Artan	
MATTHEW ELIZONDO EHS	S II RS CPO	DETREAS	IA MANAGER	

_	0	Priority:		0	o. of Violations	N	•	ntal Health De ST, SUITE 10				~	172	
Scoi	0	Priority oundation:	Fo	0	o. of Repeat iolations				bbock, TX 06) 775-2		$\overset{\text{vof}}{\mathbf{bck}}$	$b^{c_{i}}$	Luł	
	0	Core:		1:20 pm	Time In					\$	TEXA			×
	20	inutes:	Tot. Mi	1:40 pm	Time Out			1	pection PECTION	se of Ins INE INSF			ity Date /2020	
Telephone		Zip Code 79410			City/State LUBBOCK, TX			-	Address 2747 34			AILER	l <b>ishment</b> .E BLUE TR/	
	jory	Risk Categ			Est. Type				Permit H				rd ID #	Reco
		FR01			MOBILE FOOD UNIT							- 011	10783	PR00
	KEPE/	SHE REP -								LIANCE		- 001		_
						PRIO		_						
					ne and temperature	oling tin	01 Proper co	Ш	ЦСОS	LI NA		■ IN	D OUT REP	1
				45 F)	ng temperature (41 F /	old holdii	02 Proper co		□ COS	□ NA	□ NO	■ IN	D OUT REP	2
					g temperature (135 F)	ot holdin	03 Proper he		□ COS	□ NA	□ NO	■ IN	D OUT	3
					me and temperature	okina tir	04 Proper or						REP	4
								<u>ц</u>	<u> </u>			- 111	REP	
				n 2 hr.	for hot holding 165 F ir	heating	05 Proper re		□ COS	□ NA		■ IN	□ OUT REP	5
					procedures/records	Control;	06 Time as (		□ COS	□ NA	□ NO	■ IN	D OUT	6
				struction	; Condition/parasite de	source	07 Approved	REP					REP	7
					proper temperature									8
				revented	ected; contamination p									9
					/returnables; clean & sa	•								10
				ondition	n; returned/served/reco	spositior	11 Proper di		□ COS	□ NA	□ NO	■ IN		11
				reporting	ployees; knowledge &	nent, em	12 Managen	D REP				■ IN	REP	12
				1 0	triction and exclusion		-							13
				love use	nd properly washed / G	eaned ar	14 Hands cl	REP	□cos			■ IN		14
				ed method	ntact w/RTE or approve	nand cor	15 No bare l		□ COS	□ NA	□ NO	■ IN	D OUT	15
				offered	s used; prohibited not o	ed foods	16 Pasteuriz	D REP				■ IN	REP	16
					ed/used Washing fruits									17
				•	; identified/stored/used									18
					source; plumbing, bacl									19
					e / Wastewater disposa	<u>.</u>								20
					OUNDATION	RITY FO	PRIOF							
				FM	nonstration / duties / C			D REP	□ cos	D NA		■ IN	D OUT	21
				personnel	unauthorized persons/	ndler/no	22 Food Har	REP	□ COS	□ NA		■ IN	D OUT	22
				1	er available; adequate				□ COS				D OUT	23
					e shellstock/destruction				□ COS				D OUT	24
					variance, specialized /		•		□ COS				D OUT	25
					mer advisories, Allerge		-		□ COS				D OUT	26
				adequate	ethod used; equipment	8	•		□ COS				D OUT	27
					ing and disposition	ate mark	28 Proper da		□ cos	□ NA	□ NO	■ IN	□ OUT REP	28
					est strips provided, acc				□ COS				D OUT	29
				,	ent Permit (Current & V				□ COS			■ IN		30
					es; accessible/supplied				□ COS			■ IN	D OUT	31
				able/use	contact surfaces clean	on-food	32 Food & n	REP	□ COS	D NA		■ IN	D OUT	32

Page 2 of 2



Activity Date 02/17/2020

Establishment LITTLE BLUE TRAILER Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0010783

5       □ OUT       IN       □ COS       □ REP       35 Personal Cleanliness; eating/drinking/tobacco         6       □ OUT       IN       □ COS       □ REP       33 Wiping clothes; properly used and stored         7       □ OUT       IN       □ NO       □ NA       □ COS       □         8       □ OUT       IN       □ NO       □ NA       □ COS       □         9       □ OUT       IN       □ NO       □ NA       □ COS       □       □ NA         9       □ OUT       IN       □ COS       □ REP       39 Urensitis/equipment/linens; used/stored/handled       □         0       □ OUT       IN       □ COS       □ REP       40 Single-service/use; properly stored, and used       □         1       □ OUT       IN       □ COS       □ REP       42 Non-food contact surfaces clean       □         3       □ OUT       IN       □ NO       □ COS       □ REP       43 Adequate ventilation, lighting; disgenated area       □         4       □ OUT       IN       □ NO       □ COS       □ REP       44 Garbage & refuse properly dispose//maintained/clean       □         5       □ OUT       IN       □ NO       □ COS       □ REP       44 Garbage & refuse properly dispos		OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	IO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
Image: Construction of the second contamination is insectivation of the second contamination is insectivated in the second contamination in the second contaminati	;		■ IN	□ NO	□ NA	□ COS		33 Warewashing facilities & Service sink provided	
Image: Second								CORE	
6       OUT       IN       COS       REP       36 Wiping clothes; properly used and stored         7       OUT       IN       NO       NA       COS       37 Environmental contamination         8       OUT       IN       NO       NA       COS       38 Approved thawing method         8       OUT       IN       NO       NA       COS       REP       39 Utensits/equipment/linens; used/stored/handled         0       OUT       IN       COS       REP       40 Single-service/use; properly stored, and used	4	D OUT	■ IN			□ COS	D REP	34 Evidence of contamination; insect/rodent/other	
7          □OUT • IN □ N0 □ NA □ COS □ 37 Environmental contamination        37 Environmental contamination          8       □OUT • IN □ N0 □ NA □ COS □ 38 Approved thawing method        38 Approved thawing method          9       □OUT • IN □ COS □ REP 39 Utensils/equipment/linens; used/stored/handled        0          0       □OUT • IN □ COS □ REP 40 Single-service/use; property stored, and used        1          1       □OUT • IN □ N0 □ NA □ COS □ 41 Original container labeling (Bulk Food)        REP          2       □OUT • IN □ N0 □ COS □ REP 43 Adequate ventilation, lighting: designated area        1          4       □OUT • IN □ N0 □ COS □ REP 44 Garbage & refuse properly disposed/maintained        1          5       □OUT • IN □ N0 □ COS □ REP 44 Garbage & refuse properly disposed/maintained        1          5       □OUT • IN □ N0 □ COS □ REP 44 Garbage & refuse properly disposed/maintained        1          6       □OUT • IN □ N0 □ COS □ REP 46 Toilefacilities; constructed/supplied/clean        1          7       □OUT • IN □ N0 □ NA □ COS □       REP 47 Other violations         Measured Observations         CHEESE HH 135.00 Degrees Fahrenheit         BRKSET HH 161.00 Degrees Fahrenheit         Signatures         No	5	D OUT	■ IN			□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	
REP       OUT • IN NO INA COS       38 Approved thawing method	36	D OUT	■ IN			□ COS	REP	36 Wiping clothes; properly used and stored	
REP       OUT IN COS REP 39 Utensils/equipment/linens; used/stored/handled         00 OUT IN COS REP 39 Utensils/equipment/linens; used/stored/handled       Image: Cos Rep 40 Single-service/use; property stored, and used         11 OUT IN ON ONA COS REP 40 Single-service/use; property stored, and used       Image: Cos Rep 42 Non-food contact surfaces clean         12 OUT IN ON OCOS REP 43 Adequate ventilation, lighting; designated area       Image: Cos Rep 44 Carbage & refuse property disposed/maintained         13 OUT IN ON OCOS REP 44 Carbage & refuse property disposed/maintained       Image: Cos Rep 44 Carbage & refuse property disposed/maintained         14 OUT IN ON OCOS REP 45 Orlet facilities; constructed/supplied/clean       Image: Cos Rep 46 Toilet facilities; constructed/supplied/clean         16 OUT IN ON OCOS REP 46 Toilet facilities; constructed/supplied/clean       Image: Cos Rep 46 Toilet rolations         17 OUT IN ON OCOS REP 46 Toilet facilities; constructed/supplied/clean       Image: Cos Rep 46 Toilet facilities; constructed/supplied/clean         17 OUT IN ON OCOS REP 46 Toilet facilities; Constructed/supplied/clean       Image: Cos Rep 46 Toilet facilities; Constructed/supplied/clean         18 CHESE HH 151.00 Degrees Fahrenheit       BEXET HI 161.00 Degrees Fahrenheit         18 CHESE HH 135.00 Degrees Fahrenheit       Image: Cos Rep 46 Toilet facilities; Constructed/supplied/clean         19 OVIOLATION OBSERVED       Image: Cos Rep 46 Toilet facilities;	37		■ IN	□ NO	□ NA	□ COS			
0       OUT       IN       COS       REP       40 Single-service/use; properly stored, and used         11       OUT       IN       IN<		REP		□ NO	□ NA				
Image: Construction of the second						□ COS	REP		
REP	40								
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       44 Garbage & refuse properly disposed/maintained         46       OUT       IN       NO       COS       REP       45 Physical facilities installed/maintained/clean         47       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       INA       COS       47 Other violations         Measured Observations         CHEESE HH 135.00 Degrees Fahrenheit         BEANS HH 141.00 Degrees Fahrenheit       Overall Inspection Comments         NO VIOLATIONS OBSERVED       Inspection Result: NO VIOLATION       Required Action: NEXT REGULAR INSPECTION         Signatures	41	REP			□ NA				
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       IN       OS       47 Other violations         Measured Observations         CHEESE HH 135.00 Degrees Fahrenheit         BRKSET HH 161.00 Degrees Fahrenheit       BRKSET HH 161.00 Degrees Fahrenheit         Overall Inspection Comments         No VIOLATION Required Action: NEXT REGULAR INSPECTION         Signatures	42								
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       COS       REP       46 Toilet facilities; constructed/supplied/clean         47       OUT       IN       NO       NA       COS       47 Other violations         Measured Observations         CHEESE HH 135.00 Degrees Fahrenheit         BRKSET HH 161.00 Degrees Fahrenheit         Overall Inspection Comments         No VIOLATION SOBSERVED         Inspection Result: NO VIOLATION         Required Action: NEXT REGULAR INSPECTION									
46       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean       Image: Constructed/suplied/	44								
47       OUT IN ORINATION AT ON A		D OUT	■ IN			□ COS	REP	,	
REP       Measured Observations         CHEESE HH 135.00 Degrees Fahrenheit       BRKSET HH 161.00 Degrees Fahrenheit         BRKSET HH 161.00 Degrees Fahrenheit       Overall Inspection Comments         NO VIOLATIONS OBSERVED         Inspection Result: NO VIOLATION       Required Action: NEXT REGULAR INSPECTION         Signatures         MO WIOLATION         MO WIOLATION         MO WIOLATION         Magnetion Result: NO VIOLATION         MO WIOLATION         Magnetion Result: NO VIOLATION								•••	
CHEESE HH 135.00 Degrees Fahrenheit BRKSET HH 161.00 Degrees Fahrenheit BEANS HH 141.00 Degrees Fahrenheit COverall Inspection Comments NO VIOLATIONS OBSERVED Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures MMMMMM	17		■ IN	□ NO	□ NA	□ COS		47 Other violations	
BRKSET HH 161.00 Degrees Fahrenheit BEANS HH 141.00 Degrees Fahrenheit COverall Inspection Comments NO VIOLATIONS OBSERVED Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures MMMMM									
BEANS HH 141.00 Degrees Fahrenheit          Overall Inspection Comments         NO VIOLATIONS OBSERVED       Required Action: NEXT REGULAR INSPECTION         Inspection Result: NO VIOLATION         Signatures         MMMMMM         MMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMMM								Measured Observations	
Overall Inspection Comments         NO VIOLATIONS OBSERVED         Inspection Result: NO VIOLATION         Required Action: NEXT REGULAR INSPECTION         Signatures         MMMMM         MMMMM         MMMMMM	СН	EESE HH 1	35.00 D	)egrees F	ahrenhe	eit		Measured Observations	
NO VIOLATIONS OBSERVED Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures WMMMM				-				Measured Observations	
NO VIOLATIONS OBSERVED Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures	BR	KSET HH 16	61.00 D	egrees F	ahrenhe	it		Measured Observations	
Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures	BR	KSET HH 16	61.00 D	egrees F	ahrenhe	it			
Signatures Machan Signatures	BR	KSET HH 16	61.00 D	egrees F	ahrenhe	it			
Moch Jakan	BR BE	KSET HH 16 ANS HH 141	31.00 D .00 De	grees Fa	ahrenhe	it			_
Moch Jakan	BR BE	KSET HH 16 ANS HH 141 O VIOLATIOI	00 De	grees Fa	ahrenhe hrenheit	it		Overall Inspection Comments	
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AATTHEW ELIZONDO EHS II RS CPO FRANK IARNER OWNER	BR BE	KSET HH 16 ANS HH 141 O VIOLATIOI	00 De	grees Fa	ahrenhe hrenheit	it		Overall Inspection Comments Required Action: NEXT REGULAR INSPECTION	
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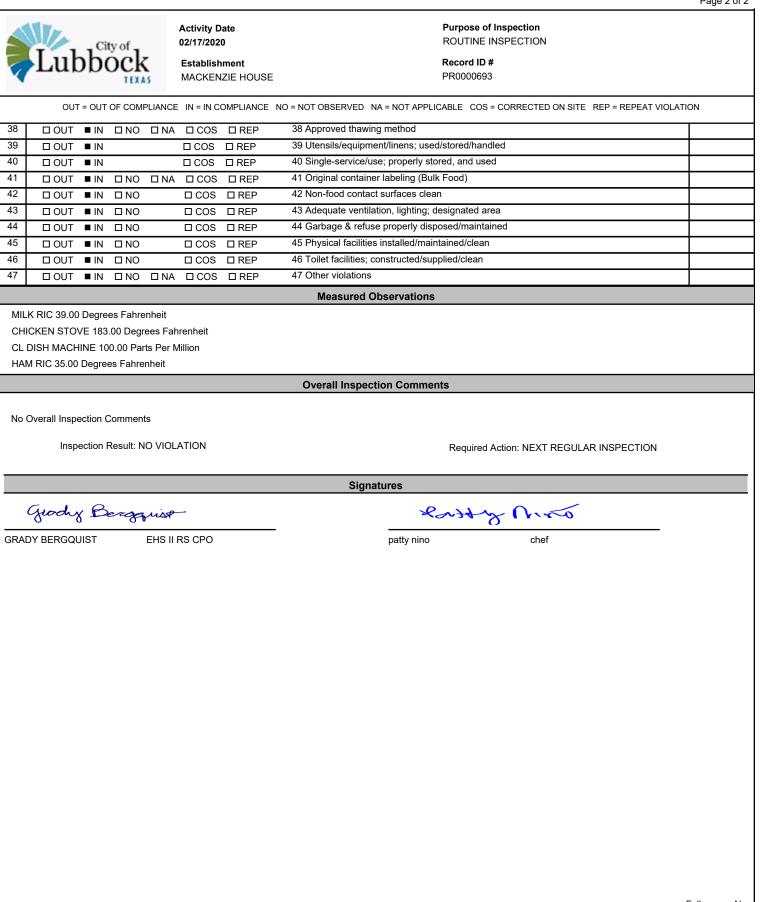
Sco		1	Priority: Priority		4	╉	o. of Violations o. of Repeat olations			625 13TH ubbock, T	16 L			Luk	5
G		3	ndation: Core:	FO	1:35 pm	n	Time In	F	302	806) 775-2	\$		500	եսւ	X
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ephone			Zip Code	<u> </u>			City/State			Addres				hment	
6) 722-088	(806)		794013607				LUBBOCK, TX	E		Permit					ecor
	_	JOLÀ	<b>Risk Cate</b> g FR02				<b>Est. Type</b> RESTAURANT			DEWAN					R000
IOLATION	AT VIOL	REPE/	TE REP =	TED ON S	COS = CORRE		A = NOT APPLICABLE	O = NOT OBSERV	MPLIANCE 1	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
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					45 F)	F/4	ng temperature (41 F	02 Proper cold	D REP	□ COS	□ NA	□ NO	■ IN	D OUT	2
						F)	g temperature (135 F	03 Proper hot	REP	□ COS	□ NA	□ NO	■ IN	D OUT	3
							ne and temperature	•	REP	□ COS	□ NA	□ NO	■ IN	D OUT	4
					n 2 hr.	F in	for hot holding 165 F	05 Proper rehe	□ REP	□ COS	□ NA	■ NO		D OUT	5
							procedures/records	06 Time as Co	REP	□ COS	□ NA	■ NO	□ IN	D OUT	6
					struction	dest	Condition/parasite d	07 Approved s	REP	□ COS			■ IN	D OUT	7
							proper temperature		□ REP	□ COS			■ IN	D OUT	8
					revented	n pre	ected; contamination	09 Separated	D REP	■ COS				■ OUT	9
							tion, holding, and dis . Discussed. returnables; clean &	in cooler. Rearra	n interior wall		shelf ove		cken st		Obser
					anitized	& sar	. Discussed.	in cooler. Rearra 10 Contact sur	n interior wall □ REP	er sauces	shelf ove	ored on s	cken st ∎ IN	ed raw chi □ OUT	
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					anitized ondition reporting Blove use ad method offered s/veg I fflow al FM personnel pressure i/labels HACCP n label curate curate	& sar econ on / Gld ovec ot of uits/v sed ackf packf packf packf / CFI ns/p ate p tion/l/ d / F gen ent a accu	Discussed. returnables; clean & returnables; clean & returned/served/red ployees; knowledge triction and exclusion d properly washed / tact w/RTE or appro- sused; prohibited not ed/used Washing frui- ridentified/stored/use source; plumbing, ba- e / Wastewater dispo- <b>DUNDATION</b> nonstration / duties / or unauthorized persons er available; adequate shellstock/destruction variance, specialized ner advisories, Allerge athod used; equipme ing and disposition pest strips provided, an	in cooler. Rearra 10 Contact sur 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare han 16 Pasteurized 17 Additives ap 18 Toxic subst 19 Water; appi 20 Approved S <b>PRIORIT</b> 21 PIC presen 22 Food Handl 23 Hot and Co 24 Records av 25 Compliance 26 Posting of c 27 Proper cool 28 Proper date 29 Thermomet 30 Food Estab	n interior wall REP	r sauces COS COS COS COS COS COS COS COS	shelf ove NA NA NA NA NA NA NA NA NA NA		cken sto IN IN IN IN IN IN IN IN IN IN	ed raw chi 0 0UT 0 0UT	Dbser           11         1           12         1           13         1           14         1           15         1           16         1           17         1           18         1           19         2           21         2           22         2           23         2           24         2           25         2           26         2           27         2           28         2
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					anitized ondition reporting Glove use ad method offered s/veg I cflow al FM personnel pressure v/labels HACCP n label cadequate curate v/used able/use	& sar econ / Glo ovec ot of uits/v sed / CFI ms/p ate p tion// d / F gen ent a accu & Va lied/u eana	Discussed. returnables; clean & returnables; clean & returned/served/rec ployees; knowledge triction and exclusion ad properly washed / tact w/RTE or approvi- sused; prohibited noi- ad/used Washing frui- gidentified/stored/use source; plumbing, ba- e / Wastewater dispo- <b>DUNDATION</b> nonstration / duties / unauthorized persona- er available; adequate shellstock/destruction variance, specialized ner advisories, Allerge ethod used; equipme ing and disposition est strips provided, ad- ent Permit (Current & as; accessible/supplie	in cooler. Rearra 10 Contact sur 11 Proper disp 12 Manageme 13 Proper use 14 Hands clea 15 No bare hai 16 Pasteurized 17 Additives ay 18 Toxic subst 19 Water; appi 20 Approved S <b>PRIORIT</b> 21 PIC presen 22 Food Handl 23 Hot and Co 24 Records av 25 Compliance 26 Posting of c 27 Proper cool 28 Proper date 29 Thermomet 30 Food Estab 31 Handwash 32 Food & non	n interior wall C REP C	a       cos         b       cos	shelf ove NA NA NA NA NA NA NA NA NA NA		cken sto IN IN IN IN IN IN IN IN IN IN	ed raw chi 0 OUT 0 OU	Dbser           11         1           11         1           12         1           13         1           14         1           15         1           16         1           17         1           18         1           19         2           20         2           23         2           24         2           25         2           26         2           27         28           29         3           31         2
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35 36	Luk						Page 2 of
	Lul	_ Ci	ty of 🖕	Activity D 02/18/202		Purpose of Inspection ROUTINE INSPECTION	
		Lubbock TEXAS Establishmer LITTLE PANE			<b>Record ID #</b> PR0000627		
	OUT	= OUT	OF COMPLIAN	CE IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	1
36		■ IN		□ COS	D REP	35 Personal Cleanliness; eating/drinking/tobacco	
						36 Wiping clothes; properly used and stored	
37	D OUT	■ IN		IA 🗆 COS	D REP	37 Environmental contamination	
38	D OUT					38 Approved thawing method	
39	■ OUT			■ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	5/18/20
'iolati	on Comme	ents:					
			oment and Ute		mon sink	Mop moved to a handle down position to allow for proper air drying. Discussed.	
40			e, etered mar			40 Single-service/use; properly stored, and used	
41	D OUT	■ IN		IA 🗆 COS	D REP	41 Original container labeling (Bulk Food)	
42	■ OUT		□ NO	□ COS	D REP	42 Non-food contact surfaces clean	5/18/20
28.11		od-con				pt free of an accumulation of dust, dirt, food residue, and other debris	
43						intain clean and sanitized. Discussed. Next regular inspection. 43 Adequate ventilation, lighting; designated area	
14					D REP	44 Garbage & refuse properly disposed/maintained	
15	■ OUT				D REP	45 Physical facilities installed/maintained/clean	5/18/20
46 47						46 Toilet facilities; constructed/supplied/clean 47 Other violations	
						Measured Observations	
cook	od poodlos	CH 36	.00 Degrees F	abronhoit			
			grees Fahrenh				
			1.00 Degrees I				
			) Degrees Fah				
			.00 Degrees F				
cook	ed fried rice	e HH 14	47.00 Degrees	Fahrenheit			
raw s	shrimp CH	35.00 E	Degrees Fahre	nheit			
cook	ed white ric	e HH 1	45.00 Degree	s Fahrenheit	t		
cut m	nushrooms	CH 37	.00 Degrees Fa	ahrenheit			
						Overall Inspection Comments	
	vorall Inon	nation (	Commonto				
No O	verall Inspe						
No O		ection	Result: VIOLA	TION		Required Action: NEXT REGULAR INSPECTION	
No O	Insp						
No O	Insp					Signatures	
		)-ic	kaor			Signatures ####################################	
<u>z</u>				I RSIT CPO			

Lubbook			City of Ubbock, TX 79401 (806) 775-2902					No. of Violations	0		Priority:	0	Score
								No. of Repeat Violations	0	Fo	Priority oundation:	0	JUDIE
Activity Date Purpose of In 02/17/2020 ROUTINE INS Establishment MACKENZIE HOUSE				\$				Time In 11:15		11:15 am		0	Ο
								Time Out	11:45 am	Tot. Mi	nutes:	30	Ŭ
				Address 8609 BOSTON AVE				City/State LUBBOCK, TX	•		Zip Code 79423000	0	<b>Telephone</b> (806) 745-7770
ecor	rd ID #				Permit I	Holder		Est. Type			Risk Cate	gory	
R000	00693				MACKE	NZIE AID OF	°CO, LLC	INSTITUTIONAL	-		FR04		
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	D OUT		■ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature					1
2							•	Id holding temperature (41 F	/ 45 F)				
3		■ IN					03 Proper ho	t holding temperature (135 F)	)				
4	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	04 Proper co	oking time and temperature					
5	D OUT		■ NO	□ NA	□ COS	D REP	05 Proper rel	neating for hot holding 165 F	in 2 hr.				
6		■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	control; procedures/records					
7	D OUT	■ IN			□ COS	□ REP	07 Approved	source; Condition/parasite de	estruction				
8	D OUT	■ IN			□ COS	REP	08 Food rece	ived at proper temperature					
9	D OUT	■ IN			□ COS	REP	09 Separated	& protected; contamination	prevented				
10	D OUT	■ IN			□ COS	REP	10 Contact s	urfaces/returnables; clean & s	sanitized				
11	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	11 Proper dis	position; returned/served/rec	ondition				
12	D OUT	■ IN			□ COS	REP	12 Managem	ent, employees; knowledge &	k reporting				
13	D OUT	■ IN			□ COS	□ REP	13 Proper us	e of restriction and exclusion					
14	D OUT	■ IN			□ COS	D REP	14 Hands cle	aned and properly washed /	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	15 No bare h	and contact w/RTE or approv	red method				
16	D OUT	■ IN		□ NA	□ COS	D REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	D REP	17 Additives	approved/used Washing fruit	ts/veg				
18	D OUT	■ IN			□ COS	C REP	18 Toxic sub	stances; identified/stored/use	d				
19	D OUT	■ IN			□ COS	D REP	19 Water; ap	proved source; plumbing, bac	ckflow				
20	D OUT	■ IN			□ COS	D REP	20 Approved	Sewage / Wastewater dispos	sal				
							PRIOR	ITY FOUNDATION					
21		■ IN		□ NA	□ COS	D REP	-	nt / demonstration / duties / C	CFM				
22		■ IN					22 Food Han	dler/no unauthorized persons	/personnel				
23	D OUT			□ NA	□ cos	D REP	23 Hot and C	old water available; adequate	e pressure				
24	D OUT	■ IN			□ COS	D REP	24 Records a	vailable shellstock/destructio	n/labels				
25	D OUT	■ IN			□ COS	D REP	25 Complian	ce with variance, specialized	/ HACCP				1
26	D OUT	■ IN		□ NA	□ COS	D REP	26 Posting of	consumer advisories, Allerge	en label				
27	D OUT	■ IN		□ NA	□ COS	D REP	27 Proper co	oling method used; equipmer	nt adequate				
28	D OUT	■ IN	□ NO	□ NA	□ COS	C REP	28 Proper da	te marking and disposition					
29	D OUT	■ IN		□ NA	□ COS	D REP	29 Thermom	eters / test strips provided, ac	curate				
30	D OUT	■ IN		□ NA	□ COS	D REP	30 Food Esta	blishment Permit (Current &	Valid)				
31	D OUT	■ IN			□ COS	D REP	31 Handwasł	n facilities; accessible/supplie	d/used				
32	D OUT	■ IN		□ NA	□ COS	D REP	32 Food & no	on-food contact surfaces clea	nable/use				
33	D OUT	■ IN	□ NO		□ COS	D REP	33 Warewash	ning facilities & Service sink p	orovided				
								CORE					
34	D OUT	■ IN			□ COS	REP	34 Evidence	of contamination; insect/rode	nt/other				
35	D OUT				□ COS		35 Personal	Cleanliness; eating/drinking/te	obacco				
36	D OUT				□ COS		36 Wiping clo	othes; properly used and store	ed				
37			□ NO	□ NA	□ cos		37 Environme	ental contamination					

Page 2 of 2



City of 1				tal Health De	•	No. of Violations	3		Priority:	1					
			of Ck 1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902				No. of Repeat Violations	0	Fou	Priority Foundation:		S	Score		
			s				Time In	1:45 pm		Core:	2		5		
Activity Date Purpose of In: 02/18/2020 ROUTINE INS								Time Out	2:47 pm	Tot. Min	Tot. Minutes:			U	
	olishment				Address			City/State			Zip Code		Telephon		
MCDONALD'S #26903					5010 INTERSTATE 27			LUBBOCK, TX			79404443		(806) 796	6-2697	
	rd ID # 001921				Permit Holder HUGO VARGAS			Est. Type RESTAURANT	<u>.</u>		Risk Categ FR02				
	001	= 001	OF COMP	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CIED ON S	SILE REP =	REPE	AT VIOLATI	ION	
								PRIORITY							
1	D OUT	□ IN	■ NO	□ NA	□ COS	□ REP	•	oling time and temperature							
2	D OUT	■ IN		□ NA	□ COS	C REP		ld holding temperature (41 F	,						
3	D OUT	■ IN		□ NA	□ COS	C REP	•	t holding temperature (135 F	)						
4			■ NO					oking time and temperature							
5		IN					-	heating for hot holding 165 F	in 2 hr.					ļ	
6		IN		□ NA				Control; procedures/records						<b> </b>	
7								source; Condition/parasite d	estruction						
8								eived at proper temperature							
9								d & protected; contamination						0/04/6	
10	■ OUT				■ COS	🗆 REP	10 Contact s	urfaces/returnables; clean &	sanitized					2/21/2	
/iola Obse hall anit	be cleaned a izing.	with fo	itized the	oroughly	before the	ey get stored.	•	shelf by the 3 compartment service items stored in the sl							
<b>/iola</b> Obse shall sanit	erved tongue be cleaned a izing. 113(1) Food-	with for and san	itized the	oroughly s clean to	before the	ey get stored. d touch	All utensils and		nelf was sent to						
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<b>/iola</b> Dbse shall sanit 228.7 11 12 13	erved tongue be cleaned a izing. 113(1) Food- OUT OUT OUT	with for and san contact IN IN IN	itized the	oroughly s clean to	before the	d touch REP REP REP REP	All utensils and 11 Proper dis 12 Managem 13 Proper us 14 Hands cle	service items stored in the st sposition; returned/served/red nent, employees; knowledge e of restriction and exclusion	condition & reporting Glove use						
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<b>/iola</b> Dbse shall sanit 228.7 11 12 13 14 15 16 17 18 19	arved tongue be cleaned a izing. 113(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	with for and san contact IN IN IN IN IN IN IN IN IN IN IN	itized the surfaces □ NO	Clean to Clean to NA	before the sight and COS COS COS COS COS COS COS COS COS COS	a touch CREP REP REP REP REP REP REP REP	All utensils and 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 <b>PRIOR</b>	service items stored in the sl sposition; returned/served/red ent, employees; knowledge e of restriction and exclusion aned and properly washed / and contact w/RTE or appro- ed foods used; prohibited not approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo	condition condition & reporting Glove use ved method offered ts/veg cd ckflow sal						
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/iola Dbse shall sanit 228.7 11 12 13 14 15 16 17 18 19 20 21 22 23 24 22 22 22 22 22 22 22 22 22 22 22 22	arved tongue be cleaned a zing.         113(1) Food- OUT         0UT	with for and san contact IN IN IN IN IN IN IN IN IN IN IN IN IN	itized the surfaces □ NO		before the sight and COS COS COS COS COS COS COS COS COS COS	ey get stored. d touch REP REP REP REP REP REP REP REP	All utensils and 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 <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da	service items stored in the sl sposition; returned/served/red ent, employees; knowledge e of restriction and exclusion eaned and properly washed / and contact w/RTE or appro ed foods used; prohibited not approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo to diler/no unauthorized person cold water available; adequat available shellstock/destruction ce with variance, specialized f consumer advisories, Allerg ioling method used; equipme tet marking and disposition	condition condition & reporting Glove use ved method offered ts/veg ed ckflow sal CFM s/personnel e pressure on/labels / HACCP en label nt adequate						
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Viola Dbse shall sanit 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 22 23 24 22 23 24 25 26 27 28 29 30	rved tongue be cleaned a izing. 113(1) Food- 0UT 0UT 0UT 0UT 0UT 0UT 0UT 0UT	with for and san contact IN IN IN IN IN IN IN IN IN IN IN IN IN	itized the surfaces I NO		before the sight and COS COS COS COS COS COS COS COS COS COS	ey get stored. d touch REP REP REP REP REP REP REP REP	All utensils and 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 <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper ca 29 Thermom 30 Food Esta	service items stored in the sl sposition; returned/served/red ent, employees; knowledge e of restriction and exclusion eaned and properly washed / and contact w/RTE or appro- ed foods used; prohibited noi approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo <b>ITY FOUNDATION</b> ent / demonstration / duties / dler/no unauthorized person cold water available; adequat available shellstock/destruction ce with variance, specialized f consumer advisories, Allerg oling method used; equipment te marking and disposition eters / test strips provided, a ablishment Permit (Current &	and the sent to condition condition & reporting Glove use ved method offered ts/veg ed ckflow sal CFM s/personnel e pressure on/labels / HACCP en label nt adequate ccurate Valid)						
Viola Dbse shall sanit 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 22 23 24 22 23 24 25 26 27 28 29 30 31	rved tongue be cleaned a izing. 113(1) Food- 0UT 0UT 0UT 0UT 0UT 0UT 0UT 0UT	with for and san contact IN IN IN IN IN IN IN IN IN IN IN IN IN	itized the surfaces I NO		before the sight and COS COS COS COS COS COS COS COS COS COS	ey get stored. d touch REP REP REP REP REP REP REP REP	All utensils and 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 <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian- 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta 31 Handwasl	service items stored in the sl sposition; returned/served/red ent, employees; knowledge e of restriction and exclusion aned and properly washed / and contact w/RTE or appro- ed foods used; prohibited noi approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo <b>ITY FOUNDATION</b> ent / demonstration / duties / dler/no unauthorized person- cold water available; adequat available shellstock/destruction ce with variance, specialized f consumer advisories, Allerg oling method used; equipme tet marking and disposition eters / test strips provided, a ablishment Permit (Current & h facilities; accessible/supplie	and the sent to a sent to						
Viola Dbse shall sanit 228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29	rved tongue be cleaned a zing. 113(1) Food- 0UT 0UT 0UT 0UT 0UT 0UT 0UT 0UT	with for and san contact IN IN IN IN IN IN IN IN IN IN IN IN IN	itized the surfaces NO		before the sight and COS COS COS COS COS COS COS COS COS COS	get stored.      touch         REP         REP	All utensils and 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 <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Complian 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta 31 Handwasl 32 Food & no	service items stored in the sl sposition; returned/served/red ent, employees; knowledge e of restriction and exclusion eaned and properly washed / and contact w/RTE or appro- ed foods used; prohibited noi approved/used Washing fru stances; identified/stored/use proved source; plumbing, ba Sewage / Wastewater dispo <b>ITY FOUNDATION</b> ent / demonstration / duties / dler/no unauthorized person cold water available; adequat available shellstock/destruction ce with variance, specialized f consumer advisories, Allerg oling method used; equipment te marking and disposition eters / test strips provided, a ablishment Permit (Current &	and the sent to condition condition & reporting Glove use ved method offered ts/veg ed ckflow sal CFM cypersonnel e pressure on/labels / HACCP en label nt adequate ccurate Valid) ed/used nable/use						

Page 2 of 2



Activity Date 02/18/2020

Establishment MCDONALD'S #26903 **Purpose of Inspection** ROUTINE INSPECTION

Record ID # PR0001921

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

	CORE								
34	D OUT	■ IN			□ cos	C REP	34 Evidence of contamination; insect/rodent/other		
35	D OUT	■ IN			□ cos	C REP	35 Personal Cleanliness; eating/drinking/tobacco		
36	D OUT	■ IN			□ COS		36 Wiping clothes; properly used and stored		
37	D OUT	■ IN		□ NA	□ COS	□ REP	37 Environmental contamination		
38	D OUT	■ IN		□ NA	□ COS	□ REP	38 Approved thawing method		
39	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled		
40	D OUT				□ COS		40 Single-service/use; properly stored, and used		
41	D OUT	■ IN		□ NA	□ COS	□ REP	41 Original container labeling (Bulk Food)		
42	■ OUT	□ IN			□ cos	D REP	42 Non-food contact surfaces clean		5/18/20
Viola	tion Comm	ents:							
B) so 228.1	iled floor und 14(c) Nonfo	der sod ood-con	la syrup s tact surfa	shelf. Fac	cility shall quipment	clean, saniti shall be clea	<ul> <li>ler. Facility shall clean, sanitize and maintain.</li> <li>and maintain.</li> <li>ed at a frequency necessary to preclude accumulation</li> <li>e and maintain.</li> </ul>	of soil residues	
228.1	04(i) Ventila	ation ho	od syster	ms, filter	S				
43	D OUT	■ IN			□ COS	D REP	43 Adequate ventilation, lighting; designated area		
44	D OUT	■ IN			□ COS	D REP	44 Garbage & refuse properly disposed/maintained		
45	■ OUT	□ IN	□ NO		□ COS	REP	45 Physical facilities installed/maintained/clean		5/18/20
B) flo		alk-in-fr ability.	eezer by Floor, wa	the door	damageo	I. Facility shated installed	repair. re smooth and easily cleanable 46 Toilet facilities; constructed/supplied/clean		
47	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	47 Other violations		
							Measured Observations		
Qua Chi Bur Mill	Chicken nuggets HH 149.00 Degrees Fahrenheit Quat sanitizing solution 3 compartment sink 300.00 Parts Per Million Chicken WIC 37.00 Degrees Fahrenheit Burger Patties HH 164.00 Degrees Fahrenheit Milk WIC 35.00 Degrees Fahrenheit Chlorine sanitizing solution sanitizing bucket 50.00 Parts Per Million								
							Overall Inspection Comments		
No	Overall Insp Insp		Comment Result: V		DN		Required Actic	on: NEXT REGULAR INSPECTION	
							Signatures		
	<u>G</u> M	regi	they	X	)		ÆX	12	
NIRA	JAN SHRES	STHA		EHSIR	SIT CPO		Dqua Queenan	Store Manager	

Follow up : Yes Followup Date: 05/18/2020

	0	Priority:		0	lo. of Violations		Department 105	ntal Health I ST, SUITE						
Sco	0	Priority oundation:	Fo	0	lo. of Repeat /iolations			X 79401	ubbock, T 306) 775-2	Lu	$\overset{\text{ty of}}{\mathbf{oc}} \mathbf{k}$	$b^{ci}$	Luł	F
Ω	0	Core:		9:30 am	Time In					s	TEXA			X
U	45	inutes:	Tot. Mi	10:15 am	Time Out			1	spection PECTION				ity Date /2020	
<b>Telephone</b> (806) 747-2664		Zip Code 794121416			City/State LUBBOCK, TX				Addres: 1105 38			E	lishment M DAYCARE	
	gory	Risk Cates FR02		-	Est. Type DAYCARE		'S CENTER		Permit I MILAM				<b>d ID #</b> 00734	
AT VIOLATION	REPEA	SITE REP =	CTED ON S	COS = CORREC	IA = NOT APPLICABLE	OBSERVE	NO = NOT	OMPLIANCE	IN = IN C	PLIANCE	OF COM	r = out	OUT	
					DRITY	PI								
					me and temperature				□ COS	□ NA	■ NO	□ IN	□ OUT REP	1
					ing temperature (41 F /	-			□ COS				D OUT REP	2
					ng temperature (135 F)				□ COS		-		REP	3
				0.1	ime and temperature								REP	4
				n 2 nr.	for hot holding 165 F in								REP	5
				struction	procedures/records e; Condition/parasite de								COUT REP	6 7
				Struction	t proper temperature									8
				revented	tected; contamination p									9
				anitized	/returnables; clean & s	ntact surfa	10 Co	D REP	□ COS			■ IN	D OUT	10
				ondition	n; returned/served/reco	per dispo	11 Pro		□ COS	□ NA	□ NO	■ IN	D OUT REP	11
				reporting	nployees; knowledge &	-		□ REP	□ COS			■ IN	D OUT	12
					striction and exclusion			□ REP	□ COS				D OUT	13
					ind properly washed / G									14
					ntact w/RTE or approve				□ COS		LINO		COUT REP	15
					Is used; prohibited not o									16
				•	ed/used Washing fruits s; identified/stored/used									17 18
					s, identified/stored/used									10
					ge / Wastewater dispos	, 11								20
					OUNDATION	RIORITY	Р							
				FM	monstration / duties / C	c present /	21 PIC	REP	□ COS	□ NA		■ IN	D OUT	21
				•	unauthorized persons/			D REP					D OUT	22
					ter available; adequate				□ COS				D OUT	23
					e shellstock/destructior									24
					variance, specialized /	•								25
					mer advisories, Allerge	-								26
				ι adequate	nethod used; equipment king and disposition					□ NA □ NA	□ NO			27 28
				curate	test strips provided, acc	ermometer	29 Th	REP				■ IN	REP	29
					ent Permit (Current & \									30
				,	ies; accessible/supplied									31
					contact surfaces clean									32

Page 2 of 2

Lubbock

Activity Date 02/20/2020

Establishment MILAM DAYCARE Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000734

	COUT REP	■ IN	□ NO	□ NA	□ COS		33 Warewashing facilities & Service sink provided	
							CORE	
34	D OUT	■ IN			□cos	REP	34 Evidence of contamination; insect/rodent/other	
35	D OUT	■ IN			□ COS	D REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D 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	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN			□ COS	REP	40 Single-service/use; properly stored, and used	
41	□ OUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container labeling (Bulk Food)	
42	D OUT		□ NO		□ COS		42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO			REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN	□ NO		□ COS		45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN	□ NO		□ COS	D REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT REP		■ NO	□ NA	□ cos		47 Other violations	
							Measured Observations	
Am	bient RIC 40	.00 De	grees Fa	hrenheit				
Hot	water Hand	sink 10	08.00 De	grees Fa	ahrenheit			
							Overall Inspection Comments	
At	time of routi	ne insp	ection no	violatio	n was obs	erved.		
	Insp	ection	Result: N	IO VIOL/	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Jea	ann	e Val	an	-		Darhon	
JEAN	INE VALDE	Ζ		EHS II F	RS CPO		Sarah Glynn Director	

								Page 1 of 1
		Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0		Priority:	0	
Lubbo	ock	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	Fo	Priority undation:	0	
	TEXAS		Time In	10:00 am		Core:	0	
Activity Date 02/19/2020		Inspection NSPECTION	Time Out	10:15 am	Tot. Mir	nutes:	15	
Establishment		Address	City/State			Zip Code		Telephone
Record ID # N/A		Permit Holder	Est. Type			Risk Cate CFCO	gory	
		0	BSERVATIONS					
		Meas	sured Observations					
No Temperature Observ	vations							
		Overall	Inspection Comments					
Compliant: Making cho	colate covere	d strawberries in non permitted/ cottage t	food facilities.					
At time of investigation:								
then they are ok to dip	in chocolate a	s in facility. All had been sold. Stated to and sell as cottage food. Will not be doing a complied by facility in future.						
Inspection R	esult: NO VI	DLATION	Requ	ired Action: NE	EXT REG	ULAR INS	PECTI	ON
			Signatures					
Masce	2-1	<i>,</i>	KilaMV	jemæ				
MATTHEW ELIZONDO	EHS	II RS CPO	lela McNemee	١	/olunteer			

Follow up : No

~	172					ntal Health Do ST, SUITE 1		No.	of Violations	0		Priority:	0	_
E	Luł	$b^{cit}$	bck		ubbock, Tž 306) 775-2				. of Repeat lations	0	Fo	Priority undation:	0	Score
X	<b>1</b> 44		TEXA	s					Time In	9:30 am		Core:	0	Ο
	rity Date 2/2020				spection PECTION	I			Time Out	10:15 am	Tot. Mi	nutes:	45	
	olishment GUY FROM	ITALY			Address 1808 CL	<b>s</b> .ovis RD			City/State UBBOCK, TX			<b>Zip Code</b> 79415		<b>Telephone</b> (732) 668-8120
	rd ID #				Permit H				st. Type			Risk Cate	gory	
PRUU	013432				JOE FE							FR02		
	00	1 = 001	OF COMP	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORRE	CIED ON S	SILE REP =	REPE	AT VIOLATION
								PRIOF	RITY					
1	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	01 Proper co	oling time	e and temperature					
2		■ IN	□ NO	□ NA	□ COS	REP	02 Proper co	old holding	g temperature (41 F /	45 F)				
3		□ IN	■ NO	□ NA	□ COS	□ REP	03 Proper ho	ot holding	temperature (135 F)					
4		□ IN	■ NO		□ COS	REP	04 Proper co	oking tim	e and temperature					
5	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	05 Proper re	heating fo	or hot holding 165 F i	n 2 hr.				
6	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	06 Time as C	Control; p	rocedures/records					
7	D OUT	■ IN			□ COS		07 Approved	source;	Condition/parasite de	estruction				
8	D OUT	■ IN			□ COS	D REP	08 Food rece	eived at p	roper temperature					
9	D OUT	■ IN			□ COS	□ REP	09 Separated	d & prote	cted; contamination p	prevented				
10	D OUT	■ IN			□ COS	□ REP			eturnables; clean & s					
11	D OUT	■ IN		□ NA	□ cos	C REP	11 Proper dis	sposition;	returned/served/rec	ondition				
12	D OUT	■ IN			□ COS	□ REP		-	loyees; knowledge 8	reporting				
13	D OUT	■ IN			□ COS	□ REP	•		iction and exclusion					
14	D OUT	■ IN			□ COS	□ REP			d properly washed / 0					
15	D OUT	■ IN		□ NA	□ COS	REP	15 No bare h	nand cont	act w/RTE or approv	ed method				
16	D OUT	■ IN		□ NA	□ COS	REP			used; prohibited not					
17		■ IN		□ NA		REP			d/used Washing fruit	•				
18					□ COS			,	identified/stored/use					
19					□ cos		<i>,</i> 1		ource; plumbing, bac					
20		■ IN			□ COS	□ REP	20 Approved	l Sewage	/ Wastewater dispos	al				
							PRIOR	RITY FO	UNDATION					
21	D OUT	■ IN		□ NA	□ COS	C REP	21 PIC prese	ent / demo	onstration / duties / C	FM				
22	D OUT	■ IN		□ NA	□ COS	REP	22 Food Har	ndler/no u	nauthorized persons	/personnel				
23	D OUT	■ IN		□ NA	□ COS	REP	23 Hot and C	Cold wate	r available; adequate	pressure				
24	D OUT	■ IN		□ NA	□ COS	REP	24 Records a	available	shellstock/destruction	n/labels				
25	D OUT	■ IN		□ NA	□ COS	REP	•		ariance, specialized /					
26	D OUT	■ IN		□ NA	□ COS	REP	26 Posting o	f consum	er advisories, Allerge	en label				
27				□ NA	□ COS		•	0	thod used; equipmen	t adequate				
28				□ NA	□ COS		•		ng and disposition					
29					□ COS				st strips provided, ac					
30					□ COS				nt Permit (Current & )	,				
31					□ COS				s; accessible/supplie					
32					□ COS				ontact surfaces clear					
33		■ IN			□ COS	□ REP	33 Warewas	hing facili	ities & Service sink p	rovided				
								COF	RE					
34	D OUT				□ COS	REP	34 Evidence	of contar	mination; insect/rode	nt/other				
35		IN			□ COS	D REP	35 Personal	Cleanline	ess; eating/drinking/to	bacco				
36	D OUT	■ IN			□ COS	D REP	36 Wiping clo	othes; pro	operly used and store	d				
37	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	37 Environm	ental con	tamination					

Lubbock
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Activity Date 02/22/2020

Establishment ONE GUY FROM ITALY Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013432

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

38	□ OUT ■	IN □NO	□ NA	□ COS	D 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	D NA	□ COS	REP	41 Original container labeling (Bulk Food)	
42	□ OUT ■	IN □NO		□ COS	D REP	42 Non-food contact surfaces clean	
43	□ OUT ■	IN 🗆 NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT ■	IN □NO		□ COS	D 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	D OUT	IN 🗆 NO	□ NA	□ COS	REP	47 Other violations	
						Measured Observations	
		00 D		1 14			

ground beef RIC 38.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Magga

terortano

NATHAN KLOEPPER

EHS I RSIT CPO

Alex Arellano

Shift Lead/ Cook

~				1	625 13TH	ntal Health De ST, SUITE 1		No. of Vio		0		Priority:	0	-
E	Lul	$b^{ca}$	$\mathbf{\hat{b}}^{\text{of}}$		ubbock, Tž 306) 775-2			No. of Rep Violations		0	Fo	Priority undation:	0	Score
X			TEXA	\$					Time In	2:05 pm		Core:	0	0
	vity Date 9/2020				spection PECTION	I			Time Out	2:30 pm	Tot. Mir	nutes:	25	V
	blishment ENTAL MARI	KET			Address 4220 50			City/Sta				<b>Zip Code</b> 79413		<b>Telephone</b> (806) 788-0688
	ord ID # 003330				Permit H			Est. Typ GROCE				Risk Cate FR01	gory	
		T = OUT	OF COMF	PLIANCE			NO = NOT OBSER			COS = CORRE	CTED ON S		REPE	AT VIOLATION
								PRIORITY						
1		D IN	■ NO	□ NA	□ cos	D REP	01 Proper co	oling time and te	emperature					
2		■ IN	□ NO	□ NA	□ cos	D REP	02 Proper co	ld holding tempe	erature (41 F	45 F)				
3		□ IN	□ NO	■ NA	□ cos	D REP	03 Proper ho	t holding tempe	ature (135 F)					
4		□ IN	□ NO	■ NA	□ COS	D REP	04 Proper co	oking time and t	emperature					
5		□ IN	□ NO	■ NA	□ COS	D REP	05 Proper rel	heating for hot h	olding 165 F i	n 2 hr.				
6		□ IN	■ NO	□ NA	□ COS	D REP	06 Time as C	Control; procedu	res/records					
7		■ IN			□ COS	D REP	07 Approved	source; Conditi	on/parasite de	estruction				
8		■ IN			□ COS	D REP	08 Food rece	eived at proper to	emperature					
9		■ IN			□ COS	D REP	09 Separated	d & protected; co	ontamination p	prevented				
10		■ IN			□ COS	D REP	10 Contact s	urfaces/returnat	les; clean & s	anitized				
11		■ IN	□ NO	□ NA	□ COS	D REP	11 Proper dis	sposition; returne	ed/served/rec	ondition				
12		■ IN			□ COS	REP	12 Managem	12 Management, employees; knowledge & reporting						
13		■ IN			□ COS	D REP	13 Proper us	e of restriction a	nd exclusion					
14		■ IN			□ COS	REP	14 Hands cle	aned and prope	rly washed / 0	Glove use				
15		■ IN	□ NO	□ NA	□ COS	D REP	15 No bare h	and contact w/F	TE or approv	ed method				
16		■ IN		□ NA	□ COS	C REP	16 Pasteurize	ed foods used; p	orohibited not	offered				
17		■ IN		□ NA	□ COS	REP	17 Additives	approved/used	Washing fruit	s/veg				
18		■ IN			□ COS	D REP	18 Toxic sub	stances; identifi	ed/stored/use	d				
19		■ IN			□ COS	D REP	19 Water; ap	proved source;	olumbing, bac	kflow				
20		■ IN			□ COS	D REP	20 Approved	Sewage / Wast	ewater dispos	al				
							PRIOR							
21		■ IN		D NA	□ COS	D REP	21 PIC prese	ent / demonstrati	on / duties / C	FM				
22		■ IN		□ NA	□ COS	REP	22 Food Han	dler/no unautho	rized persons	/personnel				
23		■ IN		□ NA	□ COS	REP	23 Hot and C	Cold water availa	ble; adequate	pressure				
24		■ IN		□ NA	□ COS	REP	24 Records a	available shellsto	ock/destructio	n/labels				
25		■ IN		□ NA	□ COS	REP	25 Complian	ce with variance	, specialized /	HACCP				
26		■ IN		□ NA	□ COS	REP	26 Posting of	f consumer advi	sories, Allerge	en label				
27	D OUT			□ NA	□ COS	D REP	27 Proper co	oling method us	ed; equipmer	t adequate				
28		■ IN		□ NA	□ COS	D REP	•	ite marking and	•					
29		■ IN		D NA	□ COS	REP	29 Thermom	eters / test strips	s provided, ac	curate				
30		■ IN		□ NA	□ COS	D REP	30 Food Esta	ablishment Perm	it (Current & )	Valid)				
31		■ IN			□ COS	D REP	31 Handwasl	h facilities; acce	ssible/supplie	d/used				
32		■ IN			□ COS	D REP	32 Food & no	on-food contact	surfaces clear	nable/use				
33	D OUT	■ IN		□ NA	□ COS	D REP	33 Warewas	hing facilities & \$	Service sink p	rovided				
								CORE						
34	D OUT				□ COS	REP	34 Evidence	of contamination	n; insect/rode	nt/other				
35		■ IN			□ COS	D REP	35 Personal	Cleanliness; eat	ing/drinking/to	obacco				
36		■ IN			□ COS	D REP	36 Wiping clo	othes; properly ι	sed and store	ed				
37		■ IN	□ NO	□ NA	□ COS	D REP	37 Environm	ental contamina	tion					

			Page 2 of 2
City of	Activity Date 02/19/2020	Purpose of Inspection ROUTINE INSPECTION	
Lubbock	C Establishment	Record ID #	
	ORIENTAL MARKET	PR0003330	
OUT = OUT OF COM		NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
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		42 Non-food contact surfaces clean	
43 □ OUT ■ IN □ NO		43 Adequate ventilation, lighting; designated area	
44 □ OUT ■ IN □ NO		44 Garbage & refuse properly disposed/maintained	
45 □ OUT ■ IN □ NO		45 Physical facilities installed/maintained/clean	
46 □ OUT ■ IN □ NO		46 Toilet facilities; constructed/supplied/clean	
47 □ OUT □ IN ■ NO	□ NA □ COS □ REP	47 Other violations	
		Measured Observations	
ambient WIC 42.00 Degrees Fa	ahrenheit		
ambient RIC 38.00 Degrees Fa	ahrenheit		
sausage RIC 41.00 Degrees Fa	ahrenheit		
		Overall Inspection Comments	
Inspection Result: N	NO VIOLATION	Required Action: NEXT REGULAR INSPECTION	
		Signatures	
		Signatures	
Jeanne Val	an		
JEANNE VALDEZ	EHS II RS CPO	siyuan sun owner	

	17.				nvironmental Hea		No.	of Violations	0		Priority:	0		
	Luł	$b^{ci}$	$\overset{\text{bold}}{\mathbf{o}\mathbf{c}}\mathbf{k}$	, L	625 13TH ST, SL ubbock, TX 7940 306) 775-2902			of Repeat lations	0	Fo	Priority oundation:	0	Score	
1			TEXA	s				Time In	2:32 pm	om <b>Core:</b> 0				
	vity Date 7/2020				spection SPECTION			Time Out	2:48 pm	Tot. Mi	inutes:	16	U	
	olishment OVEN FRES	SH PIZZ	ZA		Address			<b>ity/State</b> UBBOCK, TX	-		<b>Zip Code</b> 79401		Telephone	
	ord ID # 013749				Permit Holder 2020 OVEN FF	ESH PIZZA		<b>st. Type</b> 020 TEMPORARY			Risk Categ TF15	gory		
Even	<b>it Name</b> OVEN FRE	SH PIZ	ZA		Event Address			Event City/State			Zip Code	•	Event Telephone	
Ever	nt Organizer				Event Organ	zer Phone		Booth / Space No.			Serial Nu DABAQ3			
						OUT = IN =	NA = NC	) = COS = REPT =						
	-					PR	RIORITY	ITEMS						
1	D OUT	■ IN	□ NA	□ NO	□ COS	01 Proper co	ooling time	and temperature						
2	D OUT	■ IN	□ NA	□ NO	□ cos	02 Proper co	old holding	temperature (41 F /	45 F)					
3		■ IN	□ NA	□ NO	□ COS	03 Proper ho	ot holding	temperature (135 F)						
4		■ IN	□ NA	□ NO	□ COS	04 Proper co	ooking time	e and temperature						
5		■ IN	□ NA	□ NO	□ COS	05 Proper re	eheating fo	r hot holding 165 F i	n 2 hr.					
6		■ IN	□ NA	□ NO	□ COS	06 Time as 0	Control; pr	ocedures/records						
7		■ IN			□ COS	07 Approved	d source; C	Condition/parasite de	struction					
8	D OUT	■ IN			□ COS	08 Food rece	eived at pr	oper temperature						
9		■ IN			□ COS	•	•	ted; contamination p						
10		■ IN			□ COS	10 Contact s	surfaces/re	eturnables; clean & s	anitized					
11			□ NA	□ NO	□ COS	-		returned/served/reco						
12					□ cos			oyees; knowledge &	reporting					
13					□ cos			ction and exclusion						
14		■ IN			□ cos			l properly washed / G						
15					□ cos			act w/RTE or approve						
16					□ COS			used; prohibited not o						
17					□ COS			/used Washing fruits	-					
18	D OUT				□ COS			dentified/stored/used						
19								burce; plumbing, bac						
20	D OUT	■ IN				20 Approved	d Sewage	/ Wastewater dispos	al					
						PRIORITY		DATION ITEMS						

Activity Date 02/17/2020

Establishment 2020 OVEN FRESH PIZZA Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013749

						OUT = IN = NA = NO = COS = REPT =
21	D OUT	■ IN	□ NA		□ COS	21 PIC present / demonstration / duties / CFM
22	D OUT	■ IN	□ NA		□ COS	22 Food Handler/no unauthorized persons/personnel
23	D OUT	■ IN	□ NA		□ COS	23 Hot and Cold water available; adequate pressure
24	D OUT	■ IN	□ NA		□ COS	24 Records available shellstock/destruction/labels
25	D OUT	■ IN	□ NA		□ COS	25 Compliance with variance, specialized / HACCP
26	D OUT	■ IN	□ NA		□ COS	26 Posting of consumer advisories, Allergen label
27	D OUT	■ IN	□ NA		□ COS	27 Proper cooling method used; equipment adequate
28	D OUT	■ IN	□ NA	□ NO	□ COS	28 Proper date marking and disposition
29	D OUT	■ IN	□ NA		□ COS	29 Thermometers / test strips provided, accurate
30	D OUT	■ IN	□ NA		□ COS	30 Food Establishment Permit (Current & Valid)
31	D OUT	■ IN			□ COS	31 Handwash facilities; accessible/supplied/used
32	D OUT	■ IN	□ NA		□ COS	32 Food & non-food contact surfaces cleanable/use
33	D OUT	■ IN	□ NA	□ NO	□ COS	33 Warewashing facilities & Service sink provided
						CORE ITEMS
34	D OUT	■ IN			□ COS	34 Evidence of contamination; insect/rodent/other
35	D OUT	■ IN			□ COS	35 Personal Cleanliness; eating/drinking/tobacco
36	D OUT	■ IN			□ COS	36 Wiping clothes; properly used and stored
37	D OUT	■ IN	□ NA	□ NO	□ COS	37 Environmental contamination
38	D OUT	■ IN	□ NA	□ NO	□ COS	38 Approved thawing method
39	D OUT	■ IN			□ COS	39 Utensils/equipment/linens; used/stored/handled
40	D OUT	■ IN			□ COS	40 Single-service/use; properly stored, and used
41	D OUT	■ IN	□ NA	□ NO	□ COS	41 Original container labeling (Bulk Food)
42	D OUT	■ IN		□ NO	□ COS	42 Non-food contact surfaces clean
43	D OUT	■ IN		□ NO	□ COS	43 Adequate ventilation, lighting; designated area
44	D OUT	■ IN		□ NO	□ COS	44 Garbage & refuse properly disposed/maintained
		■ IN		□ NO	□ COS	45 Physical facilities installed/maintained/clean
45						

			Page 3 of 3
City of	Activity Date 02/17/2020	Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment 2020 OVEN FRESH PIZZA	<b>Record ID #</b> PR0013749	
	OUT = IN = N/	A = NO = COS = REPT =	
47 □ OUT ■ IN □ NA □ N	NO □ COS 47 Other violati	ons	
	Measure	d Observations	
marinara sauce ric 40.00 Degrees Fa pizza ric 39.00 Degrees Fahrenheit	ahrenheit		
	Overall Ins	pection Comments	
No Overall Inspection Comments			
Inspection Result: NO VI	OLATION	Required Action: NEXT RE	GULAR INSPECTION
	S	gnatures	
Mar Change		Connie Price	
MATTHEW ELIZONDO EHS	II RS CPO	connie price owner	

-		_ Cit	ty of 🖕	1		ntal Health De ST, SUITE 1 X 79401		No. of Violations No. of Repeat	7		Priority: Priority	2	Sco	ore
5	Lul	obo	bck		306) 775-2			Violations	1	Fo	undation:	2		
			TEXA	S				Time In	11:30 am		Core:	3	1	3
	ity Date /2020				spection PECTION	I		Time Out	1:30 pm	Tot. Mi	nutes:	120	-	
	lishment HANGS				Addres				City/State Zip Code LUBBOCK, TX 79407				Telephone	220
-	rd ID #				2906 W LOOP 289 Permit Holder			Est. Type			Risk Cate	gory	(806) 507-70	J20
	11118				Permit Holder PF CHANGS			RESTAURANT	<u>-</u>		FR04	gory		
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	= REPE	AT VIOLATION	I
								PRIORITY						
1	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	oling time and temperature						
2	D OUT			□ NA	□ cos	D REP	•	old holding temperature (41 F	,					
3	D OUT			□ NA		D REP	•	ot holding temperature (135 F)	)					
4	D OUT			□ NA		□ REP	•	oking time and temperature						
5								heating for hot holding 165 F	ın 2 hr.					
6					□ COS			Control; procedures/records						
7								source; Condition/parasite de	estruction					
8								eived at proper temperature						
9 10	□ OUT ■ OUT						•	d & protected; contamination   urfaces/returnables; clean & s						2/22/2
Dbse A- Dis nspe 228.1	ction 18(3)(A) Afte	owing: with 0 p er beinę	g cleaned	d food-co	ontact sur	aces shall be		both.) Advised PIC to use 3 c bosure time of at least 10 sect 60°F		•			rted during	
Dbse A- Dis 228.1 228.1 3- Qu 228.1 C- Dr	rved the folk sh machine w ction 18(3)(A) Aft 18(2) Hot w uat in sanitize 11(n)(3) Qua y strorage ca	owing: with 0 p er being ater me er buck aternarj ambros	g cleaned chanical et at 0pp y ammon observe	d food-co sanitiza m. Ren nium con d soiled	ontact surf tion achie nade to 30 npound so in dry goo	Taces shall be ving surface to Oppm. Jution concer od storage an	e sanitized an exp temperature of 10	bosure time of at least 10 sect 60°F by the manufacturer's instruct	onds for a CH	•			rted during	
Dbse - Dis 28.1 28.1 3- Qu 28.1 - Dr 28.1	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot wa uat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food-	owing: with 0 p er being ater me er buck aternar ambros contact	g cleaned chanical et at 0pp y ammon observe surfaces	d food-co sanitiza m. Ren hium con d soiled s clean t	ontact surf tion achie nade to 30 npound so in dry goo o sight an	faces shall be ving surface f Oppm. Jultion concer od storage an d touch	e sanitized an exp temperature of 10 ntration indicated	bosure time of at least 10 sect 60°F by the manufacturer's instruction	onds for a CH	•			rted during	
Dbse A- Dis nspe 228.1 228.1 3- Qu 228.1 3- Qu 228.1 0- Dr 228.1	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot w at in sanitize 11(n)(3) Qu y strorage c 13(1) Food- oserved stac 13(1) Food-	owing: with 0 p er being ater me er buck aternar ambros contact ked dis contact	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces	d food-co sanitiza m. Ren nium con d soiled s clean t ep room s clean t	ontact surf tion achie nade to 30 npound so in dry goo o sight an o soiled an o sight an	faces shall be ving surface f oppm. Jution concer od storage an d touch d with sticker d touch	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to	bosure time of at least 10 sect 60°F by the manufacturer's instruct nt to warewash warewash	onds for a CH	•			rted during	
Dbse A- Dis nspe 228.1 228.1 3- Qu 228.1 228.1 228.1 228.1 228.1 228.1 11	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot wa iat in sanitiz 11(n)(3) Qua y strorage ca 13(1) Food- oserved stac 13(1) Food- □ OUT	with 0 p er being ater me er buck aternar ambros contact ked dis <u>contact</u>	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces	d food-co sanitiza m. Ren nium con d soiled s clean t ep room s clean t	ontact suri tion achie nade to 30 npound so in dry goo o sight an o sight an o sight an O COS	aces shall be ving surface to oppm. Jution concer ad storage an d touch d with sticker d touch REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis	bosure time of at least 10 sect 60°F by the manufacturer's instruct Int to warewash warewash	onds for a CH tions	•			rted during	
Dbse A- Dis 228.1 228.1 228.1 3- Qu 228.1 C- Dr 228.1 D- Ot 228.1 11 12	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot w uat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- served stac <u>13(1) Food- 0 OUT</u> 0 OUT	with 0 p er being ater me er buck aternar ambros contact ked dis <u>contact</u> IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces	d food-co sanitiza m. Ren nium con d soiled s clean t ep room s clean t	ontact surfition achie nade to 30 npound so in dry goc o sight an o soiled an o sight an COS	aces shall be ving surface f oppm. Jultion concer od storage an d touch d with sticker d touch REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Managem	bosure time of at least 10 sect 60°F by the manufacturer's instruct nt to warewash warewash sposition; returned/served/rec nent, employees; knowledge &	onds for a CH tions	•			rted during	
Dbse - Dis 1spe 28.1 28.1 28.1 - Qu 28.1 - Dr 28.1 1 1 1 1 1 1 2 1 3	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot w iat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- oserved stac 13(1) Food- OUT OUT OUT	with 0 p er being ater me er buck aternar ambros contact ked dis <u>contact</u> IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces	d food-co sanitiza m. Ren nium con d soiled s clean t ep room s clean t	ontact surfition achie nade to 30 npound sc in dry goo o sight an o sight an c COS C COS	aces shall be ving surface to oppm. Jution concer ad storage an d touch d with sticker d touch REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to <u>11 Proper dis</u> 12 Managem 13 Proper us	bosure time of at least 10 sect 60°F by the manufacturer's instruct nt to warewash warewash sposition; returned/served/rec nent, employees; knowledge & se of restriction and exclusion	onds for a CH tions condition	•			rted during	
Dbse - Dis 28.1 28.1 28.1 - Qu 28.1 - Or 28.1 - Ot 28.1 11 12 13	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot wa iat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- 00T 0UT 0UT 0UT	with 0 p er being ater me er buck aternary ambros contact ked dis <u>contact</u> IN IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces NO	d food-co sanitiza m. Ren nium con d soiled s clean t ep room s clean t □ NA	ontact surfition achie nade to 30 npound sc in dry goc o sight an o sight an o sight an O COS COS COS	aces shall be ving surface f lution concer od storage an d touch d with sticker d touch REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Managem 13 Proper us 14 Hands cle	bosure time of at least 10 sect 60°F by the manufacturer's instruct int to warewash warewash sposition; returned/served/rec ment, employees; knowledge & se of restriction and exclusion paned and properly washed / 0	onds for a CH ctions condition & reporting Glove use	•			rted during	
Dbse A- Dis 228.1 228.1 228.1 3- Qu 228.1 2- Dr 228.1 0- Ot 228.1 11 12 13 14	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot wa itat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- oserved stac 13(1) Food- oserved stac 13(1) Food- OUT OUT OUT OUT	with 0 p er being ater me er buck aternar ambros contact ked dis contact IN IN IN IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces	d food-co sanitiza m. Ren nium con d soiled s clean t ep room s clean t D NA	ontact surfition achie nade to 30 npound sc in dry goc o sight an soiled an o sight an COS COS COS COS COS	aces shall be ving surface f lution concer od storage an d touch d with sticker d touch REP REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h	bosure time of at least 10 seco 60°F by the manufacturer's instruct int to warewash warewash sposition; returned/served/rec nent, employees; knowledge & se of restriction and exclusion eaned and properly washed / o nand contact w/RTE or approv	onds for a CH ctions condition & reporting Glove use red method	•			rted during	
Dbse A- Dis 228.1 228.1 228.1 228.1 228.1 228.1 12 12 13 14 15 16	rved the folk sh machine v ction 18(3)(A) Aftr 18(2) Hot wa itat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- 13(1) Food- 13(1) Food- 0UT 0UT 0UT 0UT 0UT 0UT	with 0 p er being ater me er buck aternar ambros contact ked dis contact IN IN IN IN IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces NO	d food-ca sanitiza m. Ren nium con d soiled s clean t clean t clean t nA	ontact surfition achie nade to 30 npound sc o sight an o sight an o cos cos cos cos cos cos cos cos cos cos	aces shall be ving surface f oppm. Jultion concer d storage an d touch d with sticker d touch REP REP REP REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Manager 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz	bosure time of at least 10 sect 60°F by the manufacturer's instruct int to warewash warewash sposition; returned/served/rec nent, employees; knowledge & te of restriction and exclusion paned and properly washed / of nand contact w/RTE or approvided foods used; prohibited not	onds for a CH stions condition & reporting Glove use red method offered	•			rted during	
Dise         - Dis         inspe         28.1         28.1         - Qu         28.1         - Dr         28.1         11         12         13         14         15         16         17	rved the folk sh machine v ction 18(3)(A) Aft 18(2) Hot wa uat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- 001 001 001 001 001 001 001 001 001	with 0 p er being ater me er buck aternar ambros contact eked dis contact IN IN IN IN IN IN IN IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces NO	d food-ca sanitiza m. Ren nium con d soiled s clean t clean t clean t nA	and to 30 npound sc in dry goo o sight an o soiled an o sight an COS COS COS COS COS COS COS COS COS	aces shall be ving surface f oppm. olution concer od storage an d touch d with sticker d touch REP REP REP REP REP REP REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Manager 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives	bosure time of at least 10 seco 60°F by the manufacturer's instruct int to warewash warewash sposition; returned/served/rec nent, employees; knowledge & se of restriction and exclusion eaned and properly washed / o nand contact w/RTE or approv	onds for a CH stions condition & reporting Glove use red method offered ts/veg	•			rted during	2/22/2
Dbse           A- Dis           nspee           228.1           228.1           228.1           C- Dr           228.1           D- Ob           228.1           11           12           13           14           15           16           17           18	rved the folk sh machine v ction 18(3)(A) Aftr 18(2) Hot wa itat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- 13(1) Food- 13(1) Food- 0UT 0UT 0UT 0UT 0UT 0UT	with 0 p er being ater me er buck aternary ambros contact ked dis contact IN IN IN IN IN IN IN IN	g cleanec chanical et at 0pp y ammon observe surfaces hes in pr surfaces NO	d food-ca sanitiza m. Ren nium con d soiled s clean t clean t clean t nA	ontact surfition achie nade to 30 npound sc o sight an o sight an o cos cos cos cos cos cos cos cos cos cos	aces shall be ving surface f oppm. olution concer od storage an d touch d with sticker d touch REP REP REP REP REP REP REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Manager 13 Proper us 14 Hands cle 15 No bare h 16 Pasteuriz 17 Additives	bosure time of at least 10 sect 60°F by the manufacturer's instruct int to warewash warewash sposition; returned/served/rec nent, employees; knowledge & se of restriction and exclusion eaned and properly washed / and contact w/RTE or approved/used foods used; prohibited not approved/used Washing fruit	onds for a CH stions condition & reporting Glove use red method offered ts/veg	•			rted during	2/22/2
Obse           A- Dis           nspee           228.1           228.1           228.1           C- Dr           228.1           D- OB           228.1           11           12           13           14           15           16           17           18           Viola           228.2           219	rved the folk sh machine v ction 18(3)(A) Aftr 18(2) Hot wa iat in sanitize 11(n)(3) Qua y strorage ca 13(1) Food- 001 001 001 001 001 001 001 001 001 00	with 0 p er being ater me er buck aternary ambros contact entact IN IN IN IN IN IN IN IN IN IN IN IN IN	g cleanec schanical et at 0pp y ammon observe surfaces bes in pr surfaces NO	d food-co sanitiza m. Ren hium con d soiled s clean t ep room s clean t NA NA	ontact surfition achie nade to 30 npound sc in dry goc o sight an soiled an o sight an COS COS COS COS COS COS COS COS COS COS	aces shall be ving surface i lution concer od storage an d touch d with sticker d touch REP REP REP REP REP REP REP REP REP REP	e sanitized an exp temperature of 10 ntration indicated d prep room. Ser residue. Sent to 11 Proper dis 12 Managerr 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub d on the handsini potainer labeled 19 Water; ap	bosure time of at least 10 sect 60°F by the manufacturer's instruct int to warewash warewash sposition; returned/served/rec nent, employees; knowledge & se of restriction and exclusion eaned and properly washed / and contact w/RTE or approved/used foods used; prohibited not approved/used Washing fruit	onds for a CH ctions condition condi	•			rted during	2/22/2
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Page 2 of 3



Activity Date 02/19/2020

Establishment PF CHANGS Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0011118

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

23	□ OUT ■ IN			D REP	23 Hot and Cold water available; adequate pressure	
24	□ OUT ■ IN	D NA	□ COS	D REP	24 Records available shellstock/destruction/labels	
25	□ OUT ■ IN	D NA	□ COS	D REP	25 Compliance with variance, specialized / HACCP	
26	□ OUT ■ IN	D NA	□ COS	D REP	26 Posting of consumer advisories, Allergen label	
27	□ OUT ■ IN	D NA	□ COS	D REP	27 Proper cooling method used; equipment adequate	
28	□ OUT ■ IN	□NO □NA	□ COS	D REP	28 Proper date marking and disposition	
29	□ OUT ■ IN	D NA	□ COS	D REP	29 Thermometers / test strips provided, accurate	
30	□ OUT ■ IN	D NA	□ COS	D REP	30 Food Establishment Permit (Current & Valid)	
31	■ OUT □ IN		■ COS	REP	31 Handwash facilities; accessible/supplied/used	2/29/20

#### Violation Comments:

Observed food service items stored in hand sink and spray bottle of cleaner stored on sink. PIC removed.

228.1	228.149(a) Using a hand washing facility. accessible at all times for employee use; not be used for purposes other than hand washing										
32	■ OUT □ IN	□ NA ■ COS	□ REP	32 Food & non-food contact surfaces cleanable/use	2/29/20						

#### Violation Comments:

Observed ice scoop at wait station missing handle and scoop for corn starch melted. Replaced.

228.104(a) Cleanability. Food-contact surfaces.

228.112(a)(1) Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under §§228.101 - 228.106 of this title or shall be discarded

33	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	33 Warewashing facilities & Service sink provided				
	CORE										
34	D OUT	■ IN			□ COS	C REP	34 Evidence of contamination; insect/rodent/other				
35	D OUT	■ IN			□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco				
36	D OUT	■ IN			□ COS	□ REP	36 Wiping clothes; properly used and stored				
37	D OUT	■ IN		□ NA	□ COS	D REP	37 Environmental contamination				
38	D OUT	■ IN		□ NA	□ COS	□ REP	38 Approved thawing method				
39	OUT	□ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	5/19/20			

#### Violation Comments:

Observed the following:

A- dipper well storing non tcs food use utensils with water not running.

228.68(b)(4) In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes

B - Handsink not sealed to wall in prep room. Repair.

228.110(a)(1)(C) Equipment that 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 exposed to spillage or seepage

#### C-Dishes not allowed to air dry before stacking

228.	124(a)(2)(B)	Clean e	quipmer	nt and ut	ensils sha	II be stored a	as specified under paragraph (1) of this subsection and shall be stored covered or inverted	
40		■ IN			□ COS	REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□ IN	□ NO		□ COS	D REP	42 Non-food contact surfaces clean	5/19/20

#### Violation Comments:

Observed the following:

A - shelving throughout facility soiled.

B - fan covers in walk in cooler soiled. Clean.

228.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 228.114(c) Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues

Follow up : Yes Followup Date: 05/19/2020

		- L <sup>Ci</sup>	ty of 1		Activity [ 02/19/202	:0	Purpose of Inspection ROUTINE INSPECTION			
~			Establisi PF CHAN		<b>Record ID #</b> PR0011118					
	OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION									
43	D OUT	■ IN	□ NO		□ COS	D REP	43 Adequate ventilation, lighting; designated area			
44	D OUT	■ IN	□ NO		□ COS	REP	44 Garbage & refuse properly disposed/maintained			
45	■ OUT				□ COS	■ REP	45 Physical facilities installed/maintained/clean	5/19/20		
	tion Comm									
Obse	rved the foll	owing:								
	rsonal items 12 Other Pe					PIC to store p	ersonal items in designated area seperate from food service.			
228.1	71(1) Mater	ials for	floor, wa	all, and	ceiling shal	I be smooth,	epair; repeat violation - fee issued durable, and easily cleanable			
							in good repair are smooth and easily cleanable			
46		-			-	D REP	46 Toilet facilities; constructed/supplied/clean			
47	D OUT	■ IN	□ NO	□ N/	A □ COS	D REP	47 Other violations			
							Measured Observations			
stra	wberries rea	ach in c	ooler 39	.00 De	grees Fahre	enheit				
Ten	np Dish Mac	chine 12	20.00 De	egrees l	ahrenheit	- Comments:	use 3 comp until repaired			
qua	t Bucket 0.0	0 Parts	Per Mil	lion - C	comments:	remade to 30	0ppm			
noo	dles Cold p	rep 40.0	00 Degre	ees Fah	irenheit					
						nments: use	3 comp until repaired			
sou	p hot hold 1	48.00 [	Degrees	Fahren	heit					
							Overall Inspection Comments			
							Overall Inspection Comments			
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No	-		Commer Result: \		10N					
No	-				ION		Overall Inspection Comments Required Action: RE-INSPECTION WITH FEE			
No	-				ION		Required Action: RE-INSPECTION WITH FEE			
No	Insp	pection	Result: \	/IOLAT	ION					
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	Insp		Result: \	/IOLAT イ	_	CPO	Required Action: RE-INSPECTION WITH FEE			

Page 3 of 3

		C				ntal Health De ST, SUITE 1		No. of Violations	7		Priority:	2		
	Lul	ob	öck		ubbock, T 806) 775-2			No. of Repeat Violations	0	Fo	Priority oundation:	1		core
1			1674	s				Time I	1 2:45 pm		Core:	4		12
	ty Date 2020				spection PECTION	1		Time Ou	t 4:00 pm	Tot. Mi	nutes:	75		
	li <b>shment</b> ITES				Addres: 3814 34			City/State LUBBOCK, TX	-		Zip Code 79410263	6	Telephon (806) 793	
	<b>d ID #</b> 00812				Permit I JAIME 8	Holder & AMANDA C	ARMONA	Est. Type RESTAURANT			Risk Cate FR03	gory		
	OU.	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE I	NO = NOT OBSER'	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	= REPE	AT VIOLAT	ION
								PRIORITY						
1	D OUT	IN II	□ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	02 Proper col	Id holding temperature (41	F / 45 F)					
3	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	03 Proper ho	t holding temperature (135	F)					
4	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	04 Proper co	oking time and temperature						1
5	D OUT	■ IN	□ NO	□ NA	□ cos	D REP	05 Proper reh	heating for hot holding 165	in 2 hr.					1
6	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	Control; procedures/records						
7	D OUT	■ IN			□ cos	D REP	07 Approved	source; Condition/parasite	destruction					
8		■ IN			□ COS	REP		eived at proper temperature						
9	■ OUT							d & protected; contaminatio	prevented					2/20/2
28.6 ) Ot ) Ot	oserved soil oserved raw ■ OUT	Food pro led inte / shell e □ IN	rior of ice	machine	e where io	ce comes out. -eat foods in v	lce voluntarily d walk-in cooler. R	preparation, holding, and d lestroyed. Ice machine was learranged. Discussed. urfaces/returnables; clean &	hed, rinsed, an	d sanitized	d. Discusse	ed.		2/20/2
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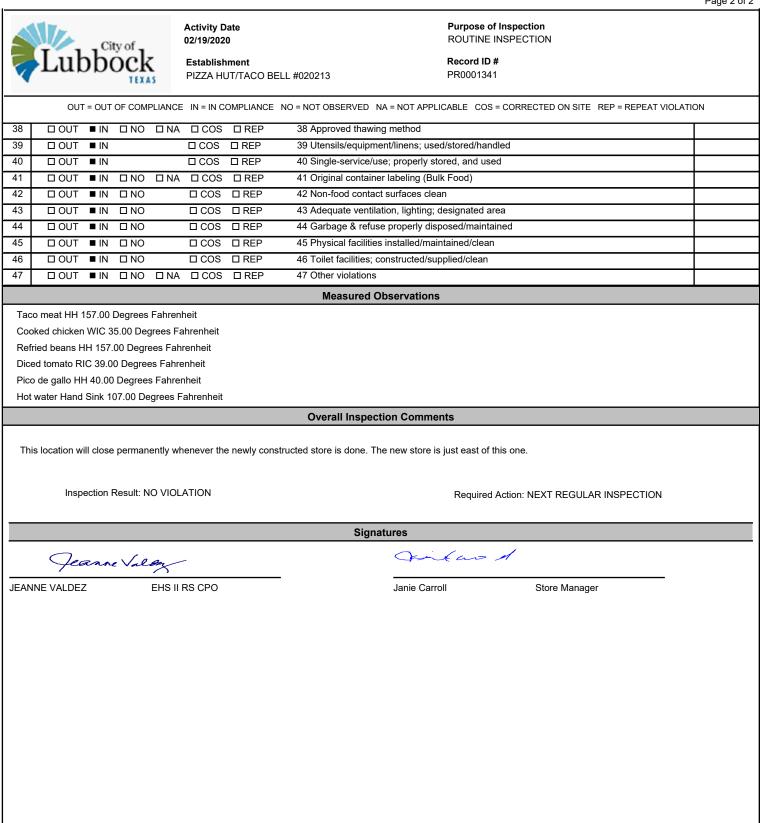
Page 2 of 3

	M/	, City	of _	Activity [ 02/17/202		Purpose of Inspection ROUTINE INSPECTION	
	Lul	obč	DCK	Establisi PICANTE		<b>Record ID #</b> PR0000812	
	Ουτ	= OUT C	OF COMPLIANCE	E IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	TION
80	D OUT	■ IN	D NA	□ COS	D REP	30 Food Establishment Permit (Current & Valid)	
31	■ OUT			■ COS	C REP	31 Handwash facilities; accessible/supplied/used	2/27/20
28.1		washing	cleanser, avail	-	arrival Soc	ap provided. Discussed.	
2						32 Food & non-food contact surfaces cleanable/use	
3	D OUT	■ IN		□ COS	D REP	33 Warewashing facilities & Service sink provided	
_						CORE	
34		IN IN		□ COS		34 Evidence of contamination; insect/rodent/other	1
, <del>4</del> 85						35 Personal Cleanliness; eating/drinking/tobacco	+
6						36 Wiping clothes; properly used and stored	
57						37 Environmental contamination	5/17/20
bse	rved food sto	pred on f	g the food at le loor in walk-in g the food when	cooler. Re	earranged. D		
						maintain clean and sanitized. Discussed. Next regular inspection.	
8				-		38 Approved thawing method	
9	D OUT	■ IN		□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	
0	D OUT	■ IN		□ COS	D REP	40 Single-service/use; properly stored, and used	
.1	■ OUT	□ IN	□NO □NA	□ cos	REP	41 Original container labeling (Bulk Food)	5/17/20
28.6		orage co ods in co		ut labels. I		ue of food. cussed. Next regular inspection. 42 Non-food contact surfaces clean	5/17/20
28.1 bse		od-conta eiling ve regular i	ents throughout	• •	nd dry storag	t free of an accumulation of dust, dirt, food residue, and other debris a area and soiled shelving above prep line across from grill. Maintain clean and sanitized. 43 Adequate ventilation, lighting; designated area	1
4						44 Garbage & refuse properly disposed/maintained	1
5	■ OUT					45 Physical facilities installed/maintained/clean	5/17/20
28.1 bse	rved damage □ OUT	ring. The ed gaske ■ IN	ets on reach-in	cooler acr □ COS	oss from grill □ REP	l in good repair . Provide replacement. Discussed. Next regular inspection. 46 Toilet facilities; constructed/supplied/clean 47 Other violations	
		- 111		L 003			1
7			Fahrenheit			Measured Observations	

Lubbock	Activity Date 02/17/2020 Establishment PICANTES		Purpose of Inspectior ROUTINE INSPECTIC Record ID # PR0000812		
cheese WIC 41.00 Degrees Fahrenh beans HH 141.00 Degrees Fahrenhe sour cream CH 40.00 Degrees Fahre guacamole CH 39.00 Degrees Fahre raw shell eggs WIC 40.00 Degrees F	eit bit onheit onheit	Overall Inspection Comr			
No Overall Inspection Comments		overall inspection com	nenta		
Inspection Result: VIOLA	TION		Required Action: NEX	KT REGULAR	
		Signatures			
Soutin to ictor		$\langle -$	30)		
JACKIE DICKSON EHS	I RSIT CPO	Jaime C	Carmona O	wner	
				Followers	

Page 3 of 3

17			1	625 13TH	ntal Health Do ST, SUITE 1	•	No. of Violations	0		Priority:	0	
11	$bb^{c}$	öck		ubbock, T. 306) 775-2			No. of Repeat Violations	0	Fou	Priority ndation:	0	Score
<b>1</b> (1)		TEXA	AS				Time In	4:15 pm		Core:	0	Ο
Date 20				spection PECTION	l		Time Out	5:00 pm	utes:	45	U	
<b>ment</b> JT/TAC	O BELL	. #02021:	3	Address 2001 50			City/State LUBBOCK, TX			Zip Code 794122707	7	<b>Telephone</b> (806) 741-1184
) # 4 1				Permit Holder J. P. M. INC.			Est. Type Risk Category RESTAURANT FR02					
41							RESTAURANT				REPE	
												AT VIOLATION
							PRIORITY					
				□ COS	D REP	•	oling time and temperature					
			□ NA	□ COS	D REP		ld holding temperature (41 F /	,				
	■ IN					•	ot holding temperature (135 F)					
						•	oking time and temperature					
	■ IN			□ COS		•	heating for hot holding 165 F i	n 2 hr.				
	■ IN	□ NO	D NA		REP		Control; procedures/records					
	■ IN						source; Condition/parasite de	struction				
	IN						eived at proper temperature	<u> </u>				
	■ IN				□ REP	•	d & protected; contamination p					
	■ IN			□ COS	□ REP		urfaces/returnables; clean & s					
			D NA	□ COS	D REP		sposition; returned/served/reco					
	■ IN						nent, employees; knowledge &	reporting				
							e of restriction and exclusion					
							eaned and properly washed / 0					
							and contact w/RTE or approv					
							ed foods used; prohibited not					
	IN		□ NA				approved/used Washing fruit	•				
						-	stances; identified/stored/use					
							proved source; plumbing, bac					
	■ IN					20 Approved	Sewage / Wastewater dispos				_	
						-	ITY FOUNDATION					
	■ IN			□ COS		•	ent / demonstration / duties / C					
	■ IN		□ NA	□ COS			dler/no unauthorized persons					
							Cold water available; adequate	•				
							available shellstock/destruction					
	IN						ce with variance, specialized /					
	IN					0	f consumer advisories, Allerge					
							ooling method used; equipmen	ι aαequate				
						•	ate marking and disposition	ourot-				
	IN						eters / test strips provided, ac					
							ablishment Permit (Current &	,				
							h facilities; accessible/supplied					
	IN						on-food contact surfaces clear hing facilities & Service sink p					
				L COS		33 Warewas						
							CORE					
				□ COS	D REP		of contamination; insect/roder					
	■ IN						Cleanliness; eating/drinking/to					
J OUT	■ IN			□ COS	🗆 REP	36 Wiping cl	othes; properly used and store	d				



•		0	Priority:		0	f Violations		•	ntal Health De ST, SUITE 1	25 13TH	16		~		
Score		0	Priority oundation:	Fo	0	f Repeat tions				ibbock, Tž 06) 775-2		ock	$b^{\alpha}$	Luł	E
0		0	Core:		10:40 am	Time In					\$	TEXA			X
V		50	nutes:	Tot. Mi	11:30 am	Time Out			I	pection PECTION	se of Ins INE INSI			ity Date /2020	
<b>phone</b> ) 763-1518			<b>Zip Code</b> 79407			<b>//State</b> 3BOCK, TX		21	<b>s</b> LOOP 289 12	Address 2002 W		L	сноо	lishment IIER HIGH ସ	
	Est. Type Risk Category SCHOOL FR01					Permit Holder RESPONSIVE ED SOLUTIONS						<b>d ID #</b> 03952			
DLATION	AT VI	REPE		TED ON S	COS = CORREC						PLIANCE	OF COMF	= OUT		1100
						ГҮ	PRIO								
						nd temperature	-	01 Proper co	D REP	□ COS	□ NA	■ NO		D OUT	1
					45 F)	emperature (41 F /	ld holdi	02 Proper co	D REP	□ COS	□ NA	■ NO		D OUT	2
						mperature (135 F)	ot holdin	03 Proper ho	D REP	□ COS	□ NA	■ NO		D OUT	3
						and temperature	oking ti	04 Proper co	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	4
					n 2 hr.	hot holding 165 F i	heating	05 Proper re	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	5
						cedures/records	Control;	06 Time as 0	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	6
					struction	ndition/parasite de	source	07 Approved	□ REP	□ COS			■ IN	D OUT	7
						per temperature	eived at	08 Food rece	REP	□ COS			■ IN	D OUT	8
					revented	d; contamination p	d & prot	09 Separate	REP	□ COS			■ IN	D OUT	9
					anitized	ırnables; clean & s	urfaces	10 Contact s	□ REP	□ COS			■ IN	D OUT	10
					ondition	turned/served/rec	spositio	11 Proper di	D REP	□ COS	□ NA	□ NO	■ IN	D OUT	11
					reporting	/ees; knowledge 8			□ REP	□ COS			■ IN	D OUT	12
						ion and exclusion	e of res	13 Proper us	□ REP	□ COS			■ IN	D OUT	13
						oroperly washed / 0			□ REP	□ COS			■ IN	D OUT	14
					ed method	t w/RTE or approv	nand cor	15 No bare h	C REP	□ cos	□ NA		■ IN	D OUT	15
						ed; prohibited not			REP	□ cos			■ IN	D OUT	16
					0	sed Washing fruit			□ REP					D OUT	17
						entified/stored/use			□ REP					D OUT	18
						rce; plumbing, bac	•								19
					al	Vastewater dispos	Sewag	20 Approved	REP	□ COS			■ IN	D OUT	20
						NDATION	ITY F	PRIOR							
					FM	stration / duties / C	ent / den	21 PIC prese	REP	□ cos	□ NA		■ IN	D OUT	21
					personnel	uthorized persons	ndler/no	22 Food Har	REP	□ cos			■ IN	D OUT	22
					•	vailable; adequate			REP				■ IN	D OUT	23
						ellstock/destruction			REP					D OUT	24
						ance, specialized /			REP	□ COS				D OUT	25
						advisories, Allerge		0	□ REP					D OUT	26
					t adequate	od used; equipmen	-	•							27
						and disposition		•							28
						strips provided, ac									29
					,	Permit (Current &									30
						accessible/supplie									31
						tact surfaces clear									32
	_					s & Service sink p	ning tac	so warewas	□ REP	ц соs			■ IN	D OUT	33
_							CO								
						nation; insect/rode									34
						; eating/drinking/to									35
					d	erly used and store	othes; p	36 Wiping cl	LI REP	□ COS			■ IN	D OUT	36

		Inspection Report
Lubbock	Activity Date 02/19/2020 Establishment PREMIER HIGH SCHOOL	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0003952
OUT = OUT OF COMPLIANC	E IN = IN COMPLIANCE NO =	NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION
38 □ OUT ■ IN □ NO □ NA	A COS REP	38 Approved thawing method
39 □ OUT ■ IN		39 Utensils/equipment/linens; used/stored/handled
40 □ OUT ■ IN		40 Single-service/use; properly stored, and used
41 □ OUT ■ IN □ NO □ NA	A 🗆 COS 🗆 REP	41 Original container labeling (Bulk Food)
42 □ OUT ■ IN □ NO		42 Non-food contact surfaces clean
43 □ OUT ■ IN □ NO		43 Adequate ventilation, lighting; designated area
44 □ OUT ■ IN □ NO		44 Garbage & refuse properly disposed/maintained
45 □ OUT ■ IN □ NO		45 Physical facilities installed/maintained/clean
46 □ OUT ■ IN □ NO		46 Toilet facilities; constructed/supplied/clean
47 □ OUT ■ IN □ NO □ NA	A COS CREP 4	47 Other violations
		Measured Observations
No Temperature Observations		
		Overall Inspection Comments
No Overall Inspection Comments Inspection Result: NO VIO	LATION	Required Action: NEXT REGULAR INSPECTION Signatures
		-
bestie Moregan		Rolm
LESLIE MORGAN EHS I	I REHS/RS CPO	Babe Robinson Registrar

							Page 1 of 1
	Sity of	Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violations	0	Priority:	0	
Lubb	öck	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations	0	Priority Foundation:	0	
	TEXAS		Time	In 11:30 am	Core:	0	
Activity Date 02/17/2020		of Inspection INSPECTION	Time O	ut 12:00 pm	Tot. Minutes:	30	
Establishment RAIDER BURRITO MF	U #2	Address 2102 19TH ST	City/State LUBBOCK, TX		<b>Zip Code</b> 79415		<b>Telephone</b> (806) 771-1178
Record ID # PR0009493		Permit Holder RICARDO HARO JR.	Est. Type MOBILE FOOD UN	ЛТ	Risk Cate FR01	gory	
		OI	BSERVATIONS	-			•
19 Water; approved so Violation Comments:	ource; plumbin	ıg, backflow					2/20/20
	ı, accordian pir	pes have been replaced with smooth pipes,	and water leak has been re	paired. Complie	ed.		
31 Handwash facilities				· ·			2/27/20
Violation Comments: At time of re-inspection	hot water is a	available at hand wash sink and 3-compartr	nent sink Owner complied				
	.,	·	ured Observations				
No Temperature Obs	ervations	Querell	Increation Comments				
		Overall	Inspection Comments				
At time of re-inspect	ion, all violatio	ns have been corrected. Permit issued.					
Inspection	n Result: NO V	IOLATION		equired Action: N	IEXT REGULAR		
			Signatures				
Soutin to i	CROOL		RT and Horrest				
JACKIE DICKSON		S I RSIT CPO	Ricardo Haro, Jr		Owner		
	211			•	C WHO		
					Follow up : Ye	es Fo	bllowup Date: 02/20/2020

		~				ntal Health De ST, SUITE 1		No. of Violations	2		Priority:	1		
2	Lub	$b^{\circ}$	bck	L	ubbock, T. 306) 775-2	X 79401		No. of Repeat Violations	0	Fou	Priority Indation:	0	Sco	ore
Ň			TEXA	s				Time In	10:30 am		Core:	1		1
	ity Date /2020		· ·		spection PECTION	1		Time Out	11:30 am	Tot. Min	utes:	60		T
	lishment				Address			City/State			Zip Code		Telephone	
	PADOS COLIN	MA				LOVIS RD		LUBBOCK, TX			79415		(806) 559-48	864
	rd ID # 11397				Permit H			Est. Type RESTAURANT			Risk Cate FR02	gory		
	OUT =	= OUT	OF COMF	LIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSER	/ED NA = NOT APPLICABLE (	COS = CORRE	CTED ON SI	ITE REP =	: REPE	AT VIOLATION	
								PRIORITY						
1			-		□ COS		•	bling time and temperature						
2		IN					•	d holding temperature (41 F /	45 F)					
3							•	holding temperature (135 F)						
4 5							•	oking time and temperature	a 2 hr					
5 6			■ NO				•	eating for hot holding 165 F in ontrol; procedures/records	1∠111.					
7								source; Condition/parasite de	struction					
7 8								ived at proper temperature	50 00001					
0 9								& protected; contamination p	revented					
10							•	Infaces/returnables; clean & sa						
10								position; returned/served/reco						
12							•	ent, employees; knowledge &						
13								e of restriction and exclusion	i op oi i ii i g					
14							•	aned and properly washed / G	love use					
15								and contact w/RTE or approve						
16								d foods used; prohibited not o						
17		IN					17 Additives a	approved/used Washing fruits	s/veg					
18					COS		18 Toxic subs	stances; identified/stored/usec	-					2/24/2
/iola	tion Commen	nts:												
Dhee	rved toxic che	emical	s (WD-4(	) and lia!	ht fluid) in	kitchen area	. Removed and pl	aced with other chemicals.						
			- (											
2030														
228.2	03 Poisonous		material						0					
228.2 19	D OUT	■ IN	material		□ COS	□ REP	/ 11	proved source; plumbing, back						
228.2 19		■ IN	material			□ REP	20 Approved	Sewage / Wastewater dispose		_	_	_		
228.2 19 20		■ IN ■ IN	material			REP     REP	20 Approved PRIORI	Sewage / Wastewater dispose	al					
228.2 19		<ul> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	material	□ NA	□ COS □ COS □ COS	REP     REP     REP     REP	20 Approved PRIORI 21 PIC preser	Sewage / Wastewater dispose	al FM		_			
228.2 19 20 21 22		■ IN ■ IN	material	□ NA □ NA	□ COS □ COS □ COS □ COS	REP     REP	20 Approved PRIORI 21 PIC presen 22 Food Hand	Sewage / Wastewater dispose TY FOUNDATION nt / demonstration / duties / C	al FM personnel					
228.2 19 20 21 22 23		<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	material	□ NA □ NA □ NA	□ COS □ COS □ COS □ COS □ COS		20 Approved PRIORI 21 PIC presen 22 Food Hand 23 Hot and C	Sewage / Wastewater dispose TY FOUNDATION nt / demonstration / duties / Ci dler/no unauthorized persons/	FM personnel pressure					_
228.2 19 20 21 22 23 24		<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	material	NA     NA     NA     NA     NA     NA	□ COS □ COS □ COS □ COS □ COS	REP	20 Approved PRIORI 21 PIC presen 22 Food Hand 23 Hot and C 24 Records a	Sewage / Wastewater dispose TY FOUNDATION ht / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate	FM personnel pressure //labels					
228.2 19 20 21 22 23 24 25		<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	material	□ NA □ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS □ COS		20 Approved PRIORI 21 PIC presen 22 Food Hand 23 Hot and C 24 Records a 25 Compliance	Sewage / Wastewater dispose TY FOUNDATION ht / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction	Al FM personnel pressure /labels HACCP					
228.2 19 20 21 22 23 24 25 26	OUT	<ul> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> <li>IN</li> </ul>	material	NA			20 Approved PRIORI 21 PIC presen 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of	Sewage / Wastewater dispose TY FOUNDATION Int / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction we with variance, specialized /	Al FM personnel pressure i/labels HACCP n label					
228.2 19 20 21 22 23 24 25 26 27	OUT	<ul> <li>IN</li> </ul>		NA		REP       REP       REP	20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records and 25 Compliance 26 Posting of 27 Proper coordinates 27	Sewage / Wastewater dispose TY FOUNDATION Int / demonstration / duties / Ci dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction with variance, specialized / consumer advisories, Allerge	Al FM personnel pressure i/labels HACCP n label					
228.2 19 20 21 22 23 24 25 26 27 28	OUT	<ul> <li>IN</li> </ul>		NA		REP       REP       REP      R      R      R       R       R       R       R       R	20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper coord 28 Proper data	Sewage / Wastewater dispose TY FOUNDATION Int / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction re with variance, specialized / consumer advisories, Allerge oling method used; equipment	FM personnel pressure /labels HACCP n label : adequate					
228.2 19 20 21 22 23 24 25 26 27 28 29	OUT	<ul> <li>IN</li> </ul>		NA			20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records and 25 Compliance 26 Posting of 27 Proper coord 28 Proper datt 29 Thermome	Sewage / Wastewater dispose TY FOUNDATION It / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction we with variance, specialized / consumer advisories, Allerge oling method used; equipment re marking and disposition	Al FM personnel pressure /labels HACCP n label : adequate					
228.2 19 20 21	OUT	<ul> <li>IN</li> </ul>		NA			20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper coord 28 Proper datt 29 Thermometry 30 Food Esta	Sewage / Wastewater dispose TY FOUNDATION It / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction we with variance, specialized / consumer advisories, Allerge pling method used; equipment te marking and disposition eters / test strips provided, acc	Al FM personnel pressure //abels HACCP n label : adequate curate curate					
228.2 19 20 21 22 23 24 25 26 27 28 29 30	OUT	<ul> <li>IN</li> </ul>		NA			20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper coord 28 Proper datt 29 Thermome 30 Food Esta 31 Handwash	Sewage / Wastewater dispose TY FOUNDATION It / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction with variance, specialized / consumer advisories, Allerge oling method used; equipment te marking and disposition eters / test strips provided, acc blishment Permit (Current & V	Al FM personnel pressure //labels HACCP n label cadequate curate //alid)					
228.2 19 20 21 22 23 24 25 26 27 28 29 30 31	OUT     OUT	IN	□ NO	NA     NA		REP       REP       REP	20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper coord 28 Proper datt 29 Thermome 30 Food Esta 31 Handwash 32 Food & no	Sewage / Wastewater dispose TY FOUNDATION Int / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction with variance, specialized / consumer advisories, Allerge oling method used; equipment te marking and disposition eters / test strips provided, acc blishment Permit (Current & V facilities; accessible/supplied	Al FM personnel pressure //labels HACCP n label curate curate //laid) //used able/use					
228.2 19 20 21 22 23 24 25 26 27 28 29 30 31 32	OUT     OUT	IN	□ NO	NA     NA		REP       REP       REP	20 Approved PRIORI 21 PIC present 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper coord 28 Proper datt 29 Thermome 30 Food Esta 31 Handwash 32 Food & no	Sewage / Wastewater dispose TY FOUNDATION Int / demonstration / duties / C diler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction with variance, specialized / consumer advisories, Allerge oling method used; equipment e marking and disposition eters / test strips provided, acc blishment Permit (Current & V facilities; accessible/supplied n-food contact surfaces clean	Al FM personnel pressure //labels HACCP n label curate curate //laid) //used able/use					

								Faye 2 01 2
					Activity D	ate	Purpose of Inspection	
		Ci	tv of -		02/21/202		ROUTINE INSPECTION	
E	Link	٦ĥ	őčk	~	Establish	ment	Record ID #	
1	Lui			is		OS COLIMA	PR0011397	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
35	D OUT	■ IN			□ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D OUT	IN IN			□ COS	D REP	36 Wiping clothes; properly used and stored	
37	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	37 Environmental contamination	
38	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	38 Approved thawing method	
39	■ OUT	□ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	5/21/20
Viola	tion Comme	ents:						
Obse	rved tongs s	tored i	n a mann	ner that c	does not p	revent cross-o	contamination. Remove. NRI	
					-		s in food preparation or dispensing, food preparation and dispensing utensils shall be	
40				JUDSEC			the food with their handles above the top of the food and the container 40 Single-service/use; properly stored, and used	
41			□ NO	□ NA			41 Original container labeling (Bulk Food)	
42		■ IN				D REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		□ COS	D REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO		□ COS	□ REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN	□ NO		□ COS	REP	45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN	□ NO		□ COS	D REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT	■ IN	□ NO	D NA	□ COS	□ REP	47 Other violations	
							Measured Observations	
Tur	key HH 136.	00 Deg	grees Fal	nrenheit				
	ese RIC 35.	-	-					
	ed cucumbe		-					
Chi	cken WIC 36	6.00 De	egrees Fa	ahrenhei	t			
Bris	ket HH 148.	00 Deg	grees Fał	nrenheit				
							Overall Inspection Comments	
							· · · · · · · · · · · · · · · · · · ·	
No	Overall Insp	ection	Commen	ts				
	Insp	ection	Result: V	(IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
							Elan Tog	
	12	les-	<u></u>				Chan 1 - 8	
NATH	HAN KLOEP	PER		EHSIF	RSIT CPO		Elva Torres Owner	

~	17			1	625 13TH	ntal Health De ST, SUITE 1	•	No. of Violation	ns	3		Priority:	0	_	
	Lul	$b^{ci}$	öck		ubbock, T 306) 775-2			No. of Repeat Violations		0	Fo	Priority oundation:	2	Sco	re
1			TEXA	s					Time In	11:10 am		Core:	1	5	
	ity Date 0/2020				spection PECTION	1		Ti	me Out	12:15 pm	Tot. M	inutes:	65	2	
	olishment N SHINE D	ONUTS	5		Addres: 1908 50	-		City/State LUBBOCK, T	ГX			<b>Zip Code</b> 79412		<b>Telephone</b> (806) 740-007	9
	rd ID #				Permit			Est. Type				Risk Categ	jory		
PRUU	05790											FR02			
	00	1 = 001	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NU = NUT UBSER	RVED NA = NOT APPL	ICABLE	COS = CORRE	CTED ON	SILE REP =	REPE	AT VIOLATION	
								PRIORITY							
1	D OUT	■ IN	□ NO	□ NA	□ COS	REP	01 Proper co	ooling time and tempe	erature						
2	D OUT	■ IN		□ NA	□ COS	D REP	•	old holding temperatu	•	,					
3	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	•	ot holding temperature	,						
4	D OUT	■ IN		□ NA	□ COS	□ REP	04 Proper co	ooking time and temp	erature						
5				□ NA		□ REP	•	heating for hot holdin	•	n 2 hr.					
6	D OUT	■ IN		□ NA	□ COS	REP		Control; procedures/re							
7	D OUT	■ IN			□ COS	REP	07 Approved	I source; Condition/pa	arasite de	estruction					
8	D OUT	■ IN			□ COS	REP		eived at proper tempe							
9		■ IN			□ COS	REP	09 Separate	d & protected; contan	nination p	prevented					
10					□ COS			urfaces/returnables; o							
11				□ NA	□ COS	□ REP	•	sposition; returned/se							
12					□ COS		0	nent, employees; know	ů	reporting					
13					□ COS	REP	•	se of restriction and ex							
14					□ COS	REP		eaned and properly w							
15		■ IN		□ NA	□ cos	□ REP		hand contact w/RTE c	••						
16		■ IN						ed foods used; prohit							
17				□ NA		REP		approved/used Was	•	0					
18							-	stances; identified/sto	-						
19								proved source; plum	0.						
20	D OUT	■ IN				REP	20 Approved	Sewage / Wastewate	er dispos	al					
							PRIOR		ON						
21	D OUT				□ COS		•	ent / demonstration / o							
22				□ NA		C REP		ndler/no unauthorized	·	·					
23				□ NA	□ COS	D REP		Cold water available; a	1	•					
24	D OUT			□ NA	□ COS	C REP		available shellstock/d							
25				□ NA	□ cos	D REP		ce with variance, spe							
26	D OUT			□ NA	□ COS	REP	5	f consumer advisories							
27								ooling method used; e		t adequate					
28	■ OUT	□ IN	□ NO	□ NA	■ COS	D REP	28 Proper da	ate marking and dispo	osition						2/29/2
Obse	rved prepar RTE/ TCS fo	ed on s	ite salsa i	n reach	-in cooler	with no date	mark. Provided d	late mark. Discussed	. Made 2	-17. COS. 22	8.75(g)(1)	Date markir	ng pre	pare on	
29				□ NA	□ cos	D REP	29 Thermom	eters / test strips prov	vided, ac	curate					
30								ablishment Permit (Cu							
31								h facilities; accessible		,					

Page 2 of 2

2/29/20

5/19/20



■OUT □IN

32

39

Activity Date 02/19/2020

□NA □COS □REP

■ COS □ REP

Establishment RISE N SHINE DONUTS Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0005790

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

32 Food & non-food contact surfaces cleanable/use

39 Utensils/equipment/linens; used/stored/handled

#### Violation Comments: Observed a lid cut to fit over a filling container, a lid over the flour bin was torn, the plastic lid over the bulk bin was torn, and two bulk bins with damaged edges. Replace these. NRI. 228.101(a)(2) -(5) Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition 33 Warewashing facilities & Service sink provided 33 □OUT ■IN □NO □NA □COS □REP CORE 34 34 Evidence of contamination; insect/rodent/other □ OUT ■ IN □ COS □ REP 35 Personal Cleanliness; eating/drinking/tobacco 35 □ OUT ■ IN □ COS REP 36 D OUT IN IN □ COS □ REP 36 Wiping clothes; properly used and stored 37 37 Environmental contamination □ OUT ■ IN □ NO □ NA COS DREP 38 D OUT ■IN □NO □NA □COS □REP 38 Approved thawing method

Violation Comments:

■ OUT □ IN

Observed storage of scrapers between the wall and the prep table and clean donut trays on the floor. Items removed. Wash before using and store properly. Discussed. COS. 228.68(b)(3) In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation

table	or cooking e	quipme	ent are cl	eaned a	nd sanitiz	ed at a freque	ncy specified under §228.114 and §228.117 of this title	
40	D OUT	■ IN			□ COS	REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	41 Original container labeling (Bulk Food)	
42	D OUT	■ IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN			□ COS	REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN	□ NO		□ COS	REP	45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN			□ COS	REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT		■ NO		□ COS	D REP	47 Other violations	

#### **Measured Observations**

Tamales HH 189.00 Degrees Fahrenheit

Diced sausage RIC 38.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Jeanne Valaz

JEANNE VALDEZ

EHS II RS CPO

Seng Kim Chhour

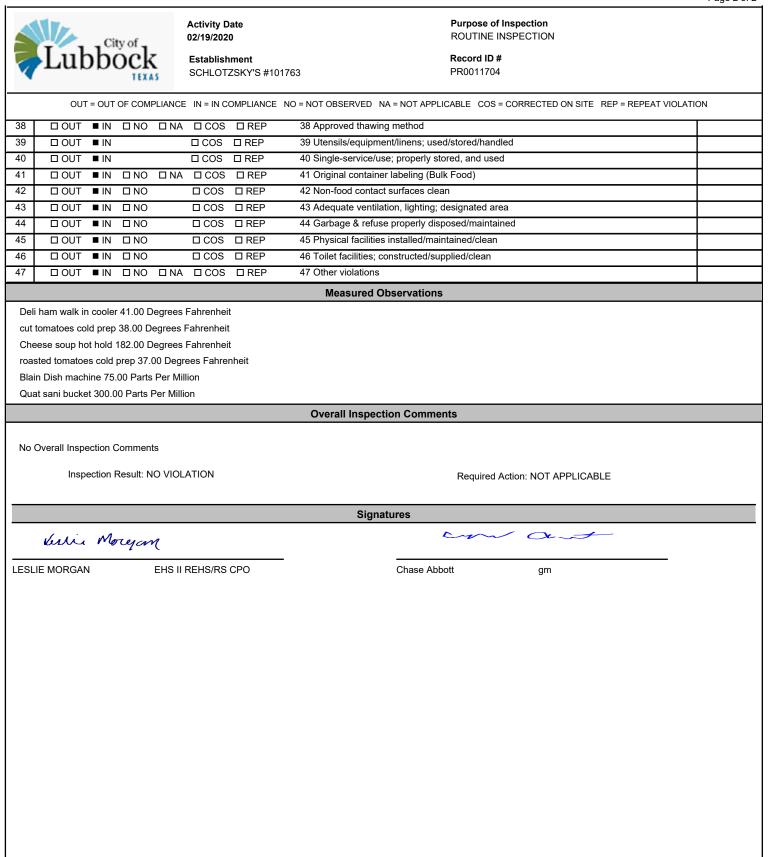
Manager

	0	Priority:		2	ations	No. of Vio	•	ntal Health D ST, SUITE 1						~
Scor	1	Priority oundation:	Fo	0	eat	No. of Re Violations	105	X 79401	ubbock, T 806) 775-2	Lu	ock	$b^{ci}$	Luł	
3	1	Core:		11:05 am	Time In					s	TEXA		244	X
J	45	inutes:	Tot. Mi	11:50 am	Time Out			1	spection PECTION				ity Date /2020	
elephone 06) 786-9777		<b>Zip Code</b> 79412				City/Sta LUBBO	200	s ITH ST STE 2	Addres: 2625 50			HOP	llishment S DONUT S	
	jory	Risk Categ FR02				Est. Typ BAKER			Permit I NGET C				<b>rd ID #</b> 13691	
VIOLATION	REPEA	SITE REP =	TED ON S	COS = CORREC	PPLICABLE (	ED NA = NOT	NO = NOT OBSER	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	Γ = OUT	OUT	
						PRIORITY								
					mperature	ling time and to	01 Proper co		□ COS	□ NA	■ NO		□ OUT REP	1
				45 F)	rature (41 F /	I holding temp	02 Proper co		□ COS	□ NA	□ NO	■ IN	□ OUT REP	2
					ature (135 F)	holding tempe	03 Proper ho		□ COS			■ IN	□ OUT REP	3
					emperature	king time and t	04 Proper co		□ COS	□ NA	□ NO	■ IN	D OUT REP	4
				n 2 hr.	olding 165 F i	eating for hot h	05 Proper re		□ COS	□ NA	□ NO	■ IN	D OUT REP	5
					es/records	ntrol; procedu	06 Time as 0		□ COS	□ NA	□ NO	■ IN	D OUT REP	6
				struction	on/parasite de	ource; Conditi	07 Approved	REP	□ COS			■ IN	D OUT	7
					mperature	/ed at proper t	08 Food rec	REP	□ COS			■ IN	D OUT	8
				revented	ntamination p	& protected; co	09 Separate	C REP	□ COS			■ IN	D OUT	9
				anitized	es; clean & s	faces/returnat	10 Contact s	REP	□ COS			■ IN	D OUT	10
				ondition	d/served/reco	osition; return	11 Proper di		□ cos	□ NA	□ NO	■ IN	□ OUT REP	11
				reporting	-	nt, employees	-	REP	□ COS			■ IN	D OUT	12
						of restriction a	•	REP	□ COS				D OUT	13
					,	ned and prope		REP	□ cos				D OUT	14
						nd contact w/F			□ COS	□ NA			D OUT REP	15
						d foods used; p		D REP	□ COS	□ NA			D OUT	16
				5	0	pproved/used				□ NA				17
						ances; identifi								18
					0,	roved source;	7 1							19
				aı		Sewage / Wast			□ COS			■ IN	D OUT	20
				FM		TY FOUND t / demonstrati			□ COS					21
						ler/no unautho	-							22
						ld water availa								23
				-	-	ailable shellsto								24
						e with variance								25
					•	consumer advi	•							26
						ling method us								27
						e marking and	•			□ NA	□ NO		D OUT REP	28
				curate	provided, ac	ters / test strip:	29 Thermorr	D REP	□ COS	□ NA		■ IN		29
				/alid)	t (Current & \	lishment Perm	30 Food Est	D REP	□ COS					30
				l/used	sible/supplied	facilities; acce	31 Handwas	П RFP	□ cos			■ IN	D OUT	31

Page 2 of 2

ı——								1 490 2 01 2
	Lul	bb	ock	ζ	Activity E 02/17/202 Establish	0	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0013691	
			TEX	4.5	RIASD		F10010031	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
32	■ OUT	🗆 IN		D NA	■ COS	REP	32 Food & non-food contact surfaces cleanable/use	2/27/20
Viola	ation Comm	ents:						
(5) N color withs	laterials that s, odors, or stand repeat decompositi	t are us tastes t ed ware on	ed in the to food ar te washing	construc nd under g; finishe	ction of ute normal us	ensils and foo se conditions a smooth, ea	emove from service. Damaged equipment may not be sufficiently sanitized. COS. 228.101(a)(2) - id-contact surfaces of equipment may not allow the migration of deleterious substances or impart shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to isily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, 33 Warewashing facilities & Service sink provided	
	REP							
							CORE	
34		■ IN			□ cos	D REP	34 Evidence of contamination; insect/rodent/other	
35		■ IN			□ COS	REP	35 Personal Cleanliness; eating/drinking/tobacco	
36		■ IN			□ COS	REP	36 Wiping clothes; properly used and stored	
37	□ OUT REP	■ IN	□ NO	□ NA	□ COS		37 Environmental contamination	
38	D OUT REP	■ IN	□ NO	□ NA	□ COS		38 Approved thawing method	
39		IN IN			□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	
40		IN			□ COS	REP	40 Single-service/use; properly stored, and used	
41	D OUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container labeling (Bulk Food)	
42		IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	
43		IN	□ NO		□ COS	C REP	43 Adequate ventilation, lighting; designated area	
44		■ IN	□ NO		□ COS	C REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	🗆 IN	□ NO		■ COS	□ REP	45 Physical facilities installed/maintained/clean	5/17/20
Viola	ation Comm	ents:						
Obse	erved tooth b	orush ai	nd tooth i	paste sto	ored in kito	hen on a soa	p dispenser. Removed. Personal items to be stored away and below all food service items.	
	ussed. COS			as for er	<u> </u>			
46						D REP	46 Toilet facilities; constructed/supplied/clean	
47	REP	■ IN		□ NA	□ cos		47 Other violations	
							Measured Observations	
Sa	usage RIC 3	36.00 D	egrees F	ahrenhe	it			
Sa	usage RIC 3	39.00 D	egrees F	ahrenhe	it			
							Overall Inspection Comments	
At	time of visit	discus	sed restro	ooms.				
	Insp	pection	Result: V	/IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Je	ann	e Val	any	-		reg	
JEAI	NNE VALDE				RS CPO		Nget Chren Owner	
1								

		0	ar of	10	625 13TH	ntal Health De ST, SUITE 1	•	No. of Violations	0		Priority:	0	•
E	Luł	$b^{Cit}$	öck		ubbock, T. 306) 775-2			No. of Repeat Violations	0	Fou	Priority undation:	0	Score
X			TEXA	s				Time In	9:30 am		Core:	0	0
	vity Date 9/2020				spection PECTION	1		Time Out	10:30 am	Tot. Mir	nutes:	60	V
	olishment _OTZSKY'S	#10176	3		Address 6804 82			City/State LUBBOCK, TX			<b>Zip Code</b> 79424		<b>Telephone</b> (806) 701-4960
	rd ID # 011704				Permit I	<b>Holder</b> THOMSON		Est. Type RESTAURANT			Risk Cates FR02	gory	
		T = OUT	OF COMF	PLIANCE			NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
								PRIORITY					
1	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature					
2	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	02 Proper co	Id holding temperature (41 F	45 F)				
3		■ IN	□ NO	□ NA	□ COS	D REP	03 Proper ho	t holding temperature (135 F)					<u> </u>
4		□ IN	■ NO	□ NA	□ COS	REP	04 Proper co	oking time and temperature					
5		□ IN	■ NO	□ NA	□ COS	D REP	05 Proper rel	heating for hot holding 165 F i	n 2 hr.				
6		■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	Control; procedures/records					
7	D OUT	■ IN			□ COS	D REP	07 Approved	source; Condition/parasite de	estruction				1
8	D OUT	■ IN			□ COS	□ REP	08 Food rece	eived at proper temperature					1
9	D OUT	■ IN			□ COS	D REP	09 Separated	d & protected; contamination p	prevented				1
10	D OUT	■ IN			□ COS	D REP	10 Contact s	urfaces/returnables; clean & s	anitized				i
11		■ IN	□ NO	□ NA	□ COS	D REP	11 Proper dis	sposition; returned/served/rec	ondition				1
12	D OUT	■ IN			□ COS	□ REP	12 Managem	ent, employees; knowledge 8	reporting				i
13		■ IN			□ COS	D REP	13 Proper us	e of restriction and exclusion					
14		■ IN			□ COS	D REP	14 Hands cle	aned and properly washed / (	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	15 No bare h	and contact w/RTE or approv	ed method				1
16	D OUT	■ IN		□ NA	□ COS	D REP	16 Pasteuriz	ed foods used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	C REP	17 Additives	approved/used Washing fruit	s/veg				
18	D OUT	■ IN			□ COS	REP	18 Toxic sub	stances; identified/stored/use	d				
19	D OUT	■ IN			□ COS	REP	19 Water; ap	proved source; plumbing, bac	kflow				
20	D OUT	■ IN			□ COS	D REP	20 Approved	Sewage / Wastewater dispos	al				
	-						PRIOR	ITY FOUNDATION					
21	D OUT	■ IN		□ NA	□ COS	□ REP	21 PIC prese	ent / demonstration / duties / C	FM				
22	D OUT	■ IN		□ NA	□ COS	REP	22 Food Han	dler/no unauthorized persons	/personnel				1
23	D OUT	■ IN		□ NA	□ COS	REP	23 Hot and C	old water available; adequate	pressure				
24	D OUT			□ NA	□ COS	C REP		available shellstock/destructio					
25	D OUT				□ COS	C REP	25 Complian	ce with variance, specialized	HACCP				
26	D OUT	■ IN		□ NA	□ COS	REP	26 Posting of	f consumer advisories, Allerge	en label				
27	D OUT				□ COS		27 Proper co	oling method used; equipmer	t adequate				
28	D OUT							te marking and disposition					
29	D OUT	■ IN			□ COS		29 Thermom	eters / test strips provided, ac	curate				
30	D OUT				□ COS			ablishment Permit (Current & )	,				
31	D OUT				□ COS		31 Handwas	h facilities; accessible/supplie	d/used				
32	D OUT				□ COS			on-food contact surfaces clear					
33	D OUT	■ IN		D NA	□ COS	D REP	33 Warewas	hing facilities & Service sink p	rovided				
								CORE					
34	D OUT				□ COS	D REP	34 Evidence	of contamination; insect/rode	nt/other				
35	D OUT	■ IN			□ COS	D REP	35 Personal	Cleanliness; eating/drinking/to	obacco				
36	D OUT	■ IN			□ COS	D REP	36 Wiping clo	othes; properly used and store	ed				
37	D OUT	IN IN	□ NO	D NA	□ COS	D REP	37 Environm	ental contamination					



															Page 1 of 3
				E	nvironmer	ntal Health De	partment	No. of Violatio	ns	4		Priority:	1		
	I mł			_ L	625 13TH ubbock, T 306) 775-2		)5	No. of Repeat Violations	-	1		Priority undation:	0	S	core
×,	Lui	500		s	500) 115-2	-902			Time In	9:50 am		Core:	3		6
	vity Date 7/2020				spection			Т	ime Out	10:55 am	Tot. Mi	nutes:	65		U
-			ROUT	INE INS				0:4-/04-4-				7in 0 a da		Talauhau	
	blishment I DIP DONU	TS			Address 3211 50	S TH ST A		City/State LUBBOCK,	тх			<b>Zip Code</b> 79413		Telephon (806) 785	
	<b>rd ID #</b> 005204				Permit I JOHN H			Est. Type RESTAURAI	NT	_		Risk Categ FR01	ory		
	τυο	r = out	OF COMF	PLIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSER	RVED NA = NOT APPL	ICABLE	COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
								PRIORITY							
1	COUT REP	□ IN	■ NO	□ NA	□ COS		01 Proper co	oling time and tempe	erature						
2		□ IN	■ NO	□ NA	□ COS		02 Proper co	ld holding temperatu	ıre (41 F /	45 F)					
3	REP OUT		□ NO	□ NA	COS	D REP	03 Proper ho	ot holding temperatur	e (135 F)						2/20/20
Viola	tion Comme	ents:													
Discu	ussed the rec	quireme	nts for T	ime As A	A Control.	Temperature	Controlled for F	le. Discussed proced ood Safety foods are amp, a log sheet to d	to be eith	her hot held at	135 Deg	rees F or ab	ove, o	or cold held	ł
228.1 4							04 Proper co	ooking time and temp	erature						
5		■ IN	□ NO	□ NA	□ cos		05 Proper re	heating for hot holdir	ng 165 F i	n 2 hr.					
6		■ IN		□ NA	□ COS		06 Time as 0	Control; procedures/r	ecords						
7		■ IN				D REP	07 Approved	source; Condition/pa	arasita de	etruction					
8								eived at proper tempe		511 0011011					
9								d & protected; contar		prevented					
10							-	urfaces/returnables;	-						
11			□ NO	□ NA			11 Proper di	sposition; returned/se	erved/reco	ondition					
12		■ IN			□ cos	REP	12 Manager	nent, employees; kno	wledge &	reporting					
13	D OUT	■ IN			□ COS	REP	13 Proper us	e of restriction and e	exclusion						
14	D OUT	■ IN			□ COS	REP	14 Hands cle	aned and properly w	vashed / C	Glove use					
15	D OUT REP	■ IN	□ NO	□ NA	□ COS		15 No bare h	and contact w/RTE o	or approv	ed method					
16		■ IN		□ NA	□ COS	D REP	16 Pasteuriz	ed foods used; prohi	bited not	offered					
17		■ IN		□ NA	□ COS	D REP	17 Additives	approved/used Was	shing fruit	s/veg					
18	D OUT	■ IN			□ COS	□ REP	18 Toxic sub	stances; identified/st	tored/use	d					
19	D OUT	■ IN			□ COS	REP	19 Water; ap	proved source; plum	ıbing, bac	kflow					
20	D OUT	■ IN			□ COS	REP	20 Approved	Sewage / Wastewat	ter dispos	al					
	-							ITY FOUNDATIO							
21	D OUT				□ COS			ent / demonstration /							
22	D OUT							dler/no unauthorized	•	•					
23		■ IN						Cold water available;		·					
24		IN						available shellstock/d							
25								ce with variance, spe							
26							•	f consumer advisorie							
27								ooling method used; e		i auequate					
28								ate marking and dispo							
29	D OUT	■ IN		□ NA	□ COS	Ш REP	29 Thermom	eters / test strips pro	wided, ac	curate					
											Fo	low up : Yes	s Fo	llowup Dat	e: 05/17/2020

		- Ci	ty of		Activity D )2/17/202		Purpose of Inspection ROUTINE INSPECTION	
2	Lul	b	<b>ock</b>		Establish		Record ID #	
			TEXAS	ç	SIP N DI	P DONUTS	PR0005204	
	OU	Γ = OUT	OF COMPLI	IANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ION
)	D OUT	■ IN	E	] NA	□ COS	□ REP	30 Food Establishment Permit (Current & Valid)	
	D OUT	■ IN			□ COS	REP	31 Handwash facilities; accessible/supplied/used	
		■ IN	E	] NA		REP	32 Food & non-food contact surfaces cleanable/use	
	□ OUT REP	■ IN		⊐ NA	□ cos		33 Warewashing facilities & Service sink provided	
_							CORE	
	D OUT	■ IN			□ COS	□ REP	34 Evidence of contamination; insect/rodent/other	
;	D OUT	■ IN			□ COS	C REP	35 Personal Cleanliness; eating/drinking/tobacco	
6	D OUT	■ IN			□ cos	C REP	36 Wiping clothes; properly used and stored	
7	■ OUT	□ IN		⊐ NA	□ cos	REP	37 Environmental contamination	5/17/20
ola	tion Comm	ents:						
					on the flo	or under the	prep table in the back. Provide storage off of the floor. NRI. 228.69(a)(1)(C) Storing the food at	
st	15 cm (6 ind				ПCOS	п	38 Approved thawing method	
	REP					-	······································	
1	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled	
	D OUT	■ IN			□ COS	REP	40 Single-service/use; properly stored, and used	
	COUT REP	■ IN		⊐ NA	□ COS		41 Original container labeling (Bulk Food)	
	■ OUT tion Comm		□ NO		□ COS	□ REP	42 Non-food contact surfaces clean	5/17/20
ola ose	tion Commerved Reach	e <b>nts:</b> -in free NRI. 22	zer with ice 28.113(3) N	build-u	up on the I-contact	inside walls,	42 Non-food contact surfaces clean , racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	5/17/20
ola ose an	tion Comm erved Reach frequently.	e <b>nts:</b> -in free NRI. 22	zer with ice 28.113(3) N □ NO □ NO	build-u lonfood	up on the I-contact □ COS □ COS	inside walls, surfaces of e □ REP □ REP	, racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
ola ose an 3	tion Comm erved Reach frequently.	ents: -in free. NRI. 22 ■ IN ■ IN ■ IN	zer with ice 28.113(3) N □ NO	build-u lonfood	up on the I-contact □ COS □ COS	inside walls, surfaces of e □ REP	, racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	
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be	tion Comme rved Reach frequently. OUT OUT OUT tion Comme rved floors s ls not obser OUT OUT REP	ents: -in free NRI. 22 IN IN IN ents: soiled in /ed on IN IN IN	zer with ice 28.113(3) N NO NO NO n several pla personal ca NO NO	aces. C abinets.	up on the I-contact : COS COS Clean free Label. N COS Clean S Clean free COS	inside walls, surfaces of e REP REP REP uently any a RI. 228.183( REP	, racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept 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 areas with dust, visible debris. NRI. 228.186(b) Cleaning, frequency and restrictions. (a) Areas for employeeslocation 46 Toilet facilities; constructed/supplied/clean	
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be be be be be be be be be be cola	tion Comme prved Reach frequently. OUT OUT OUT OUT tion Comme prved floors s ls not obsern OUT OUT COUT REP	ents: -in free. NRI. 22 IN IN IN ents: soiled in /ed on IN O.00 De ase 55.	zer with ice 28.113(3) N NO NO NO NO NO Several pla personal ca NO NO Segrees Fahr grees Fahr grees Fahr 00 Degrees	aces. C abinets. □ NA	up on the I-contact = COS COS Clean free Label. N COS COS	inside walls, surfaces of e REP REP REP uently any a RI. 228.183( REP	, racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept 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 areas with dust, visible debris. NRI. 228.186(b) Cleaning, frequency and restrictions. (a) Areas for employeeslocation 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations	
be be be be be be be be be cola	tion Comme prved Reach frequently. OUT OUT OUT OUT tion Comme prved floors s ls not obsen OUT OUT OUT REP	ents: -in free. NRI. 22 IN IN IN ents: soiled in /ed on IN O.00 De ase 55.	zer with ice 28.113(3) N NO NO NO NO NO Several pla personal ca NO NO Segrees Fahr grees Fahr grees Fahr 00 Degrees	aces. C abinets. □ NA	up on the I-contact = COS COS Clean free Label. N COS COS	inside walls, surfaces of e REP REP REP uently any a RI. 228.183( REP	, racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept 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 areas with dust, visible debris. NRI. 228.186(b) Cleaning, frequency and restrictions. (a) Areas for employeeslocation 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations	
be be be be be be be be be be cola	tion Comme prved Reach frequently. OUT OUT OUT OUT tion Comme prved floors s ls not obsern OUT OUT COUT REP	ents: -in free. NRI. 22 IN IN IN ents: soiled in /ed on IN O.00 De ase 55.	zer with ice 28.113(3) N NO NO NO NO NO Several pla personal ca NO NO Segrees Fahr grees Fahr grees Fahr 00 Degrees	aces. C abinets. □ NA	up on the I-contact = COS COS Clean free Label. N COS COS	inside walls, surfaces of e REP REP REP uently any a RI. 228.183( REP	, racks in the reach-in cooler in the dine area soiled, and some cabinets with debris. Maintain all equipment shall be kept 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 areas with dust, visible debris. NRI. 228.186(b) Cleaning, frequency and restrictions. (a) Areas for employeeslocation 46 Toilet facilities; constructed/supplied/clean 47 Other violations Measured Observations	

1				Page 3 of 3
City of	Activity Date 02/17/2020	Purpose of Ins ROUTINE INS	pection PECTION	
Lubbock	Establishment SIP N DIP DONUTS	<b>Record ID #</b> PR0005204		
Inspection Result: V	OLATION	Required Acti	on: NEXT REGULAR INSPECTION	
		Signatures		
Jeanne Val.	an	ÂĘ	zn	
	EHS II RS CPO	Alex Hong	Owner	
			Follow up : Yes Followup E	0ate: 05/17/2020

~	17.					ntal Health D ST, SUITE		No.	of Violations	2		Priority:	0	
P	Luł	$b^{ci}$	of solution of the second seco	Lu	ubbock, T. 606) 775-2	X 79401			of Repeat lations	0	Fo	Priority oundation:	2	Score
×			TEXAS	5					Time In	3:15 pm		Core:	0	Δ
	vity Date 8/2020				spection PECTION	l			Time Out	4:25 pm	Tot. M	inutes:	70	-
	<b>blishment</b> IETHING DIF	FEREN	IT GRILL		Address 4317 50				<b>ity/State</b> UBBOCK, TX			<b>Zip Code</b> 79413		<b>Telephone</b> (575) 799-6633
	ord ID # 011597				Permit I	Holder RD VANDEN	IBERG		<b>st. Type</b> ESTAURANT	-		Risk Categ FR04	gory	-
	OU	T = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
	1					_		PRIOR						
1	REP	■ IN	□ NO	□ NA	□ COS		01 Proper co	ooling time	e and temperature					
2		■ 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	ot holding	temperature (135 F)	)				
4	REP		■ NO					0	e and temperature					
5	REP						•	0	or hot holding 165 F	in 2 hr.				
6			■ NO						ocedures/records	astruction				
7 8									roper temperature	estruction				
9									cted; contamination	prevented				
10		■ IN				REP	10 Contact s	surfaces/re	eturnables; clean & s	sanitized				
11	D OUT REP	■ IN	□ NO	□ NA	□ COS		11 Proper di	isposition;	returned/served/rec	ondition				
12		■ IN			□ COS	REP	12 Managen	ment, emp	loyees; knowledge &	k reporting				
13		■ IN			□ COS	REP	•		iction and exclusion					
14 15	1		□ NO			REP			l properly washed / ( act w/RTE or approv					
16	REP	■ IN			□ COS		16 Pasteuriz	zed foods	used; prohibited not	offered				
17									/used Washing fruit					
18									identified/stored/use	•				
19		■ IN			□ COS	REP	19 Water; ap	pproved se	ource; plumbing, bac	ckflow				
20		■ IN			□ COS	D REP	20 Approved	d Sewage	/ Wastewater dispos	sal				
							PRIOR		UNDATION					
21		■ IN		□ NA	□ COS	D REP	-	-	onstration / duties / C	CFM				
22		■ IN		□ NA	□ COS	D REP	22 Food Har	ndler/no u	nauthorized persons	/personnel				
23		■ IN		□ NA	□ COS	D REP	23 Hot and 0	Cold wate	r available; adequate	e pressure				
24		■ IN			□ COS		24 Records	available	shellstock/destructio	n/labels				
25		■ IN			□ COS		25 Complian	nce with va	ariance, specialized	/ HACCP				
26		■ IN		□ NA	□ COS	D REP	26 Posting o	of consum	er advisories, Allerge	en label				
27		■ IN		D NA	□ COS	D REP	27 Proper co	ooling met	hod used; equipmer	nt adequate				
28	□ OUT REP	■ IN		□ NA	□ COS		28 Proper da	ate markir	g and disposition					
29		■ IN		D NA	□ COS	D REP	29 Thermom	neters / tes	st strips provided, ac	curate				
30	D OUT	■ IN		D NA	□ COS	D REP	30 Food Est	tablishmer	nt Permit (Current & )	Valid)				

	Lut	b	ock	5	Activity D 02/18/202 Establish SOMETH	0 Iment	Purpose of Inspection         ROUTINE INSPECTION         Record ID #         RENT GRILL       PR0011597	
	τυο	- = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	ON
31	■ OUT				■ COS	D REP	31 Handwash facilities; accessible/supplied/used	2/28/2
iola	tion Comme	ents:						
bse	rved red sar	nitizer b	ucket sto	ored in th	ie hand si	nk in the coo	king area. Removed. Discussed. COS. 228.149(a) Using a hand washing facility. accessible at all	
	for employe		not be us					2/07/0
2					□ COS		32 Food & non-food contact surfaces cleanable/use	3/27/2
	tion Comme						atula, and a spatula with cracks on the mixing surface, and melted plastic containers being used	
e m ina ipp ose 8.1	igration of d osorbent; su ing, crazing, rved torn ga 04(g) Nonfo	eleteric fficient scratc skets o od-con	ous subst in weight hing, sco n reach-i tact surfa	ances or t and thic ring, dist in cooler aces. No	r impart co ckness to tortion, an s, and the nfood-con	blors, odors, withstand re d decompos walk-in coo	that are used in the construction of utensils and food-contact surfaces of equipment may not allow or tastes to food and under normal use conditions shall be: durable, corrosion-resistant, and peated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, ition ler door. Repair. NRI. s shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to	
ow 3	easy cleanir	<u> </u>			enance		33 Warewashing facilities & Service sink provided	
•	REP							
							CORE	
4	D OUT	■ IN			□ cos	REP	34 Evidence of contamination; insect/rodent/other	
5	D OUT	■ IN			□ COS	C REP	35 Personal Cleanliness; eating/drinking/tobacco	
ô	D OUT				□ COS		36 Wiping clothes; properly used and stored	
7	REP				□ COS		37 Environmental contamination	
3	□ OUT REP	■ IN	□ NO	□ NA	□ COS		38 Approved thawing method	
9	D OUT	■ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	
)	D OUT	■ IN			□ COS	D REP	40 Single-service/use; properly stored, and used	
I	□ OUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container labeling (Bulk Food)	
2	D OUT	■ IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	
3	D OUT	■ IN	□ NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
4	D OUT	■ IN				D REP	44 Garbage & refuse properly disposed/maintained	
5	D OUT	■ IN	□ NO		□ COS		45 Physical facilities installed/maintained/clean	
6 7				□ NA			46 Toilet facilities; constructed/supplied/clean 47 Other violations	
_	REP							
							Measured Observations	
aw	chicken WI	C 39.00	) Degree:	s Fahren	nheit			
Qua	aternary amr					.00 Parts Pe	r Million	
	ed tomato Ch		0					
	n diced WIC		-			Darta Dar M	Wen	
Har	orine Sanitze HH 161.00				ei 100.00	rans Per M		
Har Chl		Joyree					Overall Inspection Commente	
Har Chl							Overall Inspection Comments	
Har Chl								
Har Chl ice	Overall Inspe	ection (	Comment	te				

I					Page 3 of 3	
Lubbock		Activity Date 02/18/2020	Purpose of ROUTINE I	Inspection NSPECTION		
<b>~</b> Lubbó	ck	Establishment SOMETHING DIFFERENT GRILL				
Inspection Re	sult: VIOLA	TION	Required <i>i</i>	Action: NEXT REGULAR INSPECTION		
		S	ignatures			
Jeanne	Valon		$\supset$			
JEANNE VALDEZ		II RS CPO	Walter Ashcraft	GM		
				Follow up : Yes Followup	Date: 03/27/2020	

16 City of 1					nvironmental Health Department 625 13TH ST, SUITE 105 ubbock, TX 79401			No. of Violations No. of Repeat	3	Priori Prior	tv	Score		
					806) 775-2	902		Violations	1	Foundatio	· 1		,010	
			TEXA	5				Time In	1:36 pm	Co	r <b>e:</b> 2		1	
Activity Date Purpose of Ins 02/19/2020 ROUTINE INS Establishment SONIC DRIVE IN #4776								Time Out	2:34 pm	Tot. Minutes:	58		-	
								City/State	Zip Co	de	Telephone (806) 687-3755			
	d ID #	#4776			Permit Holder							(000) 007-3	755	
	03231				NATE NATE MP			RESTAURANT	<b>Est. Type</b> RESTAURANT			_		
	OU	Γ = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (	COS = CORRE	CTED ON SITE RE	P = REPE	EAT VIOLATIOI	N	
								PRIORITY						
1	D OUT	D IN	■ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature						
2	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	02 Proper co	ld holding temperature (41 F /	45 F)					
3	D OUT	■ IN	□ NO	□ NA		□ REP	03 Proper ho	t holding temperature (135 F)						
4	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	04 Proper co	oking time and temperature						
5	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	•	neating for hot holding 165 F i	n 2 hr.					
6	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	control; procedures/records						
7	D OUT	■ IN			□ COS	D REP		source; Condition/parasite de	struction					
8	D OUT				□ COS	□ REP		ived at proper temperature						
9	D OUT	■ IN			□ COS	REP	09 Separated	& protected; contamination p	prevented					
10	D OUT				□ COS	REP		urfaces/returnables; clean & s						
11	D OUT			D NA		D REP	•	position; returned/served/reco						
12	D OUT					□ REP	-	ent, employees; knowledge &	reporting					
13	D OUT				□ COS		•	e of restriction and exclusion						
14						REP		aned and properly washed / C						
15								and contact w/RTE or approve						
16								ed foods used; prohibited not o						
17								approved/used Washing fruits	•					
18								stances; identified/stored/used						
19 20								proved source; plumbing, bac Sewage / Wastewater dispos						
20		• IIN			L CO3			<b>.</b> .	a					
04 I		- 151			<b>B</b> 000	<b>- D D D</b>	-							
21							•	nt / demonstration / duties / C						
22								dler/no unauthorized persons/	•					
23								old water available; adequate	-					
24 25								vailable shellstock/destruction						
25 26							•	ce with variance, specialized /						
20							5	oling method used; equipmen						
28							•	te marking and disposition	, aucquale					
29							•	eters / test strips provided, ac	curate					
30								blishment Permit (Current & \						
31								n facilities; accessible/supplied	,					
32								on-food contact surfaces clear					3/19/2	
	tion Comm													
Obser 228.1	rved damag	ed seal od-con	tact surfa	ices. No	nfood-con		all repair within 3 shall be free of u	0 days. Innecessary ledges, projectior	ns, and crevic	es, and designed	and cons	structed to		
33		-				□ REP	33 Warewash	ning facilities & Service sink p	rovided					
								CORE						
34	D OUT	■ IN			□ COS	D REP	34 Evidence	of contamination; insect/roder	nt/other					

Page 2 of 2

~	Purpose of Inspection         ROUTINE INSPECTION         Record ID #         76       PR0003231						
	OUT	= OUT (	OF COMPLIA	ANCE IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
35	D OUT	■ IN		□ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	D OUT	■ IN		□ COS	REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□ IN	DNO D	INA □COS	■ REP	37 Environmental contamination	3/19/20
Obser food it	tems stored	d up in v under li	nes with ice	e build up from	unknown con	ns and boxes of food items stored under it. Discussed with PIC that facility shall protect all boxes of taminants. Facility shall repair, clean, sanitize and maintain within 30 days.	Ŧ
228.7 38	0(e) Preven			from other sou I NA □ COS		neous sources of Contamination 38 Approved thawing method	
30 39						39 Utensils/equipment/linens; used/stored/handled	
40						40 Single-service/use; properly stored, and used	
41						41 Original container labeling (Bulk Food)	
42						42 Non-food contact surfaces clean	5/19/20
onion 228.1	dicer before				•	helf under prep table by 3 compartment sink. Facility shall re-clean and sanitize tomato cutter and ith the are with correction registrational factors.	
	ng shall be	construc	act surfaces cted of a co	s. Nonfood-con prrosion-resista	itact surfaces nt, nonabsorb	vith the one with corrosion resistant shelf. of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material	
43	ng shall be □ OUT	construc ■ IN	act surfaces cted of a co □ NO	s. Nonfood-con prrosion-resistan COS	tact surfaces nt, nonabsorb □ REP	of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material 43 Adequate ventilation, lighting; designated area	
43 44	ng shall be OUT	construc ■ IN ■ IN	act surfaces cted of a co INO NO	s. Nonfood-con prrosion-resistan COS COS	tact surfaces nt, nonabsorb □ REP □ REP	of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
43 44 45	ng shall be OUT OUT OUT	construc ■ IN ■ IN ■ IN	act surfaces cted of a co NO NO	s. Nonfood-con prrosion-resistan COS COS	tact surfaces nt, nonabsorb REP REP REP	of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean	
43 44 45 46	ng shall be OUT OUT OUT OUT	Construct IN IN IN IN IN	act surfaces cted of a co NO NO NO NO NO	s. Nonfood-con rrrosion-resistan COS COS COS	tact surfaces nt, nonabsorb REP REP REP REP	of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean	
43 44 45	ng shall be OUT OUT OUT	Construct IN IN IN IN IN	act surfaces cted of a co NO NO	s. Nonfood-con rrrosion-resistan COS COS COS	tact surfaces nt, nonabsorb REP REP REP	of equipment that are exposed to splash, spillage, or other food soiling or that require frequent ent, and smooth material 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean	

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: VIOLATION

Required Action: RE-INSPECTION

grounding

Signatures

Ð

NIRAJAN SHRESTHA

EHS I RSIT CPO

Jauron Williams

Assistant Manager

5	M/	Cit	tv of	10	625 13TH	ntal Health D ST, SUITE 1		No. of Violations	0		Priority:	0	Score
-	Luł	ob	<b>Š</b> čk	-	ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority oundation:	0	Score
			TEXA	s	,			Time In	10:45 am		Core:	0	0
	ity Date /2020		1 ·		spection PECTION	1		Time Out	11:10 am	Tot. Mi	nutes:	25	U
	lishment HCREST C	HRISTI			Addres			City/State LUBBOCK, TX		•	<b>Zip Code</b> 79423		<b>Telephone</b> (806) 776-0505
ecor	d ID #				Permit I	Holder		Est. Type			Risk Cate	gory	
R000	06398				SOUTH	CREST BAP	TIST CHURCH	SCHOOL			FR01		
	TUO	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1			■ NO	□ NA	□ cos	D REP	01 Proper co	oling time and temperature					
2								ld holding temperature (41 F	/ 45 F)				
3			■ NO				•	t holding temperature (135 F	,				
4			■ NO				•	oking time and temperature					
5			■ NO				•	neating for hot holding 165 F	in 2 hr.				
6		■ IN					•	ontrol; procedures/records					
7								source; Condition/parasite de	estruction				
8								ived at proper temperature					
9		■ IN					09 Separated	& protected; contamination	prevented				
0		■ IN				REP	10 Contact si	urfaces/returnables; clean & s	sanitized				
1	D OUT	■ IN	□ NO	□ NA	□ cos	REP	11 Proper dis	position; returned/served/rec	ondition				
2	D OUT	■ IN			□ cos	REP	12 Managem	ent, employees; knowledge &	& reporting				
3	D OUT	■ IN			□ cos	REP	13 Proper us	e of restriction and exclusion					
4	D OUT	■ IN			□ cos	C REP	14 Hands cle	aned and properly washed /	Glove use				
5	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	15 No bare h	and contact w/RTE or approv	/ed method				
6	D OUT	■ IN		□ NA	□ COS	D REP	16 Pasteurize	ed foods used; prohibited not	offered				
7	D OUT	■ IN		□ NA	□ COS	D REP	17 Additives	approved/used Washing frui	ts/veg				
8	D OUT	■ IN			□ cos	REP	18 Toxic sub	stances; identified/stored/use	d				
9	D OUT	■ IN			□ COS	REP	19 Water; ap	proved source; plumbing, bac	ckflow				
20	D OUT	■ IN			□COS	D REP	20 Approved	Sewage / Wastewater dispos	sal				
							PRIOR	ITY FOUNDATION					
21	D OUT	■ IN		□ NA	□ cos	D REP	-	nt / demonstration / duties / 0	CFM				
2		■ IN					•	dler/no unauthorized persons					
3							23 Hot and C	old water available; adequate	e pressure				
24							24 Records a	vailable shellstock/destructio	n/labels				
25	D OUT	■ IN			□ cos	D REP	25 Complian	ce with variance, specialized	/ HACCP				
26	D OUT	■ IN				D REP	26 Posting of	consumer advisories, Allerge	en label				
27	D OUT	■ IN		□ NA	□ COS	D REP	27 Proper co	oling method used; equipmer	nt adequate				
28	D OUT	■ IN	□ NO	□ NA	□ COS	REP	28 Proper da	te marking and disposition					
9	D OUT	■ IN		□ NA	□ COS	D REP	29 Thermom	eters / test strips provided, ac	curate				1
0	D OUT	■ IN		□ NA	□ COS	D REP	30 Food Esta	blishment Permit (Current &	Valid)				i
51	D OUT	■ IN			□ COS	REP	31 Handwasł	n facilities; accessible/supplie	ed/used				1
2	D OUT	■ IN		D NA	□ COS	D REP	32 Food & no	on-food contact surfaces clea	nable/use				
3	D OUT	■ IN	□ NO		□ COS	□ REP	33 Warewash	ning facilities & Service sink p	provided				
								CORE					
34	D OUT	■ IN			□ COS	REP	34 Evidence	of contamination; insect/rode	nt/other				
5	D OUT				□ cos		35 Personal	Cleanliness; eating/drinking/teating/t	obacco				
6	D OUT				□ COS		36 Wiping clo	thes; properly used and store	ed				
37			□ NO	□ NA	□ cos		37 Environme	ental contamination					

Page 2 of 2



#### Activity Date 02/17/2020

Establishment SOUTHCREST CHRISTIAN SCHOOL Purpose of Inspection ROUTINE INSPECTION

**Record ID #** PR0006398

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

38	□ OUT ■ II	I □NO	D NA	□ COS	REP	38 Approved thawing method							
39	□ OUT ■ II	1		□ COS	REP	39 Utensils/equipment/linens; used/stored/handled							
40	□ OUT ■ II	1		□ COS	REP	40 Single-service/use; properly stored, and used							
41	□ OUT ■ II	I □NO	D NA	□ COS	□ REP	41 Original container labeling (Bulk Food)							
42	□ OUT ■ II	I □NO		□ COS	REP	42 Non-food contact surfaces clean							
43	□ OUT ■ II	I □NO		□ COS	REP	43 Adequate ventilation, lighting; designated area							
44	□ OUT ■ II	I □ NO		□ COS	REP	44 Garbage & refuse properly disposed/maintained							
45	□ OUT ■ II	I □ NO		□ COS	D REP	45 Physical facilities installed/maintained/clean							
46	□ OUT ■ II	I □ NO		□ COS	REP	46 Toilet facilities; constructed/supplied/clean							
47	□ OUT ■ II	I □ NO	D NA	□ COS	D REP	47 Other violations							
						Measured Observations							

MILK RIC 41.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Geody Bergquist

GRADY BERGQUIST

EHS II RS CPO

Royinortheolon

Regina Hendrix

Admin Asst.

									Page 1 of 1
		Environmental Health Department 1625 13TH ST, SUITE 105	No. of Violation	5	0		Priority:	0	
Lubb	ock	Lubbock, TX 79401 (806) 775-2902	No. of Repeat Violations		0	Fo	Priority undation:	0	
•	TEXAS		т	ime In	3:00 pm		Core:	0	
Activity Date 02/19/2020		of Inspection NCE INSPECTION	Tin	ne Out	3:45 pm	Tot. Mi	nutes:	45	
Establishment STARBUCKS #58874		Address 3229 50TH ST	City/State LUBBOCK, T>	<			<b>Zip Code</b> 79413		<b>Telephone</b> (806) 724-6871
Record ID # PR0013647		Permit Holder GARY ANDREWS	Est. Type RESTAURAN	Г	_		Risk Cate FR01	gory	
		O	BSERVATIONS						
21 PIC present / demons	tration / duti	es / CFM							2/21/20
Violation Comments:									
Lubbock Ordinance cond	erning Food		n. 24 hours to present.	Reinspe	ection fee issue	ed for fail	ure to com	ply with	5/21/20
46 Toilet facilities; const Violation Comments;	ructed/supp	lied/clean							5/21/20
Observed no covered co	ntainers in th	e unisex restrooms. Not complied.							
47 Other violations		· · ·							5/21/20
Violation Comments:									
No food handler cards pr	resented at th	e time of reinspection. Not complied.						_	
		Meas	ured Observations						
No Temperature Obser	rvations								
		Overall I	nspection Commen	ts					
Observed 30 day reins		s not complied. Reinspection / Repeat Viola d.	ation Fee issued. Fee t	o be pai	id by noon on I	Friday, F	ebruary 21	, 2020.	24
Inspection I	Result: VIOL/	ATION		Requ	iired Action: RE	E-INSPE	CTION		
			Signatures						
Jeann	e Valon		14		Ren	Æ		Z	
JEANNE VALDEZ	EHS	S II RS CPO	Kala Chamb	ers	:	Shift Sup	ervisor		
						Fol	low up : Ye	es Fo	llowup Date: 02/21/2020
L									

		- Cit	tv of _	10	625 13TH	ntal Health D ST, SUITE 1	·	No. of Violations	3		Priority:	1	e	core
5	Lul	obo	őck	-	ubbock, T 806) 775-2			No. of Repeat Violations	1	F	Priority oundation:	1	5	COLE
			TEXA	\$				Time In	10:05 am		Core:	1		6
	ity Date /2020		· ·		spection PECTION	N		Time Out	10:50 am	Tot. M	inutes:	45		V
	<b>lishment</b> PES #5207				Addres: 7811 82			City/State LUBBOCK, TX			<b>Zip Code</b> 79424		Telephor	ie
	rd ID #				Permit			Est. Type			Risk Cate	gory		
PR00	10672 OUT	= OUT	OF COM	PLIANCE		CONVENIEN OMPLIANCE		RESTAURANT           VED         NA = NOT APPLICABLE	COS = CORRE	CTED ON	FR04 SITE REP =	REPE	AT VIOLAT	ION
								PRIORITY						
1	D OUT		■ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature						I
2	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	02 Proper col	ld holding temperature (41 F /	/ 45 F)					
3	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	03 Proper hot	t holding temperature (135 F)	)					
4	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	04 Proper co	oking time and temperature						
5	D OUT	□ IN	■ NO	□ NA	□ COS	D REP	05 Proper reh	neating for hot holding 165 F i	in 2 hr.					
6	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	control; procedures/records						
7	D OUT	■ IN			□ COS	□ REP	07 Approved	source; Condition/parasite de	estruction					
8	D OUT	■ IN			□ COS	C REP	08 Food rece	ived at proper temperature						
9	D OUT	■ IN			□ COS	REP	00 Separated	l O musta stadi, santa usin stisu, u						
							09 Separated	& protected; contamination p	prevented					
Obse	<i>tion Comme</i> rved cleaned	d plastic			COS	□ REP sidue. Sent to	10 Contact su	a protected; contamination p urfaces/returnables; clean & s ave sticker residue removed. (	sanitized					2/20
<b>Viola</b> Obse	<i>tion Comme</i> rved cleaned 13(1) Food-	ents: d plastic contact ■ IN	surfaces	s clean to	COS	D REP sidue. Sent to d touch	10 Contact su o ware wash to ha 11 Proper dis	urfaces/returnables; clean & s	cos.					2/20,
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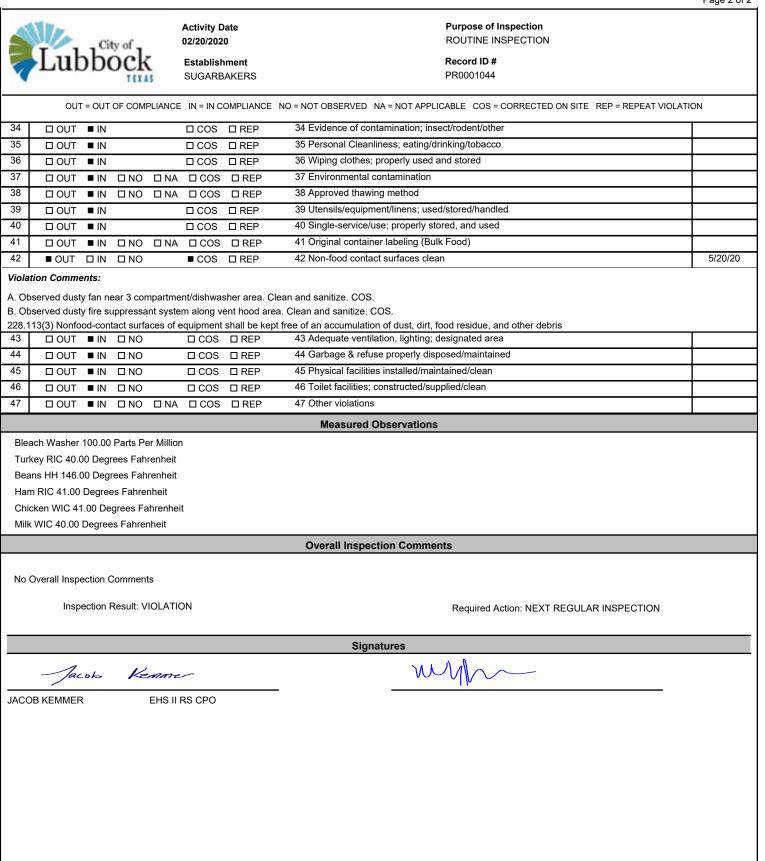
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STRES 4507 STRES			, Ci	ty of "		-		· · ·	
2       • OUT       IN       IN       COS       REP       32 Food & non-food contact surfaces cleanable/use       2277.         Control of the several cleaned food uternalis with melled handles. Surface is no longer easily cleanable. Voluntarily discard when order of new uternalis         8.101 (202) - 61) Materials that are used in the construction of uternalis and food-contact surfaces of equipment may not allow the impact on of bleekers.       NRI.         8.101 (202) - 61) Materials that are used in the construction of uternalis and food-contact surfaces of equipment may not allow the impact on shall be. Cardial, correspan="2">Control of uternalis surfaces independent surfaces of equipment may not allow the impact on shall be. Cardial, correspan="2">Control of the several cleanable surfaces; and resistant of pacetose sinter construction of uternalis and food-contact surfaces and pacetose shall be. Cardial, correspan="2">Control of the several cleanable surface; and resistant of pacetose contamination; insect/ordent/other         COUT       IN       NA       COS       REP       33 Warewashing facilies & Service sints provided       Image: Cost of the pacetose contamination; insect/ordent/other       Image: Cost of the pacetose contaminat		Lul	b	ock	C IS				
		0.17							
Implementation         Default and the second of the seco				OF COM					
berved several cleaned food utensils with melted handles. Surface is no longer easily cleanable. Voluntarily discard when order of new utensils kives. NI. 8. 1016(2) (2) (5) Malerials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of belterious substances or impart colors, dors, or taskes to food and under normal use confilions shall be: durable, corrosion-lesistant, and nabsorberts. sufficient in weight and thickness to withfaind repeated wave vashing, finishes & Service sink provided CDE 4 0UT IN OLOR COS REP 35 Personal Cleaniness: eating/drinking/tobacco 5 0UT IN OLOR REP 36 Wijning clothes: properly used and stored 6 0UT IN OLOR REP 37 Environmental contamination; inacct/ordent/other 5 0UT IN OLOR REP 36 Wijning clothes: properly used and stored 6 0UT IN OLOR REP 36 Wijning clothes: properly used and stored 7 0UT IN OLOR REP 36 Personal Cleaniness: eating/drinking/tobacco 10 0UT IN OLOR REP 36 Personal Cleaniness: eating/drinking/tobacco 10 0UT IN OLOR REP 40 Single-service/isse; properly stored, and used 10 0UT IN OLOR REP 40 Single-service/isse; properly stored, and used 10 0UT IN OLOR ALCOS REP 40 Single-service/isse; properly stored, and used 10 0UT IN OLOR ALCOS REP 40 Single-service/isse; properly stored, and used 10 0UT IN OLOR ALCOS REP 41 Original container habeling (Buk Foot) 10 0UT IN OLOR ALCOS REP 41 Abacuato ventilation, lighting, designated area 10 0UT IN OLOR ALCOS REP 41 Abacuato ventilation (Ighting, designated area 10 0UT IN OLOR ALCOS REP 41 Abacuato ventilation (Ighting, designated area 10 0UT IN OLOR REP 41 Abacuato ventilation, lighting, designated area 10 0UT IN OLOR COS REP 41 Gatasge & foruse properly disposed/maintained 10 0UT IN OLOR REP 41 Gatasge & foruse properly disposed/maintained 10 0UT IN OLOR REP 41 Gatasge & foruse properly disposed/maintained 10 0UT IN OLOR REP 41 Gatasge & foruse properly disposed/maintained 10 0UT IN OLOR COS REP 41 Gatasge & foruse p						LI COS		32 Food & non-lood contact surfaces cleanable/use	2/2//20
nabsochert, sufficient in weight and thickness to withstand repeated ware washing, finished to have a smooth, easily cleanable surface; and resistant         0	bse rive	rved severa s. NRI.	l cleane						
piling.chipping.crazing.scratching.scrift.g. distortion, and decomposition  COT IN									
3       OUT       IN       IN <td< td=""><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></td<>				-					
4       □ OUT       IN       □ COS       □ REP       34 Evidence of contamination; insect/rodent/other         5       □ OUT       IN       □ COS       □ REP       35 Personal Cleanliness; eating/drinking/tobacco         6       □ OUT       IN       □ COS       □ REP       36 Wiping clothes; properly used and stored         7       □ OUT       IN       □ NO       □ NA       □ COS       □ REP       38 Approved thawing method         9       □ OUT       IN       □ NO       □ NA       □ COS       □ REP       39 Utensils/equipment/linens; used/stored/handled         0       □ OUT       IN       □ COS       □ REP       40 Single-service/use; properly stored, and used       1         1       □ OUT       IN       □ COS       □ REP       41 Original container tabeling (Bulk Food)       2         2       • OUT       IN       □ NO       □ COS       ■ REP       42 Non-food contact surfaces clean       5/17/z         Observed dusty fiel above front hand wash sink. Clean and sanitize. COS.       Observed dusty fiel above front wash sink. Clean and sanitize. COS.       Observed dusty fiel above front wash sink. Clean and sanitize. COS.         Observed dusty fiel acover sin walk in cooler. Clean and sanitize. COS.       Observed dusty fiel.       Image adoptie: Image adoptie: Image adoptie: Image adoptie:	<u> </u>	• • •	-	-		-			
Image: Solution in the image: Solutin the image: Solution in the image: Solution in the ima								CORE	
0       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       NO       NA       COS       REP       38 Approved thawing method         9       OUT       IN       NO       NA       COS       REP       49 Uinsilk/equipment/linens; used/stored/handled         0       OUT       IN       NO       NA       COS       REP       40 Single-service/use; properly stored, and used         1       OUT       IN       NO       COS       REP       41 Original container labeling (Bulk Food)       5/17/2         Clatton Comments:       COServed dusty fan covers in walk in cooler. Clean and sanitize. COS.       Observed dusty fan covers in walk in cooler. Clean and sanitize. COS.       REP       43 Adequate ventilation, lighting; designated area       6         1       OUT       IN       NO       COS       REP       44 Garbage & refuse properly disposed/maintained/clean       6         2       OUT       IN       NO       COS       REP	4	D OUT	■ IN			□ cos	D REP	34 Evidence of contamination; insect/rodent/other	
7       OUT       IN       NO       NA       COS       REP       37 Environmental contamination         88       OUT       IN       NO       NA       COS       REP       38 Approved thawing method         99       OUT       IN       NO       NA       COS       REP       39 Utensils/equipment/linens; used/stored/handled         00       OUT       IN       IOCS       REP       39 Utensils/equipment/linens; used/stored/handled         01       OUT       IN       IOCS       REP       40 Single-service/use; properly stored, and used         11       OUT       IN       INO       INA       COS       REP       41 Original container labeling (Bulk Food)       [2]         2       OUT       IN       INO       COS       REP       41 Original container labeling (Bulk Food)       [3]       [3]       [0] OUT       IN       INO       COS       REP       42 Non-food contact surfaces clean       [5]/17/.         20bserved dusty shelf above front hand wash sink. Clean and sanitize. COS.       [3]       [3]       [0] OUT       IN       INO       [COS       REP       43 Adequate ventilation, lighting, dissinated area       [4]       [3]       [3]       [3]       [0] OUT       IN       INO       [COS	5	D OUT	■ IN			□ COS	C REP	35 Personal Cleanliness; eating/drinking/tobacco	
8       OUT       IN       INS       INS<	6	D OUT	■ IN			□ COS	REP	36 Wiping clothes; properly used and stored	
Image: Second	7	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	37 Environmental contamination	
0       OUT       IN       COS       REP       40 Single-service/use; property stored, and used         11       OUT       IN       IN<	8	D OUT	■ IN	□ NO	□ NA		D REP	38 Approved thawing method	
1       OUT       IN       IN <td< td=""><td>9</td><td>D OUT</td><td>■ IN</td><td></td><td></td><td>□ COS</td><td>□ REP</td><td>39 Utensils/equipment/linens; used/stored/handled</td><td></td></td<>	9	D OUT	■ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	
2       I OUT       IN       <	0	D OUT	■ IN			□ COS	□ REP	40 Single-service/use; properly stored, and used	
Description       Description         iolation Comments:       Observed dusty shelf above front hand wash sink. Clean and sanitize. COS.         Observed dusty fan covers in walk in cooler. Clean and sanitize. COS.       Observed dusty fan covers in walk in cooler. Clean and sanitize. COS.         28.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris       Image: Cost of the state of the st	1	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	41 Original container labeling (Bulk Food)	
Observed dusty shelf above front hand wash sink. Clean and sanitize. COS.         Observed dusty fan covers in walk in cooler. Clean and sanitize. COS.         8.113(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris         3       OUT       IN       NO       COS       REP       43 Adequate ventilation. lighting: designated area       Image: Cost of the cos	2	OUT	□ IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	5/17/20
5       OUT       IN       NO       COS       REP       45 Physical facilities installed/maintained/clean         6       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         7       OUT       IN       NO       IX       COS       REP       47 Other violations         Measured Observations         Quat 3 comp 200.00 Parts Per Million         Beef HH 144.00 Degrees Fahrenheit         Tomato CH 41.00 Degrees Fahrenheit         Brisket HH 146.00 Degrees Fahrenheit         State of the two of two of the two of two	28.1	13(3) Nonfo	od-con	tact surfa		equipment	shall be ke	pt free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	
Image: Constructed and the construct of the				-					
Image: Construction of the image: Constructi									
Measured Observations         Quat 3 comp 200.00 Parts Per Million         Beef HH 144.00 Degrees Fahrenheit         Tomato CH 41.00 Degrees Fahrenheit         Brisket HH 146.00 Degrees Fahrenheit         Tomato WIC 40.00 Degrees Fahrenheit         Salsa CH 40.00 Degrees Fahrenheit         Chicken WIC 40.00 Degrees Fahrenheit         Shrimp HH 153.00 Degrees Fahrenheit         Overall Inspection Comments	_								
Quat 3 comp 200.00 Parts Per Million Beef HH 144.00 Degrees Fahrenheit Tomato CH 41.00 Degrees Fahrenheit Brisket HH 146.00 Degrees Fahrenheit Tomato WIC 40.00 Degrees Fahrenheit Salsa CH 40.00 Degrees Fahrenheit Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments	7		■ IN				□ REP	47 Other violations	
Beef HH 144.00 Degrees Fahrenheit Tomato CH 41.00 Degrees Fahrenheit Brisket HH 146.00 Degrees Fahrenheit Tomato WIC 40.00 Degrees Fahrenheit Salsa CH 40.00 Degrees Fahrenheit Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments								Measured Observations	
Tomato CH 41.00 Degrees Fahrenheit Brisket HH 146.00 Degrees Fahrenheit Tomato WIC 40.00 Degrees Fahrenheit Salsa CH 40.00 Degrees Fahrenheit Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments	Qua	t 3 comp 20	0.00 P	arts Per	Million				
Brisket HH 146.00 Degrees Fahrenheit Tomato WIC 40.00 Degrees Fahrenheit Salsa CH 40.00 Degrees Fahrenheit Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments			-						
Tomato WIC 40.00 Degrees Fahrenheit Salsa CH 40.00 Degrees Fahrenheit Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments			-						
Salsa CH 40.00 Degrees Fahrenheit Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments									
Chicken WIC 40.00 Degrees Fahrenheit Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments				-					
Shrimp HH 153.00 Degrees Fahrenheit Overall Inspection Comments									
Overall Inspection Comments				-					
	Shr	mp HH 153	.00 De	grees ⊦a	hrenheit				
No Overall Inspection Comments								Overall Inspection Comments	
	No (	Overall Insp	ection (	Commen	ts				

						Page 3 of 3
Lubbo	of 02/17/2			Purpose of Inspection ROUTINE INSPECTIO Record ID #		
	TEXAS STRIP	ES #5207		PR0010672		
Inspection Rea	sult: VIOLATION			Required Action: NE>	(T REGULAR INSPE	CTION
			Signature	S		
Jacob	Kenne			Martin	Wh	
JACOB KEMMER	EHS II RS CPO	D				
					Follow up : Yes	Followup Date: 02/27/2020

Score	S	0	Priority: Priority		2		No. of Viola No. of Repo		ital Health De ST, SUITE 1 K 79401		16	<sup>y of</sup>	h		
9		1	oundation:	Fo	1:15 pm	Time In	Violations	-	902	06) 775-2	(8)		000	Lui	2
3		45	Core: inutes:	Tot. Mi	2:00 pm	Time In Time Out				•	se of Ins	· ·		ty Date	Activi )2/20/
ne	Telepho		Zip Code				City/State			Address	INE INSI	RUUI		ishment	
	(806) 79	3	79424223				LUBBOC		_OOP 289					RBAKERS	
		gory	Risk Cate				Est. Type		lolder	Permit I				d ID #	Recor
	-		FR03			ANT	RESTAU	S	ODSERVICE	MCB FC				)1044	PR000
ΓΙΟΝ	AT VIOLA	REPE	SITE REP =	CTED ON S	OS = CORREC	PLICABLE (	NA = NOT A	NO = NOT OBSER	OMPLIANCE	IN = IN C	PLIANCE	OF COMF	= OUT	OUT	
							RIORITY								
1						perature	-	01 Proper coo				■ NO			1
					45 F)	•		02 Proper col							2
+					,	`	• •	03 Proper hot							3
+						, ,	• •	04 Proper coo				■ NO			4
+					2 hr.		•	05 Proper reh				■ NO			5
+						0	0	06 Time as C					IN IN		6
+					struction	/parasite de	rce; Conditio	07 Approved				-	IN IN		7
1						perature	l at proper te	08 Food rece	REP	□ COS			■ IN	D OUT	8
+					evented	tamination p	protected; co	09 Separated	REP	□ COS			■ IN	D OUT	9
1					initized	s; clean & s	ces/returnabl	10 Contact su	REP	□ COS			■ IN	D OUT	10
-					ndition	/served/reco	ition; returne	11 Proper dis	□ REP	□ cos	□ NA	□ NO	■ IN	D OUT	11
					reporting	nowledge &	employees;	12 Managem	REP	□ COS			■ IN	D OUT	12
						exclusion	restriction ar	13 Proper use	REP	□ COS			■ IN	D OUT	13
					love use	/ washed / C	d and proper	14 Hands clea	D REP	□ COS			■ IN	D OUT	14
					d method	E or approve	contact w/R	15 No bare ha	□ REP	□ COS	□ NA	□ NO	■ IN	D OUT	15
					ffered	hibited not o	oods used; pr	16 Pasteurize	REP	□ COS	□ NA		■ IN	D OUT	16
					/veg	ashing fruit	roved/used \	17 Additives a	C REP	□ COS	□ NA		■ IN	D OUT	17
						/stored/used	ces; identifie	18 Toxic subs	REP	□ COS			■ IN	D OUT	18
						-	-	19 Water; app	REP				■ IN	D OUT	19
						ater dispos	vage / Waste	20 Approved	REP	□ COS			■ IN	D OUT	20
						ION	<b>FOUNDA</b>	PRIOR							
Т					M	/ duties / C	demonstratio	21 PIC prese	REP	□ cos	D NA		■ IN	D OUT	21
					personnel	ed persons/	/no unauthori	22 Food Hand	D REP	□ COS	□ NA		■ IN	D OUT	22
					pressure	e; adequate	water availat	23 Hot and C	D REP	□ COS	D NA		■ IN	D OUT	23
					labels	k/destructior	able shellsto	24 Records a	D REP	□ COS	□ NA		■ IN	D OUT	24
						•		25 Compliand	□ REP	□ COS	□ NA		■ IN	D OUT	25
					n label	ries, Allerge	nsumer advis	26 Posting of	REP	□ COS	□ NA		■ IN	D OUT	26
3/1/2					adequate	l; equipmen	g method use	27 Proper coo	D REP	□ COS	□ NA			■ OUT	27
													ents:	ion Comme	/iolat
		s and	s. Tomatoe	0 degree	eter was at 6	tor thermor	ding on inspe	ambient air temp	egrees, and	ading 55 c	meter rea	r thermor	n cooler	ved reach ir	Dbser
								nit. Facility shall				degrees,	e at 41 o	in unit were	urkey
									<b>F</b>		1			foods in co	` '
<del></del>						sposition	arking and d	28 Proper dat	Equipment	apacities □ COS		-	-	07(a) Coolin □ OUT	228.1 28
+					urate	-	-	29 Thermome							20
+							-	30 Food Esta							30
+								31 Handwash							31
+								32 Food & no							32
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						þ.								_ 001	
							CORE								

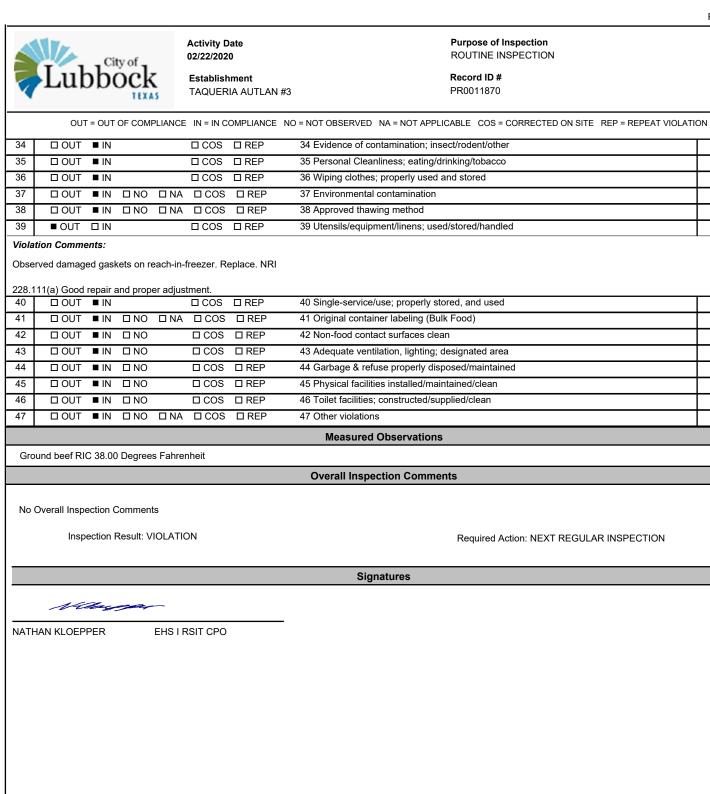
Page 2 of 2



	Lut	b b	ock	1 L			•		Violations Repeat ions	2 0	Fou	Priority: Priority Indation:	1	_	ore
X			TEXA	\$					Time In	10:20 am		Core:	1		1
	rity Date 2/2020				spection	٨			Time Out	10:50 am	Tot. Mir	utes:	30		T
	olishment JERIA AUTL	AN #3			Addres	s LOVIS RD		-	/ <b>State</b> BOCK, TX			<b>Zip Code</b> 79415		Telephone (760) 805-02	226
	rd ID #	AN #3			Permit	-			Type			Risk Cate	aony	(700) 803-0.	220
	11870					N TAPIA			STAURANT	-		FR02	gory	-	
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = N	IOT APPLICABLE	COS = CORREC	CTED ON S	ITE REP =	REPE	AT VIOLATION	١
								PRIORIT	Υ						
1	D OUT	IN	□ NO	□ NA	□ COS	D REP	01 Proper co	-	nd temperature						
2	D OUT	■ IN	□ NO	□ NA		□ REP	02 Proper co	old holding te	emperature (41 F /	45 F)					
3		■ IN	□ NO	□ NA		□ REP	03 Proper ho	ot holding ter	mperature (135 F)						
4		■ IN	□ NO	□ NA		□ REP	04 Proper co	ooking time a	and temperature						
5	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	05 Proper re	heating for h	ot holding 165 F i	n 2 hr.					
6		■ IN	□ NO	D NA		D REP	06 Time as 0	Control; proc	edures/records						
7		■ IN			□ COS	D REP	07 Approved	source; Co	ndition/parasite de	estruction					
8	D OUT	■ IN			□ COS	D REP	08 Food rece	eived at prop	er temperature						
9		■ IN			□ COS	C REP	09 Separate	d & protecte	d; contamination p	prevented					
10	D OUT	■ IN			□ COS	C REP	10 Contact s	urfaces/retu	rnables; clean & s	anitized					
11	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	11 Proper di	sposition; re	turned/served/reco	ondition					
12	D OUT	■ IN			□ COS	C REP	12 Managem	nent, employ	ees; knowledge &	reporting					
13	D OUT	■ IN			□ COS	C REP	13 Proper us	se of restricti	on and exclusion						
14	D OUT	■ IN			□ COS	C REP	14 Hands cle	eaned and p	roperly washed / 0	Glove use					
15	D OUT	■ IN		□ NA	□ COS	□ REP	15 No bare h	nand contact	w/RTE or approv	ed method					
16	D OUT	■ IN		□ NA	□ COS	D REP	16 Pasteuriz	ed foods use	ed; prohibited not	offered					
17	D OUT	■ IN		□ NA	□ COS	REP	17 Additives	approved/us	sed Washing fruit	s/veg					
18	D OUT	■ IN			□ COS	REP	18 Toxic sub	ostances; ide	ntified/stored/use	d					
19	■ OUT				□ COS	C REP	19 Water; ap	proved sour	ce; plumbing, bac	kflow					2/25/2
Obse 228.1 Code	145(a) Const	ink plur	-		tem and he	oses convey		constructed	l and repaired with		aterials acc	cording to	the Plu	umbing	
20	D OUT							<u> </u>	Vastewater dispos	a			_		
04		- 151						RITY FOU							
21							•		stration / duties / C						
22									uthorized persons	-					
23									vailable; adequate						
24									ellstock/destruction						
25							•		ance, specialized /						
26							_		advisories, Allerge						
27							-	-	d used; equipmen	t adequate					
28			LI NO					-	and disposition						
29									strips provided, ac						
00				□ NA					Permit (Current & V	,					
30	D OUT	■ IN			□ COS				ccessible/supplied						
31							372 Lood & n			able/use				1	
		■ IN		□ NA □ NA		REP     REP			act surfaces clear s & Service sink p						

Page 2 of 2

5/22/20



													Page 1 of 3
	5172					ntal Health Depa ST, SUITE 105		No. of Violations	8		Priority:	3	
	Lul	$b^{ci}$		ب L	ubbock, T 306) 775-2	X 79401	1	No. of Repeat /iolations	0	Fo	Priority undation:	2	Score
Χ.	Lu		TEX	IS	00) 110- <u>2</u>	1902		Time In	10:00 am		Core:	3	16
	ity Date 8/2020				spection SPECTION	J		Time Out	12:00 pm	Tot. Mi	nutes:	120	
	olishment		1100		Addres			City/State			Zip Code		Telephone
	ER RANCH				6806 43			LUBBOCK, TX			79424		(806) 368-6565
	rd ID # 05349				Permit I	Holder ON BAY		Est. Type FOOD SERVICE			Risk Cate	gory	
FRUU		Γ = OUT	OF COM	PLIANCE			) = NOT OBSERVED	NA = NOT APPLICABLE	COS = CORREC	TED ON S		REPE	AT VIOLATION
							PRI	ORITY					
1			■ NO		□ cos	D REP		ime and temperature					
2					■ COS			ling temperature (41 F /	(45 F)				2/21/20
Viola	tion Comm							<b>U I X</b>	,				
	erved the foll												
	-			-			rees f for less than 4	hours, PIC pulled proc	duct out of wall	k in coole	r at 8 am a	nd put	t
	in cooler at				0	rees f.							
228.7	75(f)(1)(B) C	old Holo	d (41°F/4	5°F or b	elow)								
h	- nookogod	ningla a	on in a b	uttor oittii	na on tobl	a at 70 dagrada	f nackaging indicate	es product must be kept	trafrigarated b	atuaan 2	Of and 10f	advia	ad
		-	-		-	untarily discarde		es product must be kepi	reingerateu b	elween 5	51 anu 401,	auvise	eu
•	75(f)(1)(B) C	•		•			Su						
3						D REP	03 Proper hot holdi	ng temperature (135 F)					
4			■ NO		□ cos	D REP	04 Proper cooking	time and temperature					
5				□ NA			05 Proper reheating	g for hot holding 165 F i	n 2 hr.				
6		■ IN	□ NO		□ cos	D REP	06 Time as Control	; procedures/records					
7			-			D REP	07 Approved source	e; Condition/parasite de	estruction				
8		■ IN			□ cos	D REP	08 Food received a	t proper temperature					
9	D OUT	■ IN			■ COS	D REP	09 Separated & pro	tected; contamination p	prevented				
10	■ OUT				■ COS	D REP	10 Contact surfaces	s/returnables; clean & s	anitized				2/21/20
Viola	tion Comm	ents:											
							g inspection and read						- //
228.1	118(3)(B) Alt	er being	g cleane	a, 100a-c	ontact sur	Taces shall be s	anilized in a contact	time of at least 7 secon	Ids for a CHLU	RINE SC		50 m	g/L
Obse	erved nozzles	s of iuic	e machii	ne heavil	v soiled.	sent to ware wa	sh to clean and sanit	ize.					
	13(1) Food-												
11	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	11 Proper disposition	on; returned/served/reco	ondition				
12	D OUT	■ IN			□ COS	D REP	12 Management, er	mployees; knowledge &	reporting				
13	D OUT	■ IN			□ COS	D REP	13 Proper use of re	striction and exclusion					
14	D OUT	■ IN			□ COS	D REP	14 Hands cleaned a	and properly washed / 0	Glove use				
15	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	15 No bare hand co	ontact w/RTE or approv	ed method				
16	D OUT	■ IN		D NA	□ COS	REP	16 Pasteurized food	ds used; prohibited not	offered				
17	D OUT	■ IN		□ NA	□ COS	REP	17 Additives approv	ved/used Washing fruit	s/veg				
18	■ OUT				■ COS	REP	18 Toxic substance	s; identified/stored/use	d				2/21/20
Viola	tion Comm	ents:											
						and a small state	a and ania ( Materia						
		•				ood service item	s and spices. Volun	tanty removed.					
220.2 19			materia			,	19 Water: approved	l source; plumbing, bac	kflow				
20								ge / Wastewater dispos					
		- 114	_					-		_		_	
							PRIORITY F	OUNDATION					

Page 2 of 3



Activity Date 02/18/2020

Establishment RAIDER RANCH Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0005349

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

21	■ OUT	□ IN	□ NA	□ COS	D REP	21 PIC present / demonstration / duties / CFM	2/28/20
Violat	tion Comme	nts:					
Due to	o nature and	number of	violation no	certified for	ood manag	er knowledge observed.	
220.2	O(1) Deced	n the ricks			باب منافقه ما	using increasions and upon request the norsen in charge shall demonstrate to the regulatory	

228.32(1) Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of this rule. The person in charge shall demonstrate this knowledge by complying with these rules by having no critical violations/priority items during the current

inspe	ection			
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	2/28/20

#### Violation Comments:

Observed the following:

A RTE Deli meats in walk in cooler missing 7 day date mark. Labeled 228.75(g)(1) Date marking prepare on site RTE/ TCS food

B pea salad and cole slaw in cold prep table missing 7 day date mark 228.75(g)(1) Date marking prepare on site RTE/ TCS food

C several rte items in cold prep cooler labeled with 4 day date mark of 2/12 thru 2/16. Product not past 7 day date mark but if facility uses 4 day date marking system, follow through with procedures.

228.75(g)(1) Date marking prepare on site RTE/ TCS food

220.1	J(y)(I) Date		· · · · · · · · · · · · · · · · · · ·		, <b>.</b>			
29	D OUT	■ IN		□ NA	□ COS	REP	29 Thermometers / test strips provided, accurate	
30	D OUT	■ IN		□ NA	□ COS	REP	30 Food Establishment Permit (Current & Valid)	
31	D OUT	■ IN			□ COS	REP	31 Handwash facilities; accessible/supplied/used	
32	D OUT	■ IN		□ NA	□ COS	REP	32 Food & non-food contact surfaces cleanable/use	
33	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	33 Warewashing facilities & Service sink provided	
							CORE	
34		■ IN			□ COS	REP	CORE 34 Evidence of contamination; insect/rodent/other	
34 35					□ COS □ COS			
-		■ IN			□ COS		34 Evidence of contamination; insect/rodent/other	
35		■ IN			□ COS	REP     REP	34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco	
35 36		■ IN ■ IN	□ NO □ NO			REP     REP	34 Evidence of contamination; insect/rodent/other         35 Personal Cleanliness; eating/drinking/tobacco         36 Wiping clothes; properly used and stored	5/18/20

#### Violation Comments:

Observed blue berry muffin batter containing raw eggs and milk thawing on rack at room temperature. Advised PIC to thaw under refridgeration, under

running 70f or less water, in the microwave or as part of cooking process. Product put into walk in cooler.

228.75(c)(1) Except as specified in paragraph (4) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed under refrigeration

that maintains the food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less

				5	(	-3	
39	■ OUT	□ IN		■ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	5/18/20
Viola	tion Comme	ents:					
Obse	rved wet tea	urns s	et to dry with lids	on them.	Allow items	s to air dry before stacking or sealing to allow them to air dry. Tea urns re washed and	
saniti	zed.						
228.1	22(a) Drying	g, Equip	oment and Utensil	ls			
40	D OUT	■ IN		□ COS	REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□NO □NA	□ COS	D REP	41 Original container labeling (Bulk Food)	

Follow up : Yes Followup Date: 02/28/2020

3       OUT       IN       NO       COS       REP       43 Adequate ventiliation, lighting; designated area       Image: Cost and Cost				
Second D 8       PRODODS149         PRODUCTION       Estimating mark       PRODUCT         CUT = OUT OF COMPLIANCE IN = IN COMPLIANCE IN = NOT OBSERVED IN A = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION         CUT = OUT OF COMPLIANCE IN = IN COMPLIANCE IN = NOT OBSERVED IN A = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION         CUT = OUT OF IN		-		
RADER RACH       PR000549         OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED INA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION         1       OUT = IN I OO I COS I REP 42 Non-food contact surfaces clean         1       OUT = IN I OO I COS I REP 43 Adequate ventiliation, lighting: designated area         1       OUT = IN I OO I COS I REP 43 Adequate ventiliation, lighting: designated area         1       IOUT = IN I OO I COS I REP 44 Garbage & refuse property disposed/maintained/clean         1       IOUT = IN I OO I COS I REP 44 Forbiate and repair         validotion Comments:       Ventor Station Stationary equipment solied and with standing water. Clean and repair         valid vent by walk in cooler fraevily solied. clean       OUT = IN I OO I COS I REP 46 Toleit facilities: constructed/supplied/clean         1       IOUT = IN I OO I OO I OOS I REP 46 Toleit facilities: constructed/supplied/clean       IOUT EVENTOR         1       IOUT = IN I OO I OOS I REP 46 Toleit facilities: constructed/supplied/clean       IOUT EVENTOR         1       IOUT = IN I OO I OOS I REP 46 Toleit facilities: constructed/supplied/clean       IOUT EVENTOR         1       IOUT = IN I OO I OOS I REP 46 Toleit facilities: constructed/supplied/clean       IOUT EVENTOR         1       IOUT = IN I OO I OOS I REP 46 Toleit facilities: constructed/supplied/clean       IOUT EVENTOR         1       IOUT EVENTOR       IOUT EVENTOR	Lubbook			
2       OUT       IN       NO       COS       REP       42 Non-food contact surfaces clean				
3       OUT       IN       NO       COS       REP       43 Adequate ventiliation, lighting; designated area       Image: Cost and Cost	OUT = OUT OF COMPL	IANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEA	T VIOLATION
Image: style in the image: style in	12 □ OUT ■ IN □ NO	COS REP	42 Non-food contact surfaces clean	
15 •OUT IN NO COS REP 45 Physical facilities installed/maintained/clean 5/18   iolation Comments:   baserved the following:   - wall and coving used for drying mops solled and with standing water. Clean and repair   - wall and coving used for drying mops solled and with standing water. Clean and repair   - wall and coving used for drying mops solled and with standing water. Clean and repair   - wall wort by walk in cooler heavily solled. clean   - cold prep units and stationary equipment soiled underneath and behind, pull out units and clean.   28.186(b) Cleaning, frequency and restrictions.   Image: Clean and repair   - Wall and coving used for drying mops soiled and with standing water. Clean and repair   - wall and coving used for drying mops soiled and with standing water. Clean and repair   - wall wort by walk in cooler heavily solled. clean   - cold prep units and stationary equipment soiled underneath and behind, pull out units and clean.   - wall wort by walk in cooler heavily solled. clean   - cold prep units and stationary equipment soiled underneath and behind, pull out units and clean.   - Repuexy and restrictions.   Measured Observations   Measured Observations   Bleach Dish machine 0.00 Parts Per Million - Comments: Repaired to 75pm   Sould prep 38.00 Degrees Fahrenheit   Overall Inspection Comments </td <td>43 □ OUT ■ IN □ NO</td> <td>COS REP</td> <td>43 Adequate ventilation, lighting; designated area</td> <td></td>	43 □ OUT ■ IN □ NO	COS REP	43 Adequate ventilation, lighting; designated area	
Inspection Comments:         beserved the following:         - wall and coving used for drying mops solled and with standing water. Clean and repair         - wall vent by walk in cooler heavily solled. clean         - cold prep units and stationary equipment solled underneath and behind, pull out units and clean.         28.186(b) Cleaning, frequency and restrictions.         16       OUT         17       OUT         10       No         10       No         11       No         12       Measured Observations         13       Measured Deservations         14       0.00 Degrees Fahrenheit         14       Sup Hot hold 140.00 Degrees Fahrenheit         14       Out genees Fahrenheit         14       Could prep 38.00 Degrees Fahrenheit         14       Out genees Fahrenheit         14       Out genees Fahrenheit         14       Out	<sup>14</sup> □ OUT ■ IN □ NO		44 Garbage & refuse properly disposed/maintained	
beserved the following: - wall and coving used for drying mops soiled and with standing water. Clean and repair - wall vent by walk in cooler heavily soileddean - cold prep units and stationary equipment soiled underneath and behind, pull out units and clean. 28.186(b) Cleaning, frequency and restrictions. 	I5 ■OUT □IN □NO		45 Physical facilities installed/maintained/clean	5/18/20
<ul> <li>wall and coving used for drying mops solled and with standing water. Clean and repair</li> <li>wall vent by walk in cooler heavily soiled. dean</li> <li>cold prep units and stationary equipment solled underneath and behind, pull out units and clean.</li> </ul> 28.186(b) Cleaning, frequency and restrictions.   16 OUT IN NO COS REP 46 Toilet facilities; constructed/supplied/clean   17 OUT IN NO INA COS REP 47 Other violations   Bleach Dish machine 0.00 Parts Per Million - Comments: Repaired to 75ppm Soup Hot hold 140.00 Degrees Fahrenheit Descold prep 86.00 Degrees Fahrenheit Peace Cold prep 86.00 Degrees Fahrenheit Peace Cold prep 86.00 Degrees Fahrenheit Peace Cold prep 86.00 Degrees Fahrenheit No Overall Inspection Comments No Overall Inspection Comments Inspection Result: VIOLATION Signatures Mut Motional Mathematical Action: NEXT REGULAR INSPECTION Mut Mathematical Action: NEXT REGULAR INSPECTION Mut Mathematical Action: NEXT REGULAR INSPECTION Mut Mathematical Action: NEXT REGULAR INSPECTION	iolation Comments:			
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- cold prep units and stationary equipment solled underneath and behind, pull out units and clean.			ywater. Clean and repair	
28.186(b) Cleaning, frequency and restrictions.			nd behind, pull out units and clean.	
I6       OUT       IN       NO       COS       REP       46 Toilet facilities; constructed/supplied/clean         I7       OUT       IN       INO       INA       COS       REP       47 Other violations         Measured Observations         Bleach Dish machine 0.00 Parts Per Million - Comments: Repaired to 75ppm         Soup Hot hold 140.00 Degrees Fahrenheit         butter dining table 72.00 Degrees Fahrenheit         Overall Inspection Comments: voluntarily discarded         Tura Cold prep 38.00 Degrees Fahrenheit         Peas Cold prep 36.00 Parts Per Million       Quat 3comp sink 300.00 Degrees Fahrenheit         Overall Inspection Comments         Inspection Comments         Inspection Result: VIOLATION       Required Action: NEXT REGULAR INSPECTION         Signatures		1		
17       OUT       IN       NO       NA       COS       REP       47 Other violations         Measured Observations         Bleach Dish machine 0.00 Parts Per Million - Comments: Repaired to 75ppm         Soup Hot hold 140.00 Degrees Fahrenheit         butter dining table 72.00 Degrees Fahrenheit         Overall Inspection Comments: voluntarily discarded         Toverall Inspection Comments         Overall Inspection Comments         No Overall Inspection Comments         Inspection Result: VIOLATION         Signatures         Mot Mot Mot Mot Machine				
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Bleach Dish machine 0.00 Parts Per Million - Comments: Repaired to 75ppm Soup Hot hold 140.00 Degrees Fahrenheit butter dining table 72.00 Degrees Fahrenheit - Comments: voluntarily discarded Tuna Cold prep 38.00 Degrees Fahrenheit Peas Cold prep 36.00 Parts Per Million Quat 3comp sink 300.00 Degrees Fahrenheit <b>Overall Inspection Comments</b> No Overall Inspection Comments Inspection Comments Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures MMMMM			47 Other violations	
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bestie Moregan Ext			Signatures	
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Page 3 of 3

				E	nvironmer	ntal Health De	partment	No. of Violations	6	1	Priority:	2		
	Lul			16 L	ubbock, T		)5	No. of Repeat	0		Priority	0	S	core
X	Lui	יטנ		s)	606) 775-2	2902		Violations Time In	9:56 am	Fo	undation: Core:	4		10
ctiv	vity Date		Burne	so of In	spection						core.			IU
	7/2020				PECTION	1		Time Out	10:40 am	Tot. Mi	nutes:	44		
	olishment			( 000	Address			City/State			Zip Code		Telephor	
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								PRIORITY						
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2	D OUT	■ IN	□ NO	□ NA		REP		Id holding temperature (41 F						
3		■ IN	□ NO	□ NA	□ cos	C REP	•	t holding temperature (135 F	)					
4		■ IN		□ NA	□ cos	REP	•	oking time and temperature						
5		■ IN						heating for hot holding 165 F	in 2 hr.					ļ
6		IN	□ NO	□ NA				Control; procedures/records						0/00/5
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iola	ation Comm	ents:												
28.0	51 Food safe	, good	condition	i, unaduli	terated, a	nd honestly pr	resented							
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12 13 14 15 16 17 18 228.2 20 22 23 24 22 23 24 25 26 27 28 29	OUT     OUT	■ IN ■ IN	c material	NA     NA     NA     NA     S or cher BOTTLE     NA     NA			13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub: ntainer labeled JNLABELED. D 19 Water; ap 20 Approved <b>PRIOR</b> 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper co 28 Proper da 29 Thermom	e of restriction and exclusion aaned and properly washed / and contact w/RTE or appro ed foods used; prohibited no approved/used Washing fru stances; identified/stored/use DISCUSSED. LABELED. CC proved source; plumbing, ba Sewage / Wastewater dispo ITY FOUNDATION ant / demonstration / duties / dler/no unauthorized person cold water available; adequat available shellstock/destruction ce with variance, specialized f consumer advisories, Allerg oling method used; equipment te marking and disposition eters / test strips provided, a	Glove use ved method offered ts/veg ed OS. ckflow sal CFM s/personnel e pressure on/labels / HACCP en label nt adequate ccurate					
228.2	OUT	■ IN ■ IN	c material	NA     NA     NA     NA     S or cher BOTTLE     NA     NA			13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub 18 Toxic sub 18 Toxic sub 19 Water; ap 20 Approved 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliane 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta	e of restriction and exclusion aaned and properly washed / and contact w/RTE or appro ed foods used; prohibited no approved/used Washing fru stances; identified/stored/use NISCUSSED. LABELED. CC proved source; plumbing, ba Sewage / Wastewater dispo ITY FOUNDATION ent / demonstration / duties / dler/no unauthorized person cold water available; adequat available shellstock/destruction ce with variance, specialized f consumer advisories, Allerg oling method used; equipme te marking and disposition	Glove use ved method offered ts/veg ed DS. ckflow sal CFM s/personnel e pressure on/labels / HACCP en label nt adequate ccurate Valid)					

Page 2 of 3

-		0	tu of		Activity D 02/17/202		Purpose of Inspection ROUTINE INSPECTION	
X	Luł	b	Öck	s	Establish	nment	Record ID #           IE CAFE TX-023         PR0010717	
	τυο	- OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
32					□ COS		32 Food & non-food contact surfaces cleanable/use	-
3							33 Warewashing facilities & Service sink provided	
<u> </u>		<b>—</b> IIN					· · ·	
							CORE	
4							34 Evidence of contamination; insect/rodent/other	5/17/20
5	■ OUT				■ COS		35 Personal Cleanliness; eating/drinking/tobacco	5/17/20
olat	tion Comme	ents:						
8.42	2(a)(1) Eatir	ng food	, chewing	յ gum, d	rinking be	verages, or i	using tobacco	
						REMOVED.	MACHINE. DISCUSSED. EMPLOYEES SHALL STORE PERSONAL DRINKS BELOW AND	
6				5,500			36 Wiping clothes; properly used and stored	
7				□ NA			37 Environmental contamination	
8	■ OUT				■ COS		38 Approved thawing method	5/17/20
 n/af	ion Comme	nte						
					., .			
8.75	5(c)(2) Thav	ving. u	ider runn	ing wate	er criteria			
SF	RVED PRE	соок	ED CHIC	KEN TH	AWING I	N SINK WIT	HOUT RUNNING WATER. DISCUSSED. WATER TURNED ON, LESS THAN 70 DEGREES F	COS
	OUT						39 Utensils/equipment/linens; used/stored/handled	5/17/20
	ion Comme							
	RVED 3-CO	OMPAF	TMENT	SEAL D	AMAGED	. SEAL TO		
0	D OUT				□ COS		40 Single-service/use; properly stored, and used	
1	D OUT				□ COS		41 Original container labeling (Bulk Food)	
2	D OUT					□ REP	42 Non-food contact surfaces clean	
	D OUT	■ IN	🗆 NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
4	D OUT		□ NO		□ COS		44 Garbage & refuse properly disposed/maintained	
4 5	D OUT	■ IN	□ NO □ NO		□ COS	D REP	45 Physical facilities installed/maintained/clean	
1 5 6		■ IN ■ IN	□ NO □ NO □ NO			REP     REP	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean	5/17/00
4 5 6		■ IN ■ IN	□ NO □ NO □ NO		□ COS	REP     REP	45 Physical facilities installed/maintained/clean	5/17/20
4 5 6 7		■ IN ■ IN □ IN	□ NO □ NO □ NO	□ NA		REP     REP	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean	5/17/20
i j j olati	OUT OUT OUT OUT	IN IN IN ents:	□ NO □ NO □ NO		□ COS □ COS ■ COS	REP REP REP	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean	5/17/20
+ 5 7 0/at	□ OUT □ OUT ■ OUT tion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	□ NO □ NO □ NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location	5/17/20
4 5 7 0 <i>lat</i> 8.33	□ OUT □ OUT ■ OUT tion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	□ NO □ NO □ NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI.	5/17/20
4 5 7 0 <i>lat</i> 8.33	□ OUT □ OUT ■ OUT tion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	□ NO □ NO □ NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location	5/17/20
4 5 7 0 <i>lat</i> 28.33	□ OUT □ OUT ■ OUT tion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	□ NO □ NO □ NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI.	5/17/20
4 5 7 0 <i>01at</i> 3SE	□ OUT □ OUT ■ OUT tion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	INO NO NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI.	5/17/20
4 5 7 0 <i>01at</i> 88.33	□ OUT □ OUT ■ OUT ion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	INO NO NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20
4 5 6 7 28.33 BSE	□ OUT □ OUT ■ OUT ion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food	INO NO NO Manger	(CFM) C	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI.	5/17/20
4 5 6 7 28.33 BSE	□ OUT □ OUT ■ OUT 3(b) Certifie RVED NO	■ IN ■ IN □ IN ents: d Food CERTI ⇒ Obse	INO NO NO Manger FIED FOO	(CFM) C OD MAN	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20
4 5 6 7 28.33 BSE	□ OUT □ OUT ■ OUT ion Comme 3(b) Certifie	■ IN ■ IN □ IN ents: d Food CERTI ⇒ Obse	INO NO NO Manger FIED FOO	(CFM) C OD MAN	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20
28.33 BSE No T	□ OUT □ OUT ■ OUT 3(b) Certifie RVED NO	■ IN ■ IN □ IN ents: d Food CERTI ⇒ Obse	INO NO NO Manger FIED FOO	(CFM) C OD MAN	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20
4 5 6 7 iolat 28.33 BSE	□ OUT □ OUT ■ OUT 3(b) Certifie RVED NO	■ IN ■ IN □ IN ents: d Food CERTI ⇒ Obse	INO NO NO Manger FIED FOO	(CFM) C OD MAN	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20
4 5 7 0 <i>lat</i> 8.33 3SE	□ OUT □ OUT ■ OUT 3(b) Certifie RVED NO	■ IN ■ IN □ IN ents: d Food CERTI ⇒ Obse	INO NO NO Manger FIED FOO	(CFM) C OD MAN	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20
4 5 7 0 lat. 3SE	□ OUT □ OUT ■ OUT 3(b) Certifie RVED NO	■ IN ■ IN □ IN ents: d Food CERTI ⇒ Obse	INO NO NO Manger FIED FOO	(CFM) C OD MAN	COS COS COS	REP     REP     REP     REP posted in col	45 Physical facilities installed/maintained/clean 46 Toilet facilities; constructed/supplied/clean 47 Other violations nspicious location ONSPICUOUS LOCATION. PROVIDE. NRI. Measured Observations	5/17/20

Lubbock	Activity Date 02/17/2020 Establishment TROPICAL SMOOTHIE CAFE TX-023	Purpose of Inspection         ROUTINE INSPECTION         Record ID #         THIE CAFE TX-023       PR0010717							
Inspection Result: VIOLA	TION	Required Ac	tion: NEXT REGULAR INSPE	ECTION					
	Sign	Signatures							
Geody Bergquis		<u>A</u>	the						
GRADY BERGQUIST EHS	II RS CPO	Carlos Lopez	General Manager						
			Follow up : Yes	Followup Date: 05/17/2020					

Page 3 of 3

1	N/	- Cit	v of _	16	625 13TH	ntal Health D ST, SUITE 1		No. of Violations	0		Priority:	0	Score
2	Luł	obo	bck	-	ubbock, T 806) 775-2			No. of Repeat Violations	0	Fo	Priority undation:	0	50016
			TEXA	\$				Time In	1:00 pm		Core:		0
	vity Date 3/2020				spection PECTION	1		Time Out	1:25 pm	Tot. Mi	nutes:	nutes: 25	
	blishment ED #555				Addres 12815 II	s NDIANA AVE		City/State LUBBOCK, TX	•		<b>Zip Code</b> 79423		<b>Telephone</b> (806) 791-0220
Reco	rd ID #				Permit I	Holder		Est. Type			Risk Cate	gory	
PR00	10611				UNITED	SUPERMA	RKETS, LLC	GROCERY	-		FR01		
	OUT	T = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1			■ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature					
2		■ IN	□ NO	□ NA	□ COS	D REP	02 Proper col	d holding temperature (41 F	/ 45 F)				
3			■ NO	□ NA	□ COS	D REP	03 Proper ho	t holding temperature (135 F)	)				
4	D OUT	□ IN	■ NO	□ NA	□ COS	□ REP	04 Proper co	oking time and temperature					
5	D OUT		■ NO	□ NA	□ COS	REP	05 Proper reh	neating for hot holding 165 F	in 2 hr.				
6	D OUT	■ IN	□ NO	□ NA	□ COS	REP	06 Time as C	ontrol; procedures/records					
7	D OUT	■ IN			□ COS	REP	07 Approved	source; Condition/parasite de	estruction				
8	D OUT	■ IN			□ COS	□ REP	08 Food rece	ived at proper temperature					
9	D OUT	■ IN			□ COS	□ REP	09 Separated	& protected; contamination	prevented				
10	D OUT	■ IN			□ COS	REP	10 Contact su	urfaces/returnables; clean & s	sanitized				
11	D OUT	■ IN	□ NO	□ NA	□ COS	REP	11 Proper dis	position; returned/served/rec	ondition				
12	D OUT	■ IN			□ COS	REP	-	ent, employees; knowledge &	k reporting				
13	D OUT	■ IN			□ COS	REP	13 Proper use	e of restriction and exclusion					
14	D OUT	■ IN			□ COS	REP		aned and properly washed / (					
15	D OUT	■ IN	□ NO	□ NA	□ COS	REP		and contact w/RTE or approv					
16	D OUT	■ IN		□ NA	□ COS	REP		ed foods used; prohibited not					
17	D OUT	■ IN		□ NA		REP		approved/used Washing fruit	0				
18	D OUT				□ COS	REP		stances; identified/stored/use					
19	D OUT				□ COS			proved source; plumbing, bac					
20	D OUT	■ IN				REP	20 Approved	Sewage / Wastewater dispos	sal				
							PRIOR	ITY FOUNDATION					
21	D OUT	■ IN		□ NA	□ COS	D REP	21 PIC prese	nt / demonstration / duties / C	CFM				
22	D OUT	■ IN		□ NA	□ COS	C REP	22 Food Han	dler/no unauthorized persons	/personnel				
23	D OUT	■ IN		□ NA	□ COS	C REP		old water available; adequate	1				
24	D OUT	■ IN				REP		vailable shellstock/destructio					
25	D OUT	■ IN				C REP		ce with variance, specialized					
26	D OUT					C REP	8	consumer advisories, Allerge					
27		■ IN			□ COS		•	oling method used; equipmer	nt adequate				
28	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	te marking and disposition					
29					□ COS			eters / test strips provided, ac					
30						D REP		blishment Permit (Current &	,				
31								n facilities; accessible/supplie					
32								n-food contact surfaces clear					
33		■ IN	□ NO		□ COS		33 Warewash	ning facilities & Service sink p				_	
								CORE					
34	D OUT	■ IN			□ COS	C REP	34 Evidence	of contamination; insect/rode	nt/other				
35	D OUT	■ IN			□ COS	D REP		Cleanliness; eating/drinking/to					
36	D OUT	■ IN			□ COS	D REP	36 Wiping clo	thes; properly used and store	ed				
37	D OUT	■ IN		D NA	□ cos	D REP	37 Environme	ental contamination					

Page 2 of 2

I								Faye Z UI Z
					Activity E	Date	Purpose of Inspection	
		Ci	tv of _		02/18/202		ROUTINE INSPECTION	
T	Link	h	ŏčl	7	Establis	nment	Record ID #	
X	Lui			AS	UNITED		PR0010611	
	OUT	= OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38	D OUT	■ IN	□ NO	□ NA	□ cos	D REP	38 Approved thawing method	
39	D OUT	■ IN			□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	41 Original container labeling (Bulk Food)	
42	D OUT	■ IN	□ NO			REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO			REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO		□ COS	REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN	□ NO		□ COS	REP	45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN	□ NO		□ COS	REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	47 Other violations	
							Measured Observations	
SAU	JSAGE CH :	37.00 E	Degrees	Fahrenh	eit			
CRE	EAMER RIC	33.00	Degrees	Fahren	heit			
EGG	GS WIC 35.0	00 Deg	rees Fah	nrenheit				
RAV	V HAMBUR	GER C	H 40.00	Degrees	s Fahrenh	eit		
EGG	GS RIC 35.0	0 Degr	ees Fah	renheit				
MIL	K WIC 33.00	) Degre	ees Fahr	renheit				
TUR	RKEY RIC 3	0.00 De	egrees F	ahrenhe	it			
							Overall Inspection Comments	
No C	Overall Insp	ection (	Commen	nts				
	Insp	ection	Result: N	NO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	and .	, P					for A >	
	Geoch		erge	JUST				
GRAD	DY BERGQI	JIST		EHS II I	RS CPO		Greg Castillo Asst Store Director	
1								
1								
1								
1								
1								

	Lubł	City of			ntal Health D I ST, SUITE 1		No. of Violations No. of Repeat	3		Priority: Priority	1	Score
	Lubb	$\mathbf{OC}$	k 🕷	806) 775-2			Violations	0	Fou	ndation:	0	
		TE	XAS				Time In	12:40 pm		Core:	ore: 2 5	
	ity Date /2020		<b>pose of In</b> UTINE INS	•	N		Time Out	1:00 pm	Tot. Minutes:		20	
	lishment			Addres		_	City/State			Zip Code		Telephone
-	ED #555			-	NDIANA AVE					79423		(806) 791-0220
	rd ID # 10612			Permit UNITED	noider D SUPERMAI	RKETS, LLC	Est. Type MEAT MARKET			Risk Cate =R02	gory	
	OUT = O	UT OF CO	MPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERV	ED NA = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
1		N ■N			REP		PRIORITY					
2			-			•	d holding temperature (41 F /	45 F)				
3						-	holding temperature (135 F)					
4						•	oking time and temperature					
5			-			•	eating for hot holding 165 F i	n 2 hr.				
6						•	ontrol; procedures/records					
7						07 Approved s	source; Condition/parasite de	struction				
8	□ OUT ■I	N		□ COS	D REP	08 Food recei	ved at proper temperature					
9	□ OUT ■	N		□ COS	D REP	09 Separated	& protected; contamination p	revented				
10	□ OUT ■	N		□ COS	D REP	10 Contact su	rfaces/returnables; clean & s	anitized				
11	□ OUT ■	N 🗆 N	O □ NA	□ cos	D REP	11 Proper dis	position; returned/served/reco	ondition				
12	□ OUT ■ I	N		□ COS	D REP	12 Manageme	ent, employees; knowledge &	reporting				
13	□ OUT ■ I	N		□ COS	D REP	13 Proper use	e of restriction and exclusion					
14	□ OUT ■	N		□ COS	C REP	14 Hands clea	aned and properly washed / G	Glove use				
15	□ OUT ■I	N 🗆 N	AN⊡ C	□ cos	C REP	15 No bare ha	and contact w/RTE or approve	ed method				
16	□ OUT ■I	N	🗆 NA	□ COS	REP	16 Pasteurize	d foods used; prohibited not o	offered				
17	□ OUT ■I	N	D NA	□ COS	D REP	17 Additives a	approved/used Washing fruits	s/veg				
18	■OUT □	N		■ COS	□ REP	18 Toxic subs	tances; identified/stored/used	ł				2/21/
Viola	tion Comments											
28.2	202 Poisonous/to	xic mate	ials or che	micals no	t in original co	ontainer labeled						
OBSE	RVED CHEMIC	AL SPR	AY BOTTL	E WITH C	LEAR LIQUI	D, UNLABELED, L	ABELED. COS.					
19	□ OUT ■I			□ COS			proved source; plumbing, bac					
20	□ OUT ■I	N			REP	20 Approved S	Sewage / Wastewater dispos	al				
							TY FOUNDATION					
21				COS		•	nt / demonstration / duties / C					
							ller/no unauthorized persons/					
22		N	🗆 NA		REP	23 Hot and Co	a fall strandard and still the first of the	pressure				
22 23					<b>— — — —</b>	04 0	old water available; adequate	•				
22 23 24	□ OUT ■						vailable shellstock/destruction	n/labels				
22 23 24 25		N	□ NA	□ COS	D REP	25 Complianc	vailable shellstock/destruction e with variance, specialized /	n/labels HACCP				
22 23 24 25 26		N N	□ NA □ NA		REP     REP	25 Complianc 26 Posting of	vailable shellstock/destruction e with variance, specialized / consumer advisories, Allerge	n/labels HACCP n label				
22 23 24 25 26 27	UOUT UOUT UOUT UOUT UOUT UOUT UOUT UOUT	N N N	□ NA □ NA □ NA	□ COS □ COS □ COS	REP     REP     REP	25 Complianc 26 Posting of 27 Proper coc	vailable shellstock/destruction e with variance, specialized / consumer advisories, Allerge ling method used; equipment	n/labels HACCP n label				
22 23 24 25 26 27 28		N N N 🗆 N	□ NA □ NA □ NA 0 □ NA	□ COS □ COS □ COS □ COS	REP  REP  REP  REP  REP	25 Complianc 26 Posting of 27 Proper coo 28 Proper date	vailable shellstock/destructior e with variance, specialized / consumer advisories, Allerge pling method used; equipment e marking and disposition	n/labels HACCP n label t adequate				
22 23 24 25 26 27 28 29	UUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUUU		□ NA □ NA □ NA 0 □ NA □ NA	□ COS □ COS □ COS □ COS □ COS	REP     REP     REP     REP     REP     REP     REP	25 Complianc 26 Posting of 27 Proper coc 28 Proper dat 29 Thermome	vailable shellstock/destruction e with variance, specialized / consumer advisories, Allerge ling method used; equipment e marking and disposition tters / test strips provided, acc	n/labels HACCP n label t adequate curate				
22 23 24 25 26 27 28 29 30	OUT		□ NA □ NA □ NA 0 □ NA □ NA	□ COS □ COS □ COS □ COS □ COS □ COS	REP	25 Complianc 26 Posting of 27 Proper coc 28 Proper dat 29 Thermome 30 Food Estal	vailable shellstock/destruction e with variance, specialized / consumer advisories, Allerge bling method used; equipment e marking and disposition ters / test strips provided, acc blishment Permit (Current & V	h/labels HACCP n label t adequate curate /alid)				
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Page 2 of 2

5/18/20

5/18/20

		, Ci	ty of 🖕		Activity D 02/18/202		Purpose of Inspection ROUTINE INSPECTION
2	Luł	ob	ock	\$	Establish UNITED :		<b>Record ID #</b> PR0010612
	OUT	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION
35	D OUT	■ IN			□ cos	REP	35 Personal Cleanliness; eating/drinking/tobacco
36	D OUT	■ IN			□ COS	D REP	36 Wiping clothes; properly used and stored
37	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	37 Environmental contamination
38	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	38 Approved thawing method
39	■ OUT	□ IN			■ COS	D REP	39 Utensils/equipment/linens; used/stored/handled
228.12 positic	on that allov	Clean e vs air d	rying				d as specified under paragraph (1) of this subsection and shall be stored in a self-draining CKED WHILE WET, UNABLE TO PROPERLY AIR DRY. DISCUSSED. PIC SENT ALL CONTAINERS
	AREWASH						
40					□ COS		40 Single-service/use; properly stored, and used
41		IN					41 Original container labeling (Bulk Food)
42	■ OUT				□ COS	D REP	42 Non-food contact surfaces clean
228.1		od-con					ept free of an accumulation of dust, dirt, food residue, and other debris
43	D OUT	■ IN	□ NO		□ COS	D REP	43 Adequate ventilation, lighting; designated area
44	D OUT	■ IN	□ NO		□ COS	D REP	44 Garbage & refuse properly disposed/maintained
45	D OUT	■ IN	□ NO		□ COS	□ REP	45 Physical facilities installed/maintained/clean
46	D OUT	■ IN	□ NO		□ COS	C REP	46 Toilet facilities; constructed/supplied/clean
47	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	47 Other violations
							Measured Observations
RAV RAV	AT 3-COMP V RIBS WIC V STEAK W V BRISKET	C 40.00 /IC 41.0	Degrees 00 Degree	Fahren es Fahr	heit enheit		
							Overall Inspection Comments
No C	Overall Insp Insp		Comments Result: VI		NC		Required Action: NEXT REGULAR INSPECTION
							Signatures
	Geoch	8 B	ergg	rist			SCS
GRAD	Y BERGQ	JIST	l	EHS II	RS CPO		Greg Castillo Asst Store Director

Follow up : Yes Followup Date: 05/18/2020

		-			5 –	ST, SUITE 10	nvironmeı 625 13TH	16	vof	Cit		
0	Priority oundation:	Fo	0	lo. of Repeat /iolations			ubbock, T 06) 775-2		$\operatorname{bck}^{\text{y}}$	b	Luł	E
Core:         0           nutes:         15			1:30 pm	Time In				\$	TEXA			X
		Tot. Mi	1:45 pm	Time Out			•				-	Activ 02/18
	<b>Zip Code</b> 79423			City/State LUBBOCK, TX	•	6	Addres					
gory	Risk Cate			Est. Type		lolder	Permit I				d ID #	Recor
	FR01		-	PRODUCE	ETS, LLC	SUPERMAR	UNITED				10613	PR00
REPEA	SITE REP =	CTED ON S	COS = CORREC	IA = NOT APPLICABLE C	O = NOT OBSERVI	OMPLIANCE 1	IN = IN C	PLIANCE	OF COMF	= OUT (	OUT	
				-		D REP			■ NO			1
			45 F)	•	•				■ NO			2
				ng temperature (135 F)	03 Proper hot I			□ NA	■ NO			3
				ime and temperature	04 Proper cool	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	4
			n 2 hr.	for hot holding 165 F ir	05 Proper rehe	D REP	□ COS	□ NA	■ NO	□ IN	D OUT	5
				procedures/records	06 Time as Co	D REP	□ COS	□ NA		■ IN	D OUT	6
			struction	e; Condition/parasite de	07 Approved s	D REP	□ COS			■ IN	D OUT	7
						D REP	□ COS			■ IN		8
				· · ·	•	REP	□ COS			■ IN	D OUT	9
				,		REP	□ COS			■ IN	D OUT	10
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			HACCP	variance, specialized /	25 Compliance					■ IN		25
			en label	mer advisories, Allerge	26 Posting of c	□ REP				■ IN		26
			t adequate	nethod used; equipment	27 Proper cool	D REP	□ COS	D NA		■ IN	D OUT	27
				•	•	D REP	□ COS	□ NA		■ IN	D OUT	28
			curate	test strips provided, acc	29 Thermomet	REP	□ COS	□ NA		■ IN	D OUT	29
			,	,								30
												31
										■ IN		32
			rovided	cilities & Service sink pr	33 Warewashi	REP				■ IN	D OUT	33
				DRE								
			nt/other	amination; insect/roden	34 Evidence of	D REP	□ COS			■ IN	D OUT	34
						D REP				■ IN	D OUT	35
			ed			□ REP				■ IN	D OUT	36 37
	15 gory	nutes: 15 Zip Code 79423 Risk Category FR01	Tot. Minutes:     15       Zip Code     79423       Risk Category     FR01	1:45 pm       Tot. Minutes:       15         Zip Code 79423       Risk Category FR01         coss = CORRECTED ON SITE       REP = REPEA         45 F)	Time Out       1:45 pm       Tot. Minutes:       15         City/State LUBBOCK, TX       Zip Code 79423       79423         Est. Type PRODUCE       Risk Category FR01       FR01         ED NA = NOT APPLICABLE       COS = CORRECTED ON SITE       REP = REPEA         PRIORITY       ing time and temperature       Indiang temperature (41 F / 45 F)       Indiang temperature (135 F)         ing time and temperature       ating for hot holding 165 F in 2 hr.       Intro; procedures/records       Intro; procedures/records         ource; Condition/parasite destruction       ed at proper temperature       A protected; contamination prevented       Faces/returnables; clean & sanitized         foods used; prohibited not offered       proved/used Washing fruits/veg       Intro; proved/used Washing fruits/veg         ances; identified/stored/used       oved source; plumbing, backflow       Intro; proved/used Washing fruits/veg         ances; identified/stored/used       intro; duate available; adequate pressure       Intro; analable shellstock/destruction/labels         I' demonstration / duties / CFM       I' demonstration / duties / CFM       I' demonstration / duties / CFM         i' generation / duties / CFM       I' demonstration / duties / CFM       I' demonstration / duties / CFM         i'no unauthorized persons/personnel       I' demonstration / duties / CFM       I' demonstration / duties / CFM      <	Time Out         1:45 pm         Tot. Minutes:         15           City/State LUBBOCK, TX         Zip Code 79423         Tot. Minutes:         15           KETS, LLC         PRODUCE         Risk Category FR01         FR01           V0 = NOT OBSERVED         NA = NOT APPLICABLE         COS = CORRECTED ON SITE         REP = REPEA           PRIORITY         01         Proper cooling time and temperature         (2)         Proper         FR01           02         Proper cooking time and temperature         (35 F)         04         Proper cooking time and temperature         05           05         Proper cooking time and temperature         05         07         Approved source; Condition/parasite destruction         08         Food received at proper temperature         09         Separated & protected; contamination prevented         00         Contact surfaces/returnables; clean & sanitized         11         Proper use of restriction and exclusion           14         Hands cleaned and properly washed / Glove use         15         No bare hand contact w/RTE or approved method         16         Pasteurized foods used; prohibited not offered           17         Additives approved source; plumbing, backflow         20         Approved Sewage / Wastewater disposal           PRICOPTY FOUNDATION         21         PIC present / demonstration / duties / CFM         <	Image: Control of the second	Construction         Construction         Construction         Construction         Ist           Address         Lity/State         1:45 pm         Tot. Minutes:         15           Address         Lity/State         Zip Code         754423         78423           Permit Holder         Lity (State         Zip Code         78423         78423           Permit Holder         Est. Type         Risk Category         FR01         1           IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE         COS = CORRECTED ON SITE         REP = REPA           Process         REP         01 Proper cooling time and temperature (135 F)         Image: Construction of the Constructi	as of Inspection         Time Out         145 pm         Tot. Minutes:         15           Address         City/State         Zip Code         Iss         City/State         Zip Code         City/State	Time Out         1:45 pm         Tot. Minutes:         15           Address         LigBOCK, TX         Tot. Minutes:         15           Address         LUBBOCK, TX         Tot. Minutes:         15           Permit Holder         LUBBOCK, TX         79423         Risk Category           Promote One NA         COS         REP         01 Proper cooling time and temperature         Rep 79           NO         NA         COS         REP         01 Proper cooling time and temperature         FO           NO         NA         COS         REP         01 Proper cooling time and temperature         FO           NO         NA         COS         REP         01 Proper cooling time and temperature         FO           NO         NA         COS         REP         01 Proper cooling time and temperature         FO           NO         NA         COS         REP         03 Proper cooling time and temperature         FO           NO         NA         COS         REP         03 Proper cooling time and temperature         FO           COS         REP         04 Proper cooling time and temperature         COS         FO         FO           COS         REP         03 Properise Condition famassite distruction         FO </td <td>Purpose of Inspection ROUTINE INSPECTION         Time Out         1:45 pm         Tot. Minutes:         15           Address 12815 INDIANA AVE.         LUBBOCK, TX         T9423         Factorial Status         79423           Permit Holder UNITED SUPERMARKETS, LLC         PRODUCE         Fisk Category Food         Fisk Category Food         Fisk Category Food           = 0UT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED. NA = NOT APPLICABLE. COS = CORRECTED ON SITE. REP = REPEA         Fisk Category Food         Fisk Category Food           = NN O         NA         COS         REP         01 Proper cooling time and temperature (115 F / 45 F)         Image: Cost (15 F / 12 M)           = NN O         NA         COS         REP         04 Proper cooling time and temperature (115 F / 12 M)         Image: Cost (15 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         NA         COS         REP         05 Proper reheating for hot holding 16 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         NA         COS         REP         05 Proper reheating for hot holding 16 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         COS         REP         05 Proper reheating for hot holding 16 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         COS         REP         10 Contat surfaces/rehumables; clean &amp; sanitized         Image</td> <td>Vip Date 2820         Purpose of Inspection ROUTINE INSPECTION         Time Out         1:45 pm         Tot. Minutes:         15           111         Tot. Minutes:         1215 MINUARA AVE.         LUBBOCK. TX         79423         79423           111         Permit Holder         Est. Type         Risk Category         Risk Category           111         Permit Holder         Est. Type         Risk Category         Risk Category           111         N         N         COS         REP         01 Proper cooling time and temperature         COS         COS         REP         02 Proper cooling time and temperature (135 F)         Image: Cooling time and temperature (135 F)</td>	Purpose of Inspection ROUTINE INSPECTION         Time Out         1:45 pm         Tot. Minutes:         15           Address 12815 INDIANA AVE.         LUBBOCK, TX         T9423         Factorial Status         79423           Permit Holder UNITED SUPERMARKETS, LLC         PRODUCE         Fisk Category Food         Fisk Category Food         Fisk Category Food           = 0UT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED. NA = NOT APPLICABLE. COS = CORRECTED ON SITE. REP = REPEA         Fisk Category Food         Fisk Category Food           = NN O         NA         COS         REP         01 Proper cooling time and temperature (115 F / 45 F)         Image: Cost (15 F / 12 M)           = NN O         NA         COS         REP         04 Proper cooling time and temperature (115 F / 12 M)         Image: Cost (15 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         NA         COS         REP         05 Proper reheating for hot holding 16 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         NA         COS         REP         05 Proper reheating for hot holding 16 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         COS         REP         05 Proper reheating for hot holding 16 F / 12 M)         Image: Cost (15 F / 12 M)           = NN O         COS         REP         10 Contat surfaces/rehumables; clean & sanitized         Image	Vip Date 2820         Purpose of Inspection ROUTINE INSPECTION         Time Out         1:45 pm         Tot. Minutes:         15           111         Tot. Minutes:         1215 MINUARA AVE.         LUBBOCK. TX         79423         79423           111         Permit Holder         Est. Type         Risk Category         Risk Category           111         Permit Holder         Est. Type         Risk Category         Risk Category           111         N         N         COS         REP         01 Proper cooling time and temperature         COS         COS         REP         02 Proper cooling time and temperature (135 F)         Image: Cooling time and temperature (135 F)

			Page 2 of 2
City of	Activity Date 02/18/2020	Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment	Record ID #	
TEXAS	UNITED #555	PR0010613	
OUT = OUT OF COMPLIAN	ICE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
	NA 🗆 COS 🗆 REP	38 Approved thawing method	
39 □ OUT ■ IN	□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40 □ OUT ■ IN		40 Single-service/use; properly stored, and used	
	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 □ N		47 Other violations	
		Measured Observations	
No Temperature Observations			
		Overall Inspection Comments	
		Overall inspection comments	
No Overall Increation Commente			
No Overall Inspection Comments			
Inspection Result: NO VI	OLATION	Required Action: NEXT REGULAR INSPECTION	
		Signatures	
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Goody Bergquis	<del>\$</del>	Ç	
Grady Bergquis GRADY BERGQUIST EHS		Greg Castillo Asst Store Director	
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		Image: Arrow and arrow an	
		Image: Arg Castilla       Ast Store Director	
		Image: Arg Casillo       Ast Store Director	

						ntal Health De		No. c	of Violations	5		Priority:	1		
	Luł	$h^{ci}$	h	, L	ubbock, T		- 05		of Repeat ations	0	E	Priority oundation:	2	S	core
X	Lui		TEXA	\$ (8	806) 775-2	2902	ŀ		Time In	11:30 am		Core:	2		Q
	vity Date 8/2020				spection				Time Out	12:15 pm	Tot. Minutes: 45				J
	blishment				Address		I	Cit	ty/State			Zip Code		Telephon	e
JNIT	ED #555				12815 II	NDIANA AVE		LU	JBBOCK, TX			79423		(806) 791-	-0220
	ord ID # 010614				Permit I UNITED	<b>Holder</b> D SUPERMAF	RKETS, LLC	Est DE	<b>it. Type</b> ELI			Risk Cate FR04	gory		
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2 3							•	•	temperature (41 F / emperature (135 F)	40 F)					2/21/2
	■ OUT ation Comm		□ NO		■ COS										2121/
BS		OKED C	HICKEN		r hold u				KEN WAS PLACE			- AT 10:30,	CURR	RENT TIME	IS
4									and temperature	1. 005.					
5							•	•	hot holding 165 F i	n 2 hr.					
6				□ NA			06 Time as C	ontrol; pro	ocedures/records						
7		■ IN			□ COS	D REP	07 Approved	source; Co	ondition/parasite de	struction					
8		■ IN			□ COS	D REP	08 Food recei	ived at pro	oper temperature						
9		■ IN			□ COS	□ REP	09 Separated	& protect	ted; contamination p	revented					
10	D OUT	■ IN			□ COS	C REP	10 Contact su	urfaces/ret	turnables; clean & s	anitized					
			□ NO	□ NA	□ COS		•	•	returned/served/reco						
							-	-	oyees; knowledge &	reporting					
12							13 Proper use	e of restric							
12 13		■ IN					11 Hondo alar	anad and							
12 13 14		■ IN ■ IN							properly washed / C						
12 13 14 15		■ IN ■ IN ■ IN	□ NO		□ COS	□ REP	15 No bare ha	and contac	properly washed / C ct w/RTE or approve	ed method					
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12 13 14 15 16 17 18 19 20 20 21 22	UO U UU U UU U UU U UU U UU U UU U UU U	<ul> <li>IN</li> </ul>	□ NO	NA     NA     NA     NA     NA     NA		REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIORI 21 PIC presen 22 Food Hanc	and contact ed foods us approved/u stances; id proved sou Sewage / ITY FOU ITY FOU dler/no una	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos JNDATION Instration / duties / C authorized persons/	ed method offered s/veg d kflow al FM ýpersonnel					
12 13 14 15 16 17 18 19 20 21 22 23	UO U UU U UU U UU U UU U UU U UU U UU U	<ul> <li>IN</li> </ul>	□ NO	NA     NA     NA     NA     NA     NA     NA     NA		REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIORI 21 PIC preser 22 Food Hanc 23 Hot and Co	and contact ed foods us approved/u stances; id proved sou Sewage / ITY FOU nt / demor dler/no una old water a	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos JNDATION Instration / duties / C authorized persons/ available; adequate	ed method offered s/veg d kflow al FM /personnel pressure					
12 13 14 15 16 17 18 19 20 21 22 23 24	TUO	<ul> <li>IN</li> </ul>	□ NO	NA     NA     NA     NA     NA     NA     NA     NA     NA		REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved <b>PRIORI</b> 21 PIC preser 22 Food Hand 23 Hot and Co 24 Records a	and contact ed foods us approved/u stances; id proved sou Sewage / ITY FOU nt / demor dler/no una old water a vailable sh	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos JNDATION Instration / duties / C authorized persons/ available; adequate hellstock/destruction	ed method offered s/veg d kflow al FM /personnel pressure n/labels					
12 13 14 15 16 17 18 19 20 21 22 23 24 25	TUO	<ul> <li>IN</li> </ul>		NA		REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIORI 21 PIC preser 22 Food Hand 23 Hot and Co 24 Records a 25 Compliance	and contact approved/u stances; id proved sou Sewage / ITY FOU nt / demor dler/no una old water a vailable sh ce with var	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos JNDATION Instration / duties / C authorized persons/ available; adequate hellstock/destructior riance, specialized /	ed method offered s/veg d kflow al FM fpersonnel pressure n/labels HACCP					
12 13 14 15 16 17 18 19 20 21 22 23 24 25 26	TUO   TUO   TU	<ul> <li>IN</li> </ul>		NA		REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved <b>PRIORI</b> 21 PIC presen 22 Food Hand 23 Hot and Co 24 Records a 25 Compliance 26 Posting of	and contact approved/ustances; id proved sources; id proved sources; id sewage / ITY FOU nt / demon dler/no una old water a vailable sh ce with var consumer	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos JNDATION Instration / duties / C authorized persons/ available; adequate hellstock/destructior riance, specialized / r advisories, Allerge	ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP n label					
12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27	TUO   TUO   TU	<ul> <li>IN</li> </ul>		NA     NA		REP     REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved 3 <b>PRIORI</b> 21 PIC preser 22 Food Hanc 23 Hot and Co 24 Records a 25 Complianc 26 Posting of 27 Proper co	and contact ed foods us approved/u stances; id proved sou Sewage / ITY FOU nt / demon dler/no una old water a vailable sh ce with var consumer bling meth	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos <b>JNDATION</b> nstration / duties / C authorized persons, available; adequate hellstock/destruction riance, specialized / r advisories, Allerge nod used; equipmen	ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP n label					
12 13 14 15 16 17 18 19 20 21 22 23 24 25	TUO   TUO   TU	<ul> <li>IN</li> </ul>	□ NO	NA		REP     REP	15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved a <b>PRIORI</b> 21 PIC preser 22 Food Hanc 23 Hot and Co 24 Records a 25 Compliance 26 Posting of 27 Proper coo 28 Proper dat	and contact ed foods us approved/u stances; id proved sou Sewage / ITY FOU nt / demor dler/no una old water a vailable sh ce with var consumer oling meth te marking	properly washed / C ct w/RTE or approve sed; prohibited not of used Washing fruits dentified/stored/used urce; plumbing, bac Wastewater dispos JNDATION Instration / duties / C authorized persons/ available; adequate hellstock/destructior riance, specialized / r advisories, Allerge	ed method offered s/veg d kflow al FM (personnel pressure n/labels HACCP n label t adequate					

			Page 2 of 3
City of	Activity Date 02/18/2020	Purpose of Inspection ROUTINE INSPECTION	
Lubbock	Establishment UNITED #555	<b>Record ID #</b> PR0010614	
OUT = OUT OF COMPLIA		NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	
	■ COS □ REP	31 Handwash facilities; accessible/supplied/used	2/28/20
<i>Violation Comments:</i> 228.38(b)(3) Disposable paper towels a restroom door	used to avoid re-contamin	ating hands if manually operated faucet handles on a hand washing sink or the handle of	
	PAPER TOWEL TO TURN NA ■ COS □ REP	OFF HAND SINK AFTER COMPLETING HAND WASH. DISCUSSED. RETRAINED. COS. 32 Food & non-food contact surfaces cleanable/use	2/28/20
			2/20/20
normal use conditions		II be designed and constructed to be durable and to retain their characteristic qualities under	
33 □ OUT ■ IN □ NO □		33 Warewashing facilities & Service sink provided	
		CORE	
34 □ OUT ■ IN		34 Evidence of contamination; insect/rodent/other	1
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	5/18/20
equipment is exposed to spillage or se	eepage	movable shall be installed so that it is sealed to adjoining equipment or walls, if the PROPERLY SEALED TO WALL. DISCUSSED. SEAL TO WALL. NRI.	
40 □ OUT ■ IN		40 Single-service/use; properly stored, and used	Τ
41 □ OUT ■ IN □ NO □	NA 🗆 COS 🗆 REP	41 Original container labeling (Bulk Food)	
42 ■ OUT □ IN □ NO	□ COS □ REP	42 Non-food contact surfaces clean	5/18/20
Violation Comments:			-
228.113(3) Nonfood-contact surfaces	of equipment shall be kept	free of an accumulation of dust, dirt, food residue, and other debris	
		PING ONTO COOLER BELOW. DISCUSSED. CLEAN AND MAINTAIN. NRI.	
43 □ OUT ■ IN □ NO		43 Adequate ventilation, lighting; designated area	<u> </u>
44 □ OUT ■ IN □ NO		44 Garbage & refuse properly disposed/maintained	<u> </u>
45 □ OUT ■ IN □ NO 46 □ OUT ■ IN □ NO		45 Physical facilities installed/maintained/clean	
46 □ OUT ■ IN □ NO 47 □ OUT ■ IN □ NO □	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations	
	NA 1003 1 REF		
		Measured Observations	
PEPPERONI CH 41.00 Degrees Fa			
CHICKEN FRYER 190.00 Degrees			
SOUP HH 145.00 Degrees Fahrenh			
CHICKEN SALAD CH 40.00 Degree			
TURKEY RIC 39.00 Degrees Fahre			
CHEESE RIC 35.00 Degrees Fahre			
CHICKEN HH 117.00 Degrees Fahi			
RAW CHICKEN WIC 35.00 Degrees			
CHEESE RIC 35.00 Degrees Fahre	annelt		
		Follow up : Yes Followup Da	ate: 05/18/2020

				Page 3 of 3
Lubbock	Activity Date 02/18/2020		ose of Inspection	
	Establishment UNITED #555		ord ID # 010614	
	Ov	erall Inspection Comments		
No Overall Inspection Comments				
Inspection Result: VIOL/	ATION	Rec	quired Action: NEXT REGULAR INSPE	ECTION
		Signatures		
Geody Berggui	1. P	Q_		
	S II RS CPO	Greg Castillo	Asst Store Director	
			Follow up : Yes	Followup Date: 05/18/2020
			,	

	1/2	Ci	ty of 📲	1		ntal Health D ST, SUITE 1 X 79401			Violations Repeat	0		Priority: Priority	0	Scor
	Luł	)b	ock	-	306) 775-2			Violatio	•	0	Fo	Foundation:		
			TEXA	15					Time In	12:15 pm		Core:	0	
	Date )20				spection	J			Time Out 12:35 pm Tot.			inutes:	20	
	hment #555				Addres			-	State BOCK, TX			<b>Zip Code</b> 79423		Telephone (806) 791-0220
I	ID #				Permit	Holder		Est.	Туре			Risk Cate	gory	, ,
)6	615				UNITED	SUPERMA	RKETS, LLC	BAK	ERY			FR01		· .
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = N	OT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORIT	Y					
			■ NO	□ NA	□ cos	REP	01 Proper co	-	d temperature		_		_	
_		IN IN					•	0	nperature (41 F	45 F)				
			■ NO	□ NA	□ cos	REP	03 Proper ho	ot holding terr	perature (135 F)					
_			■ NO				04 Proper co	oking time a	nd temperature					
	D OUT		■ NO	□ NA	□ cos	D REP	05 Proper rel	heating for he	ot holding 165 F i	n 2 hr.				
		■ IN	□ NO	□ NA	□ COS	D REP	06 Time as C	Control; proce	edures/records					
	D OUT	IN			□ COS	REP	07 Approved	source; Con	dition/parasite de	estruction				
	D OUT	■ IN			□ COS	REP	08 Food rece	eived at prope	er temperature					
	D OUT	■ IN			□ COS	REP	09 Separated	d & protected	; contamination p	prevented				
	D OUT	■ IN			□ COS	REP	10 Contact s	urfaces/retur	nables; clean & s	anitized				
	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	11 Proper dis	sposition; ret	urned/served/rec	ondition				
	D OUT	■ IN			□ COS	REP	12 Managem	nent, employe	ees; knowledge 8	reporting				
	D OUT	■ IN			□ COS	□ REP	13 Proper us	e of restriction	n and exclusion					
	D OUT	■ IN			□ COS	REP	14 Hands cle	eaned and pro	operly washed / 0	Glove use				
	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	15 No bare h	and contact	w/RTE or approv	ed method				
	D OUT	■ IN		□ NA	□ cos	D REP	16 Pasteuriz	ed foods use	d; prohibited not	offered				
	D OUT	■ IN		□ NA	□ COS	D REP	17 Additives	approved/us	ed Washing fruit	s/veg				
	D OUT	■ IN			□ COS	REP	18 Toxic sub	stances; ider	ntified/stored/use	d				
	D OUT	■ IN			□ COS	D REP	19 Water; ap	proved source	ce; plumbing, bac	kflow				
	D OUT	■ IN			□ COS	REP	20 Approved	Sewage / W	astewater dispos	al				
							PRIOR							-
		■ IN		□ NA	□ cos	D REP	-		ration / duties / C	FM			_	
		IN					22 Food Han	ndler/no unau	thorized persons	/personnel				
	D OUT	■ IN		□ NA	□ cos	D REP	23 Hot and C	Cold water av	ailable; adequate	pressure				
	D OUT	■ IN		□ NA	□ COS	D REP	24 Records a	available she	llstock/destructio	n/labels				
	D OUT	■ IN		□ NA	□ COS	D REP	25 Complian	ce with varia	nce, specialized /	HACCP				
	D OUT	■ IN		□ NA	□ COS	D REP	26 Posting of	f consumer a	dvisories, Allerge	en label				
	D OUT	■ IN		□ NA	□ COS	D REP	27 Proper co	oling method	l used; equipmer	t adequate				
	D OUT	■ IN	□ NO	□ NA	□ COS	REP	28 Proper da	ate marking a	nd disposition					
	D OUT	■ IN		□ NA	□ COS	D REP	29 Thermom	eters / test st	rips provided, ac	curate				
	D OUT	■ IN		□ NA	□ cos	D REP	30 Food Esta	ablishment P	ermit (Current &	Valid)				
	D OUT	■ IN			□ COS	REP	31 Handwas	h facilities; ao	ccessible/supplie	d/used				
	D OUT	■ IN		□ NA	□ COS	D REP	32 Food & no	on-food conta	act surfaces clear	nable/use				1
	D OUT	■ IN	□ NO		□ COS	D REP	33 Warewas	hing facilities	& Service sink p	rovided				
								CORE						
	D OUT	■ IN			□ COS	REP	34 Evidence		ation; insect/rode	nt/other				
_									eating/drinking/to					
									ly used and store					
_				🗆 NA			37 Environm		-					

Page 2 of 2

Activity Date 02/18/2020

Establishment UNITED #555 Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0010615

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

38	D OUT	■ IN	□ NO	□ NA	□ COS	□ REP	38 Approved thawing method
39	D OUT	■ IN			□ COS	REP	39 Utensils/equipment/linens; used/stored/handled
40	D OUT	■ IN			□ COS	REP	40 Single-service/use; properly stored, and used
41	D OUT	■ IN	□ NO	□ NA		□ REP	41 Original container labeling (Bulk Food)
42	D OUT	■ IN	□ NO		□ COS	□ REP	42 Non-food contact surfaces clean
43	D OUT	■ IN	□ NO		□ COS	□ REP	43 Adequate ventilation, lighting; designated area
44	D OUT	■ IN	□ NO		□ COS	□ REP	44 Garbage & refuse properly disposed/maintained
45	D OUT	■ IN			□ COS	□ REP	45 Physical facilities installed/maintained/clean
46	D OUT	■ IN	□ NO		□ COS	□ REP	46 Toilet facilities; constructed/supplied/clean
47	D OUT	■ IN	□ NO	D NA		D REP	47 Other violations
							Measured Observations
		2 00 0		abranka	.;+		

CHEESE WIC 33.00 Degrees Fahrenheit

**Overall Inspection Comments** 

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

Geody Bergquist

GRADY BERGQUIST

EHS II RS CPO

Greg Castillo

Asst Store

Gel

5	MIL.	- Cit	vof	16	625 13TH	ntal Health D ST, SUITE 1		No. of Violations	0		Priority:	0	Score
-	Luł	obč	jck	-	ubbock, T 306) 775-2			No. of Repeat Violations	0	Fo	Priority Foundation:		Score
			TEXA	s	,			Time In	11:00 am		Core:	0	0
	ity Date /2020				spection PECTION	1		Time Out	Time Out 11:25 am Tot.			25	U
	lishment ED #555		•		Address 12815 II	s NDIANA AVE		City/State LUBBOCK, TX		•	<b>Zip Code</b> 79423		<b>Telephone</b> (806) 791-0220
cor	rd ID #				Permit I	Holder		Est. Type			Risk Cate	gory	
00	10616				UNITED	SUPERMA	RKETS, LLC	FOOD SERVICE	-		FR01		
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
Т			■ NO		□ COS	D REP	01 Proper co	oling time and temperature					
+							•	d holding temperature (41 F	/ 45 F)				
+			■ NO				•	t holding temperature (135 F)	,				
+			■ NO				•	oking time and temperature					
			■ NO				•	neating for hot holding 165 F	in 2 hr.				
							•	ontrol; procedures/records					
+			-					source; Condition/parasite de	estruction				
							08 Food rece	ived at proper temperature					
		IN						& protected; contamination	prevented				
)	D OUT	■ IN			□ cos	REP	10 Contact s	urfaces/returnables; clean & s	anitized				
1	D OUT	■ IN		□ NA	□ cos	REP	11 Proper dis	position; returned/served/rec	ondition				
2	D OUT	■ IN			□ cos	REP	12 Managem	ent, employees; knowledge &	k reporting				
3	D OUT	■ IN			□ cos	REP	13 Proper us	e of restriction and exclusion					
1	D OUT	■ IN			□ cos	C REP	14 Hands cle	aned and properly washed /	Glove use				
5	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	15 No bare h	and contact w/RTE or approv	ed method				
3	D OUT	■ IN		□ NA	□ COS	D REP	16 Pasteurize	ed foods used; prohibited not	offered				
7	D OUT	■ IN		□ NA	□ COS	D REP	17 Additives	approved/used Washing fruit	s/veg				
3	D OUT	■ IN			□ cos	REP	18 Toxic sub	stances; identified/stored/use	d				
)	D OUT	■ IN			□ COS	REP	19 Water; ap	proved source; plumbing, bac	kflow				
)	D OUT	■ IN			□ COS	D REP	20 Approved	Sewage / Wastewater dispos	al				
							PRIOR	ITY FOUNDATION					
1	D OUT	■ IN		□ NA	□ cos	D REP	-	nt / demonstration / duties / 0	CFM				
2		IN					22 Food Han	dler/no unauthorized persons	/personnel				
3							23 Hot and C	old water available; adequate	e pressure				
1							24 Records a	vailable shellstock/destructio	n/labels				
5	D OUT	■ IN			□ COS	D REP	25 Complian	ce with variance, specialized	/ HACCP				
3	D OUT	■ IN				D REP	26 Posting of	consumer advisories, Allerge	en label				
7	D OUT	■ IN		D NA	□ COS	D REP	27 Proper co	oling method used; equipmer	nt adequate				
3	D OUT	■ IN	□ NO	□ NA	□ COS	REP	28 Proper da	te marking and disposition					
)	D OUT	■ IN		□ NA	□ COS	D REP	29 Thermom	eters / test strips provided, ac	curate				
)	D OUT	■ IN		□ NA	□ COS	D REP	30 Food Esta	blishment Permit (Current &	Valid)				
1	D OUT	■ IN			□ COS	REP	31 Handwash	n facilities; accessible/supplie	d/used				1
2	D OUT	■ IN		□ NA	□ COS	D REP	32 Food & no	on-food contact surfaces clea	nable/use				
3	D OUT	■ IN	□ NO		□ COS	D REP	33 Warewash	ning facilities & Service sink p	rovided				
								CORE					
1	D OUT	■ IN			□ COS	REP	34 Evidence	of contamination; insect/rode	nt/other				
5	D OUT				□ COS		35 Personal	Cleanliness; eating/drinking/te	obacco				
3	D OUT				□ COS		36 Wiping clo	thes; properly used and store	ed				
7			□ NO	□ NA	□ cos		37 Environme	ental contamination					

							Page	2 of 2
	Lul	1 Cit	ty of <b>1</b>		Activity [ 02/18/202		Purpose of Inspection ROUTINE INSPECTION	
2	Lut	bb		C A S	Establisi UNITED		Record ID # PR0010616	
	τυο	= OUT	OF COM	PLIANCE	IN = IN C	COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38	D OUT	■ IN	□ NO	□ NA	□ COS	D REP	38 Approved thawing method	
39	D OUT	■ IN			□ cos	D REP	39 Utensils/equipment/linens; used/stored/handled	
40	D OUT	■ IN			□ COS	D REP	40 Single-service/use; properly stored, and used	
41	D OUT	■ IN	□ NO	D NA	□ COS	□ REP	41 Original container labeling (Bulk Food)	
42	D OUT	■ IN	□ NO		□ COS	REP	42 Non-food contact surfaces clean	
43	D OUT	■ IN	□ NO		□ COS	REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN	□ NO		□ COS	C REP	44 Garbage & refuse properly disposed/maintained	
45	D OUT	■ IN	□ NO			C REP	45 Physical facilities installed/maintained/clean	
46	D OUT	■ IN	□ NO			D REP	46 Toilet facilities; constructed/supplied/clean	
47	D OUT	■ IN		□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
QUA	T 3-COMP	400.00	Parts P	er Millior	ı			
MIL	K RIC 35.00	Degre	es Fahre	enheit				
MIL	K RIC 36.00	Degre	es Fahre	enheit				
							Overall Inspection Comments	
							·	
No C	Overall Insp	ection C	Commen	ts				
	Insp	ection F	Result: N		ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	Geoch	y B	ergq	risp			Gest	
GRAD	Y BERGQU	JIST		EHS II F	RS CPO		Greg Castillo Asst Store Director	

5	Mr.	Cit	y of 📲	10		ntal Health Do ST, SUITE 1 X 79401		No. of Violations No. of Repeat	0		Priority: Priority	0	Score
2	Luł	obo	ock	-	306) 775-2			Violations	0	F	oundation:	0	
			TEXA	s				Time II	2:05 pm	5 pm Core:			
	ity Date /2020				spection PECTION	l		Time Ou	Time Out 2:35 pm To			30	
	lishment		11001		Addres			City/State			Zip Code		Telephone
JNIT	ED FUEL EX	PRES	\$ #555		12815 I	NDIANA AVE	<u> </u>	LUBBOCK, TX			79423		
	rd ID #				Permit			Est. Type			Risk Categ	gory	
-R00	10617	- 011						CONVENIENCE VED NA = NOT APPLICABLE			FR01		
	001	- 001			IN – IN C	OWPLIANCE	NO - NOT OBSER	VED NA - NOT APPLICABLE	COS - CORRI	ECTED ON	SILE REP-	REPE	AT VIOLATION
								PRIORITY					
1	D OUT		■ NO	□ NA	□ COS	D REP	01 Proper co	oling time and temperature					
2	D OUT	■ IN	□ NO	□ NA	□ COS	REP	•	ld holding temperature (41 l	,				
3	D OUT		□ NO	□ NA	□ COS	D REP	•	t holding temperature (135	=)				
4	D OUT		■ NO	□ NA	□ COS	REP	•	oking time and temperature					
5	D OUT		■ NO	□ NA	□ COS	REP	•	neating for hot holding 165 l	in 2 hr.				
6			□ NO	□ NA	□ COS	D REP		control; procedures/records	L t				
7								source; Condition/parasite	destruction				
8 9								ived at proper temperature	provented				
9 10							•	I & protected; contamination urfaces/returnables; clean 8	·				
10								position; returned/served/re					
12							•	ent, employees; knowledge					
13							-	e of restriction and exclusio					
14							•	aned and properly washed					
15			□ NO	□ NA				and contact w/RTE or appro					
16							16 Pasteurize	ed foods used; prohibited no	ot offered				
17	D OUT	■ IN		□ NA	□ cos	D REP	17 Additives	approved/used Washing fro	its/veg				
18	D OUT	■ IN			□ COS	□ REP	18 Toxic sub	stances; identified/stored/us	ed				
19	D OUT	■ IN			□ COS	D REP	19 Water; ap	proved source; plumbing, b	ackflow				
20	D OUT	■ IN			□ COS	REP	20 Approved	Sewage / Wastewater disp	osal				
							PRIOR	ITY FOUNDATION					-
21	D OUT	■ IN		□ NA	□ cos	D REP	-	nt / demonstration / duties /	CFM			_	
22	D OUT			□ NA	□ COS	D REP	22 Food Han	dler/no unauthorized perso	ns/personnel				
23	D OUT	■ IN		□ NA	□ COS	D REP	23 Hot and C	old water available; adequa	te pressure				
24	D OUT	■ IN		□ NA	□ COS	D REP	24 Records a	vailable shellstock/destruct	on/labels				
25	D OUT	■ IN		□ NA	□ COS	D REP	•	ce with variance, specialize					
26	D OUT	■ IN					5	consumer advisories, Aller	5				
27	D OUT						•	oling method used; equipme	ent adequate				
28			□ NO		□ COS		•	te marking and disposition	· · · ·				
29								eters / test strips provided, a					
30 21				ЦNA				blishment Permit (Current &	,				
31 32								n facilities; accessible/suppl on-food contact surfaces cle					
32 33								ning facilities & Service sink					
55					L 005			-	Provided				
							04 5 11	CORE					
34								of contamination; insect/roc					
35								Cleanliness; eating/drinking					
36 37				<b>—</b> • · · ·				othes; properly used and sto ental contamination	ieu				

Page 2 of 2

			i age z
	Activity Date	Purpose of Inspection	
Citv	00/40/0000	ROUTINE INSPECTION	
Lubh	<sup>on</sup> 1-		
LUDDO	CK Establishment	Record ID #	
•	TEXAS UNITED FUEL EXPRE	ESS #555 PR0010617	
OUT = OUT O	COMPLIANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIO	OLATION
□ OUT ■ IN I	□NO □NA □COS □REP	38 Approved thawing method	
□ OUT ■ IN		39 Utensils/equipment/linens; used/stored/handled	
□ OUT ■ IN		40 Single-service/use; properly stored, and used	
□ OUT ■ IN I	□NO □NA □COS □REP	41 Original container labeling (Bulk Food)	
□ OUT ■ IN I		42 Non-food contact surfaces clean	
□ OUT ■ IN I		43 Adequate ventilation, lighting; designated area	
□ OUT ■ IN I		44 Garbage & refuse properly disposed/maintained	
□ OUT ■ IN I		45 Physical facilities installed/maintained/clean	
□ OUT ■ IN I		46 Toilet facilities; constructed/supplied/clean	
□ OUT ■ IN I	□NO □NA □COS □REP	47 Other violations	
		Measured Observations	
ICED FRUIT CH 36.00	) Degrees Fahrenheit		
GGS WIC 38.00 Degree	es Fahrenheit		
LK WIC 35.00 Degree	s Fahrenheit		
OTDOG ROLLER 167.	00 Degrees Fahrenheit		
		Overall Inspection Comments	
		Signatures	
Geody Be	comise-		
ADY BERGQUIST		Eugene Ford Store Director	
ADT BERGQUIST		Eugene Ford Store Director	
			Follow up :

		0	h of	16	625 13TH	ntal Health D ST, SUITE 1			lo. of Violations	0		Priority:	0	_
F	Lul	b	öck		ubbock, T 806) 775-2				lo. of Repeat /iolations	0	Fou	Priority ndation:	0	Score
×			TEXA	S					Time In	1:45 pm		Core:	0	0
	vity Date 0/2020				spection PECTION	1			Time Out	Time Out 2:50 pm Tot.			65	
	olishment FURA PLACI	E			Addres: 3026 54				City/State LUBBOCK, TX			<b>Zip Code</b> 794134230	)	<b>Telephone</b> (806) 785-5565
	rd ID #				Permit	Holder			Est. Type			Risk Categ		()
PR00	01201						LACE OWNER L		INSTITUTIONAL			-R04		
	OUT	r = OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE (	COS = CORRE	CTED ON SI	TE REP =	REPE	AT VIOLATION
								PRIC	DRITY					
1		■ IN	□ NO	D NA	□ COS		01 Proper co	oling ti	me and temperature					
2	REP	■ IN	□ NO	□ NA	□ COS		02 Proper co	ld hold	ing temperature (41 F /	45 F)				
	REP													
3	COUT REP	■ IN	□ NO	□ NA	□ COS		03 Proper ho	t holdir	ng temperature (135 F)					
4		■ IN	□ NO	□ NA	□ COS		04 Proper co	oking t	ime and temperature					
5		■ IN	□ NO	□ NA	□ COS		05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6		■ IN	□ NO	□ NA	□ COS		06 Time as C	Control;	procedures/records					
7		■ IN			□ COS	D REP	07 Approved	source	; Condition/parasite de	struction				
8		■ IN			□ COS	REP	08 Food rece	eived at	proper temperature					
9	D OUT	■ IN			□ COS	REP	09 Separated	d & pro	tected; contamination p	revented				
10	D OUT	■ IN			□ COS	C REP	10 Contact s	urfaces	/returnables; clean & s	anitized				
11	□ OUT REP	■ IN	□ NO	□ NA	□ cos		11 Proper dis	spositio	n; returned/served/reco	ondition				
12	D OUT	■ IN			□ COS	REP	12 Managem	ient, er	nployees; knowledge &	reporting				
13						REP	•		striction and exclusion					
14									ind properly washed / G					
15	COUT REP	■ IN	□ NO	□ NA	□ COS		15 No bare h	and co	ntact w/RTE or approve	ed method				
16	D OUT	■ IN		D NA	□ COS	D REP	16 Pasteuriz	ed food	Is used; prohibited not o	offered				
17	D OUT	■ IN		D NA	□ COS	□ REP	17 Additives	approv	ed/used Washing fruits	s/veg				
18	D OUT	■ IN			□ COS	REP	18 Toxic sub	stance	s; identified/stored/used	1				
19	D OUT				□ COS		<i>i</i> 1		source; plumbing, bac					
20		■ IN			□ COS	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al				
_									OUNDATION					•
21							-		monstration / duties / C					
22									unauthorized persons/	•				
23									ter available; adequate					
24 25									e shellstock/destructior variance, specialized /					
25 26									mer advisories, Allerge					
20							-		nethod used; equipment					
28							•	0	king and disposition	adoquate				
	REP													
29					□ COS				test strips provided, acc					
30	D OUT								ent Permit (Current & \	,				
31	D OUT				□ COS				ies; accessible/supplied					
32	D OUT	■ IN		□ NA	□ COS	□ REP	32 Food & no	on-food	contact surfaces clean	able/use				

	Luk	b			Activity D 02/20/202 Establish VENTUR	0 Iment	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0001201			
	τυο	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON		
33	□ OUT REP	■ IN	□ NO	□ NA	□ COS		33 Warewashing facilities & Service sink provided			
							CORE			
34	D OUT				□ COS		34 Evidence of contamination; insect/rodent/other			
35	D OUT	■ IN			■ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco			
bse	•	al not li ng food			•	verages, or	in the reach-in cooler on the top shelf. Removed. COS. using tobacco 36 Wiping clothes; properly used and stored			
37			□ NO	□ NA	□ COS		37 Environmental contamination			
	REP									
38	□ OUT REP	■ IN	□ NO	□ NA	□ COS		38 Approved thawing method			
39	D OUT	■ IN			□ COS	D REP	39 Utensils/equipment/linens; used/stored/handled			
40	D OUT	■ IN			□ COS	D REP	40 Single-service/use; properly stored, and used			
41	OUT REP	■ IN	□ NO	□ NA	□ COS		41 Original container labeling (Bulk Food)			
42	D OUT	■ IN	□ NO		□ COS	D REP	42 Non-food contact surfaces clean			
43	D OUT	■ IN			□ COS	REP	43 Adequate ventilation, lighting; designated area			
44	D OUT				□ COS	D REP	44 Garbage & refuse properly disposed/maintained			
45	D OUT	■ IN	□ NO		□ COS	REP	45 Physical facilities installed/maintained/clean			
46	D OUT				□ COS		46 Toilet facilities; constructed/supplied/clean			
47	D OUT REP	□ IN	■ NO	□ NA	□ COS		47 Other violations			
							Measured Observations			
Slic Rib: Hot	ssel sprouts ed tomato W s HH 164.00 water saniti en beans W	/IC 41. Degre zing Me	00 Degre es Fahre echanica	ees Fahr enheit I Dishwa	enheit sher 186.	00 Degrees	Fahrenheit			
							Overall Inspection Comments			
No	Overall Insp Insp		Commen Result: V		DN		Required Action: NEXT REGULAR INSPECTION			
							Signatures			
	Jea	zan	e Val	on	-		Roberto			
JEAN	NE VALDEZ			<i>/ /</i>	RS CPO		Rufus Hunter Executive Chef			

								Page 1 of 1							
	ity of _	Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401	No. of Violations	0		Priority:	0								
Lubb	<b>ock</b>	(806) 775-2902	Violations	0	Fou	Priority oundation:	0								
•	TEXAS		Time In	11:30 am		Core:	0								
Activity Date 02/21/2020		of Inspection INT INVESTIGATION	Time Out	12:45 pm	Tot. Min	utes:	75								
Establishment WING STOP #0341		Address 1803 7TH ST 701	City/State LUBBOCK, TX			<b>Zip Code</b> 79401		<b>Telephone</b> (806) 744-7675							
Record ID # FA0003313		Permit Holder OTERO & JOENS INVESTMENTS, I	Est. Type				Risk Category FR02								
		01	BSERVATIONS	•				-							
45 Physical facilities in	stalled/maint	ained/clean						5/21/20							
	Observed floors around coving, drains and equipment soiled. Ceiling, vents and walls soiled. Advised PIC to deep clean kitchen and clean at a frequency to maintain cleanliness.														
Measured Observations															
No Tomporatura Obo	antiana														
No Temperature Obs	ervations	Overall I	Inspection Comments												
no paper of any kind dirty as well. Someon At the time of compla	COMPLAINANT STATED; "The restaurant is filthy. The kitchen is so caked with grease that the glass into the kitchen is cloudy. The restroom was dirty and had no paper of any kind, no bag in the trash can. The coke machine was so dirty the button stuck and syrup dispenses everywhere. The tables and floors are so dirty as well. Someone needs to visit asap to address the level of ongoing filth in this location." At the time of complaint inspection observed walls, floors, and ceilings soiled. Coke machine drain for spillage appeared clogged. Bathrooms fully stocked. Inspection Result: VIOLATION Required Action: RE-INSPECTION														
			Signatures												
Vertice No	oryan		2	ne	J										
LESLIE MORGAN	EH	S II REHS/RS CPO	jordan caraway	\$	shift leade	r									