	Mr.				ity of Lub	bock ntal Health		No.	o. of Violations	1		Priority:	1	
	Lub	ho	$\overset{ ext{of}}{\mathbf{c}}\mathbf{k}$	10		ST, SUITE 10	05		o. of Repeat olations	0	Fo	Priority undation:	0	Score
V	Цир		TEXAS	3)	306) 775-2	2902			Time In	11:45 am		Core:	0	3
	rity Date 0/2019				spection SPECTION	١			Time Out	12:45 pm	Tot. Mi	nutes:	60	.
	olishment				Addres		•		City/State			Zip Code		Telephone
	PES #110				+	_OVIS RD		-	LUBBOCK, TX			79415		(806) 762-5569
	rd ID # 008332				Permit I	Holaer CONVENIENC	E INC.		Est. Type CONVENIENCE			Risk Cates FR01	gory	
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE 1	NO = NOT OBSER	RVED N	A = NOT APPLICABLE	COS = CORREC	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co		ne and temperature					T
2	■ OUT	□IN	□NO	□NA	■ COS	□ REP	02 Proper co	ıld holdir	ng temperature (41 F /	45 F)				12/13
Viola	tion Comme	nts:												
Obse	erved salsa ba	ar abov	e 41 deg	rees for	longer th	an 4 hours. Vo	oluntarily Discard	ded. CO	S					
	75(f)(1)(B) Co		_	•	•									
3					□ cos				g temperature (135 F)					
4					□ COS		•		me and temperature					
5	□ OUT				□ cos		'		for hot holding 165 F i	n 2 hr.				
6			□NO	□ NA	□ cos				procedures/records					
7	□ OUT				□ cos				Condition/parasite de	estruction				
8	□ OUT				□ cos				proper temperature					
9	□ OUT						<u> </u>		ected; contamination p					
10	□ OUT				□ cos				returnables; clean & s					
11	□ OUT			□ NA	□ cos		<u> </u>	·	n; returned/served/reco					
12	□ OUT				□ cos				ployees; knowledge &	reporting				
13	□ OUT				□ cos				triction and exclusion					
14	OUT					□ REP			nd properly washed / (
15	OUT		LI NO		□ cos				ntact w/RTE or approv					
16	□ OUT				□ cos				s used; prohibited not					
17	OUT			□NA	□ cos			• •	ed/used Washing fruit					
18 19					□ cos				; identified/stored/used					
20	OUT				□ COS				source; plumbing, bac e / Wastewater dispos					
20	Ц 001	= IIN			L CO3	LI KEP	20 Approved	Seway	e / wasiewalei dispos					
									DUNDATION					<u> </u>
21	□ OUT			□NA	□ cos		•		nonstration / duties / C					
22	□ OUT			□NA	□ cos				unauthorized persons	-				
23	□ OUT			□NA	□ cos				er available; adequate	<u>'</u>				
24	OUT				□ cos				shellstock/destruction					
25	□ OUT			□ NA	□ cos				variance, specialized /					
26 27				□ NA	□ COS				ner advisories, Allerge					
	□ OUT			□ NA	□ cos				ethod used; equipmen	ı auequate				
28 29			⊔ INU	□ NA	□ COS		•		est strips provided, ac	curate				
30	OUT			□ NA	□ COS				ent Permit (Current & \					
31	OUT			⊔ INA	□ COS				es; accessible/supplied	•				
32	OUT			□NA	□ cos	□ REP			contact surfaces clear					
33	□ OUT		□NO	□NA	□ COS				ilities & Service sink p					+
			,,	_ 11/1	_ 000	\L								
0.1		_ ,					04.5	CO						
34	OUT				□ cos				amination; insect/roder					
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlin	ess; eating/drinking/to	bacco				



Activity Date

Purpose of Inspection

		City	of		12/10/201	9	ROUTINE INSPECTION	
7	Lub	bč	ck		Establish STRIPES		Record ID # PR0008332	
	OUT	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Milk	RIC 39.00 I	Degree	s Fahren	heit				
Che	eese RIC 38.	00 De	grees Fal	nrenheit				
							Overall Inspection Comments	
No	Overall Inspe	ection (Comment	ts				
	Inen	ection	Result: V	ΊΟΙ ΔΤΙ	ON		Demised Astron NEVT DECULAR INCRECTION	
	шэр	CCHOIT	rtesuit. V	IOLATIC	JIV.		Required Action: NEXT REGULAR INSPECTION	
							Cignatura	
							Signatures	
	M	les		_				
NATH	HAN KLOEP	PER		EHS I F	RSIT CPO		brittany alvarado assistant manager	

		!					nock	ity of Lubl					
	1	Priority:		3	lo. of Violations		ntal Health	nvironme	E	-6	01-	1/2	
Score	0	Priority oundation:	Fo	0	lo. of Repeat /iolations			ubbock, T	L	$\overset{\circ}{\mathbf{c}}\mathbf{k}$	bo	Lub	
5	2	Core:		11:30 am	Time In		902	306) 775-2	3)	TEXAS		240	V
	75	inutes:	Tot. Mi	12:45 pm	Time Out		ı	spection SPECTION				ty Date /2019	
Telephone		Zip Code	•		City/State	•		Addres				lishment	
(806) 762-5569		79415			LUBBOCK, TX		OVIS RD					PES #110	
	gory	Risk Cate FR04			Est. Type		iolder ONVENIENCI	Permit I				d ID #)1018	
AT VIOLATION	= REPE	<u> </u>	CTED ON	COS = CORREC	NA = NOT APPLICABLE C	OT OBSERVED 1			PLIANCE	OF COM	T = OUT		
					DRITY	PRIC							
T					me and temperature		□ REP	□ COS	□NA	□NO	■ IN	□ OUT	1
				45 F)	ing temperature (41 F /	Proper cold hold	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	2
					ng temperature (135 F)	Proper hot holdi	□ REP	□ cos	□NA	□ NO	■ IN	□ OUT	3
					ime and temperature	Proper cooking	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	4
				n 2 hr.	រ for hot holding 165 F ir	•	□ REP	□ cos	□NA	□ NO	■ IN	□ OUT	5
					procedures/records		□ REP	□ cos	□NA	□ NO		□ OUT	6
				struction	e; Condition/parasite des	<u>''</u>		□ COS				□ OUT	7
					t proper temperature			□ COS				□ OUT	8
					tected; contamination pr	Separated & pro	□ REP	□ COS				□ OUT	9
								□ cos				OUT	10
12/13/				anitized	s/returnables; clean & sa	Contact surface:	LI REP						<i>!:- !-</i>
12/13/				anitized	· · · · · · · · · · · · · · · · · · ·						ents:	tion Comm	
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12/13		ns	g solution	mical sanitizing ondition reporting Blove use end method offered salveg discharge in the salveg discharge in the salveg in the	os oseconds for other chemon; returned/served/recomployees; knowledge & striction and exclusion and properly washed / Gontact w/RTE or approveds used; prohibited not ored/used Washing fruits; identified/stored/used source; plumbing, backge / Wastewater disposation of the complete of th	at 300 ppm. Coact of at least 300 ppm. Coact of at least 300 ppm. Coact of at least 300 proper disposition. Management, end of the Proper use of related and color as a steurized food. Additives approved a second a seco	Remade. Observed served	cos cos	d, food-c	g cleaner	ents: er in 3-cter being IN	tion Commived sanitized 18(3)(C) Afti Court Cour	Obsee 2228.1 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32

Follow up : Yes Followup Date: 12/13/2019

Page 2 of 2



Activity Date

Purpose of Inspection

		_ City	of _		12/10/201	9	ROUTINE INSPECTION	
7	Luk	bč	ck		Establish STRIPES		Record ID # FA0001018	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON
35	■ OUT	□IN			■ COS	□REP	35 Personal Cleanliness; eating/drinking/tobacco	3/9/20
Viola	ation Comm	ents:						
Obse	erved half sr	noked o	cigarette	in kitcher	n area. Vo	luntarily ren	noved. COS	
			•			-	using tobacco	
36	□ OUT	■ IN			□ cos		36 Wiping clothes; properly used and stored	
37	□ OUT			□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT			□ NA	□ cos		38 Approved thawing method	
39	□ OUT				□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT			□NA	□ cos		41 Original container labeling (Bulk Food)	
42	□ OUT				□ cos		42 Non-food contact surfaces clean	
43	□ OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44	OUT				□ COS		44 Garbage & refuse properly disposed/maintained	
45	OUT				□ COS		45 Physical facilities installed/maintained/clean	
46	OUT			- NA		□ REP	46 Toilet facilities; constructed/supplied/clean	2/0/20
47	■ OUT		ПИО	□ NA	■ COS	LI REP	47 Other violations	3/9/20
	ation Comm							
Obse	erved facility	not foll	owing ov	vn date-n	nark guide	lines. Chop	ped peppers in walk-in cooler passed facility date-mark but within 7 days. Voluntarily removed. COS	:
							Measured Observations	
Chi Egg Qu	ound beef H icken WIC 3 gs RIC 37.0 at 3-comp 3	4.00 De 0 Degre 00.00 F	egrees Fa ees Fahre Parts Per	ahrenhei enheit Million				
	at 3-comp 0 icken HH 13				t			
							Overall Inspection Comments	
Na	Overell Incr	. aatian	Camman	·to				
INO	Overall Insp	Dection	Commen	ils				
	Ins	pection	Result: \	/IOLATIC	ON		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
							Cignatures Company	
	14	des		_				
NAT	HAN KLOEF	PPER		EHSIF	RSIT CPO		Brittany Alvarado Assistant manager	

Follow up : Yes Followup Date: 12/13/2019

	Lub	bo	$\overset{ ext{ iny of}}{\operatorname{ck}}$	10 Lu				No. of Violations No. of Repeat Violations	0	Fou	Priority: Priority Indation:	0	Score
			TEXAS					Time In	10:05 am		Core:	1	1
	ity Date /2019				spection PECTION	I		Time Out	10:30 am	Tot. Min	utes:	25	•
	lishment				Address			City/State			Zip Code		Telephone
	K TRACK #6	66			5746 82			LUBBOCK, TX			79424		(806) 798-8607
	r d ID # 00958				Permit I LAKPA			Est. Type CONVENIENCE			Risk Cate FR01	gory	
	TUO	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	ITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	ooling time and temperature					
2	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	old holding temperature (41 F	•				
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	ot holding temperature (135 F)				
4	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•	ooking time and temperature					
5	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	<u> </u>	heating for hot holding 165 F	in 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP		Control; procedures/records					
7	□ OUT	■ IN			□ cos	□ REP		source; Condition/parasite d	estruction				
8	□ OUT				□ cos	□ REP		eived at proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>	d & protected; contamination					
10	□ OUT				□ cos	□ REP		urfaces/returnables; clean &					
11	□ OUT		□ NO	□NA	□ cos	□ REP	•	sposition; returned/served/red					
12	□ OUT	■ IN			□ cos	□ REP		nent, employees; knowledge					
13	□ OUT	■ IN			□ cos	□ REP	-	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP		eaned and properly washed /					
15	□ OUT	■ IN		□NA	□ cos	□ REP		nand contact w/RTE or appro					
16	□ OUT	■ IN		□ NA	□ cos	□ REP		ed foods used; prohibited not					
17	□ OUT			□ NA		□ REP		approved/used Washing frui					
18	□ OUT				□ cos	□ REP		stances; identified/stored/use					
19	□ OUT				□ cos	□ REP		proved source; plumbing, ba					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispo	sal				
0.4								RITY FOUNDATION					,
21					□ COS			ent / demonstration / duties / (
22	OUT				□ cos			ndler/no unauthorized persons	·				
23 24	OUT				COS			Cold water available; adequat					
24 25	OUT				□ COS			available shellstock/destruction ce with variance, specialized					
26	OUT				□ COS			ce with variance, specialized f consumer advisories, Allerg					
26 27	OUT				□ COS			, ,					
28	OUT OUT			□ NA	□ COS		<u> </u>	oling method used; equipme	n aucquale				
29	OUT OUT		LI NO	□ NA	□ COS			eters / test strips provided, a	curate				
30	OUT OUT				□ COS			ablishment Permit (Current &					
31	OUT OUT			⊔NA	□ COS			h facilities; accessible/supplie	,				
32				□NA	□ COS	□ REP		on-food contact surfaces clea					
33			ПИО		□ COS			hing facilities & Service sink p					-
	<u> </u>	- 111	L NO	LI INA	<u>п соз</u>	LI NEP							
24 1							24 []	of contamination, incost/rada	nt/otho-				
34	OUT				□ cos			of contamination; insect/rode					
35 36	OUT				□ cos			Cleanliness; eating/drinking/t					
		■ IN			□ cos	□ REP		othes; properly used and stor ental contamination	eu				

Page 2 of 2



	MA		of		Activity D 12/10/201		Purpose of Inspection ROUTINE INSPECTION	
	Lub	bö	ck		Establish QUICK T	nment RACK #66	Record ID # PR0000958	
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	3/9/20
Viola	tion Comm	ents:						
	oserved dust oserved spill	•					zize. COS. anitize. COS.	
	r			aces of e			ot free of an accumulation of dust, dirt, food residue, and other debris	
43	OUT					□ REP	43 Adequate ventilation, lighting; designated area	
44 45	OUT					□ REP	44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean	
46	OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47	OUT			□NA		□ REP	47 Other violations	
47	□ OUT	= IIN	LI NO	⊔NA	□ cos	LIKEP		
							Measured Observations	
	k RIC 39.00 li Sandwiche	_			hrenheit			
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				
	lnen	ection	Result: V	/IOLATIC	N.		D. W. LA V. W. NEVT DECUL AD INODECTION	
	шэр	ection	ixesuit. v	TOLATIC	JIN		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	_							
	Jac	cob	K	mme			O Julian	
JACC	OB KEMMER	₹		EHS II I	RS CPO		dean burfield Manager	

1	N/Z					ntal Health D ST, SUITE		N	lo. of Violations	1		Priority:	0	
	Lub	bo	$\overset{\text{\tiny of}}{\operatorname{ck}}$		ubbock, T 306) 775-2				lo. of Repeat /iolations	0	Fo	Priority undation:	0	Score
*			TEXAS						Time In	9:15 am		Core:	1	1
	ity Date /2019				spection PECTION	١			Time Out	10:30 am	Tot. Mi	nutes:	75	•
	olishment ON GARDEN	N INN	•		Address 6027 45				City/State LUBBOCK, TX		•	Zip Code 79407		Telephone (806) 776-3900
Reco	rd ID #				Permit I	Holder	ODMENIT		Est. Type			Risk Cate	gory	1(,
2KUU	10276 OUT	Γ = OUT	OF COM	PLIANCE		OMPLIANCE		RVED N	FOOD SERVICE IA = NOT APPLICABLE (COS = CORRE	CTED ON :	FR04 SITE REP=	REPE	EAT VIOLATION
								PRIC	DRITY					
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co		me and temperature					T
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	old hold	ing temperature (41 F /	45 F)				
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	03 Proper ho	ot holdir	ng temperature (135 F)					
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	04 Proper co	ooking ti	ime and temperature					
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as 0	Control;	procedures/records					
7	□ OUT				□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction				
8	□ OUT	■ IN			□ COS	□ REP	08 Food rec	eived at	t proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	d & pro	tected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	surfaces	s/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper di	spositio	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managen	nent, en	nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ COS	□ REP	13 Proper us	se of res	striction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cl	eaned a	and properly washed / C	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare l	nand co	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed food	ds used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/used	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewaç	ge / Wastewater dispos	al				
21	□ OUT	= IN			□ COS	T DED			OUNDATION monstration / duties / C	EM				
22	OUT				□ COS				unauthorized persons					
23	□ OUT			□ NA	□ cos				ter available; adequate	·				
24	□ OUT				□ COS				le shellstock/destruction	<u> </u>				
25	□ OUT			□ NA	□ cos				variance, specialized /					
26	□ OUT			□ NA	□ COS				mer advisories, Allerge					
27	□ OUT			□ NA	□ cos				nethod used; equipmen					-
28	□ OUT		□NO	□ NA	□ COS				king and disposition	. adoquato				
29	□ OUT			□ NA	□ cos		<u> </u>		test strips provided, ac	curate				
	tion Comm			• • •					1 1111111111111111111111111111111111111					
			atrir -											
Juse	rved no blea	acii iest	suips.											
228.1	08(e) Saniti	zing so	lutions, t	esting de										
30	□ OUT			□ NA	□ cos		30 Food Est	ablishm	ent Permit (Current & \	/alid)				
31	□ OUT				□ cos				ies; accessible/supplied					
32	□ OUT				□ cos				l contact surfaces clear					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	shing fac	cilities & Service sink p	rovided				
								CC	DRE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of cont	tamination; insect/roder	nt/other				
														Follow u



Activity Date

Purpose of Inspection

		_ City	of_		12/10/201	9		ROU [*]	TINE INSPECTION	
	Lub	hč	ck		Establish	ment		Reco	rd ID#	
1	Lub		TEXAS		HILTON	GARDEN INN		PR00	10276	
	OU ⁻	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO) = NOT OBSERVED NA	= NOT APPLICABLE	COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
35	□ OUT	■ IN			□ COS	□ REP	35 Personal Cleanline	ess; eating/drinking/	tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; pr	operly used and sto	red	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental cor	ntamination		
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing	method		
39	■ OUT	□IN			■ COS	□ REP	39 Utensils/equipmer	t/linens; used/stored	d/handled	3/9/20
Viola	tion Comm	ents:								•
Obse	rved untens	ils not	in use s	tored in	soiled drav	ver Drawer cle	aned and utensils sent	to warewash COS		
	rvou uniono	110, 1101	iii 400, 0	torou iir	oonoa ara	Nor. Branci do	and and atonolio cont	to Maromaon. Coc		
	. , . , . ,		ed equipn	nent and					s shall be stored in a clean, dry location	
40	□ OUT				□ cos		40 Single-service/use			
41				□NA	□ cos		41 Original container)	
42	□ OUT				□ cos		42 Non-food contact			
43	□ OUT					□ REP	43 Adequate ventilati			
44	□ OUT	■ IN			□ cos	□ REP	44 Garbage & refuse	properly disposed/n	naintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities i	nstalled/maintained/	/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; con	nstructed/supplied/c	lean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations			
							Measured Ob	servations		
Mea	atballs Walk	in cool	er 41.00	Degrees	s Fahrenhe	eit				
	n Cold prep			_						
	oked potatoe		_			nheit				
	tomatoes C			•						
	veggies Col									
	ked chicker			-		- - - - - - - - - - - - - - - - - - -				
	tomatoes C				_					
	ach Dish ma		•	Ū						
Dice	don Distrinic	10111110	100.001	arto i ci	TVIIIIOTT		0	0		
							Overall Inspecti	on Comments		
No.	Overall Insp	ection	Commen	ıts						
'''	o , o, aop									
	Insp	ection	Result: \	/IOLATIC	NC			Reg	uired Action: NEXT REGULAR INSPECTION	
							Signat	ures		
	, .	-						<i>(1)</i>		
	besti	M	reja	n				John	=	
LESL	IE MORGAI	N		EHS II	REHS/RS	CPO		Antonio Pina	Executive Chef	
					,	. .		,		
1										
ı										

	Lub	ho City	of lz	E:	625 13TH	ntal Health ST, SUITE 1	05	No. of Violations No. of Repeat Violations	0		Priority:	0	Score
8	Lub	טט	TEXAS		ubbock, T 306) 775-2		-	Time In	1:47 pm	FOI	undation: Core:	2	0
	rity Date		1 .		spection			Time Out	2:35 pm	Tot. Mir		48	0
_	2019 olishment		ROUT	INE INS	Address			City/State			Zin Codo		Telephone
	Sisiment E'S DRIVE IN	l #1			529 34T			LUBBOCK, TX			Zip Code 794042129	9	(806) 762-8995
	rd ID #				Permit F			Est. Type			Risk Cate		(
R00	00810				KATHY	TZEMOS		RESTAURANT			FR02		
	OUT	= OUT	OF COMF	LIANCE	IN = IN CO	OMPLIANCE I	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT		□NO		□ cos		•	oling time and temperature					
2	□ OUT	■ IN		□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·	ld holding temperature (41 F /	45 F)				
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP		t holding temperature (135 F)					
4	OUT	■ IN	□NO	□NA	□ cos	□ REP	•	oking time and temperature	0.1				
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•	neating for hot holding 165 F in	n 2 hr.				
6	OUT	■ IN	□ NO	□ NA		□ REP		control; procedures/records					
7	□ OUT				□ cos	□ REP		source; Condition/parasite de	struction				
8	□ OUT				□ cos	□ REP		ived at proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>	I & protected; contamination p					
10	■ OUT				■ COS	□ REP	10 Contact su	urfaces/returnables; clean & s	anıtızed				12/
BS HLO	ORINE CON T STRIP. CO	ITIZINO CENTR S.	ATION E	BETWEE	EN 50 PPN	M - 100 PPM /	AND VERIFY BY	I 200 PPM OF CHLORINE. FA	AND MADE N	IEW SOLU	JTION AND	VERI	FIED WITH
DBS CHL(ES ⁻ 28.1	ERVED SAN ORINE CON I STRIP. CO 118(3)(B) Aft OUT	CENTES. er being IN	ATION E	BETWEE	ontact sur	M - 100 PPM / faces shall be □ REP □ REP	AND VERIFY BY e sanitized in a co 11 Proper dis 12 Managem	ontact time of at least 7 secon sposition; returned/served/reco	AND MADE N ds for a CHL ondition	IEW SOLU	JTION AND	VERI	FIED WITH
28.1 11 12	ERVED SAN ORINE CON F STRIP. CO 118(3)(B) Aft OUT OUT	CENTRS. er being IN IN	ATION E	BETWEE	ontact sur COS COS	faces shall be REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use	ontact time of at least 7 secon sposition; returned/served/reco ent, employees; knowledge & e of restriction and exclusion	ds for a CHLondition	IEW SOLU	JTION AND	VERI	FIED WITH
28.2 111 112 113	ERVED SAN ORINE CON F STRIP. CC 118(3)(B) Aft OUT OUT OUT	ETIZING CENTE S. er being IN IN IN	deaned Deaned Deaned	BETWEE	ontact sur COS COS COS	faces shall be REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands cle	ontact time of at least 7 seconsposition; returned/served/reccent, employees; knowledge & e of restriction and exclusion aned and properly washed / G	ds for a CHLondition reporting	IEW SOLU	JTION AND	VERI	FIED WITH
DBS CHLC EST 28.2 11 12 13 14	ERVED SAN ORINE CON F STRIP. CO 118(3)(B) Aft OUT OUT OUT OUT	CENTRS. er being IN IN IN IN	ATION E	d, food-co □ NA □ NA	ontact sur COS COS COS COS COS	faces shall be REP REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands clea	ontact time of at least 7 secon sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Canad contact w/RTE or approve	ds for a CHL- ondition reporting Glove use ed method	IEW SOLU	JTION AND	VERI	FIED WITH
28.2 11 12 13 14 15	ERVED SAN ORINE CON I STRIP. CO 118(3)(B) Aft OUT OUT OUT OUT OUT	ETIZING CENTES. er being IN IN IN IN IN IN	deaned Deaned Deaned	BETWEE	ontact sur COS COS COS COS COS COS	faces shall be REP REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare ha	entact time of at least 7 secons position; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Gand contact w/RTE or approved foods used; prohibited not determine the second foods used the second foods used foods used foods used foods used foods used foods used	ds for a CHL ondition reporting Glove use ed method offered	IEW SOLU	JTION AND	VERI	FIED WITH
28.7 11 12 13 14 15 16	ERVED SAN ORINE CON I STRIP. CO I18(3)(B) Aft OUT OUT OUT OUT OUT OUT	ETIZING CENTES. er being IN IN IN IN IN IN IN	deaned Deaned Deaned	BETWEE	ontact sur COS COS COS COS COS COS COS CO	faces shall be REP REP REP REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare ha 16 Pasteurize 17 Additives a	ontact time of at least 7 secons position; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Gand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits	ds for a CHL- condition reporting Glove use ed method offered s/veg	IEW SOLU	JTION AND	VERI	g/L
DBS CHLC ES ⁻ 111 12 13 14 15 16 17	ERVED SAN ORINE CON T STRIP. CO 118(3)(B) Aft OUT OUT OUT OUT OUT OUT OUT OUT	ETIZING CENTES. ET being IN IN IN IN IN IN IN IN IN	deaned Deaned Deaned	BETWEE	ontact sur COS COS COS COS COS COS	faces shall be REP REP REP REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare ha 16 Pasteurize 17 Additives a	entact time of at least 7 secons position; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Gand contact w/RTE or approved foods used; prohibited not determine the second foods used the second foods used foods used foods used foods used foods used foods used	ds for a CHL- condition reporting Glove use ed method offered s/veg	IEW SOLU	JTION AND	VERI	FIED WITH
DBS CHLC TES 2228.11 12 13 14 15 16 17 18 Wiola DBS 2228.2	ERVED SAN ORINE CON I STRIP. CO I18(3)(B) Aft OUT	ETIZING CENTES. ET being IN	g cleaned NO	I, food-co	ontact sur COS	faces shall be REP REP REP REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands clea 15 No bare had the pasteurized 17 Additives at 18 Toxic substitution	ontact time of at least 7 seconsposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / O and contact w/RTE or approved foods used; prohibited not of approved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE	ds for a CHL- ondition reporting Blove use ed method offered s/veg	IEW SOLU	JTION AND	VERI	g/L
DBS CHLC 228. 11 12 13 14 15 16 17 18 //ola 228. 228. 228. 228. 228. 228. 228. 228	ERVED SAN ORINE CON I STRIP. CO I18(3)(B) Aft OUT	ETIZING CENTES. ET being IN	g cleaned NO	I, food-co	ontact sur COS COS COS COS COS COS COS CO	faces shall be REP REP REP REP REP REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands cle: 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs CE ITEM POINTI	ontact time of at least 7 seconsposition; returned/served/reccent, employees; knowledge & e of restriction and exclusion aned and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, back Sewage / Wastewater dispositions.	ds for a CHL- ondition reporting Blove use ed method offered s/veg	IEW SOLU	JTION AND	VERI	g/L
28.2 28.1 11 12 13 14 15 16 17 18 20 28.2	ERVED SAN ORINE CON I STRIP. CO I18(3)(B) Aft OUT	EITIZING CENTES. EIT being IN	g cleaned NO	BETWEE d, food-co NA NA NA NA STORED s or cher	ontact sur COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs CE ITEM POINTI	ontact time of at least 7 seconsposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / O and contact w/RTE or approved foods used; prohibited not of approved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE	ds for a CHL- ondition reporting Blove use ed method offered s/veg	IEW SOLU	JTION AND	VERI	g/L
DBS CHLC 28.7 11 12 113 114 115 116 117 118 Ciola 20 21	ERVED SAN ORINE CON I STRIP. CO I 18(3)(B) Aft OUT	EITIZING CENTES. EIT being IN	g cleaned NO	BETWEE I, food-co NA NA NA NA NA NA NA	ontact sur COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Managem 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs CE ITEM POINTI 19 Water; app 20 Approved PRIORI 21 PIC preser	ontact time of at least 7 secons position; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Gand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, back Sewage / Wastewater dispositive for the proved in the proved source in the proved sou	ds for a CHL- ondition reporting Glove use ed method offered s/veg d	IEW SOLU	JTION AND	VERI	g/L
DBS CHLC 28.11 11 12 13 14 15 16 17 18 28.2 19 22 1 22 2	ERVED SAN ORINE CON I STRIP. CO I18(3)(B) Aft OUT	ETIZING CENTES. IN I	g cleaned NO	BETWEE I, food-co NA NA NA NA NA NA NA NA NA	ontact sur COS COS COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Management 13 Proper use 14 Hands cles 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs CE ITEM POINTI 19 Water; app 20 Approved PRIORI 21 PIC present	ontact time of at least 7 seconsposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / Gand contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, back Sewage / Wastewater dispositify FOUNDATION int / demonstration / duties / C	ds for a CHL ondition reporting Slove use end method offered skyveg did D IT. COS.	IEW SOLU	JTION AND	VERI	g/L
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DBS CHLC CEST 11 12 13 14 15 16 17 18 DBS 28.2 19 20 22 1 22 2 2 3 2 4	ERVED SAN ORINE CON F STRIP. CO 118(3)(B) Aft OUT	ETIZING CENTES. ET being IN	g cleaned NO	BETWEE I, food-c: NA NA NA NA NA NA NA NA	ontact sur COS COS COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Management 13 Proper use 14 Hands cles 15 No bare have 16 Pasteurize 17 Additives at 18 Toxic substantial CE ITEM POINTIAL 19 Water; app 20 Approved PRIORIAL 21 PIC preses 22 Food Hand 23 Hot and C 24 Records a	ontact time of at least 7 secon sposition; returned/served/reccent, employees; knowledge & e of restriction and exclusion aned and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, back Sewage / Wastewater dispositive food water available; adequate available shellstock/destruction	ds for a CHL- ondition reporting Glove use ed method offered s/veg d D IT. COS. kflow al FM (personnel pressure	IEW SOLU	JTION AND	VERI	g/L
28.2 11 12 13 14 15 16 17 18 20 21 22 23 24	ERVED SAN ORINE CON F STRIP. CO 118(3)(B) Aft OUT	EITIZING CENTES. EIT being IN	g cleaned NO	BETWEE I, food-c: NA NA NA NA NA NA NA NA NA	ontact sur COS COS COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Management 13 Proper use 14 Hands clestones in a color of the color	ontact time of at least 7 seconsposition; returned/served/rece ent, employees; knowledge & e of restriction and exclusion aned and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, back Sewage / Wastewater disposition of the contact with a contact will be contact	ds for a CHL- ondition reporting Glove use ed method offered s/veg d D IT. COS. kflow al pressure n/labels HACCP	IEW SOLU	JTION AND	VERI	g/L
28.21 111 1213 1415 1616 1718 Viola 28.2 1920 221 222 223 224 225 226	ERVED SAN ORINE CON I STRIP. CO I 18(3)(B) Aft OUT	EITIZING CENTES. EIT being IN	g cleaned NO	BETWEE d, food-c: NA NA NA NA NA NA NA NA NA N	ontact sur COS COS COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Management 13 Proper use 14 Hands cleent 15 No bare have 16 Pasteurized 17 Additives and 18 Toxic subsections. CE ITEM POINTIANS 19 Water; approved PRIORIANS 21 PIC present 22 Food Hander 23 Hot and Compliance 24 Records and 25 Compliance 26 Posting of	ontact time of at least 7 seconsposition; returned/served/receent, employees; knowledge & e of restriction and exclusion aned and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, backstances / Wastewater dispositive foods was a served foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, backstances / Wastewater dispositive foods was a served food water available; adequate wailable shellstock/destruction with variance, specialized / G consumer advisories, Allerge	ds for a CHL- condition reporting Glove use ed method offered s/veg d D IT. COS. kflow al FM /personnel pressure n/labels HACCP n label	IEW SOLU	JTION AND	VERI	g/L
DBS CHLC EST 228.111 12 13 14 15 16 17 18 //ola 228.21 19 20 22 23 24 25 26 27	ERVED SAN ORINE CON I STRIP. CO I 18(3)(B) Aft OUT	EITIZING CENTES. IN I	g cleaned NO	BETWEE I, food-co NA NA NA NA NA NA NA NA NA N	ontact sur COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Management 13 Proper use 14 Hands cleated 15 No bare had 16 Pasteurized 17 Additives at 18 Toxic subsection 18 Toxic subsection 19 Water; appeared 19 Water; appeared 19 PIC present 22 Food Hand 23 Hot and County 24 Records at 25 Compliance 26 Posting of 27 Proper cool	ontact time of at least 7 seconsposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion aned and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, backstances / Wastewater disposition / duties / C dler/no unauthorized persons/sold water available; adequate available shellstock/destruction ce with variance, specialized / G consumer advisories, Allerge oling method used; equipment	ds for a CHL- condition reporting Glove use ed method offered s/veg d D IT. COS. kflow al FM /personnel pressure n/labels HACCP n label	IEW SOLU	JTION AND	VERI	g/L
DBS CHLC ES 228.11 12 13 14 15 16 17 18 Jiola 20 228.2 22 22 22 22 22 22 22 22 22 22 22 22 2	ERVED SAN ORINE CON I STRIP. CO I 18(3)(B) Aft OUT	EITIZING CENTES. IN I	g cleaned NO	BETWEE d, food-c: NA NA NA NA NA NA NA NA NA N	ontact sur COS COS COS COS COS COS COS COS COS CO	faces shall be REP	e sanitized in a co 11 Proper dis 12 Management 13 Proper use 14 Hands cleated in a color of the color of	ontact time of at least 7 seconsposition; returned/served/receent, employees; knowledge & e of restriction and exclusion aned and properly washed / G and contact w/RTE or approved foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, backstances / Wastewater dispositive foods was a served foods used; prohibited not capproved/used Washing fruits stances; identified/stored/used ING TOWARDS IT. REMOVE proved source; plumbing, backstances / Wastewater dispositive foods was a served food water available; adequate wailable shellstock/destruction with variance, specialized / G consumer advisories, Allerge	ds for a CHL- ondition reporting Slove use ed method offered s/veg d D IT. COS. kflow al FM //personnel pressure n/labels HACCP n label t adequate	IEW SOLU	JTION AND	VERI	g/L



	Lub	ho	ofk		Activity D 12/09/201 Establish	9	Purpose of Inspection ROUTINE INSPECTION Record ID #	
	Lub	DU	TEXAS			DRIVE IN #1	PR0000810	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ION
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/8/20
Viola	tion Comme	ents:						
							ITY SHALL PROVIDE ONE BEFORE NEXT ROUTINE INSPECTION. NRI.	
35	74(f) Exterio		and roo	rs, prote	Ctive parrie		35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□NA		□ REP	37 Environmental contamination	
38	□ OUT	■ IN			□ cos		38 Approved thawing method	
39	□ OUT	■ IN			□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□IN	□NO		■ COS	□ REP	45 Physical facilities installed/maintained/clean	3/8/20
Viola	tion Comme	ents:						
	ERVED MOR 86(f) Drying		HE BUCK	(ET. FAC	CILITY SH	ALL PROPE	RLY DRY MOP AFTER USE. COMPLIED. COS.	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
GR	OUND MEA	T WAL	K IN CO	OLER 4	1.00 Degre	es Fahrenh	eit	
BUF	RGER COO	KED 1	78.00 De	grees Fa	ahrenheit			
TAC	CO MEAT H	от но	LD 157.0	00 Degre	es Fahrer	nheit		
TON	MATOES CO	OLD H	OLD 38.0	00 Degre	es Fahren	heit		
							Overall Inspection Comments	
No (Overall Insp	ection	Commen	ts				
	Insp	ection	Result: V	/IOLATIO	NC		Required Action: NEXT REGULAR INSPECTION	
							Cinnatura	
				\//	<u> </u>		Signatures	
		9	tha	4	<u></u>		KAHUA TZEME	
NIRA	JAN SHRES	STHA		EHSIF	RSIT CPO		KATHY TZEMOS OWNER	

															Page 1 of
		City	of	E		ntal Health			of Violations	3		Priority:	2	ď	core
6	Lub	bo	ck		625 13TH ubbock, T	ST, SUITE [•] X 79401	105		of Repeat ations	0	Fou	Priority undation:	0	30	ore
*			TEXAS	3)	306) 775-2	2902			Time In	1:40 pm		Core:	1	•	7
Activ 12/9/	rity Date 2019				spection SPECTION	١			Time Out	2:20 pm	Tot. Mir	nutes:	40		
Estab	olishment				Address	s		Ci	ty/State			Zip Code		Telephone)
ГАСС) BELL/PIZZ	A HUT	#020328	3	5111 82	ND ST		LL	JBBOCK, TX			79424		(806) 798-	7513
	rd ID #				Permit I				st. Type			Risk Cate	gory		
PRUU	01372	r = OUT	OF COM	PI IANCE	J. P. M.		NO = NOT ORSER		STAURANT NOT APPLICABLE	COS = CORRE		FR03	REPE	AT VIOLATIO)N
			O1 00WII	LITTIOL		OWN ED 1140E	NO NOT OBOLIN		THO THE EIGHBEE	000 001112	.0120 011 0			711 VIOLATIO	
								PRIOR	ITY						
1	□ OUT		■ NO		□ cos		· · · · · · · · · · · · · · · · · · ·		and temperature						
2	□ OUT	■ IN		□NA	□ cos	□ REP	•		temperature (41 F /						
3	OUT	■ IN	□ NO	□ NA	□ COS	□ REP	•		emperature (135 F)						
4 5	OUT	□ IN	■ NO	□ NA	□ COS	□ REP			and temperature r hot holding 165 F i	in 2 hr					
6	□ OUT	■ IN		□ NA	□ COS	□ REP	•		ocedures/records	111 Z 111.					12/12/19
			LI NO	LINA	- CO3	LI NEF	oo riille us e	Jonardi, pre	50004103/1000143						12/12/1
	tion Comm				40.0.1/.1.										
Obse 7			n discard	date of		ıntarily disca		l course: C	ondition/parasite de	atruction					
8					□ COS	□ REP			oper temperature	SITUCTION					
9	□ OUT				□ COS	□ REP			ted; contamination p	revented					
10	□ OUT				□ COS	□ REP	<u> </u>		turnables; clean & s						
11	□ OUT			ΠΝΔ					returned/served/reco						
12	□ OUT				□ cos	□ REP	<u> </u>	·	oyees; knowledge &						
13	□ OUT	■ IN			□ cos	□ REP			ction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and	properly washed / 0	Glove use					
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	nand conta	ct w/RTE or approv	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods u	sed; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/	used Washing fruit	s/veg					
18	■ OUT	□ IN			■ COS	□ REP	18 Toxic sub	ostances; ic	dentified/stored/used	d					12/12/19
Viola	tion Comm	ents:													
Obse	erved half sm	oked ci	garette l	aying ne	ar service	items in dry	storage. Discuss	sed and rer	moved. COS.						
19	□ OUT	■ IN			□ cos	□ REP	<u> </u>	·	urce; plumbing, bac						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewage /	Wastewater dispos	al					
							PRIOR	RITY FOL	JNDATION						
21	□ OUT	■ IN		□ NA	□ cos	□ REP			nstration / duties / C						
22	□ OUT	■ IN		□ NA	□ cos	□ REP			authorized persons						
23	□ OUT			□ NA	□ cos				available; adequate	<u>'</u>					
24	OUT			□ NA		□ REP			hellstock/destruction						
25	OUT			□ NA		□ REP			riance, specialized /						
26 27	□ OUT			□ NA	□ cos				r advisories, Allerge						
28			ПИО	□ NA	□ cos				nod used; equipmen g and disposition	ıı auequate					
29	□ OUT		LI NO	□ NA	□ COS				t strips provided, ac	curate					
30	□ OUT			□NA	□ COS				t Permit (Current & \						
31	□ OUT			L NA					; accessible/supplied						
32	□ OUT			□ NA	□ COS				ntact surfaces clear						
			□NO			□ REP			ies & Service sink p						
33		- 114		L 14/ \					o. o o p						

Page 2 of 2



Activity Date

Purpose of Inspection

		ubbock			12/09/201	9	ROUTINE INSPECTION	
	Liih	hò	ck		Establish	ıment	Record ID #	
V	Lub	DU	TEXAS				HUT #020328 PR0001372	
	OUT	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	LATION
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	3/8/20
/iola:	tion Comme	nts:						
			ack to driv	nk diene	neer near	drive thru v	vindow. Clean and sanitize. NRI.	
43	□ OUT			ік цізреі		□ REP	43 Adequate ventilation, lighting; designated area	<u> </u>
44	□ OUT						44 Garbage & refuse properly disposed/maintained	_
45	□ OUT				□ COS		45 Physical facilities installed/maintained/clean	
46	□ OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	_
47				ПМА			47 Other violations	
' '	□ OUT	= IIN		LI NA	□ COS	LI REP	Measured Observations	
Bea Ton	und Beef HH ins HH 178.0 nato WIC 38. nato CH 41.0	00 Deg .00 Deg	rees Fahı grees Fal	renheit hrenheit				
1011	nato CIT41.0	o Degi	ees i aiii	rennen				
							Overall Inspection Comments	
N.	0						Overall Inspection Comments	
No (Overall Inspe	ection (Comment	ts			Overall Inspection Comments	
No (Comment		NC		Overall Inspection Comments Required Action: NEXT REGULAR INSPECTION	
No (ON			
No (ection I		'IOLATIC			Required Action: NEXT REGULAR INSPECTION	

															Page 1 of 2
	N/A	City	of	E		ntal Health			lo. of Violations	4		Priority:	1	9,	core
-	Liih	bő	čk		625 13TH ubbock, T	ST, SUITE x 79401	105		lo. of Repeat /iolations	0	Fo	Priority oundation:	1	3	COLE
×	Lub	00	TEXAS		306) 775-2				Time In	10:33 am		Core:	2		7
ı	rity Date 2019				spection SPECTION	I			Time Out	11:17 am	Tot. Mi	inutes:	44		
	olishment				Address		1407		City/State			Zip Code		Telephon	
	WAY #1156				<u> </u>	SLATON H	VVY		LUBBOCK, TX			79404		(806) 771	-8800
	ord ID # 008145				•	S & CONVE	ENIENCE RETAIL,		Est. Type RESTAURANT	-		Risk Cate		-	
	OUT	T = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSEF	RVED N	NA = NOT APPLICABLE (COS = CORREC	TED ON	SITE REP =	REPE	AT VIOLATI	ON
								PRIC	DRITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	ooling ti	me and temperature						
2	■ OUT	□IN	□ NO	□ NA	■ COS	□ REP	02 Proper co	old hold	ing temperature (41 F /	45 F)					12/12/19
Viola	tion Comme	ents:													
Obse	erved meat a	nd chee	ese in rea	ach-in-co	ooler in fro	nt area ove	r 40 dearee F for I	less tha	n 4 hours. Kept in ice b	ath for rapid c	oolina. C	OS.			
ı	75(f)(1)(B) C					int aroa ovo	. To dogree 1 Ter i	1000 1110	iii i nodio. Ropi ii loo b	attrior rapid o	oomig. c	.00.			
	,,,,,,		,		,										
							or Sous Vide (30 E		t (425 E)						
3	□ OUT	■ IN		□NA	□ cos	□ REP	<u> </u>		ng temperature (135 F)						
4	OUT	■ IN	□ NO	□NA	□ COS				ime and temperature	- 0 h-					
5	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	<u> </u>		for hot holding 165 F i	n 2 nr.					
6	OUT	■ IN		□NA		□ REP			procedures/records						
7	□ OUT	■ IN			□ cos				e; Condition/parasite de	estruction					
8	□ OUT				□ cos				t proper temperature						
9	OUT				□ COS		·		tected; contamination p						
10	OUT	■ IN	= 110	=		□ REP			s/returnables; clean & s						
11	OUT	■ IN	LI NO	⊔NA	□ COS		•	•	on; returned/served/reco						
13	□ OUT	■ IN			□ COS	□ REP			mployees; knowledge &	reporting					
14	□ OUT	■ IN			COS	□ REP			striction and exclusion and properly washed / 0	Slove use					
15	□ OUT	■ IN				□ REP			ontact w/RTE or approve						
16	□ OUT	■ IN		□ NA	□ COS				ds used; prohibited not						
17		■ IN			□ COS				red/used Washing fruits						
18	□ OUT	■ IN		□ NA	□ COS				s; identified/stored/used						
19	□ OUT	■ IN			□ COS	□ REP			s, identified/stored/used						
20	□ OUT				□ COS			•	ge / Wastewater dispos						
=	1 001	- !!\													
	T -								OUNDATION	EM					
21	OUT	■ IN		□ NA	□ cos		· · ·		monstration / duties / C						
22	□ OUT	■ IN		□ NA	□ cos	□ REP			unauthorized persons	<u> </u>					
23	OUT	■ IN		□ NA	□ cos	□ REP			iter available; adequate	·					
24	OUT	■ IN		□ NA	□ cos	□ REP			le shellstock/destruction						
25	OUT	■ IN		□ NA	□ cos	□ REP	<u> </u>		variance, specialized /						
26	OUT	■ IN		□ NA	□ COS	□ REP			ımer advisories, Allerge nethod used; equipmen						12/19/19
27	■ OUT			⊔NA	□ cos	□ REP	Zi Flopei CC	Joining II	earou useu, equipmen	ı aucyuale					12/19/19
Viola	tion Comme	ents:													
ı	erved reach-i 107(a) Coolir				•		ŭ	neits. F	acility shall repair withir	10 days.					
28	OUT		_		□ cos			ate mar	king and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermom	neters /	test strips provided, ac	curate					
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishm	nent Permit (Current & \	/alid)					
	-												_		o. 12/10/2010

Page 2 of 2



Activity Date

Purpose of Inspection

		_ City	of _		12/09/201	9	ROUTINE INSPECTION	
	Lub	bo	ck		Establish		Record ID #	
•			TEXAS		YESWAY	/ #1156	PR0008145	
	OUT	Γ = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON .
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	■ OUT	□ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/8/20
Viola	tion Comm							
Obse	rved damag	ed doo				icility shall rep	air within next routine insepection. NRI	
35	74(e)(1) Ou □ OUT		mings, pi	rotected	□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored	
37	□ OUT		□NO	□NA		□ REP	37 Environmental contamination	
38	□ OUT					□ REP	38 Approved thawing method	
39	□ OUT				□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	3/8/20
Viola	tion Comm	ents:						
	•					-	clean and sanitize. NRI. It free of an accumulation of dust, dirt, food residue, and other debris	
43	OUT			iaces oi		□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Chi	cken Hot ho	ld 157.	00 Deare	ees Fahr	enheit			
			-			Degrees Fahr	renheit	
						grees Fahrenl		
	atoes Hot ho					_		
	c and chees		_					
							Overall Inspection Comments	
							Overall inspection comments	
No	Overall Insp	ection (Commen	nts				
	la	ootio=	Result: \	//OL ^ T!	ON		2	
	insp	ection	Result: \	/IOLA I II	ON		Required Action: RE-INSPECTION	
							Signatures	
	Qu.	reg	tha	4	2		Q-77	
NIRA	JAN SHRES	STHA		EHSII	RSIT CPO		CHRIS TAYLOR STORE MANAGER	

Follow up : Yes Followup Date: 12/19/2019

Page 1 of 2

Cooko	0	Priority:		1	No. of Violations		405	ıtal Health		E	of	_ City	1/2	1
Score	0	Priority undation:	Fo	0	No. of Repeat Violations		105		ubbock, T	Li	ck	bŏ	Lub	
1	1	Core:		11:00 am	Time In			902	306) 775-2	(8	TEXAS			**
-	20	nutes:	Tot. Mi	11:20 am	Time Out				spection PECTION				y Date 019	Activi 12/9/2
lephone		Zip Code			City/State				Address			0.4	ishment	
		79401			LUBBOCK, TX		N .	AC DAVIS LI	<u> </u>			34	BUCKS #99	
	ory	Risk Categ FR01			Est. Type RESTAURANT		EE CORP	iolaer JCKS COFF	Permit I STARBU					Recor PR001
VIOLATION	REPE <i>A</i>	SITE REP =	TED ON S	OS = CORREC	NA = NOT APPLICABLE C	RVED N	NO = NOT OBSER	OMPLIANCE	IN = IN CO	PLIANCE	OF COMF	= OUT	OUT	
					ORITY	PRIO								
					ime and temperature		•	□ REP	□ cos				□ OUT	1
				45 F)	ding temperature (41 F /		<u> </u>		□ cos	□ NA	□NO		OUT	2
					ng temperature (135 F)		•		□ cos	□ NA			OUT	3
$-\!\!\!\!-\!\!\!\!\!-$				0.1	time and temperature		•	□ REP	□ cos	□ NA	□ NO		OUT	4
				2 hr.	g for hot holding 165 F ir		<u> </u>	□ REP	□ cos	□NA	□NO	■ IN	OUT	5
				4	; procedures/records				□ COS	⊔NA	□NO		OUT	6
				struction	e; Condition/parasite des			□ REP					OUT	7
				covented	at proper temperature			□ REP					OUT	8
					otected; contamination pr s/returnables; clean & sa	•	<u> </u>	□ REP						9
					<u> </u>				□ COS					10
					on; returned/served/reco mployees; knowledge &	•	•			⊔NA	LINO		OUT	12
				reporting	estriction and exclusion			□ REP					OUT	13
				lovo ugo			<u> </u>	□ REP						14
					and properly washed / G ontact w/RTE or approve				□ COS					15
					ds used; prohibited not o				□ COS		□ NO			16
					ved/used Washing fruits			□ REP					□ OUT	17
					es: identified/stored/used	• •		□ REP		шил			□ OUT	18
					d source; plumbing, back			□ REP					□ OUT	19
					ge / Wastewater disposa	<u>. </u>	<i>,</i> ,	□ REP					□ OUT	20
					FOUNDATION									
				M	emonstration / duties / CF			□ REP	□ cos	□NA		■ IN	□ OUT	21
					o unauthorized persons/		-		□ cos				□ OUT	22
$\overline{}$				pressure	ater available; adequate	Cold wat	23 Hot and 0	□ REP	□ COS	□NA		■ IN	□ OUT	23
\neg				/labels	ole shellstock/destruction	available	24 Records	□ REP	□ COS	□NA		■ IN	□ OUT	24
				HACCP	n variance, specialized /	ce with	25 Compliar	□ REP	□ cos	□NA		■ IN	□ OUT	25
				ı label	umer advisories, Allerger	f consur	26 Posting of	□ REP	□ cos	□NA		■ IN	□ OUT	26
				adequate	method used; equipment	oling m	27 Proper co	□ REP	□ COS	□NA		■ IN	□ OUT	27
					rking and disposition	ate mark	28 Proper da	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	28
				urate	test strips provided, acc	eters / t	29 Thermon	□ REP	□ COS	□ NA		■ IN	□ OUT	29
				alid)	nent Permit (Current & V	ablishm	30 Food Est	□ REP	□ cos	□ NA		■ IN	□ OUT	30
				/used	ties; accessible/supplied	h faciliti	31 Handwas	□ REP	□ COS			■ IN	□ OUT	31
				able/use	d contact surfaces clean	on-food	32 Food & n	□ REP	□ cos	□ NA		■ IN	□ OUT	32
				ovided	acilities & Service sink pr	hing fac	33 Warewas	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	33
					ORE		04 5 ::							04 !
					tamination; insect/roden				□ COS				OUT	34
					liness; eating/drinking/tol				□ cos				OUT	35
				1	properly used and stored				□ cos				OUT	36
					contamination	ental co	37 Environm		□ cos	□ NA		■ IN	□ OUT	37

Page 2 of 2

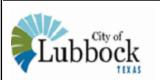


Activity Date

Purpose of Inspection

-	Lub	City	of 1		Activity E 12/09/201	9	Purpose of Inspection ROUTINE INSPECTION	
1	Lub	DO	CK		Establish STARBU	nment CKS #9934	Record ID # PR0011558	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	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	
9	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
0	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
2	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
3	□ OUT	■ IN	□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	3/8/20
	ion Comme ved soiled o		iles abov	ve ware	wash area	and beside	back door. Maintain clean and sanitized. Discussed. NRI	
6	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
17	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Overall Inspection Comments	
No C	Nerall Inena	action (`ommon					
No C	Overall Inspe	ection C	Commen	ts				
No C	-			ts /IOLATI(NC		Required Action: NEXT REGULAR INSPECTION	
	Insp	ection F	Result: V	/IOLATIO			·	
	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
	-	ection F	Result: V	/IOLATIO			INSPECTION	
ć	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
ć	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
S	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
S	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
S	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
	Insp	ection F	Result: V	/IOLATIO			INSPECTION	
2	Insp	ection F	Result: V	/IOLATIO			INSPECTION	

1	N/Z				ity of Lubl	oock ntal Health		N	lo. of Violations	0		Priority:	0	_
	Lub	bo	$\overset{\scriptscriptstyle{\mathrm{of}}}{\mathrm{ck}}$	16		ST, SUITE	105		lo. of Repeat ′iolations	0	Fo	Priority undation:	0	Score
*			TEXAS	(8	306) 775-2	902			Time In	11:10 am		Core:	0	0
Activ 12/9/	rity Date 2019				spection PECTION	l			Time Out	11:19 am	Tot. Mi	nutes:	9	
Estat MRS.	olishment				Addres		STE 700		City/State			Zip Code 79424		Telephone
	rd ID#				Permit	LIDE ROAD	, SIE 700		LUBBOCK, TX Est. Type			Risk Catego	051	(806) 620-6123
	13638					A OVERHEI	LSER		DAYCARE			FR01	OI y	
	TUO	r = OUT (OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP = F	REPE	AT VIOLATION
								PRIC	DRITY					
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP			me and temperature					
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•		ing temperature (41 F /					
3	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	<u> </u>		ng temperature (135 F)					
4	□ OUT		■ NO	□NA	□ COS	□ REP			ime and temperature	0.1				
5	OUT	□ IN	■ NO	□ NA	□ COS	□ REP	<u> </u>		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	COS	□ REP			procedures/records	otruotion				
7	□ OUT	■ IN			□ COS	□ REP			e; Condition/parasite de	SIFUCTION				
8	□ OUT				COS	□ REP			tected: contamination r	revented				
9	□ OUT	■ IN			□ COS	□ REP	<u> </u>		tected; contamination p					
10 11	□ OUT				□ COS	□ REP			s/returnables; clean & s on; returned/served/reco					
12	□ OUT		□ NO	⊔NA	□ COS	□ REP	<u> </u>	•						
13	□ OUT				□ COS	□ REP			nployees; knowledge & striction and exclusion	reporting				
14	□ OUT				COS	□ REP			and properly washed / (Ploye use				
15		■ IN	□NO	□NA	□ cos	□ REP			ntact w/RTE or approv					
16	□ OUT	■ IN	LINO		□ cos	□ REP			Is used; prohibited not					
17	□ OUT	■ IN			□ cos	□ REP			ed/used Washing fruit					
18	□ OUT	■ IN			□ cos	□ REP		• •	s; identified/stored/used					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT				□ cos	□ REP	20 Approved	Sewag	ge / Wastewater dispos	al				
									OUNDATION					
21	□ OUT	■ IN		П NA	□ cos	ПRFP			monstration / duties / C	FM				T I
22	□ OUT				□ cos				unauthorized persons					-
23	□ OUT				□ cos				ter available; adequate	•				
24	□ OUT				□ cos				e shellstock/destruction	·				
25	□ OUT				□ cos		25 Complian	ce with	variance, specialized /	HACCP				
26	□ OUT				□ cos		26 Posting of	f consu	mer advisories, Allerge	n label				
27	□ OUT				□ cos		27 Proper co	oling m	nethod used; equipmen	t adequate				
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper da	ite marl	king and disposition					
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters /	test strips provided, ac	curate				
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	ent Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwasl	h facilit	ies; accessible/supplied	d/used				
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	able/use				
33	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	33 Warewasl	hing fac	cilities & Service sink p	rovided				
								CC	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of cont	amination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanli	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; p	properly used and store	d				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environme	ental co	ontamination					



Activity Date 12/09/2019

□ cos

□ cos

□ COS □ REP

☐ REP

□ REP

Establishment MRS. O'S

Purpose of Inspection ROUTINE INSPECTION

Record ID# PR0013638

	OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = RE	PEAT VIOLATION
38	3 □ OUT ■ IN □ NO □ NA □ COS □ REP 38 Approved thawing method	
39	9 □ OUT ■ IN □ COS □ REP 39 Utensils/equipment/linens; used/stored/handled	
40	O □ OUT ■ IN □ COS □ REP 40 Single-service/use; properly stored, and used	
41	1 □ OUT ■ IN □ NO □ NA □ COS □ REP 41 Original container labeling (Bulk Food)	
42	2 □ OUT ■ IN □ NO □ COS □ REP 42 Non-food contact surfaces clean	
43	3 □ OUT ■ IN □ NO □ COS □ REP 43 Adequate ventilation, lighting; designated area	
44	4 ☐ OUT ■ IN ☐ NO ☐ COS ☐ REP 44 Garbage & refuse properly disposed/maintained	

Measured Observations

47 Other violations

45 Physical facilities installed/maintained/clean

46 Toilet facilities; constructed/supplied/clean

EGGS RIC 38.00 Degrees Fahrenheit MILK RIC 26.00 Degrees Fahrenheit QUAT 3-COMP 400.00 Parts Per Million

■ IN

□OUT ■IN □NO

■ IN

 \square NO

□ NA

45

46

47

□ OUT

□ OUT

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

		Signatures		
Gody Be	aguist			
GRADY BERGQUIST	EHS II RS CPO	KAYLA KISS	DIRECTOR	•

	Lub	bo	$\overset{ ext{ iny of}}{ ext{ck}}$	E 10		ntal Health ST, SUITE	105	N.	o. of Violations o. of Repeat	0	Fou	Priority: Priority indation:	0	Score
•			TEXAS	3)	806) 775-2	902			Time In	10:00 am		Core:	0	N
Activ 12/9/	rity Date				spection PECTION	1			Time Out	11:10 am	Tot. Min	utes:	70	
	olishment				Address			<u> </u>	City/State			Zip Code		Telephone
CRAC	CKER BARR	EL OL	COUN	TRY	5018 MI	LWAUKEE		-	LUBBOCK, TX			79407		(806) 795-9884
	rd ID # 004387				Permit I CBOCS	Holder TEXAS LLC	;		Est. Type RESTAURANT			Risk Cate FR04	gory	
	OUT	T = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER		A = NOT APPLICABLE	COS = CORRE	CTED ON S	ITE REP =	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co	oling tin	ne and temperature					
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•		ng temperature (41 F /	· ·				
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	•		g temperature (135 F)					
4	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	'		me and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			procedures/records					
7	□ OUT	■ IN			□ COS	□ REP			; Condition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP			proper temperature					
9	□ OUT	■ IN			□ COS	□ REP			ected; contamination p					
10	□ OUT				□ cos	□ REP			/returnables; clean & s					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition	n; returned/served/rec	ondition				
12	□ OUT	■ IN			□ COS	□ REP			iployees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP			nd properly washed / 0					
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	nand cor	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP			s used; prohibited not					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ COS	□ REP			; identified/stored/use					
19	□ OUT	■ IN			□ cos	□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ COS	□ REP	20 Approved	l Sewag	e / Wastewater dispos	al				
									OUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP			nonstration / duties / C					
22	□ OUT	■ IN		□ NA	□ cos	□ REP			unauthorized persons	·				
23	□ OUT	■ IN			□ cos				er available; adequate	<u>'</u>				
24	□ OUT	■ IN			□ cos				e shellstock/destruction					
25	□ OUT				□ cos		<u>.</u>		variance, specialized /					
26	□ OUT	■ IN		□ NA	□ COS	□ REP			mer advisories, Allerge					
27	□ OUT			□ NA	□ COS		<u> </u>		ethod used; equipmen	t adequate				
28	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP			ing and disposition					
29	□ OUT	■ IN			□ COS				est strips provided, ac					
30	□ OUT	■ IN		□ NA	□ cos				ent Permit (Current & \					
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h faciliti	es; accessible/supplied	d/used				
32	□ OUT				□ cos				contact surfaces clear					
33	□ OUT	■ IN	□ №	□NA	□ cos	□ REP	33 Warewas	hing fac	ilities & Service sink p	rovided				
								СО	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	amination; insect/rode	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlir	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; p	roperly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental co	ntamination					



Activity Date 12/09/2019

EstablishmentCRACKER BARREL OLD COUNTRY #633

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0004387

	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	

Measured Observations

chicken hh 181.00 Degrees Fahrenheit tortilla soup hh 150.00 Degrees Fahrenheit mash potato hh 151.00 Degrees Fahrenheit noodles wic 41.00 Degrees Fahrenheit corn hh 162.00 Degrees Fahrenheit slaw cp 37.00 Degrees Fahrenheit stuffing hh 162.00 Degrees Fahrenheit stuffing hh 162.00 Degrees Fahrenheit slaw wic 41.00 Degrees Fahrenheit mac and cheese wic 41.00 Degrees Fahrenheit bleach sani bucket 75.00 Parts Per Million boiled eggs cold prep 35.00 Degrees Fahrenheit

h 20 00 D			
nam cold prep 38.00 Deg	grees Fahrenheit		
	Ov	erall Inspection Comments	
No Overall Inspection Con	omments		
Inspection Re	esult: NO VIOLATION	Deguized Action NEVT DECLILAD INSPECTION	
mapeodon re	South NO VIOLATION	Required Action: NEXT REGULAR INSPECTION	
		Olavariana a	
		Signatures	
Vesti Mor	eyan	Lengin	
LESLIE MORGAN	EHS II REHS/RS CPO	Kelly Griffin Associate Manager	
		Klengen	

1	1/2				nvironmental Hea 325 13TH ST, SU	•	No. of Violations	0		Priority:	0		
	Lub	boo	ck	Li	ubbock, TX 7940 106) 775-2902		No. of Repeat Violations	0	Four	Priority ndation:	0	Sco	re
•		1	TEXAS				Time In	12:00 pm		Core:	0	n)
	ity Date /2019		-		spection PECTION		Time Out	12:20 pm	Tot. Minu	utes:	20		,
	lishment PORKY'S				Address		City/State LUBBOCK, TX			ip Code 9401		Telephone	
	rd ID # 13672				Permit Holder 2019 PORKY'S	3	Est. Type 2019 TEMPORARY			Risk Cate	gory		
	t Name PORKY'S				Event Address	5	Event City/State			Zip Code)	Event Telepho	one
Even	t Organizer		NDEZ		Event Organ	izer Phone	Booth / Space No.			Serial Nu			
					1	OUT = IN =	NA = NO = COS = REPT =						
						PF	RIORITY ITEMS						
1	□ OUT	■ IN	□NA	□NO	□cos	01 Proper co	ooling time and temperature						
2	□ OUT	■ IN	□ NA	□NO	□cos	02 Proper co	old holding temperature (41 F	45 F)					
3	□ OUT	■ IN	□ NA	□NO	□ COS	03 Proper ho	ot holding temperature (135 F)	1					
4	□ OUT	■ IN	□ NA	□NO	□cos	04 Proper co	ooking time and temperature						
5	□ OUT	■ IN	□ NA	□NO	□cos	05 Proper re	eheating for hot holding 165 F	in 2 hr.					
6	□ OUT	■ IN	□ NA	□NO	□ cos	06 Time as	Control; procedures/records						
7	□ OUT				□ cos		d source; Condition/parasite de	estruction					
8	□ OUT				□ COS		eived at proper temperature						
9					□ cos	<u>'</u>	ed & protected; contamination p surfaces/returnables; clean & s						
11	□ OUT		ПМ				isposition; returned/served/rec						
	L 001	- IIN	LI NA	L NO		· 							
12	□ OUT				□ COS		ment, employees; knowledge &	reporting					
13	□ OUT				□ COS		se of restriction and exclusion	21					
14 15			□ NA		□ COS		eaned and properly washed / on the contact w/RTE or approv						
16	□ OUT				□ cos		zed foods used; prohibited not						
17	□ OUT				□ COS		s approved/used Washing fruit						
			ii nx					_					
18	□ OUT				□ COS		ostances; identified/stored/use						
19 20	OUT OUT				□ COS		pproved source; plumbing, bac d Sewage / Wastewater dispos						—
20	□ OUT	= IIN			□ COS								
21	□ OUT	■ IN	□ NA		□ cos		FOUNDATION ITEMS ent / demonstration / duties / 0	CFM				I	
22	□ OUT				□ COS	•	ndler/no unauthorized persons						
23	□ OUT				□ COS		Cold water available; adequate						
								<u> </u>					
	□ OUT	■ INI			□ cos	24 Records	available shellstock/destructio	n/lahele					

	Lub		ck texas		Activity Date 12/14/2019 Establishment 2019 PORKY'S	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0013672	
						OUT = IN = NA = NO = COS = REPT =	
25	□ OUT	■ IN I	□ NA		□ cos	25 Compliance with variance, specialized / HACCP	
26	□ OUT	■ IN I	□ NA		□ COS	26 Posting of consumer advisories, Allergen label	
27	□ OUT	■ IN I	□ NA		□ COS	27 Proper cooling method used; equipment adequate	
28	□ OUT	■ IN I	□ NA	□NO	□ COS	28 Proper date marking and disposition	
29	□ OUT	■ IN I	□ NA		□ cos	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN I	□ NA		□ COS	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ COS	31 Handwash facilities; accessible/supplied/used	+
32	□ OUT	■ IN I	□ NA		□ COS	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN I	□ NA	□NO	□cos	33 Warewashing facilities & Service sink provided	
						CORE ITEMS	
34	□ OUT	■ IN			□ COS	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ COS	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ COS	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN I	□ NA	□ NO	□ COS	37 Environmental contamination	
38	□ OUT	■ IN I	□ NA	□NO	□ COS	38 Approved thawing method	
39	□ OUT	■ IN			□ COS	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ COS	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN I	□ NA	□NO	□ COS	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN		□NO	□ COS	42 Non-food contact surfaces clean	
43	□ OUT	■ IN		□NO	□ cos	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN		□NO	□ cos	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN		□ NO	□ cos	45 Physical facilities installed/maintained/clean	1
46	□ OUT	■ IN		□NO	□ COS	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN I	□ NA	□NO	□ COS	47 Other violations	
·						Measured Observations	
sau	pped brisket sage CH 30.0 sage grill 175	00 Degre	ees Fal	nrenheit			
						Overall Inspection Comments	
Att	time of inspe	ction, no	violatio	ons obse	erved.		
							Follow up : No

Page 3 of 3



Activity Date 12/14/2019

Purpose of Inspection ROUTINE INSPECTION

Record ID# Establishment PR0013672 2019 PORKY'S Inspection Result: VIOLATION Required Action: NOT APPLICABLE Signatures Sourie Dickson JACKIE DICKSON EHS I RSIT CPO Christopher Hernandez owner

Follow up : No

1	1/2				nvironmental He	•	No. of Violations	0		Priority:	0		
	Lub	bo	$\overset{\text{\tiny of}}{\mathbf{c}}\mathbf{k}$	L	625 13TH ST, SU ubbock, TX 7940 806) 775-2902		No. of Repeat Violations	0	Fou	Priority indation:	0	Sco	re
•			TEXAS				Time In	9:45 am		Core:	0	n)
	ity Date /2019				spection PECTION		Time Out	10:30 am	Tot. Min	utes:	45		•
	lishment FLEA MARK	ŒΤ	•		Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone	
	rd ID # 13670				Permit Holder 2019 FLEA MA	RKET CONCESSION	Est. Type 2019 TEMPORARY			Risk Cate	gory		
	t Name FLEA MARK	(ET			Event Addres	S	Event City/State			Zip Code	•	Event Telepho	one
Even	t Organizer				Event Organ	izer Phone	Booth / Space No.			Serial Nu		<u> </u>	
						OUT = IN =	NA = NO = COS = REPT =						
							RIORITY ITEMS						
1	□ OUT	■ IN	□NA	□NO	□ COS	01 Proper co	poling time and temperature						
2	□ OUT	■ IN	□NA	□NO	□ cos	02 Proper co	old holding temperature (41 F	45 F)					
3	□ OUT	■ IN	□NA	□NO	□COS	03 Proper ho	ot holding temperature (135 F)						
4	□ OUT	■ IN	□NA	□ NO	□ COS	04 Proper co	ooking time and temperature						
5	□ OUT	■ IN	□NA	□ NO	□ COS	05 Proper re	heating for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□NA	□NO	□ COS	06 Time as 0	Control; procedures/records						
7	□ OUT	■ IN			□ cos	07 Approved	source; Condition/parasite de	estruction					
8	□ OUT				□ COS		eived at proper temperature						
9	□ OUT				□ COS		d & protected; contamination p						
10					COS		surfaces/returnables; clean & s sposition; returned/served/rec						
<u>'' </u>	L 001	■ IIN	LI NA	LI NO	ц соз	11 Proper di	sposition, returned/served/rec	ondition					
12	□ OUT				□ COS		nent, employees; knowledge &	reporting					
13	□ OUT				□ COS		se of restriction and exclusion	~-					
14 15	□ OUT		П№		□ COS		eaned and properly washed / 0 nand contact w/RTE or approv						_
													_
16	□ OUT	■ IN	□NA		□ COS	16 Pasteuriz	ed foods used; prohibited not	offered					
17	□ OUT	■ IN	□NA		□ cos	17 Additives	approved/used Washing fruit	s/veg					
18	□ OUT				□ cos		estances; identified/stored/use						
19	□ OUT				□ COS	•	pproved source; plumbing, bac						
20	□ OUT	■ IN			□ cos	20 Approved	l Sewage / Wastewater dispos	al					
							FOUNDATION ITEMS						
21	□ OUT	■ IN	□ NA		□ cos	21 PIC prese	ent / demonstration / duties / C	FM					
22	□ OUT	■ IN	□NA		□ cos	22 Food Har	ndler/no unauthorized persons	/personnel					
23	□ OUT	■ IN	□NA		□ cos	23 Hot and 0	Cold water available; adequate	pressure					
	□ OUT	■ INI	ПΝΔ		□ cos	24 Records :	available shellstock/destruction	n/lahels					



Activity Date 12/14/2019

Establishment 2019 FLEA MARKET CONCESSION Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013670

•			IEXAS				
						OUT = IN = NA = NO = COS = REPT =	
25	□ OUT	■ IN	□NA		□ cos	25 Compliance with variance, specialized / HACCP	
26	□ OUT	■ IN	□NA		□ cos	26 Posting of consumer advisories, Allergen label	
27	□ OUT	■ IN	□NA		□ cos	27 Proper cooling method used; equipment adequate	
28	□ OUT	■ IN	□NA	□NO	□ cos	28 Proper date marking and disposition	
29	□ OUT	■ IN	□NA		□ cos	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN	□NA		□ COS	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ COS	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ IN	□NA		□ COS	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□NA	□ NO	□ COS	33 Warewashing facilities & Service sink provided	
						CORE ITEMS	
34	□ OUT	■ IN			□ cos	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ COS	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NA	□ NO	□ cos	37 Environmental contamination	
38	□ OUT	■ IN	□ NA	□ NO	□ COS	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ COS	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NA	□NO	□ cos	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN		□ NO	□ COS	42 Non-food contact surfaces clean	
43	□ OUT	■ IN		□NO	□ cos	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN		□NO	□ COS	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN		□NO	□ COS	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN		□NO	□ COS	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NA	□NO	□ cos	47 Other violations	
						Measured Observations	

raw chorizo CH 35.00 Degrees Fahrenheit pork stove (cooking) 101.00 Degrees Fahrenheit beef HH 145.00 Degrees Fahrenheit raw sausage CH 36.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Page 3 of 3

Follow up : No



Activity Date 12/14/2019

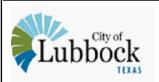
Establishment

Purpose of Inspection ROUTINE INSPECTION

Record ID#

PR0013670 2019 FLEA MARKET CONCESSION Inspection Result: NO VIOLATION Required Action: NOT APPLICABLE Signatures Erebel Desal Sourie Dickson Erendida Dosal JACKIE DICKSON EHS I RSIT CPO worker

	17-					ntal Health De	•	No. of Violations	6		Priority:	4		
	Lub	bo	$\overset{\text{of}}{\mathbf{c}}\mathbf{k}$	Lu	ubbock, T 306) 775-2	X 79401	u5	No. of Repeat Violations	0	For	Priority undation:	0	S	core
			TEXAS					Time In	2:15 pm		Core:	2	•	14
Activi 12/13	ity Date /2019				spection SPECTION	I		Time Out	3:39 pm	Tot. Mir	nutes:	84		• •
	lishment		•		Address			City/State			Zip Code		Telephor	
	OSA CELLA	ARS			901 17T Permit I			LUBBOCK, TX Est. Type			79401	10111	(806) 744	-3600
	03336					MCPHERSO	N	RESTAURANT			Risk Categ FR03	joi y		
	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	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•	oling time and temperature						
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	•	ld holding temperature (41 F						
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP		t holding temperature (135 F))					
4	OUT	■ IN	□NO	□NA	□ COS	□ REP	•	oking time and temperature						
5	OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•	neating for hot holding 165 F	ın 2 hr.					
6	OUT	■ IN		□NA	□ COS	□ REP		control; procedures/records	4					
7 8						□ REP	• •	source; Condition/parasite de ived at proper temperature	estruction					
° 9	■ OUT				■ COS			& protected; contamination	prevented					12/16/1
								· · · · · · · · · · · · · · · · · · ·	-					1
bse ems 28.6	and in sepa	arate co	ntainers.	. COS.	ontaminat	tion arrange e	ach type food in	with person-in-charge and the	nted	arranged a	and separat	ed fro	m poultry	1 40/46/
Obsertems 228.6	and in sepa	Food	ntainers.	. COS.		tion arrange e	ach type food in		nted	arranged a	and separat	ed fro	m poultry	12/16/1
228.6 10 //iola	and in sepa 6(a)(1)(B)(ii ■ OUT tion Comm rved the foll	Food IN ents:	ontainers.	. COS.	contaminat ■ COS	tion arrange e	ach type food in	equipment so cross is prever	nted	arranged a	and separat	ed fro	m poultry	12/16/1
28.6 10 //iola	and in sepa 6(a)(1)(B)(ii ■ OUT tion Comm	Food IN ents:	ontainers.	. COS.	contaminat ■ COS	tion arrange e	ach type food in	equipment so cross is prever	nted	arranged a	and separat	ed fro	m poultry	12/16/1
28.6 10 //iola	and in separation and in sepa	Food IN	protected	. COS. d cross co	contaminat COS COS.	tion arrange e □ REP	ach type food in 10 Contact su	equipment so cross is prever	nted	arranged a	and separat	ed fro	m poultry	12/16/1
28.6 10 // iola /iola 0bset (a) soi	and in separation and in separ	D Food ☐ IN ents: owing: ener. se	protected nt to ware	d cross control contro	contaminat COS COS.	tion arrange e □ REP rfaces & utens	ach type food in 10 Contact su	equipment so cross is prever urfaces/returnables; clean & s	nted	arranged a	and separat	ed fro	m poultry	12/16/1
28.6 10 Similar Simil	and in separation and in separation of the following separation and the following separation and the following separation of the following separation and the following separation separation in separation and the following separation separation in separation separation in separation separation in separation separation in separation separati	D Food ☐ IN ents: owing: ener. se	protected nt to ware equipme g at 0 pp	d cross of c	contaminat COS COS. contact su	ition arrange e □ REP rfaces & utens te machine is	ach type food in 10 Contact su sils shall be clear	equipment so cross is prever urfaces/returnables; clean & s	nted sanitized					12/16/1
28.6 28.6 10	and in separation of the following separation of the following separation in the following separation of the following separation of the following separation in the follo	Production in the control in the con	nt to war equipme g at 0 pp g cleaned	cos. d cross co	contaminat COS COS. contact su	tion arrange e □ REP rfaces & utens the machine is	ach type food in 10 Contact su sils shall be clear sanitizing at ppm	equipment so cross is prever urfaces/returnables; clean & s ned at least every four hours n. COS.	nted sanitized nds for a CHL					
28.6 28.6 10	and in separation of the following separation of the following separation in the following separation of the following separation of the following separation in the follo	Properties of the properties	nt to war equipme g at 0 pp g cleaned	cos. d cross co	contaminat COS COS. contact su red and the	tion arrange e □ REP rfaces & utens the machine is	ach type food in 10 Contact su sils shall be clear sanitizing at ppm	equipment so cross is prever urfaces/returnables; clean & s ned at least every four hours n. COS.	nted sanitized nds for a CHL					
28.6 (iolatical) soil 28.1 (iolatical) soil 28.1 (iolatical)	and in separation of the following separation and in separation and the following separation and the fo	Property of the property of t	nt to warrequipme g at 0 pp g cleaned	d cross co	contaminat COS COS. contact su red and th contact sur COS	tion arrange e □ REP rfaces & utens the machine is	ach type food in 10 Contact su sils shall be clear sanitizing at ppm	equipment so cross is prever urfaces/returnables; clean & s ned at least every four hours n. COS.	nted sanitized nds for a CHL					
28.6 0 (iolatility) soid	and in separation of the following separation and in separation an	Property of the property of th	nt to ware equipme g at 0 pp g cleaned	d cross co	contaminat COS COS. contact sured and the contact sure COS tarily discar	rfaces & utens e machine is faces shall be REP	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a cc 11 Proper dis	equipment so cross is prever urfaces/returnables; clean & s ned at least every four hours n. COS. ontact time of at least 7 secon sposition; returned/served/rec	nted sanitized nds for a CHL condition					
28.6 (0) (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	and in separation of the following separation and in separation an	Property in the property in th	nt to ware equipme g at 0 pp g cleaned	d cross co	contaminat COS COS. contact sured and the contact sure COS tarily discar	rfaces & utens ue machine is GREP Taces shall be REP arded. COS.	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a co 11 Proper dis	equipment so cross is prever urfaces/returnables; clean & s ned at least every four hours n. COS.	nted sanitized nds for a CHL condition					
28.6 (10) (10) discondition (1	and in separation of the following separation and in separation an	properties of the content of the con	nt to ware equipme g at 0 pp g cleaned	d cross co	contaminat COS COS. contact sured and the contact sur COS tarily discardand-dente	rfaces & utens e machine is faces shall be REP arded. COS. d canned food	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a co 11 Proper dis ds, or without the 12 Managem	equipment so cross is prever urfaces/returnables; clean & so need at least every four hours n. COS. COS. Contact time of at least 7 secons position; returned/served/reconstructions are unables.	nted sanitized nds for a CHL condition					
28.6 10	and in separation of the following separation and in separation an	production of the content of the con	nt to ware equipme g at 0 pp g cleaned	d cross co	contaminate COS COS. contact sured and the contact sured are sured are cos tarily discardaded are cost and contact sured are cost are c	rfaces & utens the machine is faces shall be REP arded. COS. d canned food REP	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a co 11 Proper dis ds, or without the 12 Managem 13 Proper use	equipment so cross is prever urfaces/returnables; clean & so at least every four hours and cost time of at least 7 secons position; returned/served/reconstructions are the secons positions are the secons po	nted Sanitized ands for a CHL condition beling & reporting					
0bselems 228.6 0	and in separation of the following separation and in separation of the following separ	ents: S food anitizin ler bein lents: I cans in ged food IN	nt to war equipme g at 0 pp g cleaned INO	d cross of	contaminat COS COS. contact sured and the contact sured and the contact sured and the contact sured and cost arrived discrete cost arrived cost cost cost cost cost cost cost cost	rfaces & utensie machine is GREP arded. COS. d canned food REP REP REP	ach type food in 10 Contact su sils shall be clear sanitizing at ppm sanitized in a co 11 Proper dis ds, or without the 12 Managem 13 Proper use 14 Hands cle	equipment so cross is prever urfaces/returnables; clean & so the second of the second	nted Sanitized ands for a CHL condition beling A reporting Glove use					
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28.6 (10) (and in separation and in separ	ents: owing: ener. se S food anitizin ter bein I IN ents: I cans in ged food I IN I IN I IN I IN	nt to war equipme g at 0 pp g cleaned INO	d cross co	contaminate COS COS. contact sured and the contact sured and the contact sured cos	rfaces & utens e machine is faces shall be REP arded. COS. d canned food REP REP REP REP REP REP	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a cc 11 Proper dis ds, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h: 16 Pasteurize	equipment so cross is prever urfaces/returnables; clean & so and at least every four hours and contact time of at least 7 secons position; returned/served/reconstruction; returned/served/rec	ands for a CHL condition Deling A reporting Glove use red method offered ts/veg					12/16/1
(228.6 to 10 look) (228.6 to 10 look) (228.1 look) (228.1 look) (228.1 look) (228.8	and in separation and in separ	ents: owing: ener. se S food anitizin ter bein I IN ents: I cans in ged food I IN I IN I IN I IN	nt to war equipme g at 0 pp g cleaned INO	d cross co	contaminate COS COS. contact sured and the contact sured and the contact sured cos	rfaces & utens e machine is faces shall be REP arded. COS. d canned food REP REP REP REP REP	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a cc 11 Proper dis ds, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h: 16 Pasteurize	equipment so cross is prever urfaces/returnables; clean & so the second of the second	ands for a CHL condition Deling A reporting Glove use red method offered ts/veg					12/16/1
28.6 10	and in separation and in separ	arate co	nt to war equipme g at 0 pp g cleaned INO	d cross co	contaminate COS COS. contact sured and the contact sured and the contact sured cos	rfaces & utens e machine is faces shall be REP arded. COS. d canned food REP REP REP REP REP REP	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a cc 11 Proper dis ds, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare h: 16 Pasteurize	equipment so cross is prever urfaces/returnables; clean & so and at least every four hours and contact time of at least 7 secons position; returned/served/reconstruction; returned/served/rec	ands for a CHL condition Deling A reporting Glove use red method offered ts/veg					12/16/1
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Dbselettems 228.6 10 Violat Dbselettems 228.1 11 11 Violat 15 16 17 18 Violat Violat 15 16 17 18	and in separation of the common of the commo	arate co	nt to war equipme g at 0 pp G cleaned NO n the she	d cross co	contaminat COS COS. contact sured and the contact sured and the contact sured and the contact sured cos cos cos cos cos cos cos cos	rfaces & utens re machine is	ach type food in 10 Contact su sils shall be clear sanitizing at ppm e sanitized in a co 11 Proper dis ds, or without the 12 Managem 13 Proper use 14 Hands cle 15 No bare had the pasteurize 17 Additives a 18 Toxic subsent sink. Removed	equipment so cross is prever urfaces/returnables; clean & some at least every four hours in COS. In COS. In annufacturer of at least 7 second position; returned/served/recond position; returned/se	nds for a CHL condition Deling A reporting Glove use yed method offered ts/veg					12/16/1
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Activity Date 12/13/2019

Establishment LA DIOSA CELLARS **Purpose of Inspection** ROUTINE INSPECTION

Record ID # PR0003336

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

							PRIORITY FOUNDATION	
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC present / demonstration / duties / CFM	
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Handler/no unauthorized persons/personnel	
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and Cold water available; adequate pressure	
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records available shellstock/destruction/labels	
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Compliance with variance, specialized / HACCP	
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of consumer advisories, Allergen label	
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper cooling method used; equipment adequate	
28	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	28 Proper date marking and disposition	
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/12/20
Viola	tion Comm	ents:					,	
	rved holes in 74(f) Exterio		Ü			shall repair. NF er	RI	
35	OUT			, I	□ cos		35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT	□IN			■ COS	□ REP	40 Single-service/use; properly stored, and used	3/12/20
Viola	tion Comm	ents:						
Obse	rved lint roll	ers use	ed for apro	ns store	ed over ice	e machine by ice	e scoop. Removed. COS.	
	ntact surfac	es is pr	revented				anitized utensils shall be handled, displayed, and dispensed so that contamination of food- and	
41				□NA	□ cos		41 Original container labeling (Bulk Food)	
42	□ OUT				□ cos		42 Non-food contact surfaces clean	
43	□ OUT				□ cos		43 Adequate ventilation, lighting; designated area	
44	□ OUT				□ cos		44 Garbage & refuse properly disposed/maintained	
45	□ OUT				□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT		□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	

chicken RTE cold hold 40.00 Degrees Fahrenheit shrimp RIC 38.00 Degrees Fahrenheit chopped tomatoes cold hold 40.00 Degrees Fahrenheit raw chicken RIC 41.00 Degrees Fahrenheit cut limes and lemons RIC 38.00 Degrees Fahrenheit hummus cold hold 41.00 Degrees Fahrenheit

Overall Inspection Comments

Page 3 of 3



Activity Date 12/13/2019

Establishment LA DIOSA CELLARS Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0003336

No Overall Inspection Con	nments				
Inspection Res	sult: VIOLATION		Require	ed Action: NEXT REGULAR INS	SPECTION
		Signa			
Surest	haxp		G.	62	
NIRAJAN SHRESTHA	EHS I RSIT CPO	_	Allyson Jones	Assistant Manager	
				Follow up : Y	es Followup Date: 03/12/2020

core	9	0	Priority: Priority oundation:	Fo	0	lo. of Violations lo. of Repeat /iolations		Department 105	ST, SUITE X 79401		16 Lu	$\overset{ ext{ iny of}}{ ext{ck}}$	bo	Lub	
0		0	Core:		2:15 pm	Time In				spection	oo of Inc	TEXAS		ty Date	Activi
		15	nutes:	Tot. Mi	2:30 pm	Time Out			l	PECTION				-	12/13/
	Telepho		Zip Code			City/State				Address				ishment	
5-1605	(806) 60		79410			LUBBOCK, TX				2525 19			(THE)	N STREAM	
		gory	Risk Cate FR01			Est. Type MOBILE FOOD			Y PENICK	Permit I CHASIT				d ID # 13636	
ION	AT VIOLA	REPE		CTED ON	COS = CORREC	NA = NOT APPLICABLE C	SERVED	NO = NOT OBSE			PLIANCE	OF COMF	= OUT (
						DRITY		01 Dranar		-					4 T
+					45 F)	me and temperature ing temperature (41 F /		•	□ REP	□ COS	□ NA				1 2
+					,	ng temperature (135 F)		•		□ COS	□NA			□ OUT	3
+-						ime and temperature		•		□ COS	□ NA			□ OUT	4
+-					n 2 hr.	for hot holding 165 F ir		<u> </u>		□ cos				□ OUT	5
+						procedures/records		•		□ cos		□NO		□ OUT	6
+					struction	e; Condition/parasite des	ed sourc	07 Approve	□ REP					□ OUT	7
T						t proper temperature	eceived a	08 Food re	□ REP	□ cos			■ IN	□ OUT	8
\vdash					revented	tected; contamination p	ated & pro	09 Separat	□ REP	□ COS			■ IN	□ OUT	9
1					anitized	s/returnables; clean & sa	t surface	10 Contact	□ REP	□ cos			■ IN	□ OUT	10
1					ndition	on; returned/served/reco	dispositi	11 Proper o	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	11
					reporting	mployees; knowledge &	ement, e	12 Manage	□ REP	□ cos			■ IN	□ OUT	12
						striction and exclusion	use of re	13 Proper ι	□ REP	□ cos			■ IN	□ OUT	13
					love use	and properly washed / G	cleaned	14 Hands o	□ REP	□ cos			■ IN	□ OUT	14
						ontact w/RTE or approve			□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	15
$oldsymbol{ol}}}}}}}}}}}}}}}}}}$						ds used; prohibited not o			□ REP	□ cos	□NA		■ IN	□ OUT	16
\bot						red/used Washing fruits			□ REP					□ OUT	17
—						s; identified/stored/used			□ REP					□ OUT	18
+						I source; plumbing, back			□ REP	□ COS				OUT	19
					al	ge / Wastewater disposa			□ REP	□ cos			■ IN	□ OUT	20
						OUNDATION									- 1
—						monstration / duties / CF				□ COS				□ OUT	21
┼					•	unauthorized persons/				□ cos				OUT	22
+						ter available; adequate				□ COS				OUT	23
+						le shellstock/destruction				□ cos				OUT	24
+						variance, specialized /			□ REP					□ OUT	25 26
+-						nethod used; equipment								□ OUT	27
+					aucqualt	king and disposition		<u> </u>		□ COS		□NO		□ OUT	28
+-					curate	test strips provided, acc		<u> </u>		□ COS		L INC		□ OUT	29
+						nent Permit (Current & V				□ COS				□ OUT	30
+					,	ies; accessible/supplied			□ REP					□ OUT	31
+						l contact surfaces clean				□ COS				□ OUT	32
1					ovided	cilities & Service sink pr	ashing fa	33 Warewa	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	33
						DRE	C								
T					t/other	tamination; insect/roden		34 Evidenc	□ REP	□ COS			■ IN	□ OUT	34
t					bacco	ness; eating/drinking/tol	al Clean	35 Persona		□ cos				□ OUT	35
					d	properly used and stored	clothes;	36 Wiping		□ cos				□ OUT	36
†						ontamination	nmental o	37 Environi		□ cos		□NO			37

Follow up : No



Activity Date

Purpose of Inspection

		City	of		Activity L 12/13/201		ROUTINE INSPECTION	
7	Lub	bo	ck		Establish GREEN	nment STREAM (THI	Record ID # E) PR0013636	
	OUT	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE 1	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
38	□ OUT	■ IN	□NO	□NA	□ cos	□REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
yogı	urt cold hold	36.00	Degrees	Fahrenh	neit			
							Overall Inspection Comments	
At t	ime of inspe		no violati Result: N				Required Action: NEXT REGULAR INSPECTION	
							Signatures	
&	urin K) ic	W30	_			Chasels	
JACK	IE DICKSO	N		EHSIR	SIT CPO		Chasity Penick Owner	

Page 1 of 2

										_				_	Page 1 of 2
	My.					ntal Health Depa I ST, SUITE 105		N	lo. of Violations	4		Priority:	1		
	Lub	bo	$\overset{ ext{\tiny of}}{\operatorname{ck}}$	L	ubbock, T 306) 775-2	X 79401			lo. of Repeat /iolations	1	Fo	Priority oundation:	1	S	core
			TEXAS	Ì.	,				Time In	11:02 am		Core:	2		7
	rity Date 3/2019				spection SPECTION	N			Time Out	11:55 am	Tot. M	inutes:	53		•
Estab	olishment		•		Addres	s			City/State			Zip Code		Telephon	e
EL G	ALLITO				914 E 3	4TH ST			LUBBOCK, TX			79404222	:6	(806) 741	-1333
	rd ID # 000331				Permit JUNIOF	Holder R LOPEZ			Est. Type RESTAURANT			Risk Cate	gory		
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO) = NOT OBSER	VED 1	NA = NOT APPLICABLE (COS = CORREC	CTED ON	SITE REP:	= REPE	AT VIOLATI	ON
								PRIC	DRITY						
1	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	01 Proper co	oling ti	me and temperature						
2	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	02 Proper co	ld hold	ing temperature (41 F /	45 F)					
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	03 Proper ho	t holdi	ng temperature (135 F)						
4	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	04 Proper co	oking t	ime and temperature						
5	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	05 Proper rel	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	Control	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination p	orevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	spositio	on; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	mployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion						
14	■ OUT	□IN			■ COS	□ REP	14 Hands cle	eaned a	and properly washed / 0	Glove use					12/16/19
Obse re-wa	erved impropashed hands 38(b)(2) Clea	er hand . COS.		_	que. Discu	issed with emplo	oyee and perso	on-in-c	harge about proper har	nd washing ste	ps. Com	plied and			
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	and co	ntact w/RTE or approv	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	red/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/used	d					
19	□ OUT	■ IN			□ cos	■ REP	19 Water; ap	proved	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C	FM					I
22	■ OUT	□IN		□NA		□ REP	22 Food Han	dler/no	unauthorized persons	/personnel					2/23/20
Viola	ı ition Comm								<u> </u>	<u> </u>					1
			nandlers	certificat	e for empl	loyees. Facility s	shall provide w	rithin 60	0 days.						
-	33(d) Food F		Training												
23	□ OUT			□ NA	□ cos				iter available; adequate	•					
24	□ OUT			□ NA		□ REP			le shellstock/destruction						
25	□ OUT			□ NA	□ cos		•		variance, specialized /						
26	□ OUT	■ IN		□ NA	□ cos	□ REP			ımer advisories, Allerge						
27	□ OUT	■ IN		□ NA	□ cos	□ REP			nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP			king and disposition						
29	□ OUT	■ IN		□ NA	□ cos	□ REP			test strips provided, ac						
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishm	nent Permit (Current & \	Valid)					
											Fo	llow up : Ye	es Fo	ollowup Dat	te: 02/23/2020



Activity Date

Purpose of Inspection

		_ City	of _		12/13/201	9	ROUTINE INSPECTION	
-	Lub	hò	ck		Establish	nment	Record ID #	
	Luc		TEXAS		EL GALL	ITO	PR0000331	
	OUT	Γ = OUT	OF COM	PI IANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
21								
31	OUT				COS		31 Handwash facilities; accessible/supplied/used	
32	OUT				□ COS		32 Food & non-food contact surfaces cleanable/use 33 Warewashing facilities & Service sink provided	
33	Ц 001	= 111	LINO	LI NA	□ cos	LIKEP	· · · · · · · · · · · · · · · · · · ·	
0.1							CORE	0/40/00
34	■ OUT				□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/12/20
Viola	tion Comme	ents:						
Obse	rved holes ir	n ceilin	g by vent	hood in	kitchen. F	acility shall	seal before next routine inspection. NRI.	
228 1	74(f) Exterio	or walle	and roof	fs nrote	rtive harrie	or.		
35	OUT		and 1001	is, protec	□ COS		35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ cos		36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	3/12/20
Viola	tion Comme	ents:						
Ohse	rved dusty f	an cove	r Facilit	v shall c	lean and s	sanitize. NRI		
0200				, onan o				
	. ,			aces of e			of tree of an accumulation of dust, dirt, food residue, and other debris	
43	OUT				□ cos		43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
45	OUT				□ cos		45 Physical facilities installed/maintained/clean	
46					□ COS	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT			□NA			47 Other violations	
77	Ц 001	- 111	LINO	LI NA	ц соз	LI NEF		
							Measured Observations	
	of hot hold 15		_					
		•				0 Degrees F	Fahrenheit	
	o meat hot h		_					
	E food WIC 4		ŭ		eit			
Egg	s WIC 41.00	Degre	es Fahre	enheit				
							Overall Inspection Comments	
No	Overall Inspe	ection (Commen	ts				
	Inen	ection l	Result: V	ΊΟΙ ΔΤΙ	N		Dogwired Action, DE INCRECTION	
	iiisp	-COLIOI1 I	toouit. V	JUNIO	J. T		Required Action: RE-INSPECTION	
							Signatures	
	QVV	eg'	tha	X	2		CLOSES	
NIRA	JAN SHRES	STHA		EHS I F	RSIT CPO		Carolyn Lopez Co-owner	
i								

1	NI-					ntal Health D	•	N-	o. of Violations	2		Priority:	0	
3	Lub	ho	c^{of}	L	ubbock, T		105		o. of Repeat iolations	0	Fou	Priority Indation:	1	Score
1	Lub	DU	TEXAS	(8	306) 775-2	2902			Time In	10:10 am	100	Core:	1	3
	ity Date				spection	N			Time Out	10:37 am	Tot. Min	utes:	27	.
	lishment				Address				City/State			Zip Code		Telephone
	T UNITED M	ETHOD	IST CH	URCH	+	ROADWAY	AVE		LUBBOCK, TX			79401		(806) 763-4607
	rd ID # 03678				Permit I		THODIST CHURO		Est. Type FOOD SERVICE			Risk Cate FR04	gory	
1100		= OUT	OF COME	PLIANCE					A = NOT APPLICABLE (COS = CORRE	-		REPE	AT VIOLATION
								DDIO	ADITY					
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	01 Proper co		PRITY me and temperature					ı
2	□ OUT				□ COS	□ REP	•		ng temperature (41 F /	45 F)				+
3	□ OUT	□ IN	■ NO	□ NA	□cos	□ REP			ig temperature (135 F)	•				
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP			me and temperature					+
5	□ OUT	□IN	■ NO		□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as 0	Control;	procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	; Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prot	ected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	spositio	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of res	striction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	nd properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and cor	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed food	s used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP			s; identified/stored/used					
19	□ OUT	■ IN			□ cos	□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	e / Wastewater dispos	al				
							PRIOR	ITY F	OUNDATION					
21	■ OUT	□IN		□ NA	□ cos	□ REP	21 PIC prese	ent / den	monstration / duties / C	FM				2/23
Viola	tion Comme	ents:												
Obse	rved expired	certifie	d food m	nanager	certificate	(CFM). Fac	ility shall provide	valid CF	M within 60 days.					
	` ,				•	•	•	•	d the authority to direc					e
		tood p	rotection	ı manag	er who ha	s shown pro	ficiency of require	d inforn	nation through passing	a test that is	part of an a	accredited		
progi 22	am 🗆 OUT	■ IN		□NA	□ cos	□RFP	22 Food Han	dler/no	unauthorized persons	/personnel				
23	□ OUT			□ NA	□ cos				ter available; adequate	•				
24	□ OUT			□ NA	□ cos				e shellstock/destruction	•				
25	□ OUT			□NA	□ cos				variance, specialized /					+
26	□ OUT			□NA		□ REP			mer advisories, Allerge					+
27	□ OUT			□NA	□ cos		27 Proper co	oling m	ethod used; equipmen	t adequate				
28	□ OUT		□NO	□NA	□ cos		28 Proper da	ite mark	king and disposition					
29	□ OUT			□NA	□ cos	□ REP	29 Thermom	eters / t	test strips provided, ac	curate				
30	□ OUT			□NA	□ cos	□ REP	30 Food Esta	ablishme	ent Permit (Current & \	/alid)				<u> </u>
	□ OUT				□ cos		31 Handwas	h faciliti	es; accessible/supplied	d/used				
31							00 5 10							
	□ OUT	■ IN		□ NA	□ cos		32 Food & no	on-food	contact surfaces clear	nable/use				

Page 2 of 2



Activity Date

Purpose of Inspection

		- City	of -		12/13/201	9	ROUTINE INSPECTION	
7	Lub	bc	CK		Establish FIRST U		Record ID # THODIST CHURCH PR0003678	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = RE	PEAT VIOLATION
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/12/2
iola:	tion Comm	ents:						
			_				chen. Facility shall repair before next routine inspection.	
28.1 35 T	74(f) Exteri			fs, prote	ctive barrie		35 Personal Cleanliness; eating/drinking/tobacco	
36	OUT				□ COS		36 Wiping clothes; properly used and stored	
37	□ OUT			ΠΝΔ	□ cos		37 Environmental contamination	
38	□ OUT				□ cos		38 Approved thawing method	
39	□ OUT				□ cos		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used	
11	□ OUT			□NA			41 Original container labeling (Bulk Food)	
12	□ OUT					□ REP	42 Non-food contact surfaces clean	
13	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
14	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
15	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
	zen food RI ssings RIC		-					
							Overall Inspection Comments	
No (Overall Insp	ection	Commen	ts				
	Inst	ection	Result: V	/IOLATIO	ON		Required Action: NEXT REGULAR INSPEC	CTION
							Required Action. NEXT RESOLAR INSTITUTE	311014
							Signatures	
•	- Ju	reg	tha	4	2		gar Ohme	
IRA.	JAN SHRE	STHA		EHSIF	RSIT CPO		Joe Adames Maintenance	

Page 1 of 2

1	1//	02.	-6	1	625 13TH	ntal Health De ST, SUITE 1	•		o. of Violations	0		Priority:	0	
	Lub	bo	$\overset{\circ}{c}$ k		ubbock, T. 306) 775-2				o. of Repeat iolations	0	Fo	Priority undation:	0	Scor
**			TEXAS						Time In	9:40 am		Core:	0	0
	ity Date 3/2019				spection SPECTION	I			Time Out	11:00 am	Tot. Mi	nutes:	80	
	lishment				Address				City/State			Zip Code		Telephone
	TAGE MS C	ONCE	SSIONS		6110 73				LUBBOCK, TX			79424		(806) 787-6949
	rd ID # 08220				Permit I FRENSI		RITAGE MS		Est. Type CONCESSION	_		Risk Cate	gory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON :	SITE REP =	REPE	AT VIOLATION
4							0.1.5		DRITY					
2					□ COS				me and temperature	15 E)				
3				□ NA	□ cos		·		ing temperature (41 F /					
4	□ OUT			□NA	□ COS				ing temperature (135 F)					
5	□ OUT			□ NA	□ COS		· · · · · · · · · · · · · · · · · · ·		for hot holding 165 F i	n 2 hr				
6	□ OUT				□ COS	□ REP			procedures/records	4 111.				
7	□ OUT		1 NO	LINA	□ COS				e; Condition/parasite de	estruction				
8	□ OUT				□ COS	□ REP			proper temperature	.ca action				
9	OUT				□ COS	□ REP			tected; contamination p	revented				
10	OUT				□ COS	□ REP	<u>'</u>		/returnables; clean & s					
11	OUT		ПИО	ПΝΔ	□ COS				n; returned/served/rec					
12	OUT		L 110	□ N/A		□ REP	·	•	nployees; knowledge &					
13	OUT					□ REP			striction and exclusion	Toporting				
14	OUT					□ REP	<u> </u>		and properly washed / (Slove use				
15	□ OUT		ПИО	□NA	□ COS				ntact w/RTE or approv					
16	□ OUT				□ cos				s used; prohibited not					
17	□ OUT				□ cos				ed/used Washing fruit					
18	□ OUT				□ cos			• •	s: identified/stored/use					
19	□ OUT					□ REP			source; plumbing, bac					
20	□ OUT				□ COS	□ REP	· ·	•	ge / Wastewater dispos					
									OUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP			monstration / duties / C	:FM				Т
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Han	dler/no	unauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold wa	ter available; adequate	pressure				
24	□ OUT	■ IN			□ cos		24 Records a	availabl	e shellstock/destruction	n/labels				
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP				
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	f consu	mer advisories, Allerge	n label				
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling m	nethod used; equipmen	t adequate				
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper da	ite mark	king and disposition					
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermom	eters / 1	test strips provided, ac	curate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishm	ent Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwasl	h faciliti	ies; accessible/supplie	d/used				1
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	nable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewasl	hing fac	cilities & Service sink p	rovided				
									RE					
34	OUT				□ cos				amination; insect/rode					
35	OUT				□ COS				ness; eating/drinking/to					
36	OUT				□ COS				properly used and store	ed				
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environm	ental co	ontamination					



	M	011			ctivity D 2/13/2019		Purpose of Inspection ROUTINE INSPECTION	
=	Linh	ho		-	Establish	ment	Record ID #	
	Lub	DU	TEXAS			E MS CONG	CESSIONS PR0008220	
	OUT	= OUT C	F COMPL	LIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□REP	38 Approved thawing method	
39	□ OUT	■ IN		[□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN		[□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO	ı	□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO	l	□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
No	Temperature	Observ	ations					
							Overall Inspection Comments	
N-	O	-4: 0-						
INO	Overall Inspe	cuon Co	omments	5				
	Inspe	ection R	esult: NC	VIOLA	TION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	belli	More	eim	,			(8	
l			7000				<u> </u>	
LESI	JE MORGAN	l	E	EHS II RI	EHS/RS	CPO	Jeremy Fair ASST. Principal	
1								

2/12/20 stablisi OLLAR ecord I R00028	D19 Inment R GENERA ID# 805		ROUT	ose of In	Address	2902 I		l	of Repeat lations Time In	0	Fo	Priority oundation:	0	Score
2/12/20 stablish OOLLAR Record I PR00028	chment R GENERA ID # 805 OUT		ROUT		Address								Foundation:	
1 2 3 4	chment R GENERA ID # 805 OUT		ROUT		Address		of Inspection E INSPECTION			12:06 pm		Core:	2	2
PR00028	R GENERA ID # 805 OUT					Address 5404 4TH ST			Time Out	12:32 pm	Tot. Mi	inutes:	26	
1 2 3 4	ID # 805 OUT				5404 41				city/State			Zip Code		Telephone
1 2 3 4	805 OUT	= OUT	OF COM		Dame 14.1				UBBOCK, TX			79416		(806) 785-1060
3 4	□ OUT	= OUT	OF COME		Permit I DOLGE	nolaer NCORP OF ⁻	TEXAS, INC		st. Type GROCERY			Risk Categ FR01	jory	
3 4				PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATION
3 4								PRIOR	RITY					
3 4					□ cos				e and temperature					
4					□ cos				g temperature (41 F /	,				
	OUT		□ NO	□NA					temperature (135 F)					
- I	□ OUT				□ cos		·		e and temperature					
5	OUT		□NO		□ cos		•		or hot holding 165 F i	n 2 hr.				
6	OUT			□NA	□ cos				rocedures/records					
7	OUT				□ cos				Condition/parasite de	struction				
8	OUT				□ cos				roper temperature					
9	□ OUT				□ cos		<u> </u>		cted; contamination p					
10	□ OUT				□ cos				eturnables; clean & s					
11	□ OUT			□NA	□ cos		<u> </u>	•	returned/served/reco					
12	□ OUT				□ cos				loyees; knowledge &	reporting				
13	□ OUT	■ IN				□ REP	<u> </u>		iction and exclusion					
14	OUT				□ cos	□ REP			d properly washed / (
15	□ OUT	■ IN		□NA	□ cos				act w/RTE or approv					
16	OUT	■ IN		□ NA	□ cos	□ REP			used; prohibited not					
17	OUT	■ IN		□ NA		□ REP		• • • • • • • • • • • • • • • • • • • •	d/used Washing fruit					
18	OUT				□ cos	□ REP			identified/stored/used					
19 20	OUT				□ COS	□ REP		•	ource; plumbing, bac / Wastewater dispos					
20	OUT	= IIN			□ cos	□ REP			UNDATION	ai				
21	□ OUT	■ IN		П NA	□ cos	ПRFP			onstration / duties / C	EM				
22	OUT				□ cos				nauthorized persons					-
23	□ OUT				□ COS				r available; adequate	·				
24	□ OUT				□ COS				shellstock/destruction	·				
25	OUT				□ cos				ariance, specialized /					
26	OUT				□ cos				er advisories, Allerge					
27	□ OUT				□ cos				thod used; equipmen					
28	□ OUT	■ IN	□NO		□ cos				ng and disposition	•				
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermome	eters / tes	st strips provided, ac	curate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishmen	nt Permit (Current & \	√alid)				
31	□ OUT	■ IN			□ cos		31 Handwash	h facilities	s; accessible/supplied	d/used				-
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food co	ontact surfaces clear	nable/use				
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewash	hing facili	ities & Service sink p	rovided				
								COR	RE					
34	■ OUT	□IN			□ cos	□ REP	34 Evidence	of contan	mination; insect/roder	nt/other				3/11
Violatio	n Comme	nts:												
228.174	(e)(1) Out	er ope	nings, pro	otected										
Rear do	ors not pro		sealed. S	Seal.	□ COS	-	05.0	01	ess; eating/drinking/to	1				



Activity Date

Purpose of Inspection

	City of 12/12/2019 ROUTINE INSPECTION									
	Lub	bõ	ck		Establish DOLLAR	ment GENERAL #40	Record ID # PR0002805			
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON		
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored			
37	□ ООТ	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination			
38	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	38 Approved thawing method			
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled			
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used			
41	□ OUT			□ NA	□ cos		41 Original container labeling (Bulk Food)			
42	□ OUT				□ cos		42 Non-food contact surfaces clean			
43	OUT		□NO			□ REP	43 Adequate ventilation, lighting; designated area			
44	OUT		□ NO			□ REP	44 Garbage & refuse properly disposed/maintained	2/11/20		
45	■ OUT		□ NO		□ cos	LI REP	45 Physical facilities installed/maintained/clean	3/11/20		
228.	ation Comm 186(a) Repairing tile OUT	iring. TI es. Rep	air.	cal faciliti	es shall b	e maintained in	good repair 46 Toilet facilities; constructed/supplied/clean			
47				□NA			47 Other violations			
77	1 001	- 111		ПИА	<u> </u>		Measured Observations			
	OT DOGS RI LK RIC 36.0		-		heit		Measured Observations			
							Overall Inspection Comments			
No	Overall Insp		Commen Result: V		ON		Required Action: RE-INSPECTION			
							Signatures			
	Mul			-			Her Wands			
СНА	ARLES SEIFI	ERT		EHS II I	RS CPO		Toni Santellana Store Manager			

Follow up : Yes Followup Date: 03/11/2020

Page 1 of 2

0	0	Priority:	<u> </u>	3	lo. of Violations		Department 105	ST, SUITE	625 13TH	16	-6	O'h	1/2	1
Score	0	Priority undation:	Fo	0	lo. of Repeat /iolations				ubbock, T. 306) 775-2		$\overset{\circ}{\mathrm{c}}$ k	bo	Lub	
3	3	Core:		10:23 am	Time In						TEXAS			**
	37	nutes:	Tot. Mi	11:00 am	Time Out			l	spection PECTION				ty Date 2019	Activi 12/12/
phone		Zip Code			City/State				Address				ishment	
6) 799-4117		79416			LUBBOCK, TX		AVE	LWAUKEE			560	AL #105	AR GENERA	
	ry	Risk Categor FR01			Est. Type GROCERY		TEXAS, INC		Permit I DOLGE				d ID # 4174	Recor PR000
OLATION	EPEA	SITE REP = I	CTED ON S	OS = CORREC	IA = NOT APPLICABLE C	SERVED N	NO = NOT OB	OMPLIANCE	IN = IN C	PLIANCE	OF COMP	= OUT	OUT	
<u> </u>					DRITY		21.5							
				4 <i>E</i>	me and temperature				□ COS				OUT	1
				+3 F <i>j</i>	ing temperature (41 F /		·		□ COS				OUT	2
-					• • • •			□ REP	□ COS				OUT	3 4
				2 hr	ime and temperature I for hot holding 165 F in		<u> </u>		□ COS	■ NA				5
-				∠ III.	procedures/records			□ REP	□ cos	■ NA	□ NO	□ IN	□ OUT	6
				struction	e; Condition/parasite des			□ REP		⊔ INA	LI INU			7
-				su ucuoff	e; Condition/parasite des			□ REP						8
				revented	tected; contamination p			□ REP					□ OUT	9
					s/returnables; clean & sa	•	'	□ REP					□ OUT	10
					on; returned/served/reco				□ COS	ПМ	ПИО		□ OUT	11
					mployees; knowledge &	•	· .	□ REP		LI INA	ПИО		OUT	12
				reporting	striction and exclusion	•							□ OUT	13
				love use	and properly washed / G		· .						□ OUT	14
					intact w/RTE or approve				□ COS	□NA	ПИО		□ OUT	15
					Is used; prohibited not o				□ COS		L NO		OUT	16
					red/used Washing fruits				□ COS				□ OUT	17
-+					s: identified/stored/used	- ''			□ COS	LINA			□ OUT	18
-+-					source; plumbing, back			□ REP					□ OUT	19
					ge / Wastewater disposa			□ REP					□ OUT	20
					OUNDATION							\		20
				M	monstration / duties / CF			□ REP	□ COS	□ NA		■ IN	□ OUT	21
				personnel	unauthorized persons/	Handler/no	22 Food I	□ REP	□ cos	□NA		■ IN	□ OUT	22
				pressure	ter available; adequate	nd Cold wa	23 Hot ar	□ REP	□ cos	□NA		■ IN	□ OUT	23
-				/labels	e shellstock/destruction	ds availab	24 Recor		□ COS			■ IN	□ OUT	24
				HACCP	variance, specialized /	liance with	25 Comp	□ REP	□ COS	□NA		■ IN	□ OUT	25
\neg				ı label	mer advisories, Allerger	g of consu	26 Postin	□ REP	□ COS	□NA		■ IN	□ OUT	26
				adequate	nethod used; equipment	r cooling n	27 Prope	□ REP	□ COS	□NA		■ IN	□ OUT	27
					king and disposition	r date mar	28 Prope	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	28
				urate	test strips provided, acc	nometers /	29 Therm	□ REP	□ COS	□NA		■ IN	□ OUT	29
\neg				alid)	ent Permit (Current & V	Establishm	30 Food I	□ REP	□ COS	□NA		■ IN	□ OUT	30
				/used	ies; accessible/supplied	wash facilit	31 Handv	□ REP	□ cos			■ IN	□ OUT	31
				able/use	l contact surfaces clean	& non-food	32 Food 8	□ REP	□ cos	□ NA		■ IN	□ OUT	32
				ovided	cilities & Service sink pr	vashing fa	33 Warev	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	33
					DRE									
					tamination; insect/roden				□ COS				OUT	34
					ness; eating/drinking/tol				□ COS				OUT	35
				1	oroperly used and stored		. `		□ COS				OUT	36
					ontamination	nmental c	37 Enviro	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	37

Page 2 of 2



Activity Date

Purpose of Inspection

-		_ City	of		12/12/201	9	ROUTINE INSPECTION	
	Lub	hò	čk.		Establish	nment	Record ID #	
1	Lub	bu	TEXAS			GENERAL #1		
			16000					
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	O = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	3/11/20
Viola	ation Comm	ents:						
228.	113(3) Nonfo	od-con	tact surfa	aces of e	eauipment	shall be kept f	ree of an accumulation of dust, dirt, food residue, and other debris	
	king fountain						,,,,,	
43	□ OUT	■ IN			□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos		44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	3/11/20
Viola	ation Comm	ents:						
228.	186(f) Drying	mops						
	stored in bud		h water.	Discuss	ed			
46	■ OUT	□IN			□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	3/11/20
Viola	ation Comm	ents:						
228.	152(h) Toilet	room r	eceptacle	e, covere	ed			
	overed trash					9		
200	000(=)		_4					
	223(g) Emplo aper towels	-		oom. Pr	ovide			
47					□ cos	□ REP	47 Other violations	
							Measured Observations	
	V DIC 40 00	Dogra	es Fahre	nheit				
MIII								
		_						
	GS RIC 36.0	_					Overall Inspection Comments	
		_					Overall Inspection Comments	
EG	GGS RIC 36.0	00 Degr	ees Fah	renheit			Overall Inspection Comments	
EG		00 Degr	ees Fah	renheit			Overall Inspection Comments	
EG	GGS RIC 36.0	00 Degr	ees Fah	renheit	DN		Overall Inspection Comments Required Action: NEXT REGULAR INSPECTION	
EG	GGS RIC 36.0	00 Degr	cees Fah	renheit	ON			
EG	GGS RIC 36.0	00 Degr	cees Fah	renheit	DN			
EG	Overall Insp	ection (Commen	renheit	DN		Required Action: NEXT REGULAR INSPECTION	
EG	GGS RIC 36.0	ection (Commen	renheit	ON		Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit	ON RS CPO		Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	
No	Overall Insp	ection (Commen	enheit			Required Action: NEXT REGULAR INSPECTION Signatures	

Follow up : Yes Followup Date: 03/11/2020

		City of	_ 1	Environmental Hea 625 13TH ST, SU ubbock, TX 7940	ITE 105	No. of Violations No. of Repeat	1		Priority:	0	Sco	rΔ
1	Lubi	DOC.		806) 775-2902	•	Violations	0	Fou	ndation:	1	000	
•		167	N. H. J			Time In	6:00 pm		Core:	0	2)
	ity Date /2019		Purpose of In ROUTINE INS	•		Time Out	6:30 pm	Tot. Min	utes:	30		1
	lishment CRYSTALS E	EVENT CE	ENTER	Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone	
	rd ID # 13658			Permit Holder 2019 CRYSTAL	S EVENT CENTER	Est. Type 2019 TEMPORARY			Risk Cate	gory		
	t Name CRYSTALS I	EVENT C	ENTER	Event Address	3	Event City/State			Zip Code		Event Telepho	one
	t Organizer STINO ROBLI	ES		Event Organi	zer Phone	Booth / Space No.			Serial Nu DA5YCV			
					OUT = IN =	NA = NO = COS = REPT =		L				
						RIORITY ITEMS						
1	□ OUT	■ IN □	NA 🗆 NO	□ cos	01 Proper co	poling time and temperature						
2	□ OUT	■ IN □	NA □ NO	□ cos	02 Proper co	old holding temperature (41 F	/ 45 F)					
3	□ OUT	■ IN □	NA 🗆 NO	□ COS	03 Proper ho	ot holding temperature (135 F)					
4	□ OUT	■IN □	NA □ NO	□ COS	04 Proper co	poking time and temperature						
5	□ OUT	■IN □	NA 🗆 NO	□ COS	05 Proper re	eheating for hot holding 165 F	in 2 hr.					
6	□ OUT	■ IN □	NA 🗆 NO	□ COS	06 Time as 0	Control; procedures/records						
7	□ OUT			□ COS		d source; Condition/parasite de	estruction					
8	OUT			□ COS		eived at proper temperature ed & protected; contamination	arayantad					
10	□ OUT			□ COS	<u> </u>	surfaces/returnables; clean & s						
11			NA □ NO	□ cos		isposition; returned/served/red						
12	□ OUT	■ IN		□COS	12 Managen	ment, employees; knowledge &	k reporting					
13	□ OUT	■ IN		□ COS	13 Proper us	se of restriction and exclusion						
14	□ OUT			□ COS		eaned and properly washed /						
15			NA 🗆 NO	□ cos	15 No bare h	hand contact w/RTE or approv	red method					
16	□ OUT	■ IN □	NA	□ cos	16 Pasteuriz	zed foods used; prohibited not	offered					
17	□ OUT	■IN □	NA	□ COS	17 Additives	approved/used Washing frui	ts/veg					
18	□ OUT			□ COS		ostances; identified/stored/use						
19	□ OUT			□ COS	•	oproved source; plumbing, back						
20	□ OUT	■ IN		□ COS	20 Approved	d Sewage / Wastewater dispos	sal 					_
						FOUNDATION ITEMS						
21	□ OUT			□ cos		ent / demonstration / duties / 0						
22	□ OUT			□ cos		ndler/no unauthorized persons	•					
23	□ OUT	■IN □	NA	□ cos	23 Hot and 0	Cold water available; adequate	e pressure					
24	□ OUT	■ IN □	NA	□ COS	24 Records	available shellstock/destruction	n/labels					



Activity Date 12/11/2019

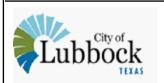
Establishment
2019 CRYSTALS EVENT CENTER

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013658

**			TEXAS		2019 CRYSTA	ALS EVENT CENTER PR0013658
						OUT = IN = NA = NO = COS = REPT =
25	□ OUT	■ IN	□NA		□ cos	25 Compliance with variance, specialized / HACCP
26	□ OUT	■ IN	□NA		□ COS	26 Posting of consumer advisories, Allergen label
27	□ OUT	■ IN	□ NA		□ COS	27 Proper cooling method used; equipment adequate
28	□ OUT	■ IN	□NA	□NO	□ COS	28 Proper date marking and disposition
29	□ OUT	■ IN	□NA		□ COS	29 Thermometers / test strips provided, accurate
30	□ OUT	■ IN	□NA		□ cos	30 Food Establishment Permit (Current & Valid)

Page 3 of 7



Activity Date 12/11/2019

Establishment 2019 CRYSTALS EVENT CENTER

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013658

 OUT = IN = NA = NO = COS = REPT =

 31
 ■ OUT □ IN
 ■ COS
 31 Handwash facilities; accessible/supplied/used
 12/21/19

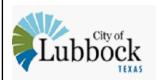
Violation Comments:

Observed no paper towels. Provided. Discussed.

228.146(b)(1) Hand washing facility provide water at a temperature of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or combination faucet

228.147(a)(1) Hand washing facilities. at least one hand washing lavatory, a number of hand washing lavatories necessary for their convenient use by employees in areas, and not fewer than the number of hand washing lavatories required by the Plumbing Code shall be provided

Follow up : No



Activity Date 12/11/2019

Establishment 2019 CRYSTALS EVENT CENTER Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013658

OUT = IN = NA = NO = COS = REPT =

228.148(a) Hand washing facilities. A hand washing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and ware washing areas; and in, or immediately adjacent to, toilet rooms

228.222(i) TEMPORARY ESTABLISHMENT--Handwashing facilities criteria

228.224(h) OUTFITTER OPERATION -- Handwashing facility criteria

228.224(h) OUTFITTER OPERATION -- Handwashing facility criteria

228.224(h) OUTFITTER OPERATION -- Handwashing facility criteria

228.175(b) Hand washing cleanser, availability

228.175(b) Hand washing cleanser, availability

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

228.148(a) Hand washing facilities. A hand washing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and ware washing areas; and in, or immediately adjacent to, toilet rooms

228.148(a) Hand washing facilities. A hand washing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and ware washing areas; and in, or immediately adjacent to, toilet rooms

228.148(a) Hand washing facilities. A hand washing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and ware washing areas; and in, or immediately adjacent to, toilet rooms

228.146(b)(1) Hand washing facility provide water at a temperature of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or combination faucet

228.146(b)(1) Hand washing facility provide water at a temperature of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or combination faucet

228.146(b)(1) Hand washing facility provide water at a temperature of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or combination faucet

228.222(i) TEMPORARY ESTABLISHMENT--Handwashing facilities criteria

228.222(i) TEMPORARY ESTABLISHMENT--Handwashing facilities criteria

 $228.222 (i) \ TEMPORARY \ ESTABLISHMENT--Handwashing \ facilities \ criteria$



Activity Date 12/11/2019

Establishment 2019 CRYSTALS EVENT CENTER

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013658

OUT = IN = NA = NO = COS = REPT =

228.222(i) TEMPORARY ESTABLISHMENT--Handwashing facilities criteria 228.222(i) TEMPORARY ESTABLISHMENT--Handwashing facilities criteria

Follow up: No



Activity Date 12/11/2019

Establishment
2019 CRYSTALS EVENT CENTER

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013658

2019 CRYSTALS EVENT CENTER OUT = IN = NA = NO = COS = REPT = 228.222(i) TEMPORARY ESTABLISHMENT--Handwashing facilities criteria □OUT ■IN □NA 32 Food & non-food contact surfaces cleanable/use 33 □OUT ■IN □NA □NO □COS 33 Warewashing facilities & Service sink provided **CORE ITEMS** □ OUT ■ IN □ COS 34 Evidence of contamination; insect/rodent/other 35 Personal Cleanliness; eating/drinking/tobacco 35 □ OUT ■ IN □ cos 36 36 Wiping clothes; properly used and stored □ cos □ OUT ■ IN 37 37 Environmental contamination □OUT ■IN □NA □NO □COS □OUT ■IN □NA □NO □COS 38 Approved thawing method 39 □ OUT ■ IN □ cos 39 Utensils/equipment/linens; used/stored/handled □ OUT □ cos 40 Single-service/use; properly stored, and used ■ IN 41 41 Original container labeling (Bulk Food) □OUT ■IN □NA □NO □COS 42 Non-food contact surfaces clean 42 □ OUT ■ IN □NO □COS 43 □ OUT ■ IN □NO □COS 43 Adequate ventilation, lighting; designated area 44 □ OUT ■ IN □NO □COS 44 Garbage & refuse properly disposed/maintained 45 □ OUT ■ IN □NO □COS 45 Physical facilities installed/maintained/clean 46 □ OUT ■ IN □NO □COS 46 Toilet facilities; constructed/supplied/clean □OUT ■IN □NA □NO □COS 47 Other violations



Activity Date 12/11/2019

Establishment
2019 CRYSTALS EVENT CENTER

Purpose of Inspection
ROUTINE INSPECTION

Record ID #

TEXAS	2019 CRYSTALS EVENT CENTER	PR0013658
	Measured	Observations
N. T		
No Temperature Observations	Overall Inspe	ection Comments
No Overall Inspection Comments		
Inspection Result: VIOL	ATION	Required Action: NOT APPLICABLE
	Sig	natures
Surin Dickson		ranng-Jenny
JACKIE DICKSON EH	S I RSIT CPO	Dallas Turney

Page 1 of 3

														_	rage 1013
	Mr.					ntal Health [ST, SUITE	•	No	o. of Violations	5		Priority:	2		
	Lub	bo	$\overset{ ext{of}}{\mathbf{c}}\mathbf{k}$	L	ubbock, T 806) 775-2	X 79401	100		o. of Repeat olations	1	Four	Priority ndation:	2	Sc	ore
	200		TEXAS						Time In	2:00 pm		Core:	1	1	1
ı	ity Date /2019				spection SPECTION	١			Time Out	3:00 pm	Tot. Minu	utes:	60	•	
Estab	lishment		•		Addres	s		·	City/State		Z	ip Code		Telephone	
NOTH	IIN BUTT S	MOKES	S #1		3002 34	TH ST			LUBBOCK, TX			79410			
ı	rd ID # 03035				Permit I	Holder -AB MARKE	TING, INC.		Est. Type CONVENIENCE			Risk Cate	gory		
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE (COS = CORREC	CTED ON SI	TE REP =	REPE	AT VIOLATIO	N
								PRIO	RITY						
1	□ OUT	□ IN	□ NO	■ NA	□ cos	□ REP	01 Proper co		ne and temperature					T	
2	□ OUT	□ IN	□NO	■ NA	□ cos	□ REP	•		ng temperature (41 F /	45 F)					
3	□ OUT	□IN	□NO	■ NA		□ REP	03 Proper ho	ot holding	g temperature (135 F)	,					
4	□ OUT	□IN	□NO	■ NA	□ cos	□ REP	04 Proper co	ooking tir	ne and temperature						
5	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	05 Proper rel	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	□ IN	□ NO	■ NA	□ cos	□ REP	06 Time as C	Control;	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source;	Condition/parasite de	struction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at	proper temperature						
9	■ OUT	□IN			■ COS	□REP	09 Separated	d & prote	ected; contamination p	revented					12/14/19
10 Viola 228.1	■ OUT tion Common 14(a)(3) TC	□ IN ents: S food	equipme	nt food-	□ COS	□ REP	nsils shall be clea	surfaces/ aned at le	returnables; clean & s east every four hours ble containers for ice so		iners need	to be was	hed e	very	12/14/19
4 hou	rs. Discuss		П NO	■ NA	□ cos	ПRFP	11 Proper dis	sposition	n; returned/served/reco	ondition					
12	□ OUT			- 107	□ cos		<u> </u>	<u> </u>	ployees; knowledge &						
13	□ OUT				□ COS				triction and exclusion						
14	□ OUT				□ COS		<u> </u>		nd properly washed / 0	Slove use				+	
15			□NO	□NA	□ cos				tact w/RTE or approv						
16	□ OUT			■ NA	□ cos				s used; prohibited not						
17	□ OUT	□IN		■ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg					
18	□ OUT	■ IN			□ cos		18 Toxic sub	stances	; identified/stored/used	<u> </u>					
19	□ OUT	■ IN			□ cos	□ REP			source; plumbing, bac						
20	□ OUT	■ IN			□ COS	□ REP	20 Approved	d Sewage	e / Wastewater dispos	al					
							PRIOR	RITY FO	DUNDATION						
21	□ OUT	□IN		■ NA	□ cos	□ REP			nonstration / duties / C	FM					
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Han	ndler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold wat	er available; adequate	pressure					
24	□ OUT	□IN		■ NA	□ cos	□ REP	24 Records a	available	shellstock/destruction	n/labels					
25	□ OUT	□IN		■ NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP					
26	□ OUT	□IN		■ NA	□ cos	□ REP	26 Posting of	f consun	ner advisories, Allerge	n label					
27	□ OUT	□IN		■ NA	□ cos	□ REP	27 Proper co	ooling me	ethod used; equipmen	t adequate					
28	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	28 Proper da	ate mark	ing and disposition						

Follow up : Yes Followup Date: 12/14/2019

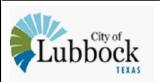


Activity Date 12/11/2019

Purpose of Inspection ROUTINE INSPECTION

	Lub	bo	ck		Establish NOTHIN	nment BUTT SMO	OKES #1	Record ID # PR0003035	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVE	ED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
29	■ OUT	□IN		□NA	□ cos	□ REP	29 Thermomet	ters / test strips provided, accurate	12/21/19
Viola	tion Comm	ents:							
	108(e) Sanit	-		_					
30	rved no san		rips. Pro		leach sani			50 and 100 ppm. Discussed. Slishment Permit (Current & Valid)	
31	□ OUT				□ cos	□ REP	31 Handwash f	facilities; accessible/supplied/used	+
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-	n-food contact surfaces cleanable/use	+
33	■ OUT	□IN	□NO	□NA	□ cos	■ REP	33 Warewashir	ng facilities & Service sink provided	12/21/19
Viola	tion Comm	ents:							
comp Celsi Obse	partment of t us (171 deg	he sink rees Fa re wash	shall be: hrenheit sink. Re	designe	ed with an	integral hea	ating device that is ca	s used for sanitization in manual ware washing operations, the sanitizing apable of maintaining water at a temperature not less than 77 degrees a 3-compartment sink (1 sink for hand wash, 2 sinks for wash, rinse, and	
								CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of	f contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cl	leanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping cloth	hes; properly used and stored	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmen	ntal contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved th	hawing method	
39	■ OUT				■ COS	□ REP	39 Utensils/equ	uipment/linens; used/stored/handled	3/10/20
228.1 positi	ion that allowerved mop st	Clean o	rying		anged. Di	iscussed pro	oper air drying for mo		
40	OUT		- NO	=	□ cos	□ REP		ice/use; properly stored, and used	
41	OUT			⊔NA	□ cos			ntainer labeling (Bulk Food)	
42	OUT					□ REP		ontact surfaces clean	
43	OUT					□ REP		rentilation, lighting; designated area refuse properly disposed/maintained	
45								cilities installed/maintained/clean	
46	□ OUT					□ REP		ies; constructed/supplied/clean	
47				ΠΝΔ			47 Other violati	7	
.,,	<u> </u>				<u> </u>		-		
							weasure	red Observations	
No	Temperatur	e Obse	rvations						
							Overall Ins	spection Comments	
No	Overall Insp	ection (Commen	ts					
								Follow up · Ves Follow up	Date: 12/1//2010

Page 3 of 3



Activity Date 12/11/2019

Establishment NOTHIN BUTT SMOKES #1

Purpose of Inspection ROUTINE INSPECTION

Record ID# PR0003035

Inspection R	esult: VIOLATION	Required Action: RE-INSPECTION						
		Signatures						
Sourie Dies	(val)	Gallain	_					
JACKIE DICKSON	EHS I RSIT CPO	Gabrielle Wilson	Assistant Manager					
			Follow up : Vos	Followup Date: 12/14/2019				

															Page 1 of 3
		C'a	- 6			ntal Health De	•	N	lo. of Violations	9		Priority:	2		
	Lub	bo	$\overset{\scriptscriptstyle{ ext{ot}}}{\operatorname{ck}}$		ubbock, T 306) 775-2				lo. of Repeat 'iolations	1	Fo	Priority undation:	2	50	core
Y			TEXAS		ŕ				Time In	2:00 pm		Core:	5	1	15
	ity Date /2019				spection SPECTION	N			Time Out	2:50 pm	Tot. Mi	nutes:	50	'	
Estab	lishment				Addres	s			City/State			Zip Code		Telephon	е
	STOP				1	LIDE RD		LUBBOCK, TX 79424 (806) 79							-3326
	rd ID # 02724				Permit OTERC		VESTMENTS, LI	LC	Est. Type RESTAURANT			Risk Cates FR02	gory		
	ТИО	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE 1	NO = NOT OBSER	VED N	IA = NOT APPLICABLE (COS = CORREC	TED ON S	SITE REP =	REPE	AT VIOLATI	ON
								PRIC	DRITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□REP	01 Proper cod	oling ti	me and temperature						
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper col	ld hold	ing temperature (41 F /	45 F)					
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	03 Proper ho	t holdiı	ng temperature (135 F)						
4	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	04 Proper co	oking t	ime and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper reh	neating	for hot holding 165 F in	n 2 hr.					
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	06 Time as C	ontrol;	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived a	proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	l & pro	tected; contamination p	prevented					
10	■ OUT				■ cos	□ REP	10 Contact su	urfaces	s/returnables; clean & s	anitized					12/14/19
Viola	tion Comme	ents:													
Obse	rved soiled i	ce refle	ctor pan	el inside	of ice ma	chine. Clean a	and sanitize. CO	S.							
	13(1) Food-														
11	□ OUT			□NA	□ cos			•	n; returned/served/reco						
12		■ IN				□ REP			nployees; knowledge &	reporting					
13	OUT				□ COS				striction and exclusion	Nove use					
14 15	OUT		= 110	=	□ COS				and properly washed / C						
16	OUT	■ IN			□ COS				ntact w/RTE or approvents used; prohibited not o						
17	OUT	■ IN		□ NA					ed/used Washing fruits						
18	□ OUT	■ IN		□NA	□ COS	□ REP		• •	s; identified/stored/used						12/14/19
					- COS	LIKEP	TO TOXIC SUD	starioc	3, Identifica/3torea/a3et						12/14/13
Viola	tion Comme	ents:													
		•	•			•	. Labeled. COS.								
19	O2 Poisonol		material	is or cne	micais no		ntainer labeled 19 Water: api	proved	source; plumbing, bac	kflow					1
20	□ OUT				□ cos				ge / Wastewater dispos						
21	□ OUT	■ INI		ПМА	□ cos	ПРЕР			OUNDATION monstration / duties / C	:FM					I
22	□ OUT	■ IN		□ NA	□ COS		•		unauthorized persons						
23	□ OUT	■ IN		□NA	□ COS				ter available; adequate	·					
24	□ OUT	■ IN		□NA	□ COS				e shellstock/destruction	<u> </u>					
25	□ OUT	■ IN		□ NA	□ cos				variance, specialized /						
26	□ OUT	■ IN			□ cos				mer advisories, Allerge						
27	□ OUT	■ IN			□ cos	□ REP			nethod used; equipmen						
28	■ OUT	□ IN	□NO	□NA	■ COS				king and disposition	•					12/21/19
	tion Comme						•		- '						<u> </u>
					-£ -l. · ·	in	alan Davids of	:AL	1-4-4 l-b-l- 000						
			•			e in walk in co RTE/ TCS foo		ıın upo	lated labels. COS.						
29	1471	■ IN	19 00111111		□ COS			eters /	test strips provided, acc	curate					
30	□ OUT				□ COS				ent Permit (Current & \						
											Fol	low up : Ye	s Fo	llowup Dat	e: 12/21/2019

Page 2 of 3



		ot.			12/11/201		Purpose of Inspection ROUTINE INSPECTION	
	Lub	City	of 1-					
0	Lub	DO	CK		Establish		Record ID #	
			TEXAS		WING ST	OP	PR0002724	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; accessible/supplied/used	
32	■ OUT	□IN		□NA	□ cos	■ REP	32 Food & non-food contact surfaces cleanable/use	12/21/19
Viol	ation Comm	ents:						
Obse	erved chippe	d/crack	ed plasti	c contair	ners throug	ahout kitche	n. Discard. NRI.	
						_	utensils and food-contact surfaces of equipment may not allow the migration of	
dele	terious subst	ances o	or impart	colors, o	odors, or ta	astes to food	and under normal use conditions shall be: durable, corrosion-resistant, and	
			_				peated ware washing; finished to have a smooth, easily cleanable surface; and resistant	
to pi		_	_		coring, dis		decomposition 33 Warewashing facilities & Service sink provided	
===	1 001	= IIN	LINO.	LI NA	L CO3	LI REP	55 Watewashing facilities & Service shirk provided	
							CORE	1 24242
34	■ OUT				□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/10/20
Viol	ation Comm	ents:						
A. O	bserved stick	y fly st	rips hang	ing from	ceiling w	hile facility w	vas serving food. Sticky fly strips must be taken down when in operation. Removed. COS.	
228.	174(c) Insect	contro	I devices	, design	and instal	lation		
Б О	L	41		h l l .		f	NO. L. C. NIDI	
	bserved wea 174(e)(1) Ou				or in need	i or repair. K	epiace. NRI.	
35			migs, pr	otcotca	□ 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	3/10/20
Viol	ation Comm	ents:						
Ohe	erved scoops	withou	ıt handles	e etored	in season	ina containe	r. Discussed and moved. COS.	
	=					_	es in food preparation or dispensing, food preparation and dispensing utensils shall be	
store	ed except as	specifie	ed under	subsect	ion (a) of t	his section,	in the food with their handles above the top of the food and the container	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	■ OUT	□IN	□ NO		■ COS	□ REP	42 Non-food contact surfaces clean	3/10/20
Viol	ation Comm	ents:						
Obs	erved soiled :	shelvin	g above 3	3 compa	rtment sin	k. Clean and	d sanitize. COS.	
	113(3) Nonfo	od-con	tact surfa	aces of e	equipment	shall be kep	ot free of an accumulation of dust, dirt, food residue, and other debris	
43	□ OUT						43 Adequate ventilation, lighting; designated area	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	2//2/22
45	■ OUT				□ cos	□ REP	45 Physical facilities installed/maintained/clean	3/10/20
Viol	ation Comm	ents:						
A. O	bserved dust	y vents	through	out kitch	en. Clean	and sanitize	e. NRI.	
	bserved soile						l.	
228. 46	186(b) Clean		<u> </u>	and RES			46 Toilet facilities; constructed/supplied/clean	3/10/20
	OUT		LI NO		<u>п соз</u>	□ REP	10 Tonot (adminos, porton adioa/supplied/diedi)	0/10/20
Viol	ation Comm	ents:						
	-		-	ust Was	h Hands' s	signs in restr	rooms. Acquire. NRI.	
228. 47	223(g) Emplo	•	strooms NO		□ cos	□ RED	47 Other violations	<u> </u>
	1 001	= 111	L INO	LI INA	L 003	LINEF		
-			00.5		,		Measured Observations	
	icken wing H		_					
Qu	at Bucket 20	U.00 D	egrees F	ahrenhe	it			

Follow up : Yes Followup Date: 12/21/2019

Page 3 of 3



Activity Date 12/11/2019

Establishment WING STOP Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0002724

Fried chicken Fryer 200.00 Degrees Fahrenheit Chopped vegetables CH 40.00 Degrees Fahrenheit Chopped vegetables WIC 39.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION

JACOB KEMMER EHS II RS CPO Monica vera Manager

Follow up : Yes Followup Date: 12/21/2019

		City o	of ¬	16	625 13TH	ntal Health D ST, SUITE	•	No. of No. of F	/iolations Repeat	0		Priority:	0	Score
	Lub	bo	ck		ubbock, T 306) 775-2			Violatio	•	0	Fo	undation:	0	
*			TEXAS						Time In	1:00 pm		Core:	0	0
	ity Date /2019				SPECTION	I			Time Out	1:40 pm	Tot. Mi	nutes:	40	
	lishment				Address			City/S				Zip Code	1	Telephone
	VEN #417				6101 19 Permit I			Est. 1	OCK, TX			79407160		(806) 793-7119
	00955						VENIENCE STOR		/ENIENCE			Risk Cate FR01	gory	
	TUO	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = NO	T APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORITY	<i>'</i>					
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	01 Proper co		d temperature					T T
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	ld holding ten	perature (41 F	45 F)				
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	t holding tem	perature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking time ar	d temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	heating for ho	t holding 165 F	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as C	Control; proce	dures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Con	dition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at prope	r temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & protected	contamination	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/returr	nables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; retu	rned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, employe	es; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restrictio	n and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and pro	perly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and contact v	v/RTE or approv	ed method				
16	□ OUT	■ IN		□NA	□ cos	□ REP	16 Pasteuriz	ed foods used	d; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/use	ed Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; iden	tified/stored/use	d				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved sourc	e; plumbing, bad	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wa	astewater dispos	al				
							PRIOR	ITY FOUN	DATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP			ation / duties / C	FM				T
22	□ OUT				□ COS				horized persons					
23	□ OUT				□ cos				ailable; adequate	·				
24	□ OUT				□ cos				stock/destructio	·				
25	□ OUT				□ cos				ce, specialized					
26	□ OUT				□ cos		26 Posting of	f consumer a	dvisories, Allerge	n label				
27	□ OUT				□ cos		27 Proper co	oling method	used; equipmer	t adequate				
28	□ OUT		□NO	□NA		□REP	28 Proper da	ite marking ar	nd disposition					
29	□ OUT				□ cos		29 Thermom	eters / test st	rips provided, ac	curate				
30	□ OUT				□ cos		30 Food Esta	ablishment Pe	rmit (Current &	Valid)				
31	□ OUT				□ cos		31 Handwas	h facilities; ac	cessible/supplie	d/used				
32	□ OUT			□NA	□ cos				ct surfaces clea					
33	□ OUT		□NO		□ cos		33 Warewas	hing facilities	& Service sink p	rovided				
								CORE						
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		tion; insect/rode	nt/other				
35	□ OUT				□ cos				eating/drinking/to					
36	□ OUT				□ cos			•	y used and store					
37			□NO	П№		□ REP	37 Environm							



Activity Date

Purpose of Inspection

	- City of -	Activity Date 12/11/2019	Purpose of Inspection ROUTINE INSPECTION	
	Lubbock	Establishment	Record ID #	
7	LUDDOCK	7-ELEVEN #417	PR0000955	
	OUT = OUT OF COME	PLIANCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
38	□OUT ■IN □NO	□NA □COS □REP	38 Approved thawing method	
39	□ OUT ■ IN	□ COS □ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT ■ IN	□ COS □ REP	40 Single-service/use; properly stored, and used	
41	□OUT ■IN □NO	□NA □COS □REP	41 Original container labeling (Bulk Food)	
42	□OUT ■IN □NO	□ COS □ REP	42 Non-food contact surfaces clean	
43	□OUT ■IN □NO	□ COS □ REP	43 Adequate ventilation, lighting; designated area	
44	□OUT ■IN □NO	□ COS □ REP	44 Garbage & refuse properly disposed/maintained	
45	□OUT ■IN □NO	□ COS □ REP	45 Physical facilities installed/maintained/clean	
46	□OUT ■IN □NO	□ COS □ REP	46 Toilet facilities; constructed/supplied/clean	
47	□OUT ■IN □NO	□NA □COS □REP	47 Other violations	
			Measured Observations	
han	n Reach in cooler 41.00 Deg	rees Fahrenheit		
milk	Walk in cooler 41.00 Degre	ees Fahrenheit		
			Overall Inspection Comments	
No	Overall Inspection Comment	ts		
	Inspection Result: N	O VIOI ATION	Required Action: NEXT REGULAR INSPECTION	
	moposiisii rissaiii ri		Nequired Action. NEXT NEGOEAR INSPECTION	
			Signatures	
	Veri Moreyon	1	Mas In	
LESI		EHS II REHS/RS CPO	 Maria Saenz Manager	

														Page	e 1 of 3
	Mr.					ntal Health D	•	N	o. of Violations	7		Priority:	3		
	Lub	bo	$\overset{ ext{\tiny of}}{\mathbf{c}}\mathbf{k}$	L	ubbock, T 806) 775-2	X 79401	100		o. of Repeat iolations	0	Fo	Priority undation:	2	Score	9
			TEXAS	Ì,					Time In	11:15 am		Core:	2	15)
1	vity Date 1/2019				spection SPECTION	J			Time Out	1:00 pm	Tot. Mi	nutes:	105		,
	olishment		1.00		Addres			<u> </u>	City/State	l	_	Zip Code		Telephone	
HON	EY CHILD, L	LC			2319 N	UNIVERSIT	Y AVE		LUBBOCK, TX			79415		(806) 747-7100	
	ord ID # 08710				Permit L.E. AN	Holder DERSON JR	R III		Est. Type			Risk Cate FR04	gory		
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSEF	RVED N	A = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLATION	
								PRIO	RITY						
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	ooling tin	ne and temperature						
2	■ OUT	□IN	□NO	□NA	■ COS	□ REP	02 Proper co	old holdi	ng temperature (41 F /	45 F)				12/1	14/19
Viola	tion Comm	ents:												•	
l	erved the follo	•	l in nantr	v Muet	he refrige	ated after or	ening. Voluntarily	v discar	ded COS						
1 '				-	_	-	-	-	untarily discarded. CO	S					
'', = 8	go iii waiii ii	1 000101	above e	i dogio	oo lalilolii	ion and bom	ig otorou on ooun	itor. voi	aritarily diocardou. 00						
228.7	75(f)(1)(B) C	old Hole	d (41°F/4	5°F or b	elow)										
3	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	03 Proper ho	ot holdin	g temperature (135 F)						
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	04 Proper co	ooking ti	me and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper re	heating	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN		□NA		□ REP			procedures/records						
7	■ OUT				■ COS				; Condition/parasite de	estruction				12/1	14/19
\/:-I-									' '						
VIOIA	tion Comm	ents:													
Obse	erved moldy	strawbe	erries sto	red with	fresh stra	wberries in R	RIC. Voluntarily di	iscarded	. COS						
228.6 8			condition	n, unadu		nd honestly i		oived at	proper temperature					<u> </u>	
9	OUT				□ cos				ected; contamination p	rovented				12/1	14/19
	■ OUT				■ COS	LI REP	оэ Зерагаге	α α ρισι	ecteu, contamination p	revented				12/1	14/19
Viola	tion Comm	ents:													
Obse	erved raw be	ef store	d on raw	chicker	in WIC. \	oluntarily dis	scarded. COS								
10	□ OUT	■ IN			□ COS	□ REP	10 Contact s	surfaces	/returnables; clean & s	anitized					
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper di	ispositio	n; returned/served/rec	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managen	nent, em	ployees; knowledge 8	reporting					
13	□ OUT	■ IN			□ COS	□ REP	13 Proper us	se of res	triction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	nd properly washed / 0	Glove use					
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	hand cor	ntact w/RTE or approv	ed method					
16	□ OUT			□ NA	□ cos	□ REP			s used; prohibited not						
17	□ OUT			□NA	□ COS	□ REP			ed/used Washing fruit						
18	□ OUT				□ cos				; identified/stored/use						
19	□ OUT				□ cos				source; plumbing, bac						
20	□ OUT				□ cos			•	e / Wastewater dispos						
==	<u> </u>	= IIN			<u> </u>	LI REP	20 Approved		e / Wastewater dispos	- Cal					
							PRIOR	RITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / der	nonstration / duties / C	FM					
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Har	ndler/no	unauthorized persons	/personnel					
23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and 0	Cold wat	er available; adequate	pressure					
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records	available	e shellstock/destruction	n/labels					
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Complian	nce with	variance, specialized /	HACCP					
26	□ OUT			□ NA	□ cos	□ REP	26 Posting o	of consur	mer advisories, Allerge	n label					
27	□ OUT			□NA		□ REP	27 Proper co	ooling m	ethod used; equipmen	t adequate					
1 4							•								

Page 2 of 3



Activity Date 12/11/2019 Purpose of Inspection ROUTINE INSPECTION

7	Lub	bo	ck		Establish HONEY	nment CHILD, LLC	Record ID # FA0008710	
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
28	■ OUT	□IN	□NO	□NA	■ COS	□ REP	28 Proper date marking and disposition	12/21/19
Viola	tion Comm	ents:						
			arking o	n TCS/pı	repared ite	ems in WIC. L	abeled. COS.	
228.7	75(g)(1) Date □ OUT		ng prepa		COS		29 Thermometers / test strips provided, accurate	
30	□ OUT				□ COS		30 Food Establishment Permit (Current & Valid)	
31	□ OUT			LI INA			31 Handwash facilities; accessible/supplied/used	
32	■ OUT			П NA	■ COS		32 Food & non-food contact surfaces cleanable/use	12/21/19
	tion Comm						<u> </u>	
	erved multipl		iged uter	nsils. Vol	untarily di	scard		
220 1	104(a) Clear	ahility	Food oo	ntoot our	fooo			
33	· · ·					□REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	3/10/20
Viola	tion Comm	ents:						
Obse	erved damag	jed gas	ket on w	alk-in co	oler. Repa	air/replace. NF	N .	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	☐ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	3/10/20
Viola	tion Comm	ents:						
Obse	erved the foll	owing;						
15.845		ei D						
1 '	ssing ceiling op stored im				ang to air	dry NRI		
", "	op stored iiii	properi	y 011 11001	i. Must ii	ang to an	dry. renti		
228.1	171(1) Mater	rials for	floor, wa	all, and c	eiling shal	l be smooth, o	lurable, and easily cleanable	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Gro	ound beef W	IC 40.0	0 Degree	es Fahre	nheit			
Egg	gs WIC 62.0	0 Degre	ees Fahr	enheit				
Tur	key RIC 41.	00 Deg	rees Fah	renheit				
							Overall Inspection Comments	
								
No	Overall Insp	ection	Commen	its				

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

Page 3 of 3



Activity Date 12/11/2019

Purpose of Inspection
ROUTINE INSPECTION

Lubboc	Establishment HONEY CHILD, LLC	Record I FA00087		
Inspection Re	sult: VIOLATION	Require	ed Action: NEXT REGULAR INSPECTI	ON
		Signatures		
May		CVF	19-	
NATHAN KLOEPPER	EHS I RSIT CPO	craig anderson	manager	

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

													Page
		City o	of 1	16		ntal Health D ST, SUITE X 79401	•	No. of Violations	0		Priority: Priority	0	Score
9	Lub	bo	ck		306) 775-2			Violations	, °	Foun	ndation:		_
•			TEXAS					Time I	12:20 pm		Core:	0	0
	ity Date /2019				SPECTION	I		Time Ou	t 12:40 pm	Tot. Minu		20	
	lishment CLUB DEM	ONICTO	ATION!		Addres: 6020 34			City/State			ip Code 9407		Telephone
	rd ID#	ONSTR	ATION		Permit I			LUBBOCK, TX Est. Type			isk Cate	2051	
	13659						NSTRATION	FOOD SERVICE			R01	gory	
	TUO	= OUT (OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON SIT	E REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP	•	oling time and temperature					
2	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•	ld holding temperature (41	•				
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	t holding temperature (135	F)				
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	04 Proper co	oking time and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•	heating for hot holding 165	in 2 hr.				
6	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP		Control; procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/parasite	destruction				
8	□ OUT	■ IN			□ COS	□ REP	08 Food rece	eived at proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & protected; contaminatio	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/returnables; clean &	sanitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/re	econdition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, employees; knowledge	& reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion	n				
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and properly washed	/ Glove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and contact w/RTE or appr	oved method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods used; prohibited n	ot offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing fr	uits/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/us	ed				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; plumbing, b	ackflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater disp	osal				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / demonstration / duties	CFM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized perso	ns/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold water available; adequa	ite pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available shellstock/destruct	ion/labels				
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Complian	ce with variance, specialize	d / HACCP				
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of	f consumer advisories, Allei	gen label				
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	oling method used; equipm	ent adequate				
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper da	te marking and disposition					
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermom	eters / test strips provided,	accurate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishment Permit (Current	& Valid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwasi	h facilities; accessible/supp	ied/used				
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food contact surfaces cle	anable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing facilities & Service sink	provided				
								CORE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/roo	ent/other				I
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanliness; eating/drinking	/tobacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; properly used and st	ored				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental contamination					



Activity Date

Purpose of Inspection

		_ City	of		12/11/201	9			NOOTINE II	NSPECTION			
-	Liih	hô	čk		Establish	nment			Record ID #				
7	Lub	DU	TITAL				ISTRATION SERVICE	ES	PR0013659				
			150,00										
	OUT	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVE	D NA = NOT APF	PLICABLE COS =	CORRECTED C	N SITE REP =	= REPEAT VIC	DLATION
8	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved tha	wing method					
9	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equi	·					
0	□ OUT	■ IN			□ cos	□ REP	40 Single-servic		•	t			
1	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original conta	0 1	,				
2	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food cor						
3	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ver						
4	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & re		•	ned			
5	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facil						
<u>~</u>		■ INI			□ cos	□ REP	46 Toilet facilitie	<u>, </u>	upplied/clean				
6	□ OUT												
3			□NO	□NA	□ cos	□ REP	47 Other violation	ons					
6			□NO	□NA	□ COS	□ REP	-	ons d Observation	ıs				
7		■ IN		□NA	□ COS	□ REP	Measure	d Observation					
7	□ OUT	■ IN		□NA	COS	REP	Measure						
6 7 No To	□ OUT	■ IN	rvations		COS	□REP	Measure	d Observation					
6 7 No To	□ OUT	■ IN	rvations		COS	□ REP	Measure	d Observation					
6 7 No T	OUT OUT	■ IN	rvations	ts		□REP	Measure	d Observation	ents	Action: NEXT R	EGULAR INS	PECTION	
lo T	OUT OUT	■ IN	rvations Commen	ts		□ REP	Measure	d Observation	ents	Action: NEXT R	EGULAR INS	PECTION	
6 7 No To	OUT OUT	■ IN	rvations Commen	ts		□ REP	Measure Overall Insp	d Observation	ents	Action: NEXT R	EGULAR INS	PECTION	
6 7 No To	OUT OUT	Obse Obse ection ection	rvations Commen Result: N	ts IO VIOL		□ REP	Measure Overall Insp	d Observation Dection Comm	ents		EGULAR INS	PECTION	
No T	□ OUT Cemperature Overall Insper	Observation (rvations Commen Result: N	ts IO VIOL			Measure Overall Insp	d Observation Dection Comm	Required A		EGULAR INS	PECTION	

	Lub	bo	ck	16 Li			•	No	o. of Violations o. of Repeat olations Time In	0 0 12:00 pm	Fou	Priority: Priority undation: Core:		Score
	ity Date /2019				spection				Time Out	12:20 pm	Tot. Mir	utes:	20	U
	lishment		1.100		Address			<u> </u>	City/State		<u> </u>	Zip Code		Telephone
COST	CO WHOLE	SALE	#1163		6020 34	TH ST			LUBBOCK, TX			79407		(806) 784-1450
	rd ID # 08273				Permit H		ALE CORPORAT		Est. Type			Risk Cate	gory	
1100		= OUT	OF COM	PLIANCE					PROCESSING A = NOT APPLICABLE (COS = CORRE			REPE	AT VIOLATION
_														
4								PERSC						
2	OUT			□ NA	□ COS		Personnel Hygienic P		ess, open lesion, boil,	sore				
3			□ NO	□ NA	□ cos	□ REP	3. Outer Gari		,					
_	1 001	- 114	1110	INA	_ 000	LI INLI			CROUNDS					
4	□ OUT	■ IN	□NO	□ NA	□ cos	ПРЕВ	4. Adequate		GROUNDS					
5	□ OUT			□NA	□ COS		5. Construction							
		- 11 1	,_		_ 555	\								
6	□ OUT	■ INI	□NO	□NA	□ cos	ПВЕР			PERATIONS tizing; storage of toxic					
7	□ OUT			□ NA		□ REP	7. Pest Contr		uzing, storage or texte	'				
8	□ OUT			□ NA		□ REP			-Contact Surfaces					
9	□ OUT		□NO	□NA	□ cos	□ REP	9. Sanitation	of Non-	Food-Contact Surface	es				
10	□ OUT		□NO	□NA	□ cos	□ REP	10. Single-se	ervice ar	ticles					
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11. Sanitizino	g Agents	s adequate, safe					
12	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	12. Storage,	handling	g of equipment & uten	sils				
							SANITARY F	ACILIT	TIES & CONTROL	.S				
13	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	13. Water Su	upply, ap	proved source					
14	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	14. Proper Te	emperat	ure, Pressure					
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15. Wastewa		osal					
16	□ OUT		□NO			□ REP	16. Proper D		e					
17 18	OUT				□ cos		17. Backflow			a d				
19	OUT				□ cos				elf closing doors, locate acilities Adequate, loc					
20	□ OUT				□ COS				anitizer Available	atou				
21	□ OUT				□ cos				rices Available					+
22	□ OUT				□ cos		22. Hand Wa							
23	□ OUT				□ cos		23. Rubbish	and Offa	al Disposal					
							EQUIP	MENT	& UTENSILS					
24	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	24. Designed							
25	□ OUT				□ cos		25. Measurin	ng Instru	ments accurate, maint	tained				
26	□ OUT	■ IN	□ NO	□NA	□ cos	□REP	26. Compres	sed air						
27	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	27. Maintaine	ed in Sa	nitary Condition					
						P	RODUCTION	& PR	OCESS CONTRO	LS				
28	□ OUT	■ IN	□NO	□NA	□ cos		28. Raw Mate							I
29	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	29. Manufact	turing O	perations					
				N/	ATURAI	OR UNA	VOIDABLE D	EFEC.	TS THAT POSE N	IO HEALTI	H HAZAI	RD		
30	□ OUT	■ IN	□NO		□ cos		30. FDA Max							
31	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	31. Quality C	Control C	perations Utilized					
32	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	32. Mixing or	ne lot wi	th another					



Activity Date 12/11/2019

Establishment COSTCO WHOLESALE #1163 Purpose of Inspection
ROUTINE INSPECTION

Record ID # PR0008273

	TUO	= OUT	OF COM	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
							GOOD WAREHOUSING PRACTICE	
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33. Plant and Grounds	
34	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	34. Sanitary facilities	
35	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	35. Food Stored off Floor	
36	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	36. Pest Free	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37. Damaged, Distressed Food Stored in Morgue area	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38. Proper Food Temperature Maintained	
39	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	39. Chemicals Separated from Food	
40	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	40. FIFO Rotation	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41. Transportation Vehicles	
42	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	42. Use of EPA Approved Pesticides	
43	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	43. Distressed foods	
44	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	44. OTC or Prescription Drugs	
45	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	45. Accurate Distribution Records	
							Measured Observations	
No ·	Temperature	e Obse	rvations					
							Overall Inspection Comments	

No Temperature Obser				
	Ov	erall Inspection Comments		
No Overall Inspection C	comments			
·				
Inspection F	Result: NO VIOLATION	Required A	Action: NEXT REGULAR INSPECTION	
		Signatures		
Vestic Mo	rejan	Bushold		
LESLIE MORGAN	EHS II REHS/RS CPO	Robert Vaughan	Receiving Manager	

															Page 1 of 5
						ntal Health De		No. of Violations		14		Priority:	5		
	Lub	bo	$\overset{\text{\tiny of}}{\operatorname{ck}}$	L	ubbock, T 306) 775-2	X 79401		No. of Repeat Violations		1	Fo	Priority oundation:	3		core
Y			TEXAS	,	,			Tin	ne In	9:50 am		Core:	6		27
ı	rity Date 1/2019				spection SPECTION	N		Time	Out	12:06 pm	Tot. M	inutes:	136	-	
Estal	olishment				Addres			City/State			•	Zip Code		Telepho	ne
PROI	NTO MART				502 507	TH ST		LUBBOCK, TX				79404363	6	(806) 76	5-0468
ı	rd ID # 00854				Permit JUAN J	Holder . MOLINA		Est. Type CONVENIENCE				Risk Cate FR03	gory		
	OU.	T = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE N	IO = NOT OBSER\	/ED NA = NOT APPLICA	BLE	COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLAT	TION
								PRIORITY							
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper coo	oling time and temperat	ure						
2	■ OUT	□IN	□ NO	□NA	■ COS	□ REP	02 Proper col	d holding temperature	41 F	/ 45 F)					12/14/19
Obse Fahre 228.7	erved tamale enheit. Kept 75(f)(1)(B) C	s meat in ice b	ath for co	ooling. C	OS.	since 9 am, tim		ım. Facility shall maint		ŭ	RTE food	below 41	degree		_
3					□ cos			holding temperature (
4					□ cos			oking time and tempera		0.1					40/44/40
5	■ OUT			□NA	■ COS	□ REP	05 Proper ren	eating for hot holding 1	65 F	in 2 hr.					12/14/19
degre	ee Fahrenhe 73(b) Rehea	it in mi t 165°F	crowave l	before re vave	-	nplied and re-h	eated to reach to	ourritos. Facility shall re o 165 F. COS. ontrol; procedures/reco		all RTE food p	ulled fron	n cooler to 1	165		12/14/19
l	tion Comm														
Discu Main	ussed and a tenance of ti	dvised i	person-in mp will be	-charge e observ	that facilit ed in next	y shall create t troutine inspec	time stamp for al ction. intained in the ea		5 F foi	r maximum of	•		cos.		
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/para	site de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived at proper tempera	ure						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	& protected; contamin	ation p	orevented					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact su	ırfaces/returnables; cle	an & s	sanitized					
11	■ OUT	□IN	□ NO	□NA	■ COS	□ REP	11 Proper dis	position; returned/serve	d/rec	ondition					12/14/19
Obse		l cans i						d cans and properly dis			aged one	es.			
12	□ OUT	■ IN			□ cos	□ REP	12 Manageme	ent, employees; knowle	dge 8	k reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use	e of restriction and excl	usion						
14	■ OUT	□ IN			■ COS	□ REP	14 Hands clea	aned and properly was	ned / 0	Glove use					12/14/19
Obse empl 228.3	oyees. Com 38(b)(2) Clea	er hand plied ar aning p	nd re-was rocedure-	hed han	ids. COS.			e about proper hand wa		·	d advised	d to train all			_
15			□ NO	□ NA	□ cos	□ REP		and contact w/RTE or a							
16	□ OUT			□ NA	□ cos	□ REP		d foods used; prohibite							
17	□ OUT	■ IN		□ NA	□ cos	□ REP		approved/used Washir							
18	□ OUT	■ IN			□ cos	□ REP		stances; identified/store							
19	□ OUT	■ IN			□ COS	□ REP	19 Water; app	proved source; plumbin	g, bac	kflow					
												llow up · Va	. Fo	llowup De	ate: 12/14/2019

Page 2 of 5



	Mr.				Activity D		Purpose of Inspection				
	Lub	City	of 1		12/11/2019	9	ROUTINE INSPECTION				
6	Lub	bo	ck		Establish	ment	Record ID #				
Y.			TEXAS		PRONTO	MART	PR0000854				
	OUT	= OUT	OF COMP	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC)N			
20	□ OUT	■ IN			□ cos	□ REP	20 Approved Sewage / Wastewater disposal				
							PRIORITY FOUNDATION				
21	■ OUT	□IN		□ NA	□ cos	□ REP	21 PIC present / demonstration / duties / CFM	2/21/20			
Viola	ation Comme	ents:									
Obse	erved the follo	owing:									
A) ex	pired food ha	andler o	certificate	(CFM).	Facility sh	nall provide v	within 60 days.				
228.	33(c) At least	one ce	ertified foo	od prote	ction mana	ager must be	e employed by each establishment				
B) of	oserved no m	anager	ial contro	ol in kitch	nen based	on number	of critical violations.				
<i>D</i> , 0.	35C1 VCG 110 111	anagei	iai oonii o	i iii kitoi	ich basca	on number	of official violations.				
					-		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.				
	ection	iige siid	all dellion	istiate ti	ilis kilowie	age by com	plying with these rules by having no critical violations/priority items during the current				
22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Handler/no unauthorized persons/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and Cold water available; adequate pressure				
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records available shellstock/destruction/labels				
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliance with variance, specialized / HACCP				
26	□ OUT	■ IN		□ NA	□ cos	□ REP	26 Posting of consumer advisories, Allergen label				
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper cooling method used; equipment adequate				
28	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	28 Proper date marking and disposition				
29	■ OUT	□IN		□ NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	12/21/19			
Viol	ation Comme	ents:									
Obse	erved no ther	momete	er in reac	h-in-coc	olers in the	kitchen. Fa	cility shall provide within 10 days.				
	108(b) Food		meters pr								
30	OUT			□ NA	□ COS		30 Food Establishment Permit (Current & Valid)	40/04/40			
31	■ OUT				□ COS	■ REP	31 Handwash facilities; accessible/supplied/used	12/21/19			
Viol	ation Comme	ents:									
				-	-		nt. Hand washing sink shall be accessible at all times and shall only be used for hand				
wash	ning purpose.	Discus	sed with	person-	in-charge.	. Complied. (COS.				
228	149(a) Hsing	a hand	washina	facility	accessible	e at all times	for employee use; not be used for purposes other than hand washing				
32		■ IN	wasiiiig	□ NA	□ COS		32 Food & non-food contact surfaces cleanable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided				
							CORE				
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	3/10/20			
Viol	ation Comme	ents:									
Obse	erved the follo	owing:									
		•	p for back	k door. I	Facility sha	all repair with	ning next routine inspection. NRI.				
228.	174(e)(1) Out	ter oper	nings, pro	otected							
B) ho	B) holes in the ceiling. Facility shall provide seal. NRI.										
·											
228.	174(f) Exterio	r walls	and roofs	s, protec	ctive barrie	er					

Follow up : Yes Followup Date: 12/14/2019

Page 3 of 5



Activity Date 12/11/2019

Purpose of Inspection
ROUTINE INSPECTION

		_ City	of ¬		12/11/201	3	ROUTINE INCI ECTION	
	Lub	hò	CZ		Establish	ment	Record ID #	
1	Lub	DU	CK		PRONTO		PR0000854	
•			TEXAS		TRONTO	/ W// W C I		
	OU.	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE 1	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
35	■ OUT	□IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	3/10/20
Viola	tion Comm	ents:						
						d drinks on the pt away. COS	prep table. Employee shall eat in the designated area and all personal drinks shall be kept .	
	. , , ,		, chewin	g gum, d		verages, or us	•	1 0//0/00
36	■ OUT				□ cos	□ REP	36 Wiping clothes; properly used and stored	3/10/20
Viola	tion Comm	ents:						
Obse	rved wet wi	oing clo	thes on	orep tabl	e. Facility	shall store we	et wiping clothes in sanitizing bucket with sanitizing solution when not in use. Removed	
and s	tored in san	itizing b	oucket. C	OS.				
	8(d)(2)(A) C						07 Feetings and Local activities	Т
37	□ OUT ■ IN □ NO □ NA □ COS □ REP 37 Environmental contamination							
38	□ OUT			□ NA			38 Approved thawing method	
39	■ OUT	□IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	3/10/20
Viola	tion Comm	ents:						
Obse	rved damag	ed seal	ls for 3 c	ompartm	ent sink a	nd hand wash	sink. Facility shall repair to prevent spillage. NRI.	
	. , , , , ,					is not easily r	novable shall be installed so that it is sealed to adjoining equipment or walls, if the	
	ment is exp		spillage	or seep	-		40.00	Т
40	□ OUT				□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT			□NA	□ cos		41 Original container labeling (Bulk Food)	
42	■ OUT				□ cos	□ REP	42 Non-food contact surfaces clean	3/10/20
Viola	tion Comm	ents:						
Obse	rved dusty of	eiling ti	iles abov	e prep a	rea in the	kitchen and d	usty ceiling in walk-in-cooler. Facility shall clean, sanitize and maintain. NRI.	
228.1	13(3) Nonfo	od-con	tact surf	aces of e	quipment	shall be kept	free of an accumulation of dust, dirt, food residue, and other debris	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	

Follow up : Yes Followup Date: 12/14/2019



Activity Date 12/11/2019

Purpose of Inspection ROUTINE INSPECTION

Record ID # Establishment PR0000854 PRONTO MART OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION 45 Physical facilities installed/maintained/clean 3/10/20 ■OUT □IN □NO □ COS □ REP Violation Comments: Observed the following: A) rusted ceiling tile above water heater by the cook line. Facility shall repair. NRI 228.171(1) Materials for floor, wall, and ceiling shall be smooth, durable, and easily cleanable. B) mop wet mop in the bucket. Facility shall properly air dry after use. Complied. COS. 228.186 (f) Drying mops. 228.186(f) Drying mops □ OUT ■ IN □ cos □ REP 46 Toilet facilities; constructed/supplied/clean 47 Other violations 47 □ OUT ■ IN □NA □ cos □ REP **Measured Observations** No Temperature Observations **Overall Inspection Comments** No Overall Inspection Comments Follow up: Yes Followup Date: 12/14/2019

Page 5 of 5



Activity Date 12/11/2019

Establishment
PRONTO MART

Purpose of Inspection ROUTINE INSPECTION

Record ID #

11	PRONTO MART	PR0000854						
Inspection Res	sult: VIOLATION	Required /						
		Signatures						
great	haxp_	mont	has					
RAJAN SHRESTHA	EHS I RSIT CPO	Martha Bastarto	Cook					

Follow up : Yes Followup Date: 12/14/2019

	4 700			F	nvironme	ntal Health D	epartment		lo. of Violations	0		Deineit	0	
Lubbook			1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902				No. of Repeat Violations		Fo	Priority: Priority Foundation:		Score		
THE TEXAS (8					5Ub) //5-2	1902			Time In	11:40 am	1	Core:	0	n
Activity Date Purpose of Ins 12/11/2019 ROUTINE INS					-	I			Time Out	12:00 pm	Tot. Mi	nutes:	20	
Stab	olishment				Address	5			City/State			Zip Code		Telephone
cos	TCO WHOLE	ESALE #	1 1163		6020 34	TH ST			LUBBOCK, TX			79407		(806) 784-1450
	rd ID # 108268				Permit I		ALE CORPORAT	ION	Est. Type MEAT MARKET			Risk Cate FR02	gory	
	OUT	T = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIC	DRITY					
1	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	01 Proper co	oling ti	me and temperature					
2	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	02 Proper co	old hold	ing temperature (41 F /	45 F)				
3	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	03 Proper ho	ot holdir	ng temperature (135 F)					
4	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		ime and temperature					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at	t proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & pro	tected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	s/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	spositio	n; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Management, employees; knowledge & reporting							
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use of restriction and exclusion							
14	□ OUT	■ IN			□ cos	□ REP	REP 14 Hands cleaned and properly washed / Glove use							
15	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	15 No bare hand contact w/RTE or approved method							
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed food	ls used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	red/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/used	b				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewag	ge / Wastewater dispos	al				
							PRIOR	ITY F	OUNDATION					
21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / de	monstration / duties / C	FM				1
22	□ OUT			□NA	□ cos		22 Food Han	ndler/no	unauthorized persons	/personnel				
23	□ OUT			□NA	□ cos		23 Hot and C	Cold wa	ter available; adequate	pressure				
24	□ OUT				□ cos		24 Records a	availabl	le shellstock/destruction	n/labels				
25	□ OUT				□ cos		25 Complian	ce with	variance, specialized /	HACCP				
26	□ OUT				□ cos		26 Posting o	f consu	mer advisories, Allerge	n label				
27	□ OUT			□ NA	□ cos		27 Proper co	oling m	nethod used; equipmen	t adequate				
28	□ OUT		□NO	□NA		□ REP	28 Proper da	ate mar	king and disposition					
29	□ OUT			□NA	□ cos		29 Thermom	eters /	test strips provided, ac	curate				
30	□ OUT				□ cos		30 Food Esta	ablishm	ent Permit (Current & \	/alid)				
31	□ OUT				□ cos		31 Handwas	h facilit	ies; accessible/supplied	d/used				
32	□ OUT			□NA	□ cos				l contact surfaces clear					
33	□ OUT		□NO		□ cos		33 Warewas	hing fa	cilities & Service sink p	rovided				
								_	DRE					
34	ПОП	■ INI			ПСОВ	□ REP	34 Evidence		JRE tamination; insect/roder	nt/other				ı
35	OUT OUT				□ COS	□ REP			ness; eating/drinking/to					
36	OUT OUT				□ COS				properly used and store					
37	□ OUT		□NO		□ COS	□ REP	37 Environm		· ·					
υı	□ OUT	= 117	L NO	⊔ NA	□ cos		Or LINNOHIII	ontal C	omaniindiiUN					



Activity Date

Purpose of Inspection

					Activity D		Purpose of Inspection ROUTINE INSPECTION	
	T1-	1 City	of 1		12/11/201	9		
	Lub	DC	СК		Establish		Record ID #	
•			TEXAS		COSTCC) WHOLES	ALE #1163 PR0008268	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	I
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Aml	oient Air me	at roon	n 40.00 D	egrees	Fahrenhei	t		
							Overall Inspection Comments	
No (Overall Insp	ection	Commen	ts				
	lnon	aatian	Dogulti N	10 1/101	ATION			
	irisp	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Olamatuma a	
							Signatures	
	belli	M	reja	n			Month Der	
LESL	IE MORGAN	N		EHS II	REHS/RS	СРО	Robert Vaughan Receiving Manager	

Lubbock		Environmental Health Department 1625 13TH ST, SUITE 105 Lubbock, TX 79401 (806) 775-2902					No. of Violations No. of Repeat Violations		Fou	Priority: Priority Indation:	0	Score		
•			TEXAS						Time In	11:20 am		Core:	0	0
Activity Date Purpose of Ins					-	l			Time Out	11:40 am	Tot. Min	utes:	20	
	olishment				Address				City/State			Zip Code		Telephone
	TCO WHOLE	SALE :	1 1163		6020 34				LUBBOCK, TX			79407		(806) 784-1450
	rd ID #)10818				Permit I		ALE CORPORAT	ION	Est. Type FOOD SERVICE			Risk Cate FR01	gory	
		r = OUT	OF COMI	PLIANCE					A = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLATION
1	Laur		- 110		-		01 Dranar as		ORITY					<u> </u>
2			■ NO	□ NA	□ COS		•		ne and temperature	45 F)				
3	□ OUT		■ NO	□NA			·		ng temperature (4117)	·				+
4	□ OUT		■ NO	□NA	□ COS		•		me and temperature					+
5	□ OUT		■ NO	□ NA	□ cos		•		for hot holding 165 F i	n 2 hr.				
6	□ OUT		□NO	□NA	□ cos	□ REP	<u>'</u>		procedures/records					+
7	□ OUT				□ COS	□ REP	07 Approved	source	; Condition/parasite de	estruction				+
8	□ OUT				□ cos	□ REP	08 Food rece	eived at	proper temperature					<u> </u>
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prot	tected; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces	/returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	spositio	n; returned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, en	nployees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use of restriction and exclusion							
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cleaned and properly washed / Glove use							
15	□ OUT	■ IN		□ NA	□ cos	□ REP		15 No bare hand contact w/RTE or approved method						
16	□ OUT				□ cos	□ REP			s used; prohibited not					
17 18	OUT			□ NA		□ REP			ed/used Washing fruit s; identified/stored/use					
19					COS	□ REP			source; plumbing, bac					
20	□ OUT				□ COS			•	ge / Wastewater dispos					
20	<u> </u>	- 111			<u> </u>	LI NEP								
04	I								OUNDATION	- T.A				
21 22					□ COS				monstration / duties / C unauthorized persons					
23	OUT OUT				□ COS				ter available; adequate	·				
24					□ cos				e shellstock/destruction	<u>'</u>				+
25	□ OUT				□ COS				variance, specialized /					+
26	□ OUT				□ COS		<u> </u>		mer advisories, Allerge					+
27	□ OUT			□ NA	□ cos				ethod used; equipmen					
28	□ OUT		□NO	□NA	□ cos		•		king and disposition	•				<u> </u>
29	□ OUT	■ IN			□ COS		29 Thermom	eters / t	test strips provided, ac	curate				
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	ent Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h faciliti	es; accessible/supplied	d/used				
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	nable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing fac	cilities & Service sink p	rovided				
								CO	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of cont	amination; insect/rode	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlir	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; p	properly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental co	ontamination					



1	M/	er.			Activity E		Purpose of Inspection ROUTINE INSPECTION	
	Luh	ho	of					
9	Luu	DU	CK		Establish	nment WHOLES	Record ID # ALE #1163 PR0010818	
•			TEXAS		003100	VVIIOLLSA	ALL #1103	
	OU ⁻	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = F	REPEAT VIOLATION
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Amb	oient air wal	k in co	oler 37.00	0 Degree	es Fahrenl	heit		
							Overall Inspection Comments	
No (Overall Insp	ection (Commen	ts				
	Insr	ection	Result: N	IO VIOI	ATION		Populited Action: NEVT PECI II AP INSP	ECTION
	op	,000,011	r toouit.	io viol	,,,,,,,,,		Required Action: NEXT REGULAR INSP	ECTION
							Signatures	
	belli	Me	reja	n			Service 1/2	
LESL	IE MORGAI	N		EHS II	REHS/RS	СРО	Robert Vaughan Receiving Manager	

	wil -			F	nvironme	ntal Health D	epartment					Dule!-	0	
	Lub	ho	°ck	16 Lu		ST, SUITE X 79401	•	No	o. of Violations o. of Repeat olations	0	Fo	Priority: Priority undation:	0	Score
V	Lub	DO	TEXAS	(0	100) 113-2	.902			Time In	11:00 am		Core:	0	n
	ity Date /2019				spection PECTION	I			Time Out	11:20 am	Tot. Mi	nutes:	20	
	lishment				Address				City/State			Zip Code		Telephone
	CO WHOLE	SALE #	‡ 1163		6020 34				LUBBOCK, TX			79407		(806) 784-1450
	rd ID # 08272				Permit I		ALE CORPORAT		Est. Type GROCERY			Risk Cate FR01	gory	
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	A = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIO	RITY					
1	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	•		ne and temperature					
2	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		ng temperature (41 F /					
3	□ OUT	□ IN	■ NO	□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		g temperature (135 F)					
4	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		me and temperature					
5	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			procedures/records					
7	□ OUT	■ IN			□ cos	□ REP			Condition/parasite de	estruction				
8	□ OUT	■ IN			□ cos	□ REP			proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	<u> </u>		ected; contamination p					
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/	returnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	11 Proper dis	spositior	n; returned/served/rec	ondition				
12	□ OUT	■ IN			□ cos	□ REP			ployees; knowledge 8	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	triction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned ar	nd properly washed / 0	Glove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	nand con	ntact w/RTE or approv	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods	s used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg				
18	□ OUT	■ IN			□ cos	□ REP			; identified/stored/use					
19	□ OUT	■ IN			□ cos	☐ REP	, i	<u> </u>	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	l Sewage	e / Wastewater dispos	al				
							PRIOR	RITY FO	DUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	ent / dem	nonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	ndler/no	unauthorized persons	/personnel				
23	□ OUT	■ IN		□ NA	□ cos	□ REP	23 Hot and C	Cold wate	er available; adequate	pressure				
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	available	shellstock/destruction	n/labels				
25	□ OUT	■ IN		□ NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP				
26	□ OUT	■ IN		□ NA	□ cos	□ REP			ner advisories, Allerge					
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling me	ethod used; equipmen	t adequate				
28	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	28 Proper da	ate mark	ing and disposition					
29	□ OUT	■ IN		□ NA	□ COS	□ REP	29 Thermom	eters / te	est strips provided, ac	curate				
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishme	ent Permit (Current & \	/alid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h facilitie	es; accessible/supplie	d/used				
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food	contact surfaces clear	nable/use				
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing faci	ilities & Service sink p	rovided				
								СО	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of conta	amination; insect/rode	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanlin	ess; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; pr	roperly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental co	ntamination					



1	1/2	ot.			Activity D		Purpose of Inspection ROUTINE INSPECTION	
	Lub	ho	otk		Establish		Record ID #	
7	Lub	DU	TEXAS) WHOLESA		
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	E NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38	□ OUT	■ IN	□NO	□ NA	□ COS	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
amb	ient air read	ch in co	oler 37.0	00 Degre	es Fahrer	nheit		
							Overall Inspection Comments	
No C	Overall Inspe	ection (Comment	ts				
				10 1 1101	A.T.I.O.N.I			
	Insp	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
		_						
							Signatures	
	belli	Me	regan	7			Some of the second	
LESLI	E MORGAN	١		EHS II I	REHS/RS	СРО	Robert Vaughan Receiving Manager	

	Lub	bo	$\overset{ ext{ iny of}}{ ext{ck}}$	10 Lu				N	lo. of Violations lo. of Repeat liolations	0	For	Priority: Priority undation:	0	Score
•			TEXAS						Time In			Core:	0	0
	ity Date /2019				spection PECTION	I			Time Out		Tot. Mir	nutes:	0	
	olishment				Address				City/State			Zip Code		Telephone
	TCO WHOLE	ESALE #	‡ 1163		6020 34				LUBBOCK, TX			79407		(806) 784-1450
	rd ID # 08269				Permit I		ALE CORPORAT	ION	Est. Type BAKERY			Risk Catego FR01	ry	
	OUT	Γ = OUT (OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP = R	EPEA	AT VIOLATION
								PRIC	DRITY					
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	01 Proper co		me and temperature					
2	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		ing temperature (41 F /	,				
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP			ng temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	·		ime and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP			for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			procedures/records					
7	□ OUT				□ cos	□ REP			e; Condition/parasite de	estruction				
8	□ OUT				□ cos	□ REP			proper temperature					
9	□ OUT				□ cos	□ REP	<u> </u>		tected; contamination p					
10	□ OUT				□ cos	□ REP			s/returnables; clean & s					
11	□ OUT		□ NO	□NA	□ cos	□ REP	<u> </u>	<u> </u>	n; returned/served/reco					
12	□ OUT				□ cos	□ REP			nployees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	<u> </u>		striction and exclusion					
14	□ OUT				□ cos	□ REP			and properly washed / 0					
15	□ OUT			□NA	□ cos	□ REP			ntact w/RTE or approv					
16	□ OUT			□ NA	□ cos	□ REP			ls used; prohibited not					
17	□ OUT			□ NA		□ REP			ed/used Washing fruit					
18	□ OUT				□ cos	□ REP			s; identified/stored/used					
19	□ OUT				□ cos	□ REP		•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewag	ge / Wastewater dispos	al 				
0.1									OUNDATION					
21					□ COS				monstration / duties / C					
22	OUT				□ cos				unauthorized persons	·				
23 24	OUT				COS				ter available; adequate	<u>'</u>				
24 25	□ OUT				□ COS				e shellstock/destruction					
25 26	□ OUT				□ COS		<u> </u>		variance, specialized / mer advisories, Allerge					
27	□ OUT				□ COS				method used; equipmen					
28					□ COS		<u> </u>		king and disposition	. auequale				
29			⊔ NO	□ NA	□ COS				test strips provided, ac	curate				
30	OUT				□ COS				ent Permit (Current & \					
31	□ OUT			⊔NA	□ COS				ies; accessible/supplied	,				
32				□NA	□ COS	□ REP			contact surfaces clear					
33			ПИО		□ COS				cilities & Service sink p					
55	1 001	= IIN	L INO	LI INA	<u>п соз</u>	ם תבר	- Traicwasi			. 5 , 14 64				
24							24 5 21 2		DRE	-4/-4b				1
34	OUT				□ cos				amination; insect/roder					
35	OUT				□ COS				ness; eating/drinking/to					
36	OUT				□ cos				properly used and store	ea				
37	□ООТ	■ IN		□NA	□ cos	□ REP	37 Environme	ental co	ontamination					



		City	of		12/11/201		ROUTINE INSPECTION	
7	Lub	bö	ck		Establish COSTCO		Record ID # SALE #1163 PR0008269	
	OUT	= OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	CE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ION
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
No T	Гетрегаture	Obse	rvations					
							Overall Inspection Comments	
Obs	served no vi		J	·				
	Inspe	ection I	Result: N	O VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	belli	Me	rejon	7			Sanit & 2	
LESLI	E MORGAN			EHS II I	REHS/RS	СРО	Robert Vaughan Receiving Manager	

														Page
		City	of	16	625 13TH	ntal Health D ST, SUITE	•		of Pennst	0		Priority:	0	Score
	Lub	bo	ck		ubbock, T. 306) 775-2				of Repeat lations	0	Fo	Priority undation:	0	30016
•			TEXAS						Time In	10:30 am		Core:	0	0
	ity Date /2019				spection PECTION	I			Time Out	11:00 am	Tot. Mi	nutes:	30	
	lishment				Address				City/State			Zip Code		Telephone
	CO WHOLE	SALE	#1163		6020 34				UBBOCK, TX			79407		(806) 784-1450
	r d ID # 08271				Permit I COSTC		ALE CORPORAT		st. Type RESTAURANT			Risk Cate FR02	gory	
	TUO	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIOF						
1	□ OUT	□IN	■ NO				•		e and temperature					
2	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		g temperature (41 F					
3	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			temperature (135 F)					
4	□ OUT	■ IN	□NO	□NA	□ COS	□ REP	· ·		ne and temperature	0.1				
5	OUT	□ IN	■ NO	□ NA	□ cos	□ REP			or hot holding 165 F i	n 2 hr.				
6	OUT	■ IN		□ NA	□ cos	□ REP			rocedures/records	-4				
7	OUT	■ IN			□ COS	□ REP			Condition/parasite de	estruction				
8	□ OUT				□ COS	□ REP			proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	<u> </u>		cted; contamination p					
10	□ OUT	■ IN			□ cos	□ REP			eturnables; clean & s					
11	□ OUT			□ NA	□ cos	□ REP	•		; returned/served/rec					
12	□ OUT				□ cos	□ REP			oloyees; knowledge 8	reporting				
13	□ OUT				□ cos	□ REP	•		riction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP			d properly washed / (
15	□ OUT	■ IN		□ NA	□ cos	□ REP			act w/RTE or approv					
16	□ OUT	■ IN		□ NA	□ cos	□ REP			used; prohibited not					
17	□ OUT	■ IN		□ NA	□ cos	□ REP			d/used Washing fruit					
18	□ OUT	■ IN			□ cos	□ REP			identified/stored/use					
19	□ OUT	■ IN			□ COS	□ REP	, ı	<u>. </u>	ource; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage	/ Wastewater dispos	aı 				
									UNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP			onstration / duties / C					
22	□ OUT	■ IN		□ NA	□ cos	□ REP			inauthorized persons	·				
23	□ OUT			□ NA	□ cos				r available; adequate	·				
24	□ OUT				□ COS				shellstock/destruction					
25	□ OUT				□ cos				ariance, specialized /					
26	□ OUT				□ cos				er advisories, Allerge					
27	□ OUT			□ NA	□ COS		<u>'</u>		thod used; equipmen	t adequate				
28	□ OUT		□ NO	□ NA		□ REP	•		ng and disposition					
29	□ OUT			□ NA	□ cos				st strips provided, ac					
30	□ OUT			□ NA	□ cos				nt Permit (Current & \					
31	□ OUT				□ cos				s; accessible/supplie					
32	□ OUT				□ COS				ontact surfaces clear					
33	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	33 Warewas	shing facili	ities & Service sink p	rovided				
								COF	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contar	mination; insect/rode	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanline	ess; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; pro	operly used and store	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	nental con	tamination					



					Activity D		Purpose of Inspection ROUTINE INSPECTION	
	TL	LCity	of 1.					
	Lub	DO	CK		Establish		Record ID # ALE #1163 PR0008271	
•			TEXAS		COSTCC) WHOLES	ALE #1163 PR0000271	
	OUT	= OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	N
38	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ COS	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
hot	dog hot hold	167.0	0 Degree	es Fahre	nheit			
							Overall Inspection Comments	
No	Overall Inspe	ection (Commen	ts				
	Insp	ection I	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	belli	Me	rejon	n			Buttle	
LESL	IE MORGAN	١		EHS II I	REHS/RS	СРО	Robert Vaughan	
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															Page 1 of 2
		et.				ntal Health D		N	lo. of Violations	1		Priority:	1		
	Lub	bo	$\overset{ ext{\tiny of}}{\operatorname{ck}}$	L	ubbock, T 806) 775-2	X 79401			lo. of Repeat /iolations	0	Fo	Priority oundation:	0	S	core
•			TEXAS						Time In	10:00 am		Core:	0		3
Activ 12/11	ity Date /2019				spection SPECTION	N			Time Out	10:40 am	Tot. M	inutes:	40		
	lishment		11001	11112 1110	Addres				City/State			Zip Code		Telephon	<u> </u>
COST	CO WHOLE	ESALE	#1163		6020 34				LUBBOCK, TX			79407		(806) 784	
Reco	d ID#				Permit	Holder			Est. Type			Risk Cate	gory		
PR00	08270				COSTC	O WHOLES	ALE CORPORAT	ION	DELI			FR03		-	
	OUT	Γ = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	NA = NOT APPLICABLE (COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
									DRITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		me and temperature						
2	□ OUT	■ IN	□NO				•		ing temperature (41 F /	45 F)					
3	□ OUT	■ IN	□ NO	□ NA					ng temperature (135 F)						
4	□ OUT	■ IN	□ NO				·		ime and temperature						
5	□ OUT		■ NO	□ NA			•	`	for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN		□NA	□ cos				procedures/records						
7	□ OUT	■ IN			□ COS	□ REP			e; Condition/parasite de	struction					
8	□ OUT	■ IN			□ cos	□ REP			t proper temperature						
9	□ OUT	■ IN			□ cos		<u> </u>		tected; contamination p						
10	OUT				□ COS				s/returnables; clean & s						
11	OUT	■ IN		□NA			· · · · · · · · · · · · · · · · · · ·	<u> </u>	on; returned/served/reco						
12 13	OUT				□ COS	□ REP			nployees; knowledge &	reporting					
\vdash	OUT				□ COS		<u> </u>		striction and exclusion	Nove use					
14 15	OUT		пио		□ COS				and properly washed / 0 ontact w/RTE or approve						
16			LI NO	□ NA		□ REP			ds used; prohibited not						
17				□ NA	□ COS				ved/used Washing fruits						
18	□ OUT			□ NA	□ COS				s; identified/stored/used						12/14/19
-					■ COS	LIKEP	10 TOXIC SUDS	starice	s, identified/stored/dset						12/14/19
	tion Comme														
l		anitizer	at more t	than 400	ppm. Dil	uted. Advise	ed PIC to hold test	strips	in for the amount of tim	e listed on the	e packag	e to get an a	accura	te	
readii	ng. COS														
228.2	04(b)(1) Poi	isonous	s/toxic ma	aterials o	or chemica	als used prop	erly								
19	□ OUT				□ cos		-	proved	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C	FM					l
22	□ OUT	■ IN		□NA	□ cos		22 Food Han	dler/nc	unauthorized persons	personnel					
23	□ OUT	■ IN		□NA	□ cos		23 Hot and C	old wa	iter available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ cos	□ REP	24 Records a	vailab	le shellstock/destruction	n/labels					
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliand	ce with	variance, specialized /	HACCP					
26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting of	consu	ımer advisories, Allerge	n label					
27	□ OUT	■ IN		□NA	□ cos		27 Proper cod	oling n	nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	28 Proper da	te mar	king and disposition						
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermome	eters /	test strips provided, acc	curate					
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	blishm	nent Permit (Current & \	/alid)					
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash	n facilit	ies; accessible/supplied	l/used					
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & no	n-food	l contact surfaces clear	able/use					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewash	ning fa	cilities & Service sink pr	ovided					
								CC	DRE						



		~ City	of_		12/11/201	9			ROUTINE INSPE	ECTION		
	Liih	hô	ck		Establish	ment			Record ID #			
7	Lub	DU	TIVE			WHOLESA	ALE #1163		PR0008270			
•			124,43									
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED	NA = NOT APPLIC	ABLE COS = COF	RRECTED ON SITE REP = REP	EAT VIOLATION	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of co	ntamination; inse	ct/rodent/other			
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Clea	nliness; eating/dri	nking/tobacco			
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes	; properly used ar	nd stored			
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental	contamination				
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thav	ing method				
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equip	ment/linens; used	stored/handled			
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service	use; properly stor	ed, and used			
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original contain	ner labeling (Bulk	Food)			
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food cont	act surfaces clean				
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate vent	ilation, lighting; de	signated area			
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & ref	use properly dispo	sed/maintained			
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilit	es installed/maint	ained/clean			
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities	constructed/supp	lied/clean			
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violation	S				
							Measured	Observations				
ham	and chees	e sand	wich hot	hold 138	00 Degre	es Fahrenh	eit					
	a hot hold 1				ŭ	cs i ailicilii	icit					
			_			ments: dilute	ad to 300					
	urt walk in c					nents. unute	ed 10 300					
	oient air cold		_			nhoit						
annu	nent all cold	ı prep c	200lei 40	.00 Degi	ees raille	illielt						
							Overall Inspe	ction Commen	ts			
No (Overall Insp	ection	Commen	ts								
	lnon	ootion	Result: V	المار محاد	NI.				D : 14 "	DE INODESTION		
	шър	ection	Result. v	IOLATIC	ΣIN				Required Action	n: RE-INSPECTION		
							Sig	natures				
	berli	M	rejar	n				do	aten			
					DELIG/DO	000	_	D. I t. V	L	D in its an Management		
LESLI	IE MORGAI	N		EHS II I	REHS/RS	CPU		Robert Vaug	пап	Receiving Manager		

Lubboc	City of Lubbock Environmental Health	No. of Violations		1 1		Page 1 of
Lubboc		No. of Violations				
Lubboc	4005 40TH OT OURTE 405		0	Priority:	0	
	1625 13TH ST, SUITE 105 Lubbock, TX 79401	No. of Repeat Violations	0	Priority Foundation:	0	
TE	(806) 775-2902	Time In	11:15 am	Core:	0	
- I	Purpose of Inspection COMPLIANCE INSPECTION	Time Out	11:35 am	Tot. Minutes:	20	
Establishment TEXAS BURRITOS	Address 2167 50TH ST	City/State LUBBOCK, TX		Zip Code 79412		Telephone (806) 744-7373
Record ID # PR0001110	Permit Holder ADOLFO R. HERNANDEZ	Est. Type RESTAURANT	_	Risk Cate FR03	gory	
		OBSERVATIONS				
22 Food Handler/no unauth	orized persons/personnel					12/20/19
Violation Comments:						
Observed food handler card	s available. Complied.					
	Mea	asured Observations				

Compliance from 9-12-19, 11-1-19, and 11-20-19.

Inspection Result: COMPLIED - OWNER

Required Action: NEXT REGULAR INSPECTION

Signatures

Overall Inspection Comments

Jeanne Valor JEANNE VALDEZ

No Temperature Observations

Page 1 of 1

									Page 1 of 1
Alle.		ity of Lubbock nvironmental Health	N	lo. of Violations	0		Priority:	0	
Lubbo	ck ii	525 13TH ST, SUITE 105 ubbock, TX 79401		lo. of Repeat /iolations	0	Fo	Priority oundation:	0	
	TEXAS	906) 775-2902		Time In	5:05 pm		Core:	0	
Activity Date 12/10/2019	Purpose of Ins	spection : INSPECTION		Time Out	5:30 pm	Tot. M	inutes:	25	
Establishment MONTEREY CONCESSI	ON STAND	Address 3211 47TH ST		City/State LUBBOCK, TX			Zip Code 79413411		Telephone
Record ID # PR0000739		Permit Holder MONTEREY HIGH SCHOOL		Est. Type CONCESSION	_		Risk Cate FR01	gory	
		OE	SER'	VATIONS					
22 Food Handler/no una	uthorized person	ns/personnel							12/20/19
Violation Comments:									
Observed certified food	manager certifica	te posted. Complied.							
		Measi	ured C	bservations					
No Temperature Obser	vations								
		Overall I	nspec	tion Comments					
			ПОРОС						
No Overall Inspection C	Comments								
•									
Inspection F	Result: COMPLIE	D - OWNER		Requ	ired Action: NE	EXT REC	GULAR INS	SPECTI	ION
			Signa	atures					
Jeann	Valory			SPA	m/	4	é)	
JEANNE VALDEZ	EHS II F	RS CPO		Tiffany Ruiz	\	/oluntee	r		

A	17				city of Lubl Invironme	bock ntal Health		No. of Violations	6		Priority:	1	_
	Lubbock TEXAS vity Date Purpose of		L	ubbock, T		05	No. of Repeat Violations	1	Fo	Priority undation:	0	Score	
**			TEXAS	(8)	306) 775-2	2902		Time In	2:00 pm		Core:	5	8
	ity Date /2019				spection SPECTION	J		Time Out	3:20 pm	Tot. Mi	nutes:	80	
	olishment .AR GENER	ΔΙ #77	38		Address 2015 50			City/State LUBBOCK, TX	-	·	Zip Code 79411		Telephone (806) 749-0329
	rd ID#	/ (L #111			Permit			Est. Type			Risk Cate	gory	(000) 743-0023
PR00	03970				DOLGE	NCORP OF	TEXAS, INC	GROCERY	-		FR01		
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	□IN	□ NO	■ NA	□ cos	□ REP	•	oling time and temperature					
2	□ OUT				□ cos	□ REP	•	ld holding temperature (41 F	,				
3	OUT				□ cos	□ REP	<u> </u>	t holding temperature (135 F)				
4	OUT				□ COS	□ REP	•	oking time and temperature	- 0 I				
5	OUT				□ COS	□ REP		neating for hot holding 165 F	ın 2 hr.				
6 7			⊔ NO	■ NA	□ COS	□ REP		control; procedures/records	ootructio-				
					□ cos			source; Condition/parasite d	estruction				
9	□ OUT				□ COS			& protected; contamination	prevented				
10	□ OUT				□ COS		<u> </u>	urfaces/returnables; clean &					
11	■ OUT			ПМА	■ COS			sposition; returned/served/red					12/13/
													,
Viola 228.8 Obse	rved: A. Rea	ed food	at popco	rn in 18	.5 ounce t	ins that were	ds, or without the rusted. Remove.		peling	Discussed	procedure	s Pon	
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/iola 228.8 Obse 3. De etail	33(e) Damag rved: A. Rea ented cans o	ed food ady-to-e f pinear ■ IN	at popco	rn in 18	.5 ounce t	ins that were (20 ounces), □ REP	ds, or without the rusted. Remove. and a spaghetti (12 Managem	COS.	peling sale shelves.	Discussed	procedure	s. Ren	
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Purpose of Inspection

		_ City	of 🖫		12/10/201	9	ROUTINE INSPECTION	
	Lub	hò	ck		Establish	nment	Record ID #	
V	Lub	bu	TEXAS		DOLLAR	GENERAL #	#7768 PR0003970	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	■ OUT	□IN	□ NO	□NA	■ COS	□ REP	37 Environmental contamination	3/9/20
Viola	tion Comm	ents:					·	
		_				nches) above		
					stored on COS		ove off of the floor. COS.	
38			LI NO	⊔NA			38 Approved thawing method	
39	OUT				□ COS		39 Utensils/equipment/linens; used/stored/handled	
40	OUT		- NO	=	□ cos		40 Single-service/use; properly stored, and used	
41	□ OUT			⊔NA	□ cos		41 Original container labeling (Bulk Food)	
42	■ OUT		LI NO		LI COS	□ REP	42 Non-food contact surfaces clean	3/9/20
Viola	tion Comm	ents:						
	. ,						ot free of an accumulation of dust, dirt, food residue, and other debris polers. Maintain clean. Discussed. COS.	
43	□ OUT				00	□ 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	3/9/20
Viola	ı ition Comm	ents:						
			no nhveid	cal facilit	ios shall h	e maintainec	d in good repair	
220.	roo(a) repai	illig. II	ic priyat	Jai iaciiit	ics silali b	e mamamec	7 III good repail	
	erved damag required by			-	-	-	Repeated violation on November 26, 2018. Next regular inspection was given to comply. Repair of	
228.1	186(f) Drying	mops						
			red in th	e mop b	ucket. Mo	p head shall	be stored hanging up to allow air-drying between uses. Hang-up. COS.	
46	■ OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	3/9/20
Viola	tion Comm	ents:						
228.1	186(i) Closin	g toilet	room do	ors				
Obse	erved door to	restro	om open	. Door sl	nall be self	f closing. NR	I.	
220 4	186(h) Clean	ing of E	Olumbina	Eivturo				
	rved restroo	•	_					
47					□ cos	□ REP	47 Other violations	3/9/20
Viola	tion Comm	ents:						
228.1	175(e) Hand	washin	a sianaa	e				
	l washing sig				ble. Repla	ice. NRI.		
							Measured Observations	
Hot	t water hand	sink 11	0.00 De	grees Fa	ahrenheit			
	k RIC 39.00			_				
							Overall Inspection Comments	
							Overall Inspection Comments	
Na	Overall Inca	aatian (~amman	·to				
NO	Overall Insp	ection (Jornmen	เเร				

Page 3 of 3



Activity Date 12/10/2019

Establishment
DOLLAR GENERAL #7768

Purpose of Inspection ROUTINE INSPECTION

Record ID #

Inspection Result: VIOLATION	Requir	ed Action: RE-INSPECTION	
	Signatures		
Jeanne Valay		280	
VALDEZ EHS II RS CPO	Yanira Herrera	Store Manager	

Page 1 of 1

									Page 1 of 1
Cit	E	ity of Lubbock nvironmental Health 525 13TH ST, SUITE 105	No. of Violations		0		Priority:	0	
Lubbo	ock -	ubbock, TX 79401	Violations		0	Fo	oundation:	0	
	TEXAS	906) 775-2902	Time	In 1	11:45 am		Core:	0	
Activity Date 12/10/2019	Purpose of In:	spection EINSPECTION	Time C	ut 1	I2:10 pm	Tot. M	inutes:	25	
Establishment BURGER KING #5145	1	Address 2002 50TH ST	City/State LUBBOCK, TX				Zip Code 79412270	8	Telephone (806) 762-0960
Record ID # PR0000132		Permit Holder FRIES RESTAURANT MANAGEMEI	Est. Type NT, RESTAURANT	_			Risk Cate FR02	gory	
		OE	SERVATIONS						
20 Approved Sewage	Wastewater dispo	sal							12/13/19
Violation Comments:									
A. Pipe under the 3-co	mpartmentsink obs	erved repaired. Complied.							
32 Food & non-food co	ontact surfaces cle	anable/use							12/20/19
Violation Comments:									
A. Reach-in cooler gasC. Walk-in- cooler floor repair for compliance.		red. Complied. Facility management did not provide an	y details concerning the re	pair. J	January 21,	2020 is t	he deadline	allotte	ed for the
45 Physical facilities in	nstalled/maintaine	d/clean							3/9/20
Violation Comments:									
C. Floor in walk-in cool	er clean to sight ar	d touch not observed. 24 hours to thoro	oughly clean all of baseboa	rd are	eas of the cr	usty build	d-up from o	ld spills	S.
		Measi	ured Observations						
No Temperature Obs	ervations								
		Overall li	nspection Comments						
Compliance from 11	-21-19.								
Inspection	n Result: VIOLATIC	DN .	F	equire	ed Action: RI	E-INSPE	CTION		
			Signatures						
Jean	ne Valer		Ker		ما خو	00	en	1	
JEANNE VALDEZ	EHS II F	RS CPO	Kay willard			Shift lead	der		

	Lub	L ^{City}	of 1.	16		ntal Health D ST, SUITE X 79401	•	No. of Violations	0		Priority: Priority	0	Score
9	Lub	DO	CK	(8)	306) 775-2	902		Violations	9:06 am	Fou	ndation:		^
								Time In	9.00 am		Core:	0	U
	rity Date 1/2019				spection PECTION	I		Time Out	9:21 am	Tot. Min	utes:	15	
Estab	olishment		•		Address	S		City/State	•		Zip Code		Telephone
	WAN'S HOM	E SER	VICE IN	2	8402 D			LUBBOCK, TX			79404		(806) 745-5449
	rd ID # 09051				Permit I		SERVICE, INC	Est. Type FOOD DELIVERY SE	EDVICE 5106		Risk Cate(FR01	gory	
1100		= OUT	OF COMI	PLIANCE				VED NA = NOT APPLICABLE	-			REPE	AT VIOLATION
								PRIORITY					
1	□ OUT		□NO	□NA	□ COS		•	oling time and temperature	/ AF E\				
2	OUT		□ NO	□ NA	□ cos	□ REP	•	ld holding temperature (41 F					
3	OUT		■ NO	□ NA		□ REP	•	t holding temperature (135 F)				
4 5	□ OUT		■ NO	□ NA	□ COS	□ REP	•	oking time and temperature heating for hot holding 165 F	in 2 hr				
6		□ IN	■ NO	□ NA	□ cos		•	Control; procedures/records	2 111.				
7	□ OUT		L NO	L INA	□ COS			source; Condition/parasite d	estruction				+
8	□ OUT				□ cos	□ REP		eived at proper temperature					
9	□ OUT				□ cos	□ REP		d & protected; contamination	prevented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/returnables; clean &	sanitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/red	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge	& reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and properly washed /	Glove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	and contact w/RTE or appro	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP		ed foods used; prohibited not					
17	□ OUT			□ NA	□ cos	□ REP		approved/used Washing frui					
18	□ OUT				□ cos	□ REP		stances; identified/stored/use					
19 20	OUT				□ cos	□ REP		proved source; plumbing, ba Sewage / Wastewater dispo					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dispo	Sai				
								ITY FOUNDATION					<u> </u>
21					□ COS			ent / demonstration / duties / (
22	OUT				□ cos			dler/no unauthorized persons	·				
23 24	□ OUT				COS			Cold water available; adequat available shellstock/destructio	<u>'</u>				
25					□ cos			ce with variance, specialized					
26	□ OUT				□ COS		<u> </u>	f consumer advisories, Allerg					+
27	□ OUT			□ NA	□ cos			oling method used; equipme					+
28	OUT		□NO	□ NA		□ REP	<u> </u>	te marking and disposition	•				
29	□ OUT				□ cos		29 Thermom	eters / test strips provided, a	ccurate				
30	□ OUT				□ cos		30 Food Esta	ablishment Permit (Current &	Valid)				
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h facilities; accessible/supplie	d/used				
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & no	on-food contact surfaces clea	nable/use				
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewas	hing facilities & Service sink լ	provided				
								CORE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/rode	nt/other				I
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanliness; eating/drinking/t	obacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clo	othes; properly used and stor	ed				
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental contamination					



	Lub	bo	ck		Activity D 12/11/2019 Establish SCHWAN	9	Purpose of Inspection ROUTINE INSPECTION Record ID # PR0009051	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO	D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLA	TION
38	□ OUT	■ INI	ПИО	ПИА	□ COS	TI DED	38 Approved thawing method	1
39	□ OUT		ПИО	LINA	□ COS		39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT				□ COS		40 Single-service/use; properly stored, and used	-
41	□ OUT		ПИО	ПΝΔ	□ cos		41 Original container labeling (Bulk Food)	
42	□ OUT				□ cos		42 Non-food contact surfaces clean	
43	□ OUT				□ COS		43 Adequate ventilation, lighting; designated area	
44	□ OUT		□NO		□ COS		44 Garbage & refuse properly disposed/maintained	
45	□ OUT		□NO		□ cos		45 Physical facilities installed/maintained/clean	
46	□ OUT		□NO		□ COS		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT			□NA		□ REP	47 Other violations	
							Measured Observations	
Fro	zen foods Fr	eezer o	compartm	nent 2 -2	.00 Degre	grees Fahrenhe es Fahrenheit es Fahrenheit	Overall Inspection Comments	
	Insp	ection I	Result: N	O VIOLA	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	QVI	eg'	tag	X)_		6-11-	
NIRA	JAN SHRES	STHA		EHSIR	SIT CPO		Tim Prince Area manager	

	Lub	bo City	of la	16		ntal Health D ST, SUITE X 79401	•	No. of Violations No. of Repeat	0		Priority:	0	Score
9	Lub	טטי	CK	8)	306) 775-2	902		Violations	9:06 am	Fou	indation:		
								Time In	9.00 am		Core:	0	U
	rity Date 1/2019				spection PECTION	1		Time Out	9:19 am	Tot. Min	utes:	13	
	olishment				Address			City/State		<u> </u>	Zip Code		Telephone
SCH	WAN'S HOM	E SER	VICE IN	2	8402 D	AVE		LUBBOCK, TX			79404		(806) 745-5449
	rd ID #				Permit I		CEDVICE INC	Est. Type	-DV//OF 5405		Risk Cate	gory	
FRUU	009047	Γ = OUT	OF COM	PI IANCE			SERVICE, INC	FOOD DELIVERY SE	-		FR01	REPE	AT VIOLATION
		1 - 001	OI OOWII	LIANOL	114 - 114 0	OWI LIAIVOL	NO - NOT OBOLIN	VED INA-NOTAL ELOADEE	000 - 001111	LOTED ON O	ITE INEI -	INCI E	AT VIOLATION
								PRIORITY					
1	□ OUT		■ NO	□NA	□ cos		•	oling time and temperature					
2	OUT		□ NO	□ NA	□ cos	□ REP	•	ld holding temperature (41 F					
3	□ OUT		■ NO	□ NA		□ REP	•	t holding temperature (135 F)				
5			■ NO	□ NA	□ cos	□ REP	•	oking time and temperature heating for hot holding 165 F	in 2 hr				
6		□ IN	■ NO	□NA	□ COS		•	Control; procedures/records	2 111.				
7	□ OUT		_ NO	LI INA	□ COS			source; Condition/parasite d	estruction				+
8	□ OUT				□ COS			eived at proper temperature					+
9	□ OUT				□ cos	□ REP		d & protected; contamination	prevented				
10	□ OUT				□ cos	□ REP	10 Contact s	urfaces/returnables; clean &	sanitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/red	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge	& reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and properly washed /	Glove use				
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP		and contact w/RTE or appro					
16	□ OUT				□ cos	□ REP		ed foods used; prohibited not					
17	□ OUT			□ NA		□ REP		approved/used Washing frui					
18	OUT				□ COS	□ REP		stances; identified/stored/use					
19 20	OUT				COS	□ REP		proved source; plumbing, ba Sewage / Wastewater dispo					
20	OUT	= IIN			□ cos	□ REP							
0.4								ITY FOUNDATION	2514				
21					□ cos			ent / demonstration / duties / (
22	□ OUT				□ COS			dler/no unauthorized persons Cold water available; adequat	<u> </u>				
24					□ cos			available shellstock/destruction	<u>'</u>				
25	□ OUT				□ COS			ce with variance, specialized					+
26	□ OUT				□ COS		<u> </u>	f consumer advisories, Allerg					+
27	□ OUT			□ NA	□ cos			oling method used; equipme					+
28	□ OUT		□NO	□NA		□ REP	28 Proper da	te marking and disposition					
29	□ OUT	■ IN			□ cos		29 Thermom	eters / test strips provided, a	ccurate				
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Esta	ablishment Permit (Current &	Valid)				
31	□ OUT	■ IN			□ COS	□ REP	31 Handwas	h facilities; accessible/supplie	d/used				
32	□ OUT				□ cos			on-food contact surfaces clea					
33	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	33 Warewas	hing facilities & Service sink p	provided				
								CORE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence	of contamination; insect/rode	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanliness; eating/drinking/t	obacco				
36	□ OUT	■ IN			□ cos	□ REP		othes; properly used and stor	ed				
37	□ OUT	■ IN		□ NA	□ cos	□ REP	37 Environm	ental contamination					



1		City	of		Activity D 12/11/201		Purpose of Inspection ROUTINE INSPECTION	
7	Lub	bo	ck		Establish SCHWAN		Record ID # E SERVICE INC PR0009047	
	OUT	r = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	CE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Froz	en food Fre	ezer c	ompartm	ent 3 -1.	00 Degree	es Fahrenhe	heit	
Froz	en food Fre	ezer c	ompartm	ent 1 8.0	00 Degree	s Fahrenhei	neit	
							Overall Inspection Comments	
							·	
No	violation ob	served	at time o	of inspec	tion.			
	Insp	ection	Result: N	IO VIOL	ATION		Required Action: NEXT REGULAR INSPECTION	
							Signatures	
	V~	جع	tha	X /)			
				++-				
NIRA	JAN SHRES	STHA		EHSIF	RSIT CPO		Tim Prince Area Manager	

															Page 1 of 2
						ntal Health De		N	lo. of Violations	1		Priority:	1	_	
	Lub	bo	$\overset{\text{\tiny of}}{\operatorname{ck}}$	L	ubbock, T 806) 775-2	X 79401			lo. of Repeat /iolations	1	Fo	Priority oundation:	0	S	core
**			TEXAS						Time In	1:15 pm		Core:	0		3
Activ 12/9/	rity Date 2019				spection SPECTION	N.			Time Out	3:00 pm	Tot. M	inutes:	105		
	lishment				Addres		I		City/State			Zip Code		Telephon	e
ALBA	RRAN'S ME	XICAN	I BAR &		7722 M	ILWAUKEE A	VΕ		LUBBOCK, TX			79424		(806) 771	-2869
	rd ID # 09881				Permit JORGE	Holder ALBARRAN			Est. Type RESTAURANT			Risk Cate FR04	gory		
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSER	VED N	NA = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLATI	ON
								PRIC	ORITY						
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	oling ti	me and temperature						I
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	ld hold	ing temperature (41 F /	45 F)					
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	03 Proper ho	t holdir	ng temperature (135 F)						
4	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	04 Proper co	oking t	ime and temperature						
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper rel	neating	for hot holding 165 F in	n 2 hr.					
6	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	06 Time as C	ontrol;	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	struction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived a	t proper temperature						
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	l & pro	tected; contamination p	revented					
10	■ OUT	□IN			■ COS	■ REP	10 Contact su	urfaces	s/returnables; clean & s	anitized					12/14/19
Viola	tion Comm	ents:													
Oboo	mund diah m	achina	at Oppm	blooch	Lloo throo	oomn sink un	til rengired Per	ooot vii	olation foo issued						
Obse	irveu uisii iii	acilile	ат оррпі	DICACII.	USE IIIIEE	comp sink un	ıtıı repaired. Keş	Jeal VII	olation, fee issued						
228.1	118(3)(A) Aft	er bein	g cleaned	d food-co	ontact sur	faces shall be	sanitized an exp	osure	time of at least 10 seco	onds for a CH	LORINE	SOLUTION			
11	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	11 Proper dis	spositio	on; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, er	nployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned a	and properly washed / G	Glove use					
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	and co	ontact w/RTE or approve	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	ed/used Washing fruits	s/veg					
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stance	s; identified/stored/used	d					
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	l source; plumbing, bac	kflow					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
							PRIOR	ITY F	OUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP			monstration / duties / C	FM					1
22	□ OUT			□NA	□ cos	□ REP	22 Food Han	dler/nc	unauthorized persons	/personnel					
23	□ OUT	■ IN		□NA		□ REP	23 Hot and C	old wa	iter available; adequate	pressure					
24	□ OUT	■ IN		□NA	□ cos		24 Records a	vailab	le shellstock/destruction	n/labels					<u> </u>
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliano	ce with	variance, specialized /	HACCP					
26	□ OUT			□ NA	□ cos	□ REP	26 Posting of	consu	ımer advisories, Allerge	n label					
27	□ OUT			□NA		□ REP	27 Proper co	oling n	nethod used; equipmen	t adequate					<u> </u>
28	□ OUT	■ IN	□NO	□NA	□ cos	□REP			king and disposition						<u> </u>
29	□ OUT	■ IN		□NA	□ cos		29 Thermome	eters /	test strips provided, acc	curate					<u> </u>
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishm	nent Permit (Current & \	/alid)					<u> </u>
31	□ OUT	■ IN			□ cos		31 Handwash	n facilit	ies; accessible/supplied	d/used					
32	□ OUT	■ IN		□NA		□ REP	32 Food & no	n-food	l contact surfaces clear	nable/use					<u> </u>
33	□ OUT	■ IN	□NO		□ cos		33 Warewash	ning fa	cilities & Service sink pr	rovided					
								_	·						
34	□ OUT	■ INI			□ cos	ПРЕР	34 Evidence		DRE tamination; insect/roder	nt/other					<u> </u>
- 54	L 1001	= IIN			<u>п соз</u>	LI KEP	UT LVIUETICE	JI 60111	ammadon, msect/roder	1401101					Fellow: N
															Follow up : No



Activity Date 12/09/2019

Establishment ALBARRAN'S MEXICAN BAR & GRILL **Purpose of Inspection ROUTINE INSPECTION**

Record ID# PR0009881

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

Measured Observations

bleach 0 0.00 Parts Per Million

beans hh 160.00 Degrees Fahrenheit

shrimp cp 40.00 Degrees Fahrenheit

beef hh 171.00 Degrees Fahrenheit rice hh 140.00 Degrees Fahrenheit

beef ric 41.00 Degrees Fahrenheit

soup hh 137.00 Degrees Fahrenheit

pico cp 40.00 Degrees Fahrenheit

rellanos wic 44.00 Degrees Fahrenheit - Comments: cooling

chicken hh 162.00 Degrees Fahrenheit rice hh 148.00 Degrees Fahrenheit

beef cp 41.00 Degrees Fahrenheit

Overall Inspection Comments

No Overall Inspection Comments

Vesti Moreyan

Inspection Result: VIOLATION

Required Action: RE-INSPECTION WITH FEE

Signatures

LESLIE MORGAN

EHS II REHS/RS CPO

	Lubh	City o	ek	10 Li			•	No.	. of Violations . of Repeat olations	0	Fo	Priority: Priority undation:	0	Sc	ore
V			TEXAS						Time In	2:54 pm		Core:	2] ,	5
	vity Date 0/2019				spection SPECTION	N			Time Out	3:35 pm	Tot. Mi	nutes:	41	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	•
	blishment				Addres				City/State			Zip Code		Telephone	
	PY'S SHAVED I	ICE			+	NDIANA AVE			UBBOCK, TX			79423			
	ord ID # 013648				Permit I	Holder GRIFFIS			est. Type FOOD SERVICE			Risk Cates FR01	gory		
	OUT =	OUT C	OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA	= NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATIO	N
								PRIOF	RITY						
1	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	01 Proper co		e and temperature					T	
2	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	02 Proper co	ld holdin	g temperature (41 F /	45 F)					
3	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	03 Proper ho	t holding	temperature (135 F)						
4	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	04 Proper co	oking tim	ne and temperature						
5	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	05 Proper rel	heating fo	or hot holding 165 F in	n 2 hr.					
6	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	06 Time as C	Control; p	rocedures/records						
7	□ OUT ■	IN			□ cos	□ REP	07 Approved	source;	Condition/parasite de	struction					
8	□ OUT ■	IN			□ cos	□ REP	08 Food rece	eived at p	roper temperature						
9	□ OUT ■	IN			□ cos	□ REP	09 Separated	d & prote	cted; contamination p	revented					
10	□ OUT ■	IN			□ cos	□ REP	10 Contact s	urfaces/re	eturnables; clean & s	anitized					
11	□ OUT ■	IN	□NO	□NA	□ cos	□ REP	11 Proper dis	sposition;	; returned/served/reco	ondition					
12	□ OUT ■	IN			□ cos	□ REP	12 Managem	nent, emp	oloyees; knowledge &	reporting					
13	□ OUT ■	IN			□ cos	□ REP	13 Proper us	e of restr	riction and exclusion					İ	
14	□ OUT ■	IN			□ cos	□ REP	14 Hands cle	eaned and	d properly washed / G	Glove use					
15	□ OUT ■	IN	□ NO	□ NA	□ cos	□ REP	15 No bare h	and cont	act w/RTE or approve	ed method				İ	
16	□ OUT ■	IN		□NA	□ cos	□ REP	16 Pasteurize	ed foods	used; prohibited not o	offered					
17	□ OUT ■	IN		□ NA	□ cos	□ REP	17 Additives	approved	d/used Washing fruits	s/veg					
18	■ OUT □	I IN			■ COS	□REP	18 Toxic sub	stances;	identified/stored/used	d					12/13/19
Obse 228.2 228.2	202 Poisonous/t 203 Poisonous/t	chem toxic r toxic r	materials	s or che	micals no micals sto	t in original co ored properly	ontainer labeled		peled and removed.(
19	□ OUT ■				□ COS				ource; plumbing, back						
20	□ OUT ■	IN			□ cos	LI REP			/ Wastewater dispos	aı 					
	□ OUT ■	I IN		□NA	□ cos	□ REP			OUNDATION onstration / duties / C	FM				I	
21	□ OUT ■			□ NA		□ REP			inauthorized persons/						
	□ OUT ■			□ NA	□ COS				r available; adequate					+	
22	□ OUT ■				□ cos				shellstock/destruction	'					
22 23	□ OUT ■				□ COS				ariance, specialized /					+	
22 23 24					□ cos		<u> </u>		er advisories, Allerge						
22 23 24 25					□ cos				thod used; equipment						
22 23 24 25 26	□ OUT ■	IN			□ COS		· · · · · · · · · · · · · · · · · · ·		ng and disposition	4					
22 23 24 25 26 27	□ OUT ■			□ NA					OL - 3						
22 23 24 25 26 27	□ OUT ■ □ OUT ■	IN	□NO	□ NA			29 Thermom	eters / tes	st strips provided, acc	curate					
22 23 24 25 26 27 28 29	□ OUT ■ □ OUT ■ □ OUT ■	I IN	□NO	□ NA	□ cos	□ REP			st strips provided, acc nt Permit (Current & \						
222 23 24 25 26 27 28 29	OUT OUT OUT OUT	IN IN IN	□NO		□ cos	□ REP	30 Food Esta	ablishmer	nt Permit (Current & \	/alid)					
21 22 23 24 25 26 27 28 29 30 31	□ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■	I IN I IN I IN	□ NO	□ NA	□ COS □ COS □ COS	□ REP □ REP	30 Food Esta 31 Handwash	ablishmer h facilities		/alid) d/used					
222 23 24 25 26 27 28 29	□ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■	IN IN IN IN	□NO	□ NA □ NA □ NA	□ COS □ COS □ COS □ COS	□ REP □ REP	30 Food Esta 31 Handwash 32 Food & no	ablishmer h facilities on-food c	nt Permit (Current & \ s; accessible/supplied contact surfaces clean	/alid) d/used nable/use					
222 223 224 225 226 227 228 229 330 331	□ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■ □ OUT ■	IN IN IN IN	□NO	□ NA □ NA □ NA	□ COS □ COS □ COS □ COS	☐ REP ☐ REP ☐ REP ☐ REP	30 Food Esta 31 Handwash 32 Food & no	ablishmer h facilities on-food c	nt Permit (Current & \ s; accessible/supplied contact surfaces clean ities & Service sink pr	/alid) d/used nable/use					

Page 2 of 2



Activity Date

Purpose of Inspection
ROUTINE INSPECTION

	Lul	City	of 1-				Personal ID #	
1	Lut	DOC	CK		Establish		Record ID #	
•			TEXAS		HAPPYS	S SHAVED ICE	PR0013648	
	OL	JT = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO	D = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REF	PEAT VIOLATION
5	□ OUT	■ IN			□ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
6	■ OUT	□IN			■ COS	□ REP	36 Wiping clothes; properly used and stored	3/9/2
olat	tion Comm	nents:						
	ved in-use 8(d)(2)(A)					uses. Properly	stored. COS.	
7					□ COS		37 Environmental contamination	
8					□ cos		38 Approved thawing method	
9	□ OUT	■ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	
0	□ OUT	■ IN			□ COS	□ REP	40 Single-service/use; properly stored, and used	
1	□ OUT	■ IN	□NO	□NA	□ cos	□REP	41 Original container labeling (Bulk Food)	
2	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
3	□ OUT	■ IN	□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	
6	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
7	■ OUT	□IN	□NO	□NA	□ cos	□ REP	47 Other violations	3/9/2
5.1	75(e) Hand	awasiiii	y siyilayi	-			Measured Observations	
Slice	ed Banana	CH 40.	00 Degre	es Fahr	enheit		modulou ososi valiono	
							Overall Inspection Comments	
NI- (D		0	4-				
NO C	Overall Insp	Jection	Commen	ıs				
	Ins	pection	Result: V	/IOLATIC	ON		Required Action: RE-INSPECTION	
							Signatures	
_	Geoch	v P	erse	. M \SP			nder.	
			0					
RAE	Y BERGC	UIST		EHS II I	RS CPO		Tyler Griffis Owner	

	M/Z	ot.				ntal Health De ST, SUITE 1	•	No. of Violations	5	Priority	<i>y</i> : 2	_	
=	Lub	bo	čk		ubbock, T. 306) 775-2			No. of Repeat Violations	0	Priorit Foundation	· 1	Sc	ore
Y,	200		TEXAS					Time In	2:30 pm	Core	2	1	0
	vity Date 0/2019				spection PECTION	I		Time Out	3:20 pm	Tot. Minutes:	50	•	
	blishment				Address			City/State		Zip Cod		Telephone	100
	K-FIL-A #010)36			1	LIDE RD		LUBBOCK, TX		7942415		(806) 798-1	100
	ord ID # 000180					ON MULKEY		Est. Type RESTAURANT		Risk Ca FR02		-	
	OUT	= OUT (OF COMP	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER'	VED NA = NOT APPLICABLE (COS = CORREC	CTED ON SITE REI	P = REPE	EAT VIOLATIO	N
								PRIORITY					
1	□ OUT		■ NO	□NA	□ COS	□REP	•	oling time and temperature					
2	□ OUT		□NO	□NA	□ cos	□ REP		d holding temperature (41 F /	45 ⊦)				
3	OUT		□ NO		□ cos	□ REP	-	t holding temperature (135 F)					
4	OUT		□ NO		□ cos	□ REP	•	oking time and temperature	2 hr				
5 6	□ OUT		■ NO		□ COS	□ REP	· · · · · · · · · · · · · · · · · · ·	neating for hot holding 165 F in ontrol; procedures/records	ı ∠ III'.				12/13/19
	■ OUT		□NO	⊔NA	■ COS	□ REP	oo riiile as C	omio, procedures/records					12/13/1
	arded. COS. 75(h)(1)(A) Di		d if excee	ed eithe	r temperat			source; Condition/parasite de	struction				
8	□ OUT				□ cos			ived at proper temperature					
9	□ OUT				□ cos			& protected; contamination p	revented				
10	□ OUT					□ REP	· · · · · · · · · · · · · · · · · · ·	urfaces/returnables; clean & sa					
11	□ OUT	■ IN	□NO	□ NA	□ cos	□REP	11 Proper dis	position; returned/served/reco	ndition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned and properly washed / G	love use				
15	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP		and contact w/RTE or approve					
	□ OUT	■ IN		□ NA	□ cos	□ REP		ed foods used; prohibited not o					
16	□ OUT			□ NA	□ cos			approved/used Washing fruits					
17					■ COS	□ REP	18 Toxic subs	stances; identified/stored/used					12/13/19
	■ OUT												
17 18	■ OUT												
17 18 Viol a	ation Comme erved cleaner	ents:		_			-						
17 18 Viola Obse	ation Comme erved cleaner 203 Poisonou	ents: stored		_	micals sto	red properly			cflow			T	
17 18 Viola Obse 228.2	ation Commentarion ommentario Commentari	ents: stored		_	micals sto □ COS	red properly ☐ REP	19 Water; app	proved source; plumbing, bac					
17 18 Viola Obse 228.2	ation Comme erved cleaner 203 Poisonou	ents: stored		_	micals sto	red properly ☐ REP	19 Water; app 20 Approved	proved source; plumbing, back Sewage / Wastewater disposi					
17 18 Viola Obse 228.2 19 20	ation Commentation	stored stored In In In In In In In In In In In In In		s or che	micals sto	red properly REP REP	19 Water; app 20 Approved	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION	al				
17 18 Viola Obse 228.2 19 20	ation Comme. erved cleaner 203 Poisonou OUT OUT	stored sto		□ NA	micals sto ☐ COS ☐ COS ☐ COS	REP REP	19 Water; app 20 Approved PRIOR 21 PIC prese	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION nt / demonstration / duties / C	al FM				
17 18 Wiola Obse 2228.1 19 20	ation Comme. erved cleaner 203 Poisonou □ OUT □ OUT □ OUT	stored is/toxic is IN IN IN		□ NA	micals sto ☐ COS ☐ COS ☐ COS ☐ COS ☐ COS	REP REP REP REP	19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand	proved source; plumbing, back Sewage / Wastewater disposi ITY FOUNDATION int / demonstration / duties / Council disposition / duties / dut	FM personnel				
17 18 Obse 228.2 19 20 21 22 23	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT	stored as/toxic in IN IN IN IN IN IN		□ NA □ NA	COS COS COS	REP REP REP REP REP REP REP	19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION nt / demonstration / duties / C	FM personnel pressure				
17 18 Obse 228.: 19 20 21 22 23 24	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT OUT	stored is/toxic is in in in in in in in in in in in in in		□ NA □ NA □ NA	COS COS COS COS COS	REP REP REP REP REP REP REP REP REP	19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION int / demonstration / duties / C dler/no unauthorized persons/ old water available; adequate	FM personnel pressure //labels				
17 18 Wiola Obse 228.2 19 20 21 22 23 24 25	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT	stored as/toxic as/to		□ NA □ NA	COS COS COS	REP REP REP REP REP REP REP	19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION int / demonstration / duties / Cidler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction	FM personnel pressure //labels				
17 18 Obse 228.2 19 20 21 22 23 24 25 26	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT OUT OU	stored as/toxic IN IN IN IN IN IN IN I		□ NA □ NA □ NA □ NA □ NA	COS COS COS COS COS COS COS COS	red properly REP REP REP REP REP REP REP REP REP RE	19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION int / demonstration / duties / Council Counci	FM personnel pressure //labels HACCP n label				
17 18 Obse 2228.2 19 20 21 22 23 24 25 26	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT OUT OU	stored is/toxic is in in in in in in in in in in in in in		□ NA □ NA □ NA □ NA □ NA □ NA	COS COS COS COS COS COS COS COS	red properly REP REP REP REP REP REP REP REP REP RE	19 Water; apple 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper coord	Droved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION int / demonstration / duties / Coulder/no unauthorized persons/ old water available; adequate vailable shellstock/destruction be with variance, specialized / consumer advisories, Allerge	FM personnel pressure //labels HACCP n label				
17 18 Viola Obse 2228.2 19 20 21 22 23 24 25 26 27	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT OUT OU	stored as/toxic IN IN IN IN IN IN IN I	materials	NA NA NA NA	COS COS COS COS COS COS COS COS COS COS	REP REP REP REP REP REP REP REP REP REP	19 Water; apple 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliand 26 Posting of 27 Proper code 28 Proper date	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION Int / demonstration / duties / Condition / demonstration / duties / Condition / duties / Condition / demonstration / duties / Condition / demonstration / duties / Condition / demonstration / duties / Consumer available; adequate / consumer advisories, Allerge oling method used; equipment	personnel pressure //labels HACCP n label adequate				
17 18 Viola Obse 228.3 19 20 21 22 23 24 25 26 27	ation Comme. erved cleaner 203 Poisonou OUT OUT OUT OUT OUT OUT OUT OU	stored as/toxic is in in in in in in in in in in in in in	materials	O NA O NA O NA O NA O NA O NA O NA O NA	COS COS COS COS COS COS COS COS COS COS	red properly REP REP REP REP REP REP REP REP REP RE	19 Water; apple 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper code 28 Proper dat 29 Thermome	proved source; plumbing, back Sewage / Wastewater dispose ITY FOUNDATION Int / demonstration / duties / Cidler/no unauthorized persons/ old water available; adequate vailable shellstock/destruction be with variance, specialized / consumer advisories, Allerge poling method used; equipment the marking and disposition	FM personnel pressure //labels HACCP n label adequate				

Page 2 of 3



Activity Date

Purpose of Inspection

		- City	of 🖥		12/10/201	9	ROUTINE INSPECTION	
	l aih	ho	ck		Establish	ment	Record ID #	
V	Lub		TEXAS		CHICK-F	IL-A #01036	PR0000180	
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIC	N
32	■ OUT	□IN		□NA	■ COS	□ REP	32 Food & non-food contact surfaces cleanable/use	12/20/19
Viola	ation Comme	ents:						
Obse	erved sticker	residue	e on plas	tic conta	iners abov	e 3 compart	ment sink. Sent to ware wash. COS.	
			-			· ·	utensils and food-contact surfaces of equipment may not allow the migration of	
delet	erious substa	ances o	or impart	colors, c	odors, or ta	astes to food	and under normal use conditions shall be: durable, corrosion-resistant, and	
			_			-	peated ware washing; finished to have a smooth, easily cleanable surface; and resistant	
to pit		-	-		coring, dist		ecomposition 33 Warewashing facilities & Service sink provided	
-	1 001	= 111		LINA	L 003	LI INEF		
34	ООТ	■ INI			□ cos	ПРЕВ	CORE 34 Evidence of contamination; insect/rodent/other	
35	□ OUT				□ COS		35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT				□ COS		36 Wiping clothes; properly used and stored	
37	□ OUT		ПИО	ПИА	□ COS		37 Environmental contamination	
38	□ OUT				□ COS		38 Approved thawing method	
39	■ OUT		Пио	ПИА	■ COS		39 Utensils/equipment/linens; used/stored/handled	3/9/20
	ation Comme				- 000	L IVE		
			.11	. D			Live 000	
					•		drying. COS. s specified under paragraph (1) of this subsection and shall be stored in a self-draining	
	ion that allow			in and at	0113113 3114	ii be stored e	is specified under paragraph (1) or this subsection and shall be stored in a sen draining	
40	□ OUT		, ,		□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT	■ 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	3/9/20
Viola	ation Comme	ents:						
Obse	erved hand w	ash sir	nk near s	alad pre	p area not	sealed to wa	all. Reseal. NRI.	
	173(g)(1) Atta	achmer	nts to wa	lls and c	eilings sha	all be easily o		
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN		□ NA	□ cos	□ REP	47 Other violations	
							Measured Observations	
Ch	icken HH 189	9.00 De	egrees Fa	ahrenhei	t			
Qu	at 3 comp 20	00.00 D	egrees F	ahrenhe	eit			
Ch	icken RIC 40	0.00 De	grees Fa	hrenheit				
Gri	ll Chicken W	IC 38.0	0 Degre	es Fahre	nheit			
	icken HH 202		•		t			
	mato CH 40.0	_						
Ch	eese CH 39.	00 Deg	rees Fah	renheit				
							Overall Inspection Comments	
No	Overall Insp	ection (Commen	ts				

Page 3 of 3



Activity Date 12/10/2019

Establishment CHICK-FIL-A #01036 Purpose of Inspection ROUTINE INSPECTION

Record ID #

Labbo	CHICK-FIL-A #01036	PR00001	PR0000180						
Inspection R	Result: VIOLATION	Require	Required Action: NEXT REGULAR INSPECTION						
		Signatures							
Jacob	Kenner	20	Soft 3						
COB KEMMER	EHS II RS CPO	Seth Rizer	Manager						

Page 1 of 2

1	17	Cit	-6	1	625 13TH	ST, SUITE	Department 105		lo. of Violations	0		Priority:	0	0
	Lubbock		1bbock Lubbock, TX 79401 (806) 775-2902			lo. of Repeat /iolations	0	Fo	Priority oundation:	0	Scor			
**			TEXAS						Time In	1:10 pm		Core:	0	0
	ity Date /2019				spection SPECTION	I			Time Out	2:50 pm	Tot. Mi	nutes:	100	
	lishment				Address				City/State			Zip Code		Telephone
	CAJUN (TH	IE)					AVE STE. 100		LUBBOCK, TX			79424		(806) 993-3474
	rd ID # 12225				Permit I BARRY	Holder KRUGER			Est. Type RESTAURANT			Risk Cate FR03	gory	
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIC	DRITY					
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	•		me and temperature					
2	□ OUT			□NA	□ cos		· · · · · · · · · · · · · · · · · · ·		ing temperature (41 F /					
3	□ OUT			□NA	□ cos		•		ng temperature (135 F)					
4	□ OUT			□NA	□ cos	□ REP	•		ime and temperature					
5	□ OUT		■ NO	□NA	□ cos	□ REP			for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN		□NA	□ cos				procedures/records					
7	□ OUT				□ cos	□ REP			e; Condition/parasite de	struction				
8	□ OUT				□ cos	□ REP			t proper temperature					
9	□ OUT				□ cos	□ REP	•		tected; contamination p					
10	□ OUT				□ cos	□ REP			s/returnables; clean & s					
11	□ OUT			□NA	□ cos		· · · · · · · · · · · · · · · · · · ·		n; returned/served/reco					
12	□ OUT					□ REP	12 Management, employees; knowledge & reporting							
13	□ OUT					□ REP	13 Proper use of restriction and exclusion							
14	□ OUT					□ REP	14 Hands cleaned and properly washed / Glove use							
15	□ OUT			□NA	□ cos		15 No bare hand contact w/RTE or approved method							
16	□ OUT				□ cos		16 Pasteurized foods used; prohibited not offered							
17	□ OUT			□ NA	□ cos			• •	red/used Washing fruit					
18	□ OUT				□ cos				s; identified/stored/used					
19	□ OUT					□ REP	•	•	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al 				
21	ПОПТ	= INI			П СОС				OUNDATION monstration / duties / C	EM				<u> </u>
22				□ NA	□ COS	□ REP	<u> </u>		unauthorized persons					
23	□ OUT				□ COS				ter available; adequate					
24	□ OUT				□ COS				le shellstock/destruction	•				
25	□ OUT				□ COS				variance, specialized /					
26	□ OUT				□ COS		•		mer advisories, Allerge					
27	OUT				□ COS				nethod used; equipmen					
28	OUT		ПИО		□ COS		•		king and disposition	. adoquate				
29	□ OUT		_ 110		□ COS		·		test strips provided, ac	curate				
30	OUT				□ COS				ent Permit (Current & \					
31	□ OUT			_ 14/\	□ cos				ies; accessible/supplied					
32	□ OUT			□NA	□ COS				l contact surfaces clear					
33	OUT		□NO		□ COS				cilities & Service sink p					
								_	DRE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		tamination; insect/roder	nt/other				
35	□ OUT	■ IN			□ cos	□ REP	35 Personal	Cleanli	ness; eating/drinking/to	bacco				
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping cl	othes; p	properly used and store	ed				<u> </u>
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environm	ental c	ontamination					



Activity Date 12/10/2019						Purpose of Inspection ROUTINE INSPECTION					
1	Lub	bo	ck	Establi	shment CAJUN (THE)		Record ID # PR0012225				
	OUT	= OUT	OF COMI	PLIANCE IN = IN	COMPLIANCE	NO = NOT OBSERVED NA	= NOT APPLICABLE COS = 0	CORRECTED ON SITE REP = REPEAT	VIOLATION		
38	□ OUT	■ IN	□NO	□NA □CO	S 🗆 REP	38 Approved thawing	method				
39	□ OUT	■ IN		□ COS	S □ REP	39 Utensils/equipmer	t/linens; used/stored/handle	d			
40	□ OUT	■ IN		□ cos	S □ REP	40 Single-service/use	; properly stored, and used				
41	□ OUT	■ IN	□NO	□NA □CO	S 🗆 REP	41 Original container	labeling (Bulk Food)				
42	□ OUT	■ IN	□ NO	□ CO:	S 🗆 REP	42 Non-food contact :	surfaces clean				
43	□ OUT	■ IN	□NO	□ CO:	S 🗆 REP	43 Adequate ventilati	on, lighting; designated area				
44	□ OUT	■ IN	□NO	□ CO:	S □ REP	44 Garbage & refuse	properly disposed/maintaine	ed			
45	□ OUT	■ IN	□NO	□ CO:	S □ REP	45 Physical facilities i	nstalled/maintained/clean				
46	□ OUT	■ IN	□NO	□ CO:	S □ REP	46 Toilet facilities; co	nstructed/supplied/clean				
47	□ OUT	■ IN	□NO	□NA □CO	S 🗆 REP	47 Other violations					
						Measured Ob	servations				
Pota	ito salad Wa	lk in co	ooler 38.	00 Degrees Fah	renheit						
Rice	Hot hold 14	6.00 E	Degrees I	Fahrenheit							
Blea	ch Dish mac	hine 7	75.00 Deg	grees Fahrenhei	t						
Slaw	Reach in co	ooler 4	10.00 De	grees Fahrenhei	t						
Gum	nbo Hot hold	146.0	0 Degree	es Fahrenheit							
Gum	nbo In pan wi	ith ice	wand 11	1.00 Degrees F	ahrenheit - Co	mments: Cooling					
						Overall Inspection	on Comments				
Obs	served no vic	lation	s during	inspection.							
			-								
	Inspe	ction I	Result: N	IO VIOLATION			Required Ac	tion: NEXT REGULAR INSPECTION	N		
			_								
						Signat	ures				
	belli	Me	rejon	7			Surve	5			
LESLI	E MORGAN			EHS II REHS/R	S CPO	-	Jessica Morrissey	Assistant Manager	_		

									Page 1 of 1		
Lubbock TEXAS		Environmental Health Department 1625 13TH ST, SUITE 105		No. of Violations	0		Priority:				
		ubbock, TX 79401 (06) 775-2902	25k, TX 79401 No. of Repeat Violations		·		0	Priority Foundation:		1 0	
					10:35 am		Core: 0				
Activity Date 12/10/2019	Purpose of Ins	spection : INSPECTION		Time Out	11:35 am	Tot. Minutes:		60			
Establishment Address CASA MANILA 6620 MILWAUKEE AVE STE 700		City/State LUBBOCK, TX		Zip Code 79424		Telephone (806) 993-1161					
Record ID # Permit Holder PR0012833 ELIZABETH THOMPSON		Est. Type Risk C RESTAURANT FR03			I	Risk Category FR03					
		OB	SER	VATIONS							
03-HOT HOLD (140 F) 12/10/19											
06 Time as Control; proc	edures/records								12/13/19		

No Temperature Observations

09-APPROVED SOURCE/LABELING

28-OTHER

Overall Inspection Comments

Measured Observations

No Overall Inspection Comments

Vesti Moreyan

Inspection Result: COMPLIED - OWNER

06-PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED

21-MANUAL/MECH WAREWASHING AND SANITIZING PPM/TEMP

09 Separated & protected; contamination prevented

34 Evidence of contamination; insect/rodent/other

21 PIC present / demonstration / duties / CFM

Required Action: NEXT REGULAR INSPECTION

Signatures

LESLIE MORGAN

EHS II REHS/RS CPO

12/10/19 12/13/19

12/10/19

12/20/19

12/20/19 3/9/20

3/9/20