1						ntal Health De K 4th Floor	epartment	No. of Violations	4		Priority:	1	_	
	Lul	$b_0^{c_0}$	ock	, L	ubbock, T 306) 775-2	X 79457		No. of Repeat Violations	0	Fo	Priority 0 Foundation:		Sco	re
Y			TEXA	\$,			Time In	11:11 am		Core:	3	6	\
	ity Date 5/2020				spection SPECTION	N		Time Out	12:01 pm	Tot. Mi	nutes:	50		
stab	lishment				Addres	s		City/State			Zip Code		Telephone	
& V	V/LONG JOH	IN SIL	/ER'S #3	1540	1101 50	TH ST		LUBBOCK, TX			79412313	5	(806) 763-173	32
	rd ID#				Permit			Est. Type			Risk Cate	gory		
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2	□ OUT		□ NO	□NA	□ COS			ld holding temperature (41 F /	<u> </u>					
3	OUT		□ NO	□ NA	□ COS		<u> </u>	t holding temperature (135 F)						
4	OUT		□ NO	□ NA	□ COS			oking time and temperature	n 2 h-					
5 6	OUT		□ NO		□ COS	□ REP	•	neating for hot holding 165 F i	n∠nř.					
7	OUT		□ NO	⊔NA	□ COS			source; Condition/parasite de	etruction					
8	OUT				COS	□ REP		eived at proper temperature	estruction					
9								& protected; contamination p	revented					
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10 //iolar //i	tion Comme rved contain ue while clea 13(1) Food- OUT	ents: ers with aning an contact IN IN IN IN IN IN IN IN IN I	nd sanitiz t surfaces □ NO	□ NA	on the out es. PIC se sight an COS	tside of contain all contain a	11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C	ked. Advised PIC to train emplesidue and containers in con	loyees to come act with sticker condition a reporting Glove use ed method offered s/veg deskflow earl condition crements of the condition of t					8/31/2
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10 Viola Dise Control Contro	tion Comme rved contain ue while clea 13(1) Food- OUT	ents: ers with aning an contact of the contact of t	nd sanitiz	Ing dish sclean to a sclean to	on the out es. PIC se sight an COS	tside of containent all containent a	11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare he 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper cod 28 Proper dat 29 Thermome 30 Food Esta 31 Handwash	ked. Advised PIC to train emplesidue and containers in con	loyees to comact with sticker and with s					8/31/2

Follow up : Yes Followup Date: 11/26/2020



					Activity D		Purpose of Inspection	
	т 1	¬Ci	ty of 🖥		08/28/202	0	ROUTINE INSPECTION	
0	Lul	วbต	ock	(Establish	nment	Record ID #	
Y			TEXA	15	A & W/LC	ONG JOHN S	LVER'S #31540 PR0000638	
	OU ⁻	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED O	N SITE REP = REPEAT VIOLATION
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	11/26/20
Viola	tion Comm	ents:						•
sepa	rated utensil	s for aii	r drying.			et. Facility sł	all properly air dry utensils after wash, rinse and sanitizing cycle be	fore storage/use. PIC
40	22(a) Dryin		oment an	u Otens	□ COS	ПRFP	40 Single-service/use; properly stored, and used	
41	□ OUT		П NO	П NA	□ cos		41 Original container labeling (Bulk Food)	
42						□ REP	42 Non-food contact surfaces clean	11/26/20
	tion Comm							
	rved the foll	•	iorowov <i>o</i>	in the i	ooido Eoo	ility aball pro	erly clean and sanitize.	
a) 50	ileu base pia	ate of fit	liciowave	in uie ii	isiue. Fac	ility Shall pro	erry clean and Samuze.	
b) so	iled floor und	der she	lves insid	le walk-i	n-cooler. I	Facility shall	lean and sanitize.	
,						lean and san		
	_ ` ′			aces of e			free of an accumulation of dust, dirt, food residue, and other debris	;
43	OUT					□ REP	43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained	
45	OUT OUT					□ REP	45 Physical facilities installed/maintained/clean	11/26/20
	■ OUT	□ IN			<u>п соз</u>	□ REP	45 FifySical facilities installed/maintained/clear	11/20/20
Viola	tion Comm	ents:						
Obse	rved damag	ed ceili	ng tiles a	bove wa	ater heater	r and above 3	compartment sink. Facility shall replace.	
228 1	71/1) Mater	iale for	floor wa	ll and co	oilina chal	l ha smooth	lurable, and easily cleanable	
46	OUT			ii, and co	_	□ REP	46 Toilet facilities; constructed/supplied/clean	
47				□NA	□ cos		47 Other violations	
							Measured Observations	
Fiel	n fillet HH 16	20 00 D	001000	ahranha	.:4		Measured Observations	
	e Slaw WIC		U					
	n Fillet WIF		-					
	Fish fillet R							
	imp HH 138		Ü					
	Chicken W	-						
	at sanitizing		•			Per Million		
Qua	ar samuzing	JUIUIUI	i o comp	SIIIN 400	U.UU FAIIS	I CI IVIIIIIOII		
							Overall Inspection Comments	
Du	e to Covid-1	9 pand	lemic, Pl	C signati	ures were	not captured		

Follow up : Yes Followup Date: 11/26/2020

Page 3 of 3



Activity Date 08/28/2020

EstablishmentA & W/LONG JOHN SILVER'S #31540

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000638

Inspection Result: VIOLATION

Signatures

NIRAJAN SHRESTHA EHS I RSIT CPO

Deshun Johns General Manager

Follow up : Yes Followup Date: 11/26/2020

									Page 1 of
ANT.		Environmental Health Departn	nent	No. of Violations	0	P	riority:		
Lub	bock	1314 Ave. K 4th Floor Lubbock, TX 79457		No. of Repeat	0	1	Priority		
Lub	TEXAS	(806) 775-2902	<u> </u>	/iolations Time In	11:00 am	Found	dation: Core:		
Activity Date	Purpose of	Inspection			11:15 am			45	
08/27/2020		IT INVESTIGATION		Time Out	11.15 am	Tot. Minut		15	
Establishment		Address		City/State ,		Zip	p Code		Telephone
Record ID # N/A		Permit Holder		Est. Type			sk Categ -101	ory	
			OBSER	VATIONS		111111111111111111111111111111111111111			
			Measured C	Observations					
No Temperature O	bservations		0	** C					
			Overall Inspec	tion Comments					
		FORD AVE. COMPLAINANT S	TATED; "That the	y were not mandated b	y the State of T	Texas to imp	olement n	nask c	or any
of the guidelines."		T OR ROPED OFF THROUGH	OUT THE GYM 1	THE NUMBER OF COS	STUMERS INSI	DE THE GY	/M IS LIN	/ITED	AND MASKS
ARE ENCOURAGE	SE BUT NOT REQ	UIRED AS LONG AS 6 FEET R	ULE CAN BE FO	LLOWED. SANITIZING	WIPES ARE F	PROVIDED			
ARE ASKED TO	WIPE DOWN AFTE	ER USE. STAFF WIPES DOWN	I EQUIPMENT R	OUTINELY THROUGH	OUT THE DAY	' .			
Inspect	tion Result: NO VIC	DLATION		Requ	ired Action: NO	OT APPLICA	ABLE		
			Signa	atures					
Jain	s Kenn								
JACOB KEMMER		II RS CPO		Amber Collins		Manager			<u> </u>
JACOB KLIMINEK	LIIO	II NO OF O		Amber Collins	'	viariayei			

Page 1 of 1

417		nvironmental Health Department 314 Ave. K 4th Floor	N	lo. of Violations	0		Priority:	0	
Lubbo		ubbock, TX 79457 306) 775-2902		lo. of Repeat /iolations	0	Fo	Priority oundation:	0	
•	TEXAS			Time In	3:10 pm		Core:	0	
Activity Date 08/26/2020	Purpose of In	spection E INSPECTION		Time Out	3:45 pm	Tot. M	inutes:	35	
Establishment ARANDA'S TAQUERIA		Address 4001 34TH ST		City/State LUBBOCK, TX			Zip Code 79410		Telephone (806) 687-1939
Record ID # FA0004547		Permit Holder ANGELICA GARCIA		Est. Type			Risk Cate FR03	gory	

OBSERVATIONS

Measured Observations

No Temperature Observations

Overall Inspection Comments

NO SIGNATURE DUE TO THE DECLARATION OF PUBLIC HEALTH DISASTER.

AT THE TIME OF COMPLIANCE INSPECTION OBSERVED:

- A. WEST SIDE OF KITCHEN (WALLS, FLOORS, SHELVES, PREP TABLES) WAS CLEANED, AND ALL OF THE HOLES IN THE WALLS WERE REPAIRED. COMPLIED.
- B. BACK HAND SINK WASTE PIPE WAS REPLACED. RECOMMEND PVC PIPE. COMPLIED.
- C. PANCAKE DRY MIX WAS IN A PLASTIC CONTAINER WITH A LID. COMPLIED.
- D. STANDING WATER ON THE FLOOR HAS BEEN CLEARED MORE OFTEN. NO PEST WAS OBSERVED IN THIS AREA.
- E. DISCUSSED CLEANING SCHEDULE FOR WALLS, SHELVES, FLOORS, AND PREP AND STORAGE TABLES.

REINSPECTION IN 48 HOURS (FRIDAY, AUGUST 28, 2020, 2:00 PM):

- A. CLEAN FRONT COUNTER SURFACES TO PREVENT ANY AND ALL DEBRIS.
- B. CLEAN THE HALF WALL BETWEEN THE FRONT AREA AND THE COOKING AREA. REMOVE ALL BUILD-UP, DUST, AND ANY OTHER DEBRIS ON THIS WALL AND UNDER COUNTER.
- C. CLEAN THE WALL AT THE THREE-COMPARTMENT SINK/DISHWASHER AREA.

Inspection Result: VIOLATION Required Action: RE-INSPECTION

Signatures											
Jeanne	Valan										
JEANNE VALDEZ	EHS II RS CPO	ERNESTO HERNANDEZ	KITCHEN MANAGER	_							

							1		1	1		Pa	age 1 o
		C	h of		Environmental Healtl 314 Ave. K 4th Floo	•	No. of Violations	0		Priority:	0		
	Luk	obo	ock	~	ubbock, TX 79457 806) 775-2902		No. of Repeat Violations	0	Foi	Priority Foundation:		Score	
•			TEXA	15			Time In	1:00 pm		Core:	0	0	
	vity Date 1/2020				spection SPECTION		Time Out	2:00 pm	Tot. Mir	nutes:	60		
	olishment ETT BENSO	N COW	/BOYS		Address 3105 GRINNEL		City/State LUBBOCK, TX	1 -			Zip Code Telephon 79415 (325) 718		
	rd ID # 014013				Permit Holder NOLAN ESQUIVI	= I	Est. Type 2020 TEMPORARY			Risk Cate TF15	gory		
	t Name				Event Address	<u>- L</u>	Event City/State			Zip Code)	Event Telepho	one
Even	nt Organizer				Event Organize	r Phone	Booth / Space No.			Serial Nu			
	OUT	= OUT	OF COMF	PLIANCE	IN = IN COMPLIANC	E NA = NOT APPLIC	ABLE NO = NOT OBSERVED	COS = CORREC	CTED ON SI	TE REPT	= REPE	AT VIOLATION	
						PR	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	in 2 hr.					
6	□ OUT	■ IN	□ NA	□ NO	□ COS	06 Time as 0	Control; procedures/records						
7	□ OUT	■ IN			□ COS	07 Approved	d source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ COS	08 Food rece	eived at proper temperature						
9	□ OUT	■ IN			□ COS	09 Separate	d & protected; contamination	prevented					
10	□ OUT	■ IN			□ cos	10 Contact s	surfaces/returnables; clean & s	sanitized					
11	□ OUT		□ NA	□ NO	□ cos	<u> </u>	sposition; returned/served/red						
12	□ OUT	■ IN			□ cos	12 Managen	nent, employees; knowledge &	k reporting					
13	□ OUT				□ cos	·	se of restriction and exclusion						
14	□ OUT				□ COS		eaned and properly washed /						
15	□ OUT		□ NA	□ NO	□ COS		nand contact w/RTE or approv						
16	□ OUT		□ NA		□ COS		ed foods used; prohibited not						
17	□ OUT		□ NA		□ COS		approved/used Washing frui						
18	□ OUT				□ COS		ostances; identified/stored/use						
19	□ OUT				□ COS	<u> </u>	oproved source; plumbing, bac						
20	□ OUT	■ IN			COS		d Sewage / Wastewater dispos	sal					
21	□ OUT	■ INI	ПМА		□ COS		FOUNDATION ITEMS ent / demonstration / duties / 0	:FM				ı	
22	OUT				□ COS		ndler/no unauthorized persons						
23	OUT				□ cos		Cold water available; adequate	-					
24	OUT				□ cos		available shellstock/destruction	•					
25	OUT				□ cos		nce with variance, specialized						
26	□ OUT				□ COS	<u> </u>	of consumer advisories, Allergo						
27	□ OUT		□NA		□ COS		poling method used; equipmen						
28	□ OUT		□NA	□NO	□ COS		ate marking and disposition	1					
29	□ OUT		□NA		□ COS	<u> </u>	neters / test strips provided, ac	curate					
30	□ OUT				□ COS		ablishment Permit (Current &						
31	□ OUT		•		□ COS		sh facilities; accessible/supplie					+	
	□ OUT		□NA		□ COS		on-food contact surfaces clea						
32													

CORE ITEMS



Activity Date 08/31/2020

Purpose of Inspection
ROUTINE INSPECTION

Stabilishment Record ID # PR0014013	Lubbock ARNETT BENSON COWBOYS TEMPORARY Record ID # PR0014013	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATION 34	ARNETT BENSON COWBOYS TEMPORARY PR0014013	
OUT IN	OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT =	REPEAT VIOLATION
36	34 ☐ OUT ■ IN ☐ COS 34 Evidence of contamination; insect/rodent/other	
37	35 ☐ OUT ■ IN ☐ COS 35 Personal Cleanliness; eating/drinking/tobacco	
38	36 ☐ OUT ■ IN ☐ COS 36 Wiping clothes; properly used and stored	
39	37 □ OUT ■ IN □ NA □ NO □ COS 37 Environmental contamination	
40	38 □ OUT ■ IN □ NA □ NO □ COS 38 Approved thawing method	
41	39 □ OUT ■ IN □ COS 39 Utensils/equipment/linens; used/stored/handled	
42	40 ☐ OUT ■ IN ☐ COS 40 Single-service/use; properly stored, and used	
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 Measured Observations Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures	41 □ OUT ■ IN □ NA □ NO □ COS 41 Original container labeling (Bulk Food)	
44	42 □ OUT ■ IN □ NO □ COS 42 Non-food contact surfaces clean	
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 NO COS 47 Other violations Measured Observations brisket hot hold 140.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures	43 □ OUT ■ IN □ NO □ COS 43 Adequate ventilation, lighting; designated area	
46 OUT IN OCOS 46 Toilet facilities; constructed/supplied/clean 47 OUT IN OCOS 47 Other violations Measured Observations brisket hot hold 140.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures	44 ☐ OUT ■ IN ☐ NO ☐ COS 44 Garbage & refuse properly disposed/maintained	
Measured Observations brisket hot hold 140.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Signatures Signatures Signatures	45 □ OUT ■ IN □ NO □ COS 45 Physical facilities installed/maintained/clean	
brisket hot hold 140.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Warren Warren Signatures	46 □ OUT ■ IN □ NO □ COS 46 Toilet facilities; constructed/supplied/clean	
Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan	47 □ OUT ■ IN □ NA □ NO □ COS 47 Other violations	
No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan	Measured Observations	
No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan	brisket hot hold 140.00 Degrees Fahrenheit	
Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan	Overall Inspection Comments	
Signatures Warrie Moreyan	No signature obtained due to Covid 19 precautions.	
Signatures Livin Moreyan		
Signatures Livin Moreyan	Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSP	ECTION
belie Moreyan		
	Signatures	
	Vestie Moregan	

															Page 1 of 2
		O.				ntal Health D K 4th Floor	epartment)	١	lo. of Violations	4		Priority:	1		
	Lul	b_0	ock	_	ubbock, T 806) 775-2				lo. of Repeat /iolations	0	Fo	Priority Foundation:		S	core
•			TEXA	\$					Time In	7:30 am		Core:	1		8
l	ity Date /2020				spection SPECTION	N			Time Out	8:30 am	Tot. M	inutes:	60		•
	lishment				Addres	-			City/State			Zip Code		Telephon	
	WESTERN	PLUS	TECH		+	LOOP 289			LUBBOCK, TX			79404		(806) 701-	-5299
	rd ID # 09902				Permit SUBHIF	Holder R H. PATEL			Est. Type RESTAURANT	_		Risk Cate	gory		
	OUT	Γ = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	NA = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION	NC
								PRIC	DRITY						
1	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•		me and temperature						
2	OUT	■ IN	□NO	□NA	□ COS	□ REP			ling temperature (41 F /	,					
3	OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•		ng temperature (135 F)						
4 5	OUT		■ NO	□ NA	□ cos	□ REP			time and temperature	n 2 hr					
6		□ IN	■ NO	□ NA		□ REP			procedures/records	11 Z III.					
7	□ OUT		ПИО	LINA		□ REP			e; Condition/parasite de	etruction					
8	□ OUT				□ cos				t proper temperature						
9	■ OUT				■ COS				tected; contamination p	revented					8/29/20
Viola	tion Comm	ents:					•		•						
					ū		ric. Staff rearrang								
10	b(a)(1)(A) F □ OUT		otected tro	om cros		nation by se □ REP			ration, holding, and disp s/returnables; clean & s						
11	□ OUT		□NO	□NA	□ cos				on; returned/served/reco						
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, er	nployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of re	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned a	and properly washed / 0	Glove use					
15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	and co	ontact w/RTE or approve	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	ds used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approv	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			□ NA	□ cos	□ REP	21 PIC prese	ent / de	monstration / duties / C	FM					9/5/20
Obse 228.3 is pre 228.3 know charg	s1(a) Except esent at the e s2(1) Based ledge of foo ge shall dem	cified foot as specestablish on the industrial dborne onstrate	cified in (hment du risks inhe disease p e this kno	b), the puring all lerent to the prevention when the prevention wh	permit hold hours of o the food o on, applic by comply	der shall be t peration peration, dur ation of the h ying with the	ing inspections ar Hazard Analysis C se rules by having	ge or s	hall designate a persor n request the person in Control Point principles, tical violations/priority it	charge shall , and the requ ems during th	demonstr uirements ne current	ate to the re of this rule. inspection	egulato The p	ory authority erson in	
Progr	am		ed food p						red information through		st that is p	oart of an Ad	credit	ed	
22	OUT			□NA	□ cos				unauthorized persons						
23				□ NA	□ cos				iter available; adequate	·					
24	OUT	■ IN		□ NA		□ REP			le shellstock/destruction						
25	OUT	■ IN		□ NA	□ cos	□ REP	<u> </u>		variance, specialized /						
26	□ OUT	■ IN		□NA	LI COS	□ REP	Zo Posting of	consu	ımer advisories, Allerge	ii label					

Follow up : Yes Followup Date: 09/05/2020



Activity Date

Purpose of Inspection

		_ Ci	tv of _		08/26/202	.0		ROUTINE INSPECTION	
	Lul	obo	Öck	X A S	Establish BEST W		JS TECH MEDICAL CENTEI	Record ID # R PR0009902	
	TUO	r = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = N	NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VI	OLATION
27	□ OUT	■ IN		□NA	□ COS	□ REP	27 Proper cooling metho	od 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 s	strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment F	Permit (Current & Valid)	
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash facilities; a	accessible/supplied/used	
32	■ OUT	□IN		□ NA	□ cos	□ REP	32 Food & non-food con	tact surfaces cleanable/use	9/5/20
Viola	tion Comme	ents:							
Obse	rved lid of th	iree coi	mpartme	ent hot ho	old unit bro	oken and no l	onger cleanable/sanitizable.	Replace	
228 1	04(a) Clean	ahility	Food-co	ntact su	rfaces				
33					□ COS	□ REP	33 Warewashing facilitie	es & Service sink provided	
							CORE		
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamir	nation; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness	s; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; prope	erly used and stored	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental contar	mination	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing me	ethod	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/lin	nens; used/stored/handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; p	roperly stored, and used	
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container lab	peling (Bulk Food)	
42	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact sur	faces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation,	, lighting; designated area	
44	□ OUT	■ IN	□NO		□ COS	□ REP	44 Garbage & refuse pro	operly disposed/maintained	
45	□ OUT	■ IN	□NO		□ COS	□ REP	45 Physical facilities inst	talled/maintained/clean	
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facilities; consti	ructed/supplied/clean	
47	■ OUT	□IN	□NO	□NA	□ cos	□ REP	47 Other violations		11/24/20
Viola	tion Comme	ents:							
228.3		d Food	Manger	(CFM) (•	facility permit not hung in a spicious location	visible location.	
220.2	<u>-+0(1)1 ellill</u>	Uniceria	e postec	4			Measured Obse	ervations	
Sau	sage wic 40	.00 Dec	grees Fa	hrenheit					
	s hot hold 1		-						
L98	33 110t 110tu 1	43.00 L	Degrees	Tanicini	icit		Overall Inspection	Comments	
No	signature ol	htained	I due to (Covid 19	precautio	ns	Overall Inspection	Comments	
	g				productio				
	Insp	ection	Result: V	/IOLATIO	NC			Required Action: NEXT REGULAR INSPECTION	
							Signature	es	
	belli	Me	reja	n					
LESL	.IE MORGAN	N		EHS II	REHS/RS	СРО	— В	Brenda Sandoval	

Follow up : Yes Followup Date: 09/05/2020

							Page 1 of 1
		vironmental Health Department 14 Ave. K 4th Floor	No. of Violations	0	Priority	/ : 0	
Lubl	ock (8	bbock, TX 79457 06) 775-2902	No. of Repeat Violations	0	Priorit Foundation	1 0	
•	TEXAS		Time In	2:30 pm	Core	9: 0	
Activity Date 08/26/2020	Purpose of Ins	pection IVESTIGATION	Time Out	2:45 pm	Tot. Minutes:	15	
Establishment BURGER KING #1669	53	Address 1801 MARSHA SHARP	City/State LUBBOCK, TX		Zip Cod 79424	е	Telephone (806) 300-0132
Record ID#	,,	Permit Holder	Est. Type		Risk Ca	tegory	(000) 000 0102
FA0003588		FRIES RESTAURANT MANAGEME	BSERVATIONS		FR02		
			sured Observations				
No Temperature Ob	servations	Overell	Inconstinu Comments				
		Overall	Inspection Comments				
Due to COVID, sign	nature was not obtain	ed at the time of re-inspection.					
At the time of re-ins	spection, the plumber	has been out to work on the bathroor	m floor drains and the floor drai	n under the pr	ep sink. The pum	p truck	
		p. The odor within the facility is great					ilet
		vents in the ceiling/roof. The area behen soaked up from the concrete where			n the process of be	eing	
Inspection	on Result: COMPLIE	O - OWNER	Requ	ired Action: NI	EXT REGULAR IN	ISPECT	TION
			Signatures				
Sourie 10-1	close						
JACKIE DICKSON	EHS I RS	SIT CPO			General Manager		

	Lul	be	y of L	1: Li	314 Ave. I ubbock, T		epartment	No. of Violations No. of Repeat Violations	5		Priority:	0	S	core
4	Lui	,,,,	TEXA	\$	806) 775-2	2902		Time In	11:30 am	FOL	undation: Core:	3		0
	rity Date				spection SPECTION	 N		Time Out	12:30 pm	Tot. Mir	nutes:	60		
	olishment				Address		•	City/State	•		Zip Code		Telephor	
	KEN RUN					UAKER AVE	100	LUBBOCK, TX		-	79407		(806) 687	7-3447
	rd ID # 07732				Permit I		O MARTINEZ	Est. Type RESTAURANT			Risk Cates FR02	gory		
	OUT	= OUT	OF COM	PLIANCE				VED NA = NOT APPLICABLE	COS = CORRE			REPE	AT VIOLAT	ION
								PRIORITY						
1	□ OUT	□ IN	■ NO	□ NA	□ COS	□ REP	01 Proper co	oling time and temperature						T
2	■ OUT	□IN	□NO	□NA	■ COS	□ REP	02 Proper co	ld holding temperature (41 F	/ 45 F)					8/27/2
/iola	tion Comme	ents:												
Obse	erve chilles, c	heese.	cooked	sausage	e. cut toma	atoes and del	i turkev at 49F in	largest cold prep unit for unkr	nown amount	of time. Vo	oluntarily d	iscarde	ed.	
	75(f)(1)(B) Co			-				iai geet eela prop aint lei aini			o.aay a			
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	t holding temperature (135 F))					
4	□ OUT	□IN	■ NO	□ NA	□ cos	□ REP	04 Proper co	oking time and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	neating for hot holding 165 F	in 2 hr.					
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as C	ontrol; procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived at proper temperature						
9	□ OUT	■ IN			□ COS	□ REP	09 Separated	l & protected; contamination լ	prevented					
10 Viola	■ OUT	□ IN	not dispe	nsing bl	■ COS	□REP	10 Contact si	& protected; contamination purfaces/returnables; clean & so sink until repaired.	'					8/27/2
10 Viola Obse 228. 11	■ OUT ation Comme erved dish ma 18(3)(B) Afte □ OUT □ OUT	□ IN ents: achine r er being ■ IN	g cleaned	d, food-c	■ COS each sanitecontact sur	□ REP tizer. Facility rfaces shall b □ REP □ REP	10 Contact so y shall use 3 comple sanitized in a contact and 11 Proper dis 12 Managem	urfaces/returnables; clean & s o sink until repaired. ontact time of at least 7 secons position; returned/served/recent, employees; knowledge &	nds for a CHLo	ORINE SO	DLUTION o	f 50 mg	g/L	8/27/2
10 Viola Obse 228. 11 12 13	OUT tion Comme rived dish ma 18(3)(B) Afte OUT OUT	□ IN ents: achine r er being ■ IN ■ IN	g cleaned	d, food-c	■ COS each sanitecontact sur	□ REP tizer. Facility faces shall b □ REP □ REP □ REP	10 Contact so y shall use 3 comple sanitized in a co 11 Proper dis 12 Managem 13 Proper us	o sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion	nds for a CHLo ondition & reporting	ORINE SO	DLUTION o	f 50 mạ	g/L	8/27/2
10 Viola Obse 228. 11 12 13	■ OUT Ition Comme rived dish ma 18(3)(B) Afte □ OUT □ OUT □ OUT □ OUT	ents: achine rer being IN IN IN IN	g cleaned □ NO	d, food-c □ NA	each sanificontact sur	tizer. Facility rfaces shall b REP REP REP REP	10 Contact so y shall use 3 complete sanitized in a contact of the sanitized in the sanit	o sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 6	nds for a CHL ondition k reporting	ORINE SO	DLUTION o	f 50 mզ	g/L	8/27/2
10 Viola 228. 11 12 13 14	OUT tion Comme rived dish ma 18(3)(B) Afte OUT OUT OUT OUT	□ IN ents: achine r er being ■ IN ■ IN ■ IN ■ IN	g cleaned □ NO	d, food-c	each sanificontact sur	tizer. Facility rfaces shall b REP REP REP REP REP	y shall use 3 comple sanitized in a constant of the sanitized in the	o sink until repaired. ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 0 and contact w/RTE or approve	nds for a CHL ondition a reporting Glove use	ORINE SO	OLUTION o	f 50 mg	ŋ/L	8/27/2
10 Viola Obse 228. 11 12 13 14 15	OUT tion Comme rived dish ma 118(3)(B) Afte OUT OUT OUT OUT OUT	□ IN ents: achine reper being ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	g cleaned □ NO	□ NA	each sanificantact sur	tizer. Facility rfaces shall b REP REP REP REP REP REP REP	y shall use 3 comple sanitized in a contact single sanitized in a	o sink until repaired. opticate time of at least 7 secons position; returned/served/recent, employees; knowledge & e of restriction and exclusion and and properly washed / opticate and contact w/RTE or approved foods used; prohibited not	ends for a CHL ondition A reporting Glove use red method offered	ORINE SO	LUTION o	f 50 m <u>զ</u>	g/L	8/27/2
10 Viola Obsee 228.: 11 12 13 14 15 16 17	OUT tion Comme red dish ma 118(3)(B) Afte OUT OUT OUT OUT OUT OUT OUT	ents: achine rer being IN IN IN IN IN IN IN IN IN	g cleaned □ NO	□ NA	each sanificantact sur	tizer. Facility rfaces shall b REP REP REP REP REP REP REP REP REP	7 shall use 3 comple sanitized in a control of the sanitized in the sanit	o sink until repaired. o printed time of at least 7 secons position; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 0 and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit	esanitized ands for a CHL ondition are reporting Glove use red method offered ts/veg	ORINE SO	DLUTION of	f 50 mզ	g/L	8/27/2
10 Wiola Obse 228: 11 12 13 14 15 16 17	OUT tion Comme red dish ma 18(3)(B) After OUT OUT OUT OUT OUT OUT OUT OUT	IN I	g cleaned □ NO	□ NA	each sanificantact sur	tizer. Facility rfaces shall b REP	10 Contact so y shall use 3 comple sanitized in a color of the sanitized in a color o	o sink until repaired. ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 6 and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use	ands for a CHL ondition A reporting Glove use red method offered	ORINE SO	OLUTION o	f 50 mg	g/L	8/27/2
10 Observation 11 12 13 14 15 16	OUT tion Comme red dish ma 18(3)(B) Afte OUT OUT OUT OUT OUT OUT OUT OU	□ IN ents: achine rer being ■ IN	g cleaned □ NO	□ NA	each sanitiontact sur COS COS COS COS COS COS COS COS COS	tizer. Facility rfaces shall b REP REP REP REP REP REP REP REP REP RE	10 Contact so r shall use 3 complex sanitized in a contact so 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs	o sink until repaired. o printed time of at least 7 secons position; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 0 and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit	nds for a CHL ondition k reporting Glove use red method offered ts/veg d	ORINE SO	OLUTION O	f 50 mg	g/L	8/27/2
10 Wiola Obse 228.: 11 12 13 14 15 16 17 18 19	OUT tion Comme red dish ma 18(3)(B) After OUT OUT OUT OUT OUT OUT OUT OUT	□ IN ents: achine rer being ■ IN	g cleaned □ NO	□ NA	each sanificantact sur	tizer. Facility rfaces shall b REP REP REP REP REP REP REP REP REP RE	10 Contact so y shall use 3 comple sanitized in a contact so 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap	or sink until repaired. or sin	nds for a CHL ondition k reporting Glove use red method offered ts/veg d	ORINE SO	DLUTION o	f 50 m(g/L	8/27/2
10 Viola Obse 228. 11 12 13 14 15 16 17 18 19	OUT tion Comme red dish ma 18(3)(B) Afte OUT OUT OUT OUT OUT OUT OUT OU	ents: achine rer being IN	g cleaned □ NO	□ NA	each sanitiontact sur COS COS COS COS COS COS COS COS COS	tizer. Facility rfaces shall b REP REP REP REP REP REP REP REP REP RE	10 Contact so y shall use 3 comple sanitized in a contact so 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub- 19 Water; ap 20 Approved	o sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge & e of restriction and exclusion aned and properly washed / and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/used proved source; plumbing, bace	ands for a CHL ondition A reporting Glove use red method offered ts/veg d ckflow sal	ORINE SO	DLUTION o	f 50 mg	g/L	8/27/2
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10 Wiola Obse 228.: 11 12 13 14 15 16 17 18 19 20	OUT tion Comme red dish ma 18(3)(B) Afte OUT OUT OUT OUT OUT OUT OUT OU	ents: achine rer being IN	g cleaned □ NO	□ NA □ NA □ NA	each sanitiontact sur COS	tizer. Facility rfaces shall b REP REP REP REP REP REP REP REP REP RE	10 Contact so r shall use 3 comple sanitized in a color of the sanitized in the s	or sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, backstored served washed of washed	anitized ands for a CHL ondition are reporting Glove use red method offered dis/veg dekflow sal	ORINE SO	DLUTION o	f 50 m	g/L	8/27/2
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10 Viola Obse 2228. 11 12 13 14 15 16 17 18 19 20 21 22 23 24	OUT circled dish ma 118(3)(B) After OUT	ents: achine rer being IN	g cleaned □ NO	□ NA	each sanificantact sur COS	tizer. Facility rfaces shall b REP	10 Contact so y shall use 3 comple sanitized in a cu 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub: 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance	or sink until repaired. Ontact time of at least 7 secons position; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 0 and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, backstances; waste waster disposition of the proved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, backstances; Wastewater disposition of the proved food waster available; adequate available shellstock/destruction	ands for a CHL ondition a reporting Glove use red method offered ts/veg d ckflow sal CFM s/personnel e pressure n/labels	ORINE SO	DLUTION of	f 50 mg	g/L	8/27/2
10 Viola Obse 2228.: 11 12 13 14 15 16 17 18 19 20 21 22 23 24	OUT tion Comme red dish ma 18(3)(B) After OUT	ents: achine rer being IN	g cleaned □ NO	□ NA	each sanificantact sur COS	tizer. Facility faces shall b REP	10 Contact so shall use 3 comple sanitized in a contact so 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub- 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance 26 Posting of	o sink until repaired. o second	ands for a CHL ondition a reporting Glove use red method offered as/veg d ckflow sal	ORINE SO	DLUTION of	f 50 mg	g/L	8/27/2
10 Obsee 228. 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26	OUT tion Comme red dish ma 18(3)(B) After OUT	■ IN ents: achine rer being ■ IN	g cleaned	NA	each sanitiontact sur COS	tizer. Facility faces shall b REP	10 Contact so shall use 3 comple sanitized in a color of the sanitized in the sanitized	o sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 0 and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, back Sewage / Wastewater dispositify for unauthorized persons fold water available; adequate available shellstock/destructions with variance, specialized of consumer advisories, Allerge for the secons provided for the secons was a single provided for the secons was a second water available; adequate the secons was a secons with variance, specialized of consumer advisories, Allerge for the secons was a secons was a secons was a secons was a second water available; adequate on the secons was a second was a s	ands for a CHL ondition a reporting Glove use red method offered as/veg d ckflow sal	ORINE SO	DLUTION of	f 50 m	g/L	8/27/2
10 Viola Obse 228.: 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27	OUT tion Comme red dish ma 18(3)(B) After OUT	■ IN ents: achine rer being ■ IN	g cleaned	NA	each sanitiontact sur COS	tizer. Facility faces shall b REP	10 Contact so shall use 3 comple sanitized in a color of the sanitized in a color of	or sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge & e of restriction and exclusion and and properly washed / and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, bac Sewage / Wastewater disposition of unauthorized persons and water available; adequate available shellstock/destructions with variance, specialized or consumer advisories, Allerge oling method used; equipmer	anitized ands for a CHL condition c	ORINE SO	DLUTION o	f 50 m	g/L	8/27/2
10 Viola Obse 228. 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	OUT tion Comme reved dish ma 18(3)(B) After OUT OUT OUT OUT OUT OUT OUT OU	■ IN ents: achine rer being ■ IN	g cleaned	NA	each sanitiontact sur COS	tizer. Facility rfaces shall b REP	10 Contact so shall use 3 complex sanitized in a contact so 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subit 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Hant 23 Hot and Contact so 24 Records at 25 Compliance 26 Posting of 27 Proper contact so 28 Proper dat 29 Thermonic	or sink until repaired. Ontact time of at least 7 secons position; returned/served/recent, employees; knowledge & e of restriction and exclusion aned and properly washed / of and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, backstances; identified/stored/use	ands for a CHL ondition are reporting Glove use red method offered as/veg d ckflow sal	ORINE SO	DLUTION o	f 50 mg	g/L	8/27/2
10 Viola Obse 228. 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29	OUT tion Comme reved dish ma 18(3)(B) After OUT OUT OUT OUT OUT OUT OUT OU	□ IN	g cleaned	NA	each sanitiontact sur COS	tizer. Facility rfaces shall b REP REP REP REP REP REP REP REP REP RE	10 Contact so y shall use 3 comple sanitized in a cu 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic sub: 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliant 26 Posting of 27 Proper co 28 Proper da 29 Thermome 30 Food Esta	or sink until repaired. Ontact time of at least 7 secons position; returned/served/recent, employees; knowledge & e of restriction and exclusion aned and properly washed / or and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, backstances; identified/stored/use proved year of wastewater disposition of the work o	ands for a CHL ondition A reporting Glove use red method offered ts/veg d ckflow sal CFM s/personnel e pressure n/labels / HACCP en label nt adequate ccurate Valid)	ORINE SO	DLUTION of	f 50 mg	g/L	8/27/2
10 Viola Viola 228.: 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	OUT tion Comme red dish ma 18(3)(B) After OUT	■ IN ■ IN ■ IN ■ IN ■ IN ■ IN ■ IN	g cleaned	NA	each sanificantact sur COS	tizer. Facility faces shall b REP	10 Contact so shall use 3 comple sanitized in a contact so 11 Proper dis 12 Managem 13 Proper us 14 Hands cle 15 No bare h 16 Pasteurize 17 Additives 18 Toxic subs 19 Water; ap 20 Approved PRIOR 21 PIC prese 22 Food Han 23 Hot and C 24 Records a 25 Compliance 26 Posting of 27 Proper co 28 Proper da 29 Thermom 30 Food Esta 31 Handwash	o sink until repaired. Ontact time of at least 7 seconsposition; returned/served/recent, employees; knowledge 8 e of restriction and exclusion aned and properly washed / 0 and contact w/RTE or approved foods used; prohibited not approved/used Washing fruit stances; identified/stored/use proved source; plumbing, back Sewage / Wastewater disposition of duties / Coderno unauthorized persons old water available; adequate available shellstock/destructions with variance, specialized of consumer advisories, Allerge oling method used; equipmente marking and disposition eters / test strips provided, actablishment Permit (Current & other provided of the consumer actablishment Permit (Current & other provided).	anitized ands for a CHL condition a reporting Glove use red method offered ts/veg d ckflow sal CFM s/personnel e pressure n/labels / HACCP en label at adequate ccurate Valid) d/used	ORINE SO	DLUTION of	f 50 mg	g/L	8/27/



Activity Date 08/24/2020

Establishment CHICKEN RUN Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0007732

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

							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	■ OUT	□IN			■ COS	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	11/22/20
Violat	ion Comme	ents:						
Obser	ved employ	ee iacl	ket and n	late of fo	od stored	beside clean d	lishes on drying rack. Removed.	
1		•	•			everages, or usi		
36	OUT		,	0 0 ,		□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	11/22/20
Violat	ion Comme	ents:						•
Ohear	ved the follo	owina:						
Obser	ved the folio	Jwing.						
a- ice	scoop soile	d (not i	in use) st	tored on	rack besid	de ice machine,	sent to warewash	
l .	-	•				nt to ware wash		
228.1	24(a)(2)(A)	Clean	equipme	nt and ut	ensils sha	all be stored as	specified under paragraph (1) of this subsection and shall be stored in a self-draining	
I '	on that allow							
1	s in facility			′ '				
1						t is not easily m	ovable shall be installed so that it is sealed to adjoining equipment or walls, if the	
40	ment is expo		spillage	or seepa	□ COS	ПREP	40 Single-service/use; properly stored, and used	
41	□ OUT		□NO	П НА		□ REP	41 Original container labeling (Bulk Food)	
42	□ OUT			ПИА		□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN			□ COS	□ REP	43 Adequate ventilation, lighting; designated area	
44	D OUT	■ IN			□ COS	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT					□ REP	45 Physical facilities installed/maintained/clean	11/22/20
			ПИО		ц соз	LINEF	40 Fifty Stear Identified installed/maintained/olean	11/22/20
Violat	ion Comme	ents:						
	ved the foll	•						
1	nage tiles, s		•		.:::	l la a a a a a a de la de		
l .					-		rrable, and easily cleanable r behind equipment. Clean at a frequency to maintain cleanliness.	
	86(b) Clean					pinient, and noo	i benind equipment. Ocean at a nequency to maintain oceaniness.	
46	OUT					□ REP	46 Toilet facilities; constructed/supplied/clean	
47	□ OUT	■ IN	□NO	□NA	□ cos	□REP	47 Other violations	
•							Measured Observations	
turke	ey cold prep	49.00	Degrees	Fahrenl	neit			
l	tomato Colo		•					
	les cold pre							
l	ese Cold pr		Ū					
l	ich Dish ma		•					
	sage Cold p							
l	strawberries	-	_			heit		
l			•	•		Heit		
ı ĭ	y hot hold 1		•					
	t Sani bucke							
pota	toes wic 40	.uu De	grees Fa	ınrenheit				
							Overall Inspection Comments	

Follow up : Yes Followup Date: 11/22/2020

Page 3 of 3



Activity Date 08/24/2020

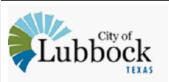
Establishment CHICKEN RUN Purpose of Inspection
ROUTINE INSPECTION

Record ID # PR0007732

No signature obtained due to Covid 19 precautions.

LESLIE MORGAN EHS II REHS/RS CPO Sherry Lin	INSPECTION
ESLIE MORGAN EHS II REHS/RS CPO Sherry Lin	

A	Mr.				ntal Health D K 4th Floor	epartment	No. of Violations	3		Priority:	2	
	Lubl	ock	Li	314 Ave. 1 ubbock, T 306) 775-2	X 79457		No. of Repeat Violations	0	Fou	Priority undation:	0	Scor
V	240	TEX	AS				Time In	11:05 am		Core:	1	7
	vity Date 6/2020			spection SPECTION	I		Time Out	12:10 pm	Tot. Mir	nutes:	65	•
	olishment P CHOP RICE (20		Address 3311 82			City/State LUBBOCK, TX			Zip Code 79423		Telephone (806) 642-4977
	rd ID#			Permit I			Est. Type		-	Risk Cate	aor.	(600) 642-4977
	14006			1		S LUBBOCK 3	RESTAURANT			FR03	gory	
	OUT = 0	OUT OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
							PRIORITY					
1	□ OUT ■	IN □ NO	□NA	□ cos	□ REP	01 Proper co	oling time and temperature					
2	■ OUT □	IN □ NO	□NA	■ COS	□ REP	02 Proper col	d holding temperature (41 F	45 F)				8/2
HIC OS OT	CKEN, AND RAV . B. FOODS NO	W FISH, ALL OT HELD AT EES F). ITEM	AT 46 D 41 DEGF MS OUT	EGREES REES OR LESS TH). ITEMS OU BELOW AT	T LESS THAN O	INET COOLERS LOCATED NE HOUR. ITEMS ARE TO E OF THE SANDWICH COOLE D FOR THE COOLER, OR TI	BE COOKED V ER (CREAM C	WITHIN TH CHEESE, P	HE NEXT 3 PAR-COOK	80 MIN	UTES.
3	□ OUT ■		□ NA		□ REP	03 Proper ho	t holding temperature (135 F)					
4	□ OUT ■	IN □ NO	□NA	□ cos	□ REP	04 Proper co	oking time and temperature					
5	□ OUT ■	IN □ NO	□NA	□ cos	□ REP	05 Proper reh	neating for hot holding 165 F	n 2 hr.				
6	□ OUT ■	IN □ NO	□NA	□ cos	□ REP	06 Time as C	ontrol; procedures/records					
7	□ OUT ■	IN		□ cos	□ REP	07 Approved	source; Condition/parasite de	estruction				
8	□ OUT ■	IN		□ cos	□ REP	08 Food rece	ived at proper temperature					
9	□ OUT ■	IN		□ cos	□ REP	09 Separated	& protected; contamination լ	orevented				
10	□ OUT ■			□ cos	□ REP		urfaces/returnables; clean & s					
11		IN □ NO	□ NA			<u> </u>	position; returned/served/rec					
12 13	□ OUT ■			□ COS			ent, employees; knowledge &	reporting				
14	□ OUT ■				□ REP	•	e of restriction and exclusion aned and properly washed / 0	Slove use				
15	□ OUT ■		ΠΝΔ	□ COS			and contact w/RTE or approv					
16	□ OUT ■			□ cos			ed foods used; prohibited not					
17	□ OUT ■			□ cos			approved/used Washing fruit					
18	■ OUT □			■ COS			stances; identified/stored/use					8/2
		CAL CONTA	AINERS S	STORED (ER. REMOVED. COS. 228.2 proved source; plumbing, bac		/toxic mate	erials or ch	emical	s stored
OBS prope 19		INI		□ COS	□ REP	20 Approved	Sewage / Wastewater dispos	al				
rope 19	□ OUT ■	IN				PRIOR	TV FOUNDATION					
rope 19		IN				1 141014	ITY FOUNDATION					
19 20				□ cos			nt / demonstration / duties / C	FM				
20 21 22	OUT OUT OUT	IN IN	□ NA	□ cos	□ REP	21 PIC prese 22 Food Hand	nt / demonstration / duties / C dler/no unauthorized persons	/personnel				
20 21 22 23	OUT OUT OUT OUT	IN IN	□ NA	□ cos	□ REP	21 PIC prese 22 Food Hand 23 Hot and C	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate	/personnel e pressure				
20 21 22 23	□ OUT ■	IN IN IN IN	□ NA □ NA	□ COS □ COS □ COS	☐ REP ☐ REP	21 PIC prese 22 Food Hand 23 Hot and C 24 Records a	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate vailable shellstock/destructio	/personnel e pressure n/labels				
21 22 23 24	□ OUT ■	IN IN IN IN IN	□ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS	☐ REP ☐ REP ☐ REP ☐ REP	21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate vailable shellstock/destructio be with variance, specialized	/personnel e pressure n/labels / HACCP				
21 22 23 24 25	□ OUT ■	IN IN IN IN IN IN IN IN	□ NA □ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS	□ REP □ REP □ REP □ REP	21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Compliance 26 Posting of	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate vailable shellstock/destructio be with variance, specialized consumer advisories, Allerge	/personnel e pressure n/labels / HACCP en label				
20 21 22 23 24 25 26 27	OUT OUT OUT OUT OUT OUT	IN IN IN IN IN IN IN IN IN	□ NA □ NA □ NA □ NA □ NA □ NA	□ COS □ COS □ COS □ COS □ COS □ COS	□ REP □ REP □ REP □ REP □ REP □ REP	21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Complianc 26 Posting of 27 Proper coor	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate vailable shellstock/destructio ce with variance, specialized consumer advisories, Allerge oling method used; equipmer	/personnel e pressure n/labels / HACCP en label				
20 21 22 23 24 25 26 27 28	OUT OUT	IN I	□ NA	□ COS	REP REP REP REP REP REP REP	21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Complianc 26 Posting of 27 Proper cod 28 Proper dat	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate vailable shellstock/destructio ce with variance, specialized consumer advisories, Allerge bling method used; equipmer te marking and disposition	/personnel e pressure n/labels / HACCP en label ut adequate				
orope	OUT OUT OUT OUT OUT OUT	IN I	□ NA	□ COS □ COS □ COS □ COS □ COS □ COS	REP REP REP REP REP REP REP	21 PIC prese 22 Food Hand 23 Hot and C 24 Records a 25 Complianc 26 Posting of 27 Proper cod 28 Proper dat 29 Thermone	nt / demonstration / duties / C dler/no unauthorized persons old water available; adequate vailable shellstock/destructio ce with variance, specialized consumer advisories, Allerge oling method used; equipmer	/personnel e pressure n/labels / HACCP en label nt adequate				



Activity Date 08/26/2020

Establishment CHOP CHOP RICE CO.

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0014006

	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
32	□ OUT	■ IN		□ NA	□ cos	□ REP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			■ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	11/24/20

Violation Comments:

OBSERVED SPATULAS STORED IN STANDING WATER AT 121 DEGREES F IN A STEAM TABLE. DISCUSSED. THE WATER WAS REHEATED TO 135 DEGREES F. COS.

228.68(b)(6) In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a container of water if the water is maintained at a temperature of at least 57 degrees Celsius (135 degrees Fahrenheit) and the container is cleaned at a frequency specified under §228.114(a)(4)(G) of this title

OBSERVED A CONTAINER WITH SPATULAS IN STANDING WATER AT 80 DEGREES F AT THE PREP TABLE. DISCUSSED. ITEMS MOVED TO A DRY CONTAINER. COS.

228.68(b)(5) In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature controlled for safety

40	□ OUT ■ IN		□ cos	□ REP	40 Single-service/use; properly stored, and used	
41	□ OUT ■ IN		IA □ 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		■ NO □ N	IA □ COS	□ REP	47 Other violations	

Measured Observations

WATER IN CONTAINER WITH SPATULAS ON PREP TABLE BETWEEN USES 80.00 Degrees Fahrenheit

RAW SHRIMP WIC 30.00 Degrees Fahrenheit

FRIED RICE GRILL HH 155.00 Degrees Fahrenheit

SOUP WIC 38.00 Degrees Fahrenheit

RAW FISH RIC UNDER FLAT GRILL 46.00 Degrees Fahrenheit

CHLORINE SANTIZER MECHANICAL DISH WASHER 50.00 Parts Per Million

RAW CHICKEN RIC UNDER FLAT GRILL 46.00 Degrees Fahrenheit

HOT WATER HAND SINK 162.00 Degrees Fahrenheit

PAR BROILED CHICKEN CH 44.00 Degrees Fahrenheit

RAW SHRIMP RIC UNDER FLAT GRILL 46.00 Degrees Fahrenheit

RAW PORK WIC 40.00 Degrees Fahrenheit

CREAM CHEESE RIC 44.00 Degrees Fahrenheit

Overall Inspection Comments

NO SIGNATURE DUE TO THE DECLARATION OF PUBLIC HEALTH DISASTER. PERMIT ISSUED.

Page 3 of 3



Activity Date 08/26/2020

Establishment CHOP CHOP RICE CO.

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0014006

Inspection Result: VIOLATION

Signatures

JEANNE VALDEZ

EHS II RS CPO

BRADY PERKINS

GENERAL MANAGER

		- Cit	ty of 💂	13		ntal Health D K 4th Floor X 79457	epartment		lo. of Violations	0	Priority Priorit	,	Score
6	Lut	obo	ock		306) 775-2				iolations	0	Foundation	· I U	Score
			TEXAS						Time In	1:55 pm	Core	9: 0	0
	vity Date 3/2020				spection PECTION	I			Time Out	2:25 pm	Tot. Minutes:	30	
	blishment PPED & SLI	CED BE	30		Address	S TH, SUITE 1	10		City/State LUBBOCK, TX		Zip Cod 79413	е	Telephone
_	ord ID#	OLD BL			Permit I		10		Est. Type		Risk Ca	tegory	<u> </u>
	009747					STEPHENS	3		RESTAURANT	_	FR04		
	OUT	Γ = OUT	OF COMPLI	ANCE	IN = IN C	OMPLIANCE	NO = NOT OBSEF	RVED N	IA = NOT APPLICABLE (COS = CORRE	CTED ON SITE RE	P = REPE	EAT VIOLATION
								PRIC	DRITY				
1	□ OUT REP	■ IN		I NA	□ cos		01 Proper co	ooling ti	me and temperature				
2	□ OUT	■ IN	□ NO □] NA	□ cos		02 Proper co	old hold	ing temperature (41 F /	45 F)			
3		■ IN	□NO □] NA	□ cos		03 Proper ho	ot holdir	ng temperature (135 F)				
4		■ IN	□ NO □] NA	□ cos		04 Proper co	ooking t	ime and temperature				
5	□ OUT REP	■ IN		NA [□ COS		05 Proper re	heating	for hot holding 165 F i	n 2 hr.			
6	□ OUT REP	□IN	■ NO □] NA	□ cos		06 Time as 0	Control;	procedures/records				
7	□ OUT	■ IN			□ cos	□ REP			e; Condition/parasite de	estruction			
8	□ OUT				□ cos	□ REP			proper temperature				
9	□ OUT					□ REP			tected; contamination p				
10	□ OUT				□ COS	□ REP			s/returnables; clean & s				
11	REP						•	•	n; returned/served/reco				
12	□ OUT				□ cos	□ REP			nployees; knowledge &	reporting			
13	□ OUT				□ COS	□ REP	•		striction and exclusion				
14	□ OUT		ENO E		□ COS	□ REP			and properly washed / C				
15	REP	■ IN	□NO □	J NA	□ cos		15 No bare r	nand co	ntact w/RTE or approve	ed method			
16	□ OUT	■ IN		l NA	□ cos	□ REP	16 Pasteuriz	ed food	ls used; prohibited not	offered			
17	□ OUT				□ COS			• • •	ed/used Washing fruits				
18	□ OUT				□ cos				s; identified/stored/used				
19	□ OUT				□ cos			•	source; plumbing, bac				
20	ООТ	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al			
21	LOUT	■ INI		1 N 1 A	ПССС				OUNDATION	EM			<u> </u>
22					□ cos				monstration / duties / C unauthorized persons/				
23	□ OUT				□ COS				ter available; adequate	•			
24	□ OUT				□ COS				e shellstock/destruction				
25	□ OUT				□ COS				variance, specialized /				
26	□ OUT				□ COS		•		mer advisories, Allerge				-
27	□ OUT				□ cos				nethod used; equipmen				
28	□ OUT REP				□ cos		<u> </u>		king and disposition				
29	OUT	■ IN		l NA	□ COS	□ REP	29 Thermom	eters /	test strips provided, ac	curate			
30	□ OUT			I NA	□ COS	□ REP	30 Food Esta	ablishm	ent Permit (Current & \	/alid)			
31	□ OUT	■ IN			□ cos	□ REP	31 Handwas	h facilit	ies; accessible/supplied	d/used			
32	□ OUT	■ IN		l NA	□ cos	□ REP	32 Food & n	on-food	contact surfaces clear	nable/use			



Activity Date 08/28/2020

Purpose of Inspection ROUTINE INSPECTION

	T 1	■ Ci	ty of		00/20/202	•				
7	Lul)D	ock		Establish			Record ID # PR0009747		
•			TEX	15	CHOFFE	.D & SLICE	D BBQ NESTAONANT	110003747		
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLIC	ABLE COS = Co	ORRECTED ON SITE REP = REPEAT VIO	DLATION
33		■ IN	□NO	□NA	□ cos		33 Warewashing facilities & Service	sink provided		
	REP									
							CORE			
34	□ OUT				□ cos		34 Evidence of contamination; insec			
35	□ OUT				□ cos		35 Personal Cleanliness; eating/drir			
36	□ OUT				□ cos		36 Wiping clothes; properly used ar	d stored		
37	□ OUT REP				□ COS		37 Environmental contamination			
38	□ OUT REP	■ IN	□ NO	□NA	□ COS		38 Approved thawing method			
39	□ OUT				□ cos	□ REP	39 Utensils/equipment/linens; used/			
40	□ OUT				□ cos		40 Single-service/use; properly stor	-		
41	□ OUT REP	■ IN	□ NO	□ NA	□ cos		41 Original container labeling (Bulk	Food)		
42		■ IN	□NO		псоѕ	□ REP	42 Non-food contact surfaces clean			
43	□ OUT	■ IN	□NO				43 Adequate ventilation, lighting; de	signated area		
44	□ OUT	■ IN	□NO			□ REP	44 Garbage & refuse properly dispo		<u> </u>	
45	□ OUT	■ IN	□NO			□ REP	45 Physical facilities installed/maint			
46	□ OUT	■ IN	□NO		□ cos		46 Toilet facilities; constructed/supp			
47	□ OUT	□IN	■ NO	□NA	□ cos		47 Other violations			
	REP									
							Measured Observations			
RA	W BEEF RIC	38.00	Degrees	s Fahren	heit					
РО	TATO SALA	D RIC	38.00 De	egrees F	ahrenheit					
GR	EEN BEANS	S HH 1	58.00 De	grees Fa	ahrenheit					
CH	LORINE SA	NITIZE	R MECH	IANICAL	DISHWA	SHER 50.0	0 Parts Per Million			
СН	OPPED BRI	SKET	HH 133.0	00 Degre	es Fahrer	heit				
SA	USAGE HH	133.00	Degrees	Fahren	heit					
							Overall Inspection Comment	s		
NC	SIGNATU	RE DUI	= 10 IH	E DECL	ARATION	OF PUBLIC	C HEALTH DISASTER.			
NO	VIOLATIO	N WAS	OBSER	VED AT	THE TIMI	E OF ROUT	TINE INSPECTION.			
	Insp	ection	Result: N	IO VIOL	ATION			Required Acti	ion: NEXT REGULAR INSPECTION	
	· ·							rtequired rtot	IOII. NEXT REGUE/III INOT EGITON	
							Signatures			
							Oignatures			
	Je	aan	e Val	Say.	_					
JEAN	NE VALDE	Z		EHS II I	RS CPO		JAMES BAN	N	COOK	

					1	ı		Page
		Environmental Health Department 1314 Ave. K 4th Floor	No. of Violations	0		Priority:		
Lubb	cck	Lubbock, TX 79457 (806) 775-2902	No. of Repeat Violations	0	Fo	Priority oundation:		
•	TEXAS		Time In	10:55 am		Core:		
Activity Date 08/26/2020		of Inspection NT INVESTIGATION	Time Out	11:31 am	Tot. M	inutes:	36	
stablishment	1 001/11 12/11	Address	City/State	1		Zip Code		Telephone
ecord ID#		5609 VILLA DR Permit Holder	LUBBOCK, TX Est. Type			79412 Risk Cate	gory	(806) 744-0183
A0001622		SMITH & FITZPATRICK	LSt. Type			PH01	gory	
			OBSERVATIONS					
		Me	easured Observations					
No Temperature Observ	votiono							
No Temperature Observ	valions	Overa	all Inspection Comments					
mask properly. Advised employees in cook line	s inside the t d PIC to trair wore mask	observed signs in the front doors for pra facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed	ept four employees in the kitchen ow mask mandate from Texas gov	were closer the ernor executive	an 6 feet ⁄e order (and not we GA-29. All	aring	;
mask properly. Advised	s inside the t d PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve	were closer the ernor executive	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem	aring	>
mask properly. Advised employees in cook line signature are not captu	s inside the t d PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Req	were closer the vernor executive estigation. Due	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem	aring	;
mask properly. Advised employees in cook line signature are not captu	s inside the to describe the second se	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve	were closer the vernor executive estigation. Due	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem	aring	>
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Req	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem	aring	;
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and folk properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
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mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	;
mask properly. Advised employees in cook line signature are not capture. Inspection F	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection F	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not capture. Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	
mask properly. Advised employees in cook line signature are not captu Inspection R	s inside the todd PIC to train wore mask ured.	facility were wearing mask properly exc n all employees in the cook line and follo properly and washed hands. Observed ATION	ept four employees in the kitchen ow mask mandate from Texas gov violation at time of complaint inve Requ Signatures	were closer the vernor executive stigation. Due uired Action: R	an 6 feet ve order (to Covid	and not we GA-29. All -19 pandem CTION	aring	

								Page 1 of 1
		Environmental Health Department 1314 Ave. K 4th Floor	No. of Violations	0		Priority:		
Lubb	ity of L	Lubbock, TX 79457	No. of Repeat Violations	0		Priority		
Lubb	TEXAS	(806) 775-2902	Time In	1:40 pm	Fo	undation: Core:		
Activity Date	Purpose of	f Inspection			 			
08/27/2020		NCE INSPECTION	Time Out	2:10 pm	Tot. Mi	nutes:	30	
Establishment COPPER CABOOSE		Address 5609 VILLA DR	City/State LUBBOCK, TX			Zip Code 79412		Telephone (806) 744-0183
Record ID #		Permit Holder	Est. Type			Risk Cate	gory	,
FA0001622		SMITH & FITZPATRICK				PH01		
			BSERVATIONS					
		Meas	ured Observations					
No Temperature Obse	ervations							
110 Tomporatare Observation	or valions	Overall I	nspection Comments					
At time of compliance about governor's exe Due to Covid-19 pand	e inspection, ob cutive order G/ demic, PIC sign	E IS WEARING A MASK." served all employees were wearing mask A-29 to follow mask mandate. natures are not captured. PLIED - OWNER		nployees were				ION
			Signatures					
Jures	thay	<u></u>						
NIRAJAN SHRESTHA	EHS	I RSIT CPO	Johnny Garcia		General	Manager		

	Lul	1.Ci	ty of	1: L:	314 Ave. I ubbock, T.		epartment	No. of Violations	0		Priority:	0	Score
7	Lui	DDO	эск	3)	306) 775-2	902		Violations	ļ , ,	Fo	undation:		
•			TEXA	15				Time In	3:45 pm		Core:	0	
Activi 08/26	ity Date /2020				spection PECTION	I		Time Out	4:30 pm	Tot. Mi	nutes:	45	
	lishment				Address			City/State			Zip Code		Telephone
	S #TX1				2721 82			LUBBOCK, TX			79423		(806) 745-1010
	od ID # 04981				Permit I DION'S			Est. Type RESTAURANT	_		Risk Cate FR01	gory	
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = NOT APPLICABLE	COS = CORRE	ECTED ON S	SITE REP	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT				□ cos		•	ooling time and temperature					
2	OUT	■ IN	□NO			□ 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	in O b-				
5	OUT	■ IN		□ NA	□ COS	□ REP		heating for hot holding 165 F	ın ∠ nr .				
6	OUT	■ IN	□NO	□NA	□ COS	□ REP		Control; procedures/records	lootrustis:-				
7	OUT OUT	■ IN			□ COS	□ REP	- ''	source; Condition/parasite	I C SU UCÜÖN				
8	OUT OUT				□ COS	□ REP		eived at proper temperature	provented				
9	OUT OUT				□ cos	□ REP	<u> </u>	d & protected; contamination	<u> </u>				
10 11								urfaces/returnables; clean & sposition; returned/served/re					
12	□ OUT		□NO	□NA	□ cos	□ REP	<u> </u>	sposition; returned/served/renent, employees; knowledge					
13	□ OUT				□ COS	□ REP		e of restriction and exclusion					
14	D OUT				□ COS	□ REP	<u> </u>	eaned and properly washed					
15	□ OUT		□NO	□NA		□ REP		nand contact w/RTE or appro					
16	□ OUT		LINO		□ cos			ed foods used; prohibited no					
17	□ OUT					□ REP		approved/used Washing fru					
18	□ OUT				□ cos	□ REP		stances; identified/stored/us					
19	□ OUT				□ cos	□ REP		proved source; plumbing, ba					
20	□ OUT				□ cos	□ REP	, ,	Sewage / Wastewater dispo					
	_ = ==												
21	□ OUT	= INI			□ cos			ent / demonstration / duties /	CEM				<u> </u>
22	□ OUT				□ COS			ndler/no unauthorized persor					
23	□ OUT				□ COS			Cold water available; adequa	'				
24	OUT				□ COS			available shellstock/destructi	<u>'</u>				
25	OUT				□ COS			ce with variance, specialized					
26	OUT				□ COS		<u>'</u>	f consumer advisories, Allero					
27	□ OUT				□ COS			ooling method used; equipme					
28	OUT		□NO		□ COS		<u> </u>	ate marking and disposition					
29	OUT		,0	□ NA	□ COS			eters / test strips provided, a	ccurate				
30	OUT				□ COS			ablishment Permit (Current &					
31	□ OUT				□ COS			h facilities; accessible/suppli					
32	OUT			□NA	□ COS			on-food contact surfaces clea					
33	□ OUT		□NO		□ COS			hing facilities & Service sink					
\dashv								-					
34	□ OUT	■ INI			□ cos	□ REP	34 Evidence	of contamination; insect/rod	ent/other				ı
35	OUT				□ COS			Cleanliness; eating/drinking/					
36	OUT				□ COS			othes; properly used and sto					
~~		■ IN	□NO			□ REP		ental contamination					



Activity Date 08/26/2020

Establishment DION'S #TX1 Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0004981

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

SLICED TOMATO RIC 39.00 Degrees Fahrenheit

QUATERNARY AMMONIUM SANITIZER BUCKET 150.00 Parts Per Million

BEEF CRUMBLE RIC 39.00 Degrees Fahrenheit

SLICED HAM RIC 40.00 Degrees Fahrenheit

CHLORINE SANITZER MECHANICAL DISH WASHER 50.00 Parts Per Million

HOT WATER HAND SINK 110.00 Degrees Fahrenheit

MEATBALLS HH 156.00 Degrees Fahrenheit

AMBIENT WIC 37.00 Degrees Fahrenheit

PIZZA COOK TEMP 199.00 Degrees Fahrenheit

MEATBALLS HH 166.00 Degrees Fahrenheit

Overall Inspection Comments

NO SIGNATURE DUE TO THE DECLARATION OF PUBLIC HEALTH DISASTER. PERMIT ISSUED.

NO VIOLATION WAS OBSERVED AT THE TIME OF ROUTINE INSPECTION.

Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION

		Signatures		
Jeanne	Valay			
JEANNE VALDEZ	EHS II RS CPO	DONALD JENSEN	GENERAL MANAGER	•

		Cit	v of	1	invironmental Hea 314 Ave. K 4th Fl	oor	No. of Violations	0		Priority:	0	_	
7	Lul	obo	öck	~	ubbock, TX 7945 306) 775-2902	7	No. of Repeat Violations	0	Fo	Priority oundation:	0	So	core
•			TEXA	15			Time	2:00 pm		Core:	0		N
	vity Date 0/2020				spection SPECTION		Time O	ut 3:00 pm	Tot. M	inutes:	60		•
	olishment PRIMOS BE	20			Address 1108 E PERDU	IE.	City/State LUBBOCK, TX		•	Zip Code 79403		Telephone (806) 281-	
	ord ID#	<u> </u>			Permit Holder	' <u>C</u>	Est. Type			Risk Cate	gory	(800) 281-	3370
	014012				ELI VALDEZ		2020 TEMPORAR	Y		TF15	gory		
Ever	nt Name				Event Address	3	Event City/State			Zip Code	9	Event Tel	ephone
Ever	nt Organizer				Event Organ	zer Phone	Booth / Space N	o.		Serial No DAN66C		<u>.</u>	
	OUT	= OUT C	F COMP	PLIANCE	IN = IN COMPLIAN	ICE NA = NOT APPLIC	ABLE NO = NOT OBSERVE	COS = CORR	ECTED ON S	SITE REPT	= REPE	EAT VIOLATI	ON
	·						RIORITY ITEMS						
2				■ NO	□ COS	· · · · · · · · · · · · · · · · · · ·	poling time and temperature old holding temperature (41						
3			□ NA	■ NO	□ COS	•	ot holding temperature (41)	,					
4	□ OUT		□NA	■ NO	□ COS		ooking time and temperature	,					
5	□ OUT		□NA	■ NO	□ COS	•	cheating for hot holding 165						
6	□ OUT				□ COS		Control; procedures/records						
7	□ OUT		шил		□ COS		d source; Condition/parasite						
8	□ OUT				□ COS		eived at proper temperature						
9	□ OUT				COS		d & protected; contamination						
10	□ OUT				COS	<u> </u>	surfaces/returnables; clean	<u> </u>					
11	□ OUT		□NA	□NO	□ COS		sposition; returned/served/						
12	□ OUT	■ IN			□ cos	12 Managen	nent, employees; knowledg	e & reporting					
13	□ OUT	■ IN			□ COS	13 Proper us	se of restriction and exclusi	on					
14	□ OUT	■ IN			□ COS	14 Hands cle	eaned and properly washed	/ Glove use					
15	□ OUT	■ IN	□NA	□ NO	□ cos	15 No bare h	nand contact w/RTE or app	oved method					
16	□ OUT	■ IN	□NA		□ cos	16 Pasteuriz	zed foods used; prohibited r	ot offered					
17	□ OUT	■ IN	□NA		□ cos	17 Additives	approved/used Washing f	uits/veg					
18	□ OUT	■ IN			□ cos	18 Toxic sub	ostances; identified/stored/u	sed					
19	□ OUT	■ IN			□ COS	19 Water; ap	oproved source; plumbing,	ackflow					
20	□ OUT	■ IN			□ cos	20 Approved	d Sewage / Wastewater dis	osal					
						PRIORITY	FOUNDATION ITEM	S					
21	□ OUT				□ COS	<u> </u>	ent / demonstration / duties						
22	□ OUT		□ NA		□ COS		ndler/no unauthorized perso	-					
23	□ OUT		□ NA		□ COS		Cold water available; adequ	•					
24	□ OUT		□ NA		□ COS		available shellstock/destruc						
25	□ OUT		□ NA		□ COS	•	nce with variance, specialize						
26	□ OUT				□ COS		of consumer advisories, Alle						
27	□ OUT				□ COS		poling method used; equipr	ent adequate					
28	OUT				□ COS	•	ate marking and disposition						
29	□ OUT				□ COS		neters / test strips provided						
30	OUT		□NA		□ COS		ablishment Permit (Current	•					
31	□ OUT				COS		sh facilities; accessible/supp						
32	□ OUT			□NO	□ COS		on-food contact surfaces c						
33				1 1 110	□ COS	33 Warewas	shing facilities & Service sin	nrovided					



Activity Date

Purpose of Inspection

		Cit	y of 🖫		08/30/2020	ROUTINE INSPECTION	
	Lul	obc	ock	•	Establishment	Record ID #	
1		~	TEXAS	S	DOS PRIMOS BBQ	PR0014012	
	OUT	= OUT C	OF COMPL	LIANCE	IN = IN COMPLIANCE	NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIC	
34	□ OUT	■ IN			□COS	34 Evidence of contamination; insect/rodent/other	\Box
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	1	□ 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	1	□ 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	
saus	sage hot hol	ld 140.0	0 Degree	es Fahr	enheit		
						Overall Inspection Comments	
						•	
No	signature ol	btained	due to Co	ovid 19	precautions.		
	Insp	ection R	Result: NC) VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
						Signatures	
	beri	Ma	700-00	,			
		• •	gan				
LESLI	E MORGAN	٧	F	EHS II ſ	REHS/RS CPO	Eli Valdez	

	Lul	obe	y of k	13 Lu			epartment	N	lo. of Violations lo. of Repeat	0	Fo	Priority: Priority oundation:	0	Sco	re
V	Luk		TEXAS	5	,				Time In	10:50 am		Core:	1	4	
	vity Date 4/2020				spection PECTION	I			Time Out	11:20 am	Tot. Mi	nutes:	30		
	blishment	OTODI	- 1100404		Address				City/State		•	Zip Code		Telephone	
	ILY DOLLAR	STORE	= #32424		2502 50 Permit I				LUBBOCK, TX Est. Type			79413		(806) 370-820	
	013391						TORE OF TEXAS		GROCERY			Risk Cate FR01	gory		
	TUO	Γ = OUT	OF COMPL	LIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED N	NA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP	REPE	AT VIOLATION	
								DDIC	DRITY						
1	□ ООТ	□ IN	■ NO	□ NA	□ cos		01 Proper co		me and temperature						
	REP														
2	□ OUT REP	■ IN	□NO	□ NA	□ cos		02 Proper co	ld hold	ing temperature (41 F /	45 F)					
3	□ OUT	□IN	■ NO	□NA	□ cos		03 Proper ho	t holdir	ng temperature (135 F)	ı					
	REP														
4	□ OUT REP	□ IN	■ NO	□ NA	□ cos		04 Proper co	oking t	ime and temperature						
5	□ OUT	□IN	■ NO	□NA	□ cos		05 Proper rel	neating	for hot holding 165 F i	in 2 hr.					
6	REP		= N:O	□ N: A	ПООС		06 Time of 0	ontro!	procedures /record-						
6	REP	⊔IN	■ NO	⊔NA	⊔ COS	П	uo rime as C	ontrol;	procedures/records						
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source	e; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	ived at	t proper temperature						
9	□ OUT				□ cos	□ REP	<u> </u>		tected; contamination p						
10	□ OUT				□ cos	□ REP			s/returnables; clean & s						
11	REP	■ IN	□ NO	□ NA	□ cos		11 Proper dis	positio	on; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, en	nployees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of res	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned a	and properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□ NA	□ cos		15 No bare h	and co	ntact w/RTE or approv	ed method					
16	REP DUT	= INI			□ cos		16 Pastouriza	nd food	Is used; prohibited not	offered					
17									red/used Washing fruit						—
18			·		□ cos			• •	s; identified/stored/use						
19	□ OUT				□ cos				source; plumbing, bac						
20	□ OUT				□ cos				ge / Wastewater dispos						
							DRIOD	ITY F	OUNDATION						
21	□О∪Т	■ IN		□ NA	□ COS	□ REP			monstration / duties / C	FM					
22	□ OUT					□ REP			unauthorized persons						
23	□ OUT				□ COS	□REP	23 Hot and C	old wa	ter available; adequate	pressure					
24	□ OUT	■ IN		□ NA	□ COS	□ REP	24 Records a	ıvailabl	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	mer advisories, Allerge	en label					
27	□ OUT	■ IN		□ NA	□ cos	□ REP	27 Proper co	oling m	nethod used; equipmen	t adequate					
28	□ OUT	■ IN	□NO	□NA	□ cos		28 Proper da	te mar	king and disposition						
29	REP DUT	■ IN		□ NA	□ cos	□RFP	29 Thermome	eters /	test strips provided, ac	curate					
30	□ OUT				□ cos				ent Permit (Current & \						
31	□ OUT				□ cos				ies; accessible/supplied						
32	□ OUT				□ cos				contact surfaces clear						



Activity Date 08/24/2020

Purpose of Inspection ROUTINE INSPECTION

	T1	- 1-Ci	ty of 1.	_	00/24/202						
0	Lul	DDO	OCK		Establish		TORE #32424		Record ID # PR0013391		
•			TEXA	15	IAWILI	DOLLAROI	ONL #32424		1110010001		
	TUO	r = OUT	OF COMI	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERV	ED NA = NOT AF	PPLICABLE COS = 0	CORRECTED ON SITE REP = REPEAT VIOL	LATION
33		■ IN	□NO	□ NA	□ cos		33 Warewash	ng facilities & Se	ervice sink provided		
_	REP										
								CORE			
34	□ OUT				□ cos				insect/rodent/other		
35	OUT				□ COS				ig/drinking/tobacco		
36	□ OUT				□ COS			hes; properly us			
37	REP	■ IN	LI NO	⊔NA	□ cos		37 Environme	ntal contaminatio	on		
38	□ OUT REP	■ IN	□ NO	□NA	□ cos		38 Approved t	hawing method			
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/eq	uipment/linens; ı	used/stored/handle	d	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-serv	rice/use; properly	y stored, and used		
41	□ OUT REP	■ IN	□ NO	□ NA	□ cos		41 Original co	ntainer labeling ((Bulk Food)		
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food o	ontact surfaces	clean		
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate \	entilation, lightin	ng; designated area		
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage &	refuse properly	disposed/maintaine	ed	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical fa	cilities installed/r	maintained/clean		
46	□ OUT	■ IN	□NO		□ cos	□ REP	46 Toilet facili	ties; constructed	/supplied/clean		
47	■ OUT	□IN	□NO	□ NA	■ COS	□ REP	47 Other viola	tions			11/22/20
Viola	ation Comme	ents:									-
OBS	ERVED SEV	'ERAL	COMME	RCIALL	Y PACKEI	D ITEMS WI	ITH PAST USED B	Y DATES: GARL	IC BOLOGNA (JUL	Y 28, 2020), SALAMI (AUGUST 10, 202	20),
									2020). NONE WER	E VISIBLY SWOLLEN, NOR MOLDY. AL	LĹ.
REM	IOVED IMME	DIATE	LY. COS	S. 228 \	Were no o	ther violation	ns observed during	•			
	DIENT DIE	5 00 B			.,		Wieasu	red Observation	DIIS		
	IBIENT RIF -		•								
l	IBIENT RIF -		-								
l	IBIENT RIC 3		-								
AIV	IBIENT RIC	37.00 L	egrees F	-anrenn	eit		0				
							Overali in	spection Com	ments		
l N	O SIGNATUF	RE DUE	E TO THE	E DECL	ARATION	OF PUBLIC	HEALTH DISASTE	ĒR.			
ı	ERMIT ISSUE										
	Insp	ection	Result: V	'IOLATIC	ON				Required Ac	tion: NEXT REGULAR INSPECTION	
								Signatures			
								J.g.iutures			
	Jea	RAN	e Val	any .			_				
JEAI	NNE VALDEZ	Z		EHS II	RS CPO			JANIE S	SOLIS	STORE MANAGER	

								_				Pa	age 1 of
		Cit	y of ¬		nvironmental Health 314 Ave. K 4th Floor	Department	No. of Violations	0		Priority:	0		
7	Lul	obc	ock	~	ubbock, TX 79457 306) 775-2902		No. of Repeat Violations	0	Fo	Priority undation:	0	Sco	re
•			TEX	4.5			Time In	4:00 pm		Core:	0	0	
	vity Date 3/2020				spection SPECTION		Time Out	5:00 pm	Tot. Mi	nutes:	60		
	lishment FOOD KING	G #81			Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone	
	rd ID # 13930				Permit Holder 2020 FOOD KING	#81	Est. Type 2020 TEMPORARY			Risk Cate TF15	gory		
	t Name FOOD KING	G #81			Event Address		Event City/State			Zip Code)	Event Telepho	ne
	t Organizer	Т			Event Organizer	Phone	Booth / Space No.			Serial Nu			
	OUT	= OUT C	OF COMP	PLIANCE	IN = IN COMPLIANCE	NA = NOT APPLICA	ABLE NO = NOT OBSERVED C	COS = CORREC	CTED ON S	ITE REPT	= REPE	AT VIOLATION	
						PR	IORITY ITEMS						
1	□ OUT	□IN	■ NA	□NO	□cos		oling time and temperature						
2	□ OUT	□IN	■ NA	□ NO	□ cos	02 Proper co	ld holding temperature (41 F /	45 F)					
3	□ OUT	□IN	■ NA	□ NO	□ cos	03 Proper ho	t holding temperature (135 F)						
4	□ OUT	□IN	■ NA	□ NO	□ COS	04 Proper co	oking time and temperature						
5	□ OUT	□IN	■ NA	□ NO	□ COS	05 Proper rel	heating for hot holding 165 F i	n 2 hr.					
6	□ OUT	■ IN	□ NA	□ NO	□ COS	06 Time as C	Control; procedures/records						
7	□ OUT	■ IN			□ COS	07 Approved	source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ COS	08 Food rece	eived at proper temperature						
9	□ OUT	■ IN			□ COS	09 Separated	d & protected; contamination p	revented					
10	□ OUT	■ IN			□ COS	10 Contact s	urfaces/returnables; clean & s	anitized					
11	□ OUT		□ NA	□ NO	□ cos		sposition; returned/served/reco						
12	□ OUT	■ IN			□ COS		nent, employees; knowledge &	reporting					
13	□ OUT				□ COS	<u> </u>	e of restriction and exclusion						
14	□ OUT				□ COS		eaned and properly washed / 0						
15	□ OUT		□ NA		□ COS		and contact w/RTE or approve						
16	OUT		□NA		□ COS		ed foods used; prohibited not						
17	OUT		□NA		□ COS		approved/used Washing fruits						
18	OUT				COS		stances; identified/stored/used	-					
19	□ OUT				□ COS	·	proved source; plumbing, bac						
20	□ OUT	■ IN			COS	•	Sewage / Wastewater dispos	:aı 					
21	□ OUT	■ IN	□ NA		□ COS		FOUNDATION ITEMS ent / demonstration / duties / C	FM				I	
22	□ OUT				□ cos		idler/no unauthorized persons						
23	□ OUT				□ COS		Cold water available; adequate	-					
24	□ OUT				□ COS		available shellstock/destruction	-					
25	OUT				□ COS		ce with variance, specialized /						
26	□ OUT				□ COS	<u> </u>	f consumer advisories, Allerge						
27	□ OUT		□NA		□ COS		oling method used; equipmen						
28	□ OUT		□NA	□NO	□COS		ite marking and disposition						
29	□ OUT		□NA		□ COS	· · · · · · · · · · · · · · · · · · ·	eters / test strips provided, ac	curate					
30	□ OUT		□NA		□ COS		ablishment Permit (Current & \						
31	□ OUT	■ IN			□ COS	31 Handwas	h facilities; accessible/supplied	d/used					
\rightarrow	□ OUT	■ IN	□NA		□ COS	32 Food & no	on-food contact surfaces clear	nable/use					
32													

CORE ITEMS



Activity Date

Purpose of Inspection

		City of		08/28/2020	ROUTINE INSPECTION	
7	Luk	boc	K (AS	Establishment 2020 FOOD KING #81	Record ID # PR0013930	
	OUT	= OUT OF COM	MPLIANCE	IN = IN COMPLIANCE NA	= NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATION	N
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	
No 7	Temperature	Observations	5		Overall Inspection Comments	
No		otained due to			Required Action: NEXT REGULAR INSPECTION	
					Signatures	
	belli	Moreya	m			
LESLI	IE MORGAN	I	EHS II	REHS/RS CPO	John Gassiott GM	

													Page 1 of 2
	My	O	by of		nvironmental Healt 314 Ave. K 4th Floo	•	No. of Violations	0		Priority:	0		
	Lul	b_0	öck	_ L	ubbock, TX 79457 306) 775-2902		No. of Repeat Violations	0	Fo	Priority oundation:	0	Sco	ore
•			TEXA	15			Time In	9:00 am		Core:	0	()
	vity Date 8/2020				spection SPECTION		Time Out	10:00 am	Tot. M	inutes:	60		
	olishment FOOD KING	G #82	•		Address		City/State LUBBOCK, TX			Zip Code 79401		Telephone	
Reco	rd ID #				Permit Holder		Est. Type			Risk Cate	gory	<u> </u>	
	13931				2020 FOOD KING	G #82	2020 TEMPORARY			TF15	g,		
	t Name FOOD KING	G #82			Event Address		Event City/State			Zip Code	9	Event Telep	hone
	nt Organizer ABETH FAIF				Event Organize	er Phone	Booth / Space No.			Serial No DAKXIQ		•	
	OUT	= OUT	OF COMF	PLIANCE	IN = IN COMPLIANC	E NA = NOT APPLICA	ABLE NO = NOT OBSERVED	COS = CORREC	CTED ON S	SITE REPT	= REPE	EAT VIOLATION	l
						PR	IORITY ITEMS		_				_
1	□ OUT		□ NA	■ NO	□ cos		oling time and temperature						
2	□ OUT	□ IN	□ NA	■ NO	□ COS	•	ld holding temperature (41 F						
3	□ OUT	□IN	□ NA		□ COS		t holding temperature (135 F)					
4	□ OUT		□ NA		□ COS		oking time and temperature						
5	□ OUT		□NA		COS	•	heating for hot holding 165 F	in 2 hr.					
6	OUT		□ NA		□ COS		Control; procedures/records						
7	OUT				□ COS		source; Condition/parasite d	lestruction					
8	OUT				COS		eived at proper temperature						
9	OUT				□ COS	· · · · · · · · · · · · · · · · · · ·	d & protected; contamination	<u> </u>					
10 11			□NA	□NO	□ COS		urfaces/returnables; clean & sposition; returned/served/rec						
12	OUT		LI IVA	LI NO	COS	•	ent, employees; knowledge						
13	OUT				□ COS		e of restriction and exclusion						
14	□ OUT				□ COS	•	eaned and properly washed /						
15	□ OUT		□NA	□NO	□ COS		and contact w/RTE or appro						
16	□ OUT		□NA		COS		ed foods used; prohibited no						
17	□ OUT		□NA		□ COS		approved/used Washing fru						
18	□ OUT				□ COS		stances; identified/stored/use						
19	□ OUT				□ COS	19 Water; ap	proved source; plumbing, ba	ckflow					
20	□ OUT	■ IN			□ COS	20 Approved	Sewage / Wastewater dispo	sal					
24	ПОИТ	= 181			П.000		FOUNDATION ITEMS	CEM					
21 22			□NA		□ COS	•	ent / demonstration / duties / dler/no unauthorized person						
23	□ OUT		□NA				cold water available; adequat	-					
23	□ OUT		□NA		□ cos		old water available; adequat						
25	□ OUT				□ COS		ce with variance, specialized						
26	□ OUT				□ COS	· · · · · · · · · · · · · · · · · · ·	f consumer advisories, Allerg						
27	□ OUT				□ COS		oling method used; equipme						
28	OUT			□ NO	□ cos		te marking and disposition	44044410					
29	□ OUT				□ COS	<u> </u>	eters / test strips provided, a	ccurate					
30	□ OUT				□ COS		ablishment Permit (Current &						
31	□ OUT				□ COS		h facilities; accessible/supplie						
32	□ OUT		□NA		□ COS		on-food contact surfaces clea						
33	□ OUT			□NO	□cos	33 Warewash	hing facilities & Service sink	provided					
							CORF ITEMS						

CORE ITEMS



Activity Date 08/28/2020

Establishment 2020 FOOD KING #82 Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0013931

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	
14	□ 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

No Temperature Observations

Lestie Moreyan

Overall Inspection Comments

No signature obtained due to Covid 19 precautions.

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

Signatures

LESLIE MORGAN

EHS II REHS/RS CPO

		obo	y of	1 L	314 Ave. I ubbock, T.			No. of Violations No. of Repeat		5 0	+	Priority: Priority	1	Score
1	Lut	obo	OCK	3)	306) 775-2	902		Violations			Fo	oundation:	'	_
•			TEXA	\$				Time	In	2:20 pm		Core:	4	6
	vity Date 6/2020				spection SPECTION	l		Time C	ut	3:20 pm	Tot. M	inutes:	60)
	olishment 1 BBQ				Address 3605 34			City/State LUBBOCK, TX				Zip Code 79410283	3	Telephone (806) 796-1164
	rd ID # 000520				Permit I	Holder VILLIAMS		Est. Type RESTAURANT				Risk Cate	gory	
	TUO	Γ = OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA = NOT APPLICAB	E C	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								PRIORITY						
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper co	ooling time and temperatur	е					
2	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	02 Proper co	old holding temperature (4	1 F /	45 F)				
3	□ OUT	■ IN	□NO	□NA	□ cos	□ REP		ot holding temperature (13	,					
4	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	04 Proper co	ooking time and temperatu	re					
5	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	05 Proper re	heating for hot holding 16	5 F ir	n 2 hr.				
6	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	06 Time as 0	Control; procedures/record	s					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	l source; Condition/parasit	e de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at proper temperatui	е					
9	□ OUT	■ IN			□ cos	□ REP	09 Separate	d & protected; contaminati	on p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/returnables; clear	& sa	anitized				
11	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	11 Proper di	sposition; returned/served	reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, employees; knowled	ge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restriction and exclus	ion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and properly washe	d / G	Slove use				
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	nand contact w/RTE or app	rove	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods used; prohibited	not c	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing	fruits	s/veg				
18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances; identified/stored/	used	l				
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved source; plumbing,	back	kflow				
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / Wastewater dis	posa	al				
24	Гоит	= INI			ПСОС	EL DED		RITY FOUNDATION ent / demonstration / duties	. / 0	EM				1
21	□ OUT				□ COS		<u>'</u>							
22	□ OUT				□ COS			ndler/no unauthorized pers		:				
23 24					□ COS			Cold water available; adeq						
	□ OUT				□ COS			available shellstock/destru						
25 26	□ OUT				□ COS		· · · · · · · · · · · · · · · · · · ·	ce with variance, specialize f consumer advisories, All						
26	□ OUT			□NA	□ cos		•		•					
27	□ OUT			□ NA				poling method used; equip		adequate				
28	□ OUT		□NO	□ NA	□ cos	□ REP	•	ate marking and disposition		u rate				
29	□ OUT			□ NA	□ COS	□ REP		eters / test strips provided						
30	□ OUT			□NA	□ cos			ablishment Permit (Curren		,				
31	□ OUT				□ COS			h facilities; accessible/sup						
32	□ OUT		=	□NA		□ REP		on-food contact surfaces of		-				
33	■ OUT	⊔IN		□NA	■ COS	LI KEP	აპ Warewas	hing facilities & Service si	ık pr	ovided				9/5/

OBSERVED MECHANICAL DISH WASHER NOT DISPENSING CHLORINE SANITIZER. MACHINE WAS NOT CURRENTLY IN USE. FACILITY IS USING SINGLE SERVICE CONTAINERS FOR CUSTOMERS. PIC SET UP A TUB FOR SANITIZING WARES UNTIL THE MACHINE IS REPAIRED. A CALL FOR THE REPAIR WAS PLACED DURING THE INSPECTION. COS. 228.106(q)(1) Ware washing machines, automatic dispensing of detergents and sanitizers. A ware washing machine that is installed after adoption of these rules by the regulatory authority, shall be equipped to automatically dispense detergents and sanitizers

CORE



Activity Date

Purpose of Inspection

		- Ci	ty of 🕳		08/26/202	20	ROUTINE INSPECTION	
	Hiil	۱h	ÒC k	7	Establisl	hment	Record ID #	
V	Luk		UCI	4.5	J & M BE		PR0000520	
•			12.	**				
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATIO	ON
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
37	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	37 Environmental contamination	
38	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			■ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	11/24/20
Viola	tion Comme	nts:						
OBSE	ERVED A KN	IIFF A	SPATH	ΙΔ ΔΝΓ) A GRILL	SCRAPER S	TORED ON A BOX. REMOVED TO BE WASHED. PROVIDED CLEAN CONTAINERS FOR	
	RAGE OF IN					OONAI LINO	TORED ON A BOX. REMOVED TO BE WASHED. TROVIDED SEEAN CONTAINERS FOR	
						During pause	s in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a	
	•					•	only if the in-use utensil and the food-contact surface of the food preparation table or cooking	
equip 40	ment are cle		and sanit	ized at a		y specified un □ REP	der §228.114 and §228.117 of this title 40 Single-service/use; properly stored, and used	
41							41 Original container labeling (Bulk Food)	
				⊔NA		□ REP	,	44/04/00
42	■ OUT				LI COS	□ REP	42 Non-food contact surfaces clean	11/24/20
Viola	tion Comme	nts:						
OBSI	ERVED SHE	LVES	ON RAC	KS WIT	H DRY GO	OODS AND C	LEAN POTS AND PANS IN THE BACK ROOM WERE SOILED. MAINTAIN CLEAN. NRI.	
	_ ` '			aces of e			free of an accumulation of dust, dirt, food residue, and other debris	
43	□ OUT					□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT					□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT				□ cos	□ REP	45 Physical facilities installed/maintained/clean	11/24/20
Viola	tion Comme	nts:						
OBSI	ERVED FLO	ORS S	OILED E	BEHIND	AND UND	DER BACK AF	REA PREP TABLE AND IN THE DRY STORAGE ROOM. MAINTAIN CLEAN. NRI. 228.186(b)	
-	ning, frequen			ons.				
46	■ OUT				□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	11/24/20
Viola	tion Comme	nts:						
OBSI	ERVED NO	COVER	RED COI	NTAINE	R IN THE	LADIES RES	TROOM. PROVIDE. NRI. 228.152(h) Toilet room receptacle, covered	
	=RVED: A. T OVED SIGN.						LADIES RESTROOM SINK MISSING. PROVIDE. NRI. B. ONE STALL WAS OUT OF ORDER.	
l						. NIN. ied in good rej	pair	
	(-)(-)		9 - ,					
228.1	49(e)(2) A p	lumbin	g system	n shall be	e maintain	ed in good rep	pair	
228.1	49(e)(2) A p	lumbin	g system	n shall be	e maintair	ed in good re	pair	
	(/, / ·F					5 1-1		
					_			
228.1 47	. , , ,				e maintain □ COS	ed in good rep	pair 47 Other violations	
	<u> </u>	_ IIV	- 110		1 000			
							Measured Observations	
BRI	SKET CHOP	PPED I	HH 140.0	00 Degre	es Fahre	nheit		
l ppi	SKET HH 16	S6 00 F	Joaroos	Eabranh	oit			

HOT WATER HAND SINK 132.00 Degrees Fahrenheit

BRISKET HH 133.00 Degrees Fahrenheit

CHLORINE SANITIZER MECHANICAL DISH WASHER 0.00 Parts Per Million

POTATO SALAD CH 38.00 Degrees Fahrenheit

CHLORINE SANITZER BUCKET 50.00 Parts Per Million

COOKED RIBS HH 39.00 Degrees Fahrenheit

Follow up : Yes Followup Date: 11/24/2020

Page 3 of 3



Activity Date 08/26/2020

Establishment J & M BBQ Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0000520

COOKED BEANS WIC 38.00 Degrees Fahrenheit

Overall Inspection Comments

		Overall inspection confinents		
NO SIGNATURE DUE	TO THE DECLARATION OF PUBLIC HEAL	TH DISASTER.		
	PECTION PERFORMED ALONG WITH A CO			
Inspection R	esult: VIOLATION	Required Act	ion: NEXT REGULAR INSPECTION	
		Signatures		
Jeanne	Valor			
JEANNE VALDEZ	EHS II RS CPO	TODD WILLIAMS	OWNER	

Follow up : Yes Followup Date: 11/24/2020

_								1				Page
A	1/2	011		E 1	Environmental Hea	•	No. of Violations	0	"	Priority:	0	
	Lul	b_0	ock^{v}	L (8	ubbock, TX 7945 806) 775-2902		No. of Repeat Violations	0		Priority ndation:	0	Score
•			TEXA	AS			Time In	11:00 am		Core:	0	0
	vity Date 1/2020				spection SPECTION		Time Out	12:00 pm	Tot. Minu	utes:	60	
	olishment	US BB	O.		Address 218 RED BUD		City/State LUBBOCK, TX			Lip Code 19403		Telephone (806) 441-5444
	rd ID #				Permit Holder		Est. Type			Risk Cate	norv	(666) 6
	14011				JOHNNY ESCA	AREÑO	2020 TEMPORARY			F15	goi y	
Even	t Name				Event Address	3	Event City/State			Zip Code)	Event Telephone
Even	t Organizer				Event Organi	zer Phone	Booth / Space No.			Serial Nu		
	OUT	= OUT (OF COMP	PLIANCE	IN = IN COMPLIAN	ICE NA = NOT APPLICA	ABLE NO = NOT OBSERVED (COS = CORREC	TED ON SITI	E REPT :	REPE	AT VIOLATION
						PR	IORITY ITEMS					
1	□ OUT	□IN	■ NA	□NO	□ COS	•	oling time and temperature					
2	□ OUT	□IN	■ NA	□ NO	□ COS	•	ld holding temperature (41 F	· · · · · · · · · · · · · · · · · · ·				
3	□ OUT		□NA	□ NO	□ COS		t holding temperature (135 F)					
4	□ OUT		■ NA	□NO	□ cos	04 Proper co	oking time and temperature					
5	□ OUT				□ cos	•	neating for hot holding 165 F	n 2 hr.				
6	□ OUT		□NA	□NO			Control; procedures/records					
7	□ OUT				□ cos		source; Condition/parasite de	estruction				
8	□ OUT				□ COS		eived at proper temperature					
9	□ OUT				□ cos	<u> </u>	d & protected; contamination լ					
10	□ OUT				□ COS		urfaces/returnables; clean & s					
11	□ OUT		□ NA		□ COS	<u> </u>	sposition; returned/served/rec					
12	□ OUT				COS		ent, employees; knowledge &	reporting				
13	□ OUT				□ cos	•	e of restriction and exclusion					
14	□ OUT				COS		aned and properly washed / (
15	□ OUT		□NA		□ COS		and contact w/RTE or approv					
16	□ OUT		□NA		□ COS		ed foods used; prohibited not					
17	□ OUT		□NA		□ COS		approved/used Washing fruit					
18	OUT				□ COS		stances; identified/stored/use					
19	OUT OUT				COS		proved source; plumbing, bac					
20	□ OUT	= IN			□ COS		Sewage / Wastewater dispos	odi .				
21	□ OUT	■ INI	ΠΝΔ		□ cos		FOUNDATION ITEMS ent / demonstration / duties / C	EFM				I
22	□ OUT		□NA		□ COS	•	dler/no unauthorized persons					
23	□ OUT		□ NA		□ COS		old water available; adequate	-				+
24	□ OUT		□NA		□ COS		available shellstock/destructio	•				+
25	□ OUT		□ NA		□ COS		ce with variance, specialized					
26	□ OUT				□ COS	· · · · · · · · · · · · · · · · · · ·	consumer advisories, Allerge					+
27	□ OUT				□ COS		oling method used; equipmer					
28	□ OUT			□NO	□ COS	<u> </u>	te marking and disposition					
29	□ OUT				□ COS	•	eters / test strips provided, ac	curate				+
30	□ OUT				□ COS		ablishment Permit (Current &					
31	□ OUT				□ COS		n facilities; accessible/supplie					-
			□NA		□ COS		on-food contact surfaces clear					
32												

CORE ITEMS



Activity Date 08/31/2020

Purpose of Inspection
ROUTINE INSPECTION

Signatures Signature			Ci	ty of		08/31/2020	ROUTINE INSPECTION	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATION 34		Lul	obi	ŏčk		Establishment		
OUT N COS 34 Evidence of contamination; insect/rodent/other	~			TEXA	S	JOHNNY'S FAMOUS BE	BQ PR0014011	
OUT IN COS 35 Personal Cleanliness; eating/drinking/tobacco 36 OUT IN COS 36 Wiping clothes; properly used and stored OUT IN NA NO COS 37 Environmental contamination OUT IN NA NO COS 38 Approved thawing method OUT IN NA NO COS 38 Approved thawing method OUT IN COS OUT IN OUT OUT IN OUT OUT IN OUT OU		OUT	= OUT	OF COMP	LIANCE	IN = IN COMPLIANCE NA	= NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT V	IOLATION
36	34	□ OUT	■ IN			□ COS	34 Evidence of contamination; insect/rodent/other	
OUT IN NA NO COS 37 Environmental contamination	35	□ OUT	■ IN			□ COS	35 Personal Cleanliness; eating/drinking/tobacco	
S	6	□ OUT	■ IN			□ COS	36 Wiping clothes; properly used and stored	
OUT IN COS 39 Utensils/equipment/linens; used/stored/handled OUT IN COS 40 Single-service/use; properly stored, and used OUT IN NA NO COS 41 Original container labeling (Bulk Food) OUT IN NO COS 42 Non-food contact surfaces clean OUT IN NO COS 43 Adequate ventilation, lighting; designated area OUT IN NO COS 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean OUT IN NO COS 47 Other violations Overall Inspection Comments Measured Observations Overall Inspection Comments Overall Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Out O	37	□ OUT	■ IN	□ NA	□ NO	□ COS	37 Environmental contamination	
40	38	□ OUT	■ IN	□ NA	□ NO	□ COS	38 Approved thawing method	
OUT IN NA NO COS 41 Original container labeling (Bulk Food)	39	□ OUT	■ IN			□ cos	39 Utensils/equipment/linens; used/stored/handled	
42	10	□ OUT	■ IN			□ cos	40 Single-service/use; properly stored, and used	
3	11	□ OUT	■ IN	□ NA	□ NO	□ COS	41 Original container labeling (Bulk Food)	
44	42	□ OUT	■ IN		□ NO	□ COS	42 Non-food contact surfaces clean	
45 OUT IN NO COS 45 Physical facilities installed/maintained/clean 46 OUT NO NO COS 46 Toilet facilities; constructed/supplied/clean 47 OUT NO NO COS 47 Other violations Measured Observations brisket hot hold 145.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures	43	□ OUT	■ IN		□ NO	□ COS	43 Adequate ventilation, lighting; designated area	
46 OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean 47 OUT IN NO COS 47 Other violations Measured Observations brisket hot hold 145.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures	44	□ OUT	■ IN		□ NO	□ COS	44 Garbage & refuse properly disposed/maintained	
Measured Observations brisket hot hold 145.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Signatures	45	□ OUT	■ IN		□ NO	□ COS	45 Physical facilities installed/maintained/clean	
brisket hot hold 145.00 Degrees Fahrenheit Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures Whoreyore	46	□ OUT	■ IN		□ NO	□ COS	46 Toilet facilities; constructed/supplied/clean	
Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan	47	□ OUT	■ IN	□ NA	□ NO	□ COS	47 Other violations	
No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan							Measured Observations	
No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Signatures With Moreyan	bris	ket hot hold	145.00) Degrees	s Fahrei	nheit		
Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures With Moreyan							Overall Inspection Comments	
Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION Signatures								
Signatures Livin Moreyan	No	signature o	btained	d due to C	Covid 19	precautions.		
Signatures Livin Moreyan								
Signatures Livin Moreyan						.=		
Vestre Moreyan		Insp	ection	Result: N	IO VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
Vestre Moreyan								
							Signatures	
		berli	Me	reson	1			
LESLIE MORGAN EHS II REHS/RS CPO Johnny Escareno	FCI					DELIC/DC CDO	Inham France	
	.ESL	IE WORGAI	N		EH2 II	KEHS/RS CPU	Johnny Escareno	

															Page 1 of 3
City of					Environmental Health Department 314 Ave. K 4th Floor				lo. of Violations	7		Priority:			
				ubbock, TX 79457 806) 775-2902			No. of Repeat Violations		0	Fo	Priority oundation:	4	5	core	
TEXAS								Time In	11:10 am		Core:	2		13	
Activity Date Purpose of ROUTINE				nspection ISPECTION				Time Out 12:15 pm Tot. M		inutes:	65	5			
Establishment LA BELLA PIZZA				Address 2112 50TH ST				City/State LUBBOCK, TX			Zip Code 79412				
Record ID # PR0012114					Permit Holder KYLE RILEY				Est. Type RESTAURANT			Risk Category FR02			
	OUT	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED 1	NA = NOT APPLICABLE (COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATI	ON
								PRIC	DRITY						
1	□ OUT REP	■ IN	□NO	□NA	□ cos		01 Proper co	oling ti	me and temperature						
2	□ OUT REP	■ IN	□NO	□NA	□ cos		02 Proper co	2 Proper cold holding temperature (41 F / 45 F)							
3	□ OUT REP	□IN	■ NO	□NA	□ cos		03 Proper hot holding temperature (135 F)								
4	□ OUT REP	□IN	■ NO	□NA	□ cos	OS 04 Proper cooking time and temperature									
5	□ OUT REP	□IN	■ NO	□NA	□ cos	OS 05 Proper reheating for hot holding 165 F in 2 hr.									
6	□ OUT REP	□IN	■ NO	□NA	□ cos		06 Time as C	Control	procedures/records						
7	□ OUT	■ IN			□ COS □ REP 07 Approved source; Condition/parasite destruction										
8	□ OUT	■ IN			□ cos	□ REP	····								
9	□ OUT	■ IN			□ cos	□ REP	09 Separated & protected; contamination prevented								
10	■ OUT	OUT ☐ IN ■ COS ☐ REP 10 Contact surfaces/returnables; clean & sanitized											8/27/20		
Viola	tion Comm	ents:													
OBS	ERVED MIC	ROWA	VES SO	LED. MA	AINTAIN (CLEAN DAIL	Y. COS. 228.113	(1) Foo	od-contact surfaces clea	an to sight and	l touch				
11	□ OUT REP	■ IN	□ NO	□NA	□ cos		11 Proper dis	spositio	on; returned/served/reco	ondition					
12	□ OUT					□ REP		12 Management, employees; knowledge & reporting							
13	□ OUT				□ cos		· · · · · · · · · · · · · · · · · · ·	13 Proper use of restriction and exclusion							
14	□ OUT				□ cos			4 Hands cleaned and properly washed / Glove use 5 No bare hand contact w/RTE or approved method							
15	□ OUT REP	■ IN	□NO	□NA	□ cos		15 No bare h	and co	ontact w/RTE or approve	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	16 Pasteurized foods used; prohibited not offered							
17	□ OUT	■ IN		□ NA	□ cos			17 Additives approved/used Washing fruits/veg							
18	□ OUT	■ IN			□ cos	□ REP		18 Toxic substances; identified/stored/used							
19	□ OUT				□ cos		, ,	19 Water; approved source; plumbing, backflow							
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewa	ge / Wastewater dispos	al					
									OUNDATION						
21	■ OUT			□ NA	□ cos	□ REP	21 PIC prese	ent / de	monstration / duties / C	FM					9/3/20
	tion Comm		EIED EO	OD MAN	IAGED CI	EDTIEICATE	ON SITE 30 DA	ve to	PROVIDE. 228.32(2) E	Roina a cortific	nd food n	rotaction ma	nagei	who has	
							t that is part of an			being a certific	su loou p	iolection ma	anayei	WIIO IIas	
22	■ OUT	<u> </u>			□ cos				unauthorized persons	/personnel					9/3/20
l	Violation Comments:														
23		D NO FOOD HANDLER CARDS FOR THOSE WHO HANDLE FOOD. PROVIDE IN 30 DAYS. 228.33(d) Food Handler Training criteria OUT ■ IN □ NA □ COS □ REP 23 Hot and Cold water available; adequate pressure											1		
23					□ COS				iter available; adequate	<u> </u>					
25									variance, specialized /						-
26	□ OUT	■ IN		□ NA	□ COS	□ REP			mer advisories, Allerge						
	L 001	= 111		LINA	<u>п</u> 003	LI IVEF	20 1 050119 01	CONSL	auvisories, Allerge	ii label		Harrison M.			00/00/0000
											Fo	now up : Ye	s Fo	nowup Dat	e: 09/03/2020



Activity Date 08/24/2020

Purpose of Inspection ROUTINE INSPECTION

	Lul	ob	öck	15	Establish LA BELL		Record ID # PR0012114	
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
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	9/3/20
Viola	tion Comme	ents:						
	ERVED NO te RTE/ TCS		MARKS (ON COC	KED RIB	S, AND CUT	TOMATO IN THE PREP AREA COOLERS. PROVIDED. COS. 228.75(g)(1) Date marking prepare	
	ERVED NO 75(g)(2) Date						E (DISCARDED), SLICED HAM, AND LASAGNA. PROVIDED DATES. COS. od	
29	□ OUT	■ IN		□NA	□ cos	□ REP	29 Thermometers / test strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	■ OUT				■ COS	□ REP	31 Handwash facilities; accessible/supplied/used	9/3/20
OBS PAPI	ER TOWELS le of a restro	PAPER S. 228.3 oom doo	38(b)(3) [or	Disposab □ NA	ole paper to ☐ COS	owels used t	NONE AT THE HAND SINK. PROVIDED. COS. NOTE: YOU MAY NOT OPERATE WITHOUT to avoid re-contaminating hands if manually operated faucet handles on a hand washing sink or the 32 Food & non-food contact surfaces cleanable/use	
33	REP	■ IN	LI NO	⊔NA	□ cos	П	33 Warewashing facilities & Service sink provided	
	IVE						CORE	
34	□оит	■ IN			□ cos	□ REP	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			П ИО	П NA	□ cos		37 Environmental contamination	
	REP							
38	REP	■ IN	□ NO	□ NA	□ cos		38 Approved thawing method	
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	■ OUT				■ COS	□ REP	40 Single-service/use; properly stored, and used	11/22/20
OBS DAM	AGED AND	GLE-SI PHYSI	CALLY (CONTAI	IINATE TH	HE FOOD IT	SIDE THE CONTAINERS OF SALT AND SUGAR. SINGLE-SERVICE ITEMS MAY BECOME EM. USE ONLY DURABLE, REUSABLE SCOOPS FOR READY-TO-EAT FOODS. REMOVED. not be reused	
41	□ OUT REP	■ IN	□NO	□NA	□ COS		41 Original container labeling (Bulk Food)	
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
45	■ OUT	□IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	11/22/20
Viola	tion Comme	ents:						
							I. 228.186(b) Cleaning, frequency and restrictions. ER. MOP HEAD SHALL AIR-DRY BETWEEN USES BY HANGING THEM UP. COS.	
	186(f) Drying							
46	□ OUT				□ cos		46 Toilet facilities; constructed/supplied/clean	
47	□ OUT REP	□ IN 	■ NO	□ NA 	□ cos		47 Other violations	
							Measured Observations	
СО	OKED RIBS	RIC 40	0.00 Dea	rees Fal	renheit			

SPAGHETTI NOODLE WIC 43.00 Degrees Fahrenheit

BEEF CRUMBLE RIC 40.00 Degrees Fahrenheit

Follow up : Yes Followup Date: 09/03/2020

Page 3 of 3



Activity Date 08/24/2020

Establishment LA BELLA PIZZA Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0012114

SLICED HAM WIC 43.00 Degrees Fahrenheit
COOKED RIBS WIC 43.00 Degrees Fahrenheit
HOT WATER HANDSINK 147.00 Degrees Fahrenheit
DICED HAM RIC 40.00 Degrees Fahrenheit

Overall Inspection Comments

NO SIGNATURE DUE TO THE DECLARATION OF PUBLIC HEALTH DISASTER. PERMIT ISSUED.

Inspection Result: VIOLATION Required Action: RE-INSPECTION

		Signatures		
Jeanne	Valay			
JEANNE VALDEZ	EHS II RS CPO	SETH FRAGA	COOK	

Follow up : Yes Followup Date: 09/03/2020

A	Mr.					ntal Health De K 4th Floor	partment	No. of Violations	1		Priority:	1	
	Lul	b_0^{cit}	$\operatorname{\overset{\mathrm{ty}\mathrm{of}}{\mathbf{c}}}\mathbf{k}$	L	ubbock, T 306) 775-2	X 79457		No. of Repeat Violations	0	Fou	Priority undation:	0	Scor
Y			TEXA	5				Time In	1:30 pm		Core:	0	3
	vity Date 4/2020				spection SPECTION	١		Time Out	2:15 pm	Tot. Mir	nutes:	45	3
	blishment LE CAESARS	S #3299	9-0001		Address 7301 UI	s NIVERSITY A	VE 600	City/State LUBBOCK, TX			Zip Code 79423		Telephone (806) 771-4688
	ord ID # 003802				Permit I	Holder ZZA LLC		Est. Type RESTAURANT			Risk Cate	gory	
	TUO	= OUT	OF COMP	LIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSER	VED NA = NOT APPLICABLE	COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT REP	□IN	■ NO	□NA	□ cos		01 Proper cod	oling time and temperature					
2	□ OUT	■ IN	□NO	□NA	□ COS		02 Proper col	d holding temperature (41 F /	45 F)				
3	□ OUT REP	□IN	■ NO	□ NA	□ cos		03 Proper hot	t holding temperature (135 F)					
4	□ OUT REP	□IN	■ NO	□ NA	□ COS		04 Proper cod	oking time and temperature					
5	□ OUT REP	□IN	■ NO	□ NA	□ COS			neating for hot holding 165 F i	n 2 hr.				
6	□ OUT REP		□NO	□ NA	□ cos			ontrol; procedures/records					
					□ cos								
7	□ OUT					□ REP		source; Condition/parasite de	estruction				
8 9 Viola OBS	□ OUT ■ OUT ation Comme	■ IN □ IN ents:			□ COS ■ COS	□ REP □ REP	08 Food rece 09 Separated	source; Condition/parasite de ived at proper temperature & protected; contamination parasite de ived at protected; contamination parasite de ived at protected; contamination parasite de ived at parasite de	orevented				
8 9 Viola OBS COC conta	OUT OUT OUT Ation Comme ERVED PAN DLER. DISCU amination by OUT	■ IN □ IN ents: IS OF F ISSED separa	PROVIDI ting, stora	NG A L age, pre	□ COS ■ COS HICKEN WID, PARC paration, □ COS	☐ REP ☐ REP //INGS STACK HMENT PAPE holding, and d ☐ REP	08 Food rece 09 Separated KED WITHOUT TER, OR PLASTIC lisplay 10 Contact su	ived at proper temperature & protected; contamination p THE BENEFIT OF PROTECTI C WRAP BETWEEN PANS. C	ON FROM TO COS. 228.66(a				WALK-IN
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Activity Date

		_ Ci	tv of _		08/24/202	.0			ROUT	INE INSP	ECTION	
V	Lul	obo	ock	X A S	Establish LITTLE C	nment CAESARS #3	299-0001		Recor PR000			
	OUT	Γ = OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVE	ED NA = NO	OT APPLICABLE	COS = COI	RRECTED ON SITE REP = REPEAT VIC	LATION
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establi	lishment Pe	ermit (Current &	Valid)		
31	□ OUT	■ IN			□ cos	□ REP	31 Handwash fa	acilities; ad	ccessible/supplie	d/used		
32	□ OUT	■ IN		□NA	□ cos	□ REP	32 Food & non-	-food conta	act surfaces clea	nable/use		
33	□ OUT	■ IN	□ NO	□ NA	□ cos		33 Warewashin	ng facilities	& Service sink p	provided		
	REP							0005				
34	Гоит	= IN			T 000		34 Evidence of	CORE	ation; insect/rode	nt/other		<u> </u>
35	□ OUT				□ cos				eating/drinking/t			
36									ly used and stor			
37					□ cos		37 Environment			eu		
31	REP	= IIN	LI NO	⊔ NA	ц соз	П	37 Environment	itai Contain	mauon			
38	□ OUT REP	■ IN	□ NO	□ NA	□ COS		38 Approved th	awing met	hod			
39	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equ	uipment/line	ens; used/stored	/handled		
40	□ OUT	■ IN			□ cos	□ REP	40 Single-servi	ce/use; pro	perly stored, an	d used		
41	□ OUT REP	■ IN	□NO	□ NA	COS		41 Original con	tainer labe	ling (Bulk Food)			
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food co	ntact surfa	ices clean			
43	□ OUT	■ IN	□NO		□ cos	□ REP	43 Adequate ve	entilation, li	ighting; designat	ed area		
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & r	refuse prop	perly disposed/m	aintained		
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical fac	ilities insta	lled/maintained/	clean		
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilitie	es; constru	ıcted/supplied/cl	ean		
47	□ OUT REP	■ IN	□NO	□ NA	□ COS		47 Other violation	ons				
							Measure	ed Obser	vations			
HA	M RIC 40.00	Degre	es Fahre	enheit								
	IAT SANITIZ	_			arts Per Mi	llion						
CO	OKED CHIC	KEN V	VING WI	C 36.00	Degrees F	ahrenheit						
	EF CRUMBL				-							
							Overall Ins	pection C	Comments			
	O SIGNATUF ERMIT ISSUI		E TO THI	E DECL	ARATION	OF PUBLIC	HEALTH DISASTER	R.				
	Insp	ection	Result: V	/IOLATI	ON				Requ	uired Actio	n: NEXT REGULAR INSPECTION	
							S	ignatures	3			
			_									
	Jea	RAN	e Val	any			-				_	
JEAN	NNE VALDE	Z		EHS II	RS CPO			VE	RONICA ACEVI	EDO	STORE MANAGER	

Page 1 of 1

City of		Environmental Health Department 1314 Ave. K 4th Floor Lubbock, TX 79457 (806) 775-2902		lo. of Violations	0		Priority:	0	
				lo. of Repeat /iolations	0 1		Priority oundation:	0	
	TEXAS			Time In	11:00 am		Core:	0	
Activity Date 08/26/2020	Purpose of In: COMPLAINT I	spection NVESTIGATION		Time Out	12:00 pm	Tot. M	nutes:	60	
Establishment		Address		City/State			Zip Code		Telephone
MCALISTER'S DELI #528		4210 82ND ST 212		LUBBOCK, TX			79423		(806) 740-0023
Record ID # FA0003611		Permit Holder SOUTHWEST DELI GROUP, INC.		Est. Type			Risk Cate FR02	gory	

OBSERVATIONS

Measured Observations

ham ric 40.00 Degrees Fahrenheit

chicken salad cold prep 35.00 Degrees Fahrenheit

turkey cold prep 44.00 Degrees Fahrenheit - Comments: prepped within 45 minutes of inspection and cooling

Overall Inspection Comments

COMPLAINT - BROKEN EQUIPMENT SMELLS LIKE A PROPANE LEAK IN THE KITCHEN, SOME FRIDGES BROKEN AND NOT HOLDING TEMPS.

At time of complaint investigation spoke with PIC who advised there was a huge staff turn over last week and she was brought in from another location to fix everything.

- -no propane smell
- -hot hold unit door not sealing but new unit is on order
- -many facility and equipment repairs are scheduled
- -temps of items in all cold hold units ranged from 35f to 42f
- PIC using active managerial control to correct issues.

No violation observed.

No signature obtained due to Covid 19 precautions.

Inspection Result: NO VIOLATION

Required Action: NEXT REGULAR INSPECTION

		1	
		Signatures	
lessie Mo	rejan		
LESLIE MORGAN	EHS II REHS/RS CPO	Sandy Salinas	

Follow up : No

							Page 1 of 1
		Environmental Health Department 1314 Ave. K 4th Floor	No. of Violations	0	Priority:	-	
Lubl	oock	Lubbock, TX 79457 (806) 775-2902	Violations	0	Priority Foundation:	0	
			Time In	3:00 pm	Core:	0	
Activity Date 08/27/2020	Purpose of I	Inspection FINVESTIGATION	Time Out	3:15 pm	Tot. Minutes:	15	
Establishment MCDONALD'S #1221	•	Address 2339 19TH ST	City/State LUBBOCK, TX		Zip Code 7940144		Telephone (806) 747-5536
Record ID # FA0000627		Permit Holder HUGO VARGAS	Est. Type		Risk Cate FR02	gory	
		0	BSERVATIONS				
		Meas	sured Observations				
No Temperature Ol	oservations						
		Overall	Inspection Comments				
No signature was	obtained at the time	e of investigation due to COVID.					
		Duane, a member of management. He his morning (i.e. cut finger, bloody nose).		ng the morning	g shift. He states th	at no	
Inspecti	ion Result: NO VIO	LATION	Requ	ired Action: N	EXT REGULAR INS	SPECT	ION
			Signatures				
South to-			<u> </u>				
		DOIT ODG	Durana		Managara		<u></u>
JACKIE DICKSON	EH9 I	RSIT CPO	Duane		Manager		

							Page 1
Alle		Environmental Health	-	No. of Violations	0		
Table	ity of	1314 Ave. K 4th Floor Lubbock, TX 79457	r	Time In	3:15 pm		
-Lubb	ock	(806) 775-2902		Time Out	5:35 am		
•	112,47			Total Time	860		
Activity Date 8/26/2020		of Inspection AINT INVESTIGATION		Program Identifier			
Establishment DAKRIDGE APARTME		Address 5321 S LOOP 289)	City/State LUBBOCK, TX		Zip Code 79424	Telephone (806) 794-9393
Record ID # -A0000675				Permit Holder GRASSANO TEXAS			
			OI	BSERVATIONS			
			Meas	ured Observations			
No Temperature Obs	ervations						
			Overall I	Inspection Comments			
	NO SIGNATU	IRE REQUIRED ON INV	ESTIGATION REP		red Action: RE-INSPE	ECTION	
				Signatures			
Jacob	Kem	MZ/					
JACOB KEMMER	EH	S II RS CPO	_	Ciara Zomora	Manage	r	

							ı						Page 1 o
4					invironmental Health	•	No. of Violations	0		Priority:	0		
	Lul	b_{c}^{c}	ock	- L	314 Ave. K 4th Floo ubbock, TX 79457 306) 775-2902		No. of Repeat Violations	0	Fou	Priority 0		Sc	ore
**			TEXA	AS (300) 110 2002		Time In	2:45 pm		Core:	0		N
	vity Date 5/2020				spection SPECTION		Time Out	3:00 pm	Tot. Mini	utes:	15	•	
	olishment				Address		City/State			Zip Code		Telephone	
	NNY'S FAMO	OUS BE	3Q		218 RED BUD		LUBBOCK, TX			79403		(806) 441-	5444
	rd ID #				Permit Holder	ร ถือ	Est. Type			Risk Cate	gory		
	13983				JOHNNY ESCAR	ENU	2020 TEMPORARY			TF15		Frank Tala	
Event Name					Event Address		Event City/State			Zip Code	•	Event Tele	huoue
Event Organizer					Event Organize	r Phone	Booth / Space No.			Serial Nu DA2KBL			
	OUT	= OUT	OF COMP	PLIANCE	IN = IN COMPLIANCE	NA = NOT APPLICA	ABLE NO = NOT OBSERVED (COS = CORREC	CTED ON SIT	TE REPT :	REPE	AT VIOLATIO	ON
						PR	RIORITY ITEMS						
1	□ OUT	■ IN	□NA	□NO	□ cos	•	poling time and temperature						
2	□ OUT	■ IN	□NA	□ NO	□ COS	•	old holding temperature (41 F	,					
3	□ OUT	■ IN	□NA	□ NO	□ COS	·	ot holding temperature (135 F)						
4	□ OUT	■ IN	□NA	□ NO	□ COS	•	ooking time and temperature						
5	□ OUT	■ IN	□NA	□ NO	□ cos	·	heating for hot holding 165 F	in 2 hr.					
6	□ OUT	■ IN	□ NA	□ NO	□ COS		Control; procedures/records						
7	□ OUT				□ COS		I source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ COS		eived at proper temperature						
9	□ OUT				□ COS	<u> </u>	d & protected; contamination լ						
10	□ OUT				□ COS		urfaces/returnables; clean & s						
11	□ OUT		□NA		COS	<u> </u>	sposition; returned/served/rec						
12	□ OUT				COS		nent, employees; knowledge &	reporting					
13	OUT				COS	<u> </u>	se of restriction and exclusion	01					
14 15	OUT	■ IN	=	= 110	□ COS		eaned and properly washed / on and contact w/RTE or approv						
16	OUT	■ IN	□ NA	□ NO	□ COS		ed foods used; prohibited not						
17	OUT	■ IN	□ NA		COS		approved/used Washing fruit						
18	OUT		□NA		COS		estances: identified/stored/use						
19					□ cos		proved source; plumbing, bac						
20	□ OUT				□ COS	<u></u>	Sewage / Wastewater dispos						
						PRIORITY	FOUNDATION ITEMS						
21	□ OUT	■ IN	□NA		□ cos		ent / demonstration / duties / C	CFM					
22	□ OUT		□NA		□cos		ndler/no unauthorized persons						
23	□ OUT		□NA		□ cos	23 Hot and 0	Cold water available; adequate	e pressure					
24	□ OUT		□NA		□ COS	24 Records	available shellstock/destructio	n/labels					
25	□ OUT	■ IN	□NA		□ cos	25 Complian	ce with variance, specialized	/ HACCP					
26	□ OUT	■ IN	□NA		□ cos	26 Posting o	f consumer advisories, Allerge	en label					
27	□ OUT	■ IN	□NA		□ cos	27 Proper co	ooling method used; equipmer	nt adequate					
28	□ OUT	■ IN	□NA	□ NO	□ cos	28 Proper da	ate marking and disposition						
29	□ OUT	■ IN	□NA		□ cos	29 Thermom	eters / test strips provided, ac	curate					
30	□ OUT	■ IN	□NA		□ cos	30 Food Esta	ablishment Permit (Current &	Valid)					
31	□ OUT	■ IN			□ COS	31 Handwas	h facilities; accessible/supplie	d/used					
32	□ OUT	■ IN	□NA		□ cos	32 Food & no	on-food contact surfaces clear	nable/use					
_	T OUT	- 151	□NA		□ cos	33 Warewas	hing facilities & Service sink p	rovided					



Activity Date

		, C	ity of 🖥		08/15/2020	ROUTINE INSPECTION	
7	Lul	ob	ock	ζ.	Establishment JOHNNY'S FAMOUS B	Record ID # BQ PR0013983	
`	OUT	- OUT	OF COME	DLIANCE		A = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATION	NI NI
				LIANCE			N
1	□ OUT				□ COS	34 Evidence of contamination; insect/rodent/other	
,	□ OUT				□ COS	35 Personal Cleanliness; eating/drinking/tobacco	
	□ OUT				□ COS	36 Wiping clothes; properly used and stored	
_	□ OUT				□ cos	37 Environmental contamination	
3	□ OUT	■ IN	□ NA		□ cos	38 Approved thawing method	
9	□ OUT	■ IN			□ COS	39 Utensils/equipment/linens; used/stored/handled	
0	□ OUT	■ IN			□ COS	40 Single-service/use; properly stored, and used	
1	□ OUT	■ IN	□ NA	□ NO	□ COS	41 Original container labeling (Bulk Food)	
2	□ OUT	■ IN		□ NO	□ COS	42 Non-food contact surfaces clean	
3	□ OUT	■ IN		□ NO	□ COS	43 Adequate ventilation, lighting; designated area	
4	□ OUT	■ IN		□ NO	□ COS	44 Garbage & refuse properly disposed/maintained	
5	□ OUT	■ IN		□ NO	□ COS	45 Physical facilities installed/maintained/clean	
6	□ OUT	■ IN		□ NO	□ COS	46 Toilet facilities; constructed/supplied/clean	
7	□ OUT	■ IN	□NA	□NO	□ COS	47 Other violations	
						Measured Observations	
brisł	ket grill 165	.00 De	grees Fal	hrenheit			
saus	sage grill 16	31.00 E	egrees F	ahrenhe	eit		
						Overall Inspection Comments	
						·	
At t	he time of i	nspect	ion, no vi	olation is	s observed.		
		•					
	Insp	ection	Result: N	10 AIOF	ATION	Required Action: NOT APPLICABLE	
						Signatures	
Z	urin K	Die	1000	_			
ACK	IE DICKSO	N		EHSIF	RSIT CPO	Johnny Escareno Person in charge	

							1			1		Pag	ge 1
	1/2	011			nvironmental Healt 314 Ave. K 4th Floo	•	No. of Violations	0		Priority:	0		
	Lul	$b_0^{c_0}$	ock	_ L	ubbock, TX 79457 806) 775-2902		No. of Repeat Violations	0	Fou	Priority 0		Score	
•			TEXA	4.5			Time In	12:00 pm		Core: 0		0	
	vity Date 9/2020				spection SPECTION		Time Out	Time Out 1:00 pm Tot. N			60		
	olishment (Y'S TEMPO	DRARY			Address 512 MLK BLVD		City/State LUBBOCK, TX						
	rd ID # 14010				Permit Holder CHRISTOPHER	HERNANDEZ	Est. Type 2020 TEMPORARY			Risk Cate TF15	gory		
Even	t Name								Event Telephon	1e			
Event Organizer					Event Organize	Event Organizer Phone Booth / Space No. Serial Number DAF238G0T							
	OUT	= OUT (OF COMP	PLIANCE	IN = IN COMPLIANC	E NA = NOT APPLIC	ABLE NO = NOT OBSERVED (COS = CORREC	CTED ON SI	TE REPT	= REPE	AT VIOLATION	
						PR	RIORITY ITEMS						
1	□ OUT	□IN	■ NA	□NO	□ cos	01 Proper co	poling time and temperature						
2	□ OUT	□IN	■ NA	□ NO	□ COS	•	old holding temperature (41 F	,					
3	□ OUT	■ IN	□NA	□ NO	□ COS	·	ot holding temperature (135 F)						
4	□ OUT	■ IN	□ NA	□ NO	□ COS	· ·	ooking time and temperature						
5	□ OUT	□IN	■ NA	□ NO	□ COS	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	d source; Condition/parasite de	estruction					
8	□ OUT	■ IN			□ cos	08 Food rece	eived at proper temperature						
9	□ OUT				□ COS	09 Separate	d & protected; contamination բ	orevented					
10	□ OUT				□ cos		surfaces/returnables; clean & s						
11	□ OUT		□ NA	□ NO	□ cos	•	sposition; returned/served/rec						
12	□ OUT	■ IN			□ COS	12 Managen	nent, employees; knowledge &	reporting					
13	□ OUT				□ COS	·	se of restriction and exclusion						
14	□ OUT				□ COS		eaned and properly washed / (
15	□ OUT		□ NA	□ NO	□ COS		nand contact w/RTE or approv						
16	□ OUT		□ NA		□ cos		red foods used; prohibited not						
17	□ OUT		□ NA		□ COS		approved/used Washing fruit						
18	□ OUT				COS		ostances; identified/stored/use	_					
19	□ OUT				COS		oproved source; plumbing, bac						
20	□ OUT	■ IN			COS		d Sewage / Wastewater dispos	saı 					
21	□ OUT	■ IN	□NA		□ COS		Y FOUNDATION ITEMS ent / demonstration / duties / C	CFM				I	
22	□ OUT				□ COS		ndler/no unauthorized persons						
23	□ OUT				□ COS		Cold water available; adequate						
24	□ OUT				□ cos		available shellstock/destruction	•					
25	□ OUT				□ COS	25 Complian	nce with variance, specialized /	HACCP					
26	□ OUT				□ COS	·	of consumer advisories, Allerge						
27	□ OUT	■ IN	□NA		□ cos		poling method used; equipmen					 	
28	□ OUT		□NA	□NO	□cos		ate marking and disposition	•				 	
29	□ OUT		□NA		□ cos	•	neters / test strips provided, ac	curate				 	
30	□ OUT				□ COS		ablishment Permit (Current & \						
31	□ OUT	■ IN			□ COS	31 Handwas	sh facilities; accessible/supplied	d/used					
	ПОП	■ IN	□NA		□ cos	32 Food & n	on-food contact surfaces clear	nable/use					
32													



Activity Date 08/29/2020

Purpose of Inspection ROUTINE INSPECTION

	MILL	_ Ci	ty of _		08/29/2020	ROUTINE INSPECTION	
	Lul	٦ĥ	ččk	-	Establishment	Record ID #	
1	Lui	יטכ	UCK	•	PORKY'S TEMPORARY	PR0014010	
•			TEXA	•			
	OUT	= OUT	OF COMPI	LIANCE	IN = IN COMPLIANCE NA	= NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATI	ION
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	
ribs	hot hold 15	5 00 De	egrees Fa	hrenhe	it .		
1150	Tiot floid To	J.00 B)groco i u			Overall Inspection Comments	
						O TOTALI INOPOSICI COMMINICIA	
l No	signature ol	htained	due to C	ovid 19	precautions.		
"	Signature of	otanica	rade to o	OVIG 15	predations.		
	Insp	ection I	Result: N	O VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
						Signatures	
						Signatures	
	belli	Me	rejar	1			
LESL	IE MORGAN	١		EHS II !	REHS/RS CPO	Christopher Hernandez	
						·	

															Page 1 of 3
						ntal Health D K 4th Floor	epartment	N	o. of Violations	12		Priority:	3		
	Lul	b_{c}	ock	_ L	ubbock, T 306) 775-2	X 79457			o. of Repeat iolations	1	F	Priority oundation:	3	S	core
			TEXA	15	ŕ				Time In	10:00 am		Core:	6		21
l	rity Date 1/2020				spection SPECTION	J			Time Out	11:00 am	Tot. M	inutes:	60	_	
\vdash	olishment				Addres		<u> </u>		City/State			Zip Code		Telephor	ne
RISE	N SHINE D	ONUTS	3		410 FR	ANKFORD A	VE		LUBBOCK, TX			794160000)	(806) 795	
	rd ID# 01241				Permit CHHEA		CORPORATION		Est. Type BAKERY			Risk Categ	jory		
	OU.	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERV	VED N	IA = NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLAT	ION
								PRIC	RITY						
1	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	01 Proper coo	oling tir	me and temperature						
2	■ OUT	□IN	□NO	□NA	■ COS	□ REP	02 Proper cold	d holdi	ing temperature (41 F	/ 45 F)					8/27/20
Viola	tion Comm	ents:													
Obse	erved large o	uantitie	s of kala	ache hot	dogs on 2	separate co	unters at 56F for le	less tha	an 4 hours, PIC moved	to ric. Advise	ed PIC to	only pull as	many	as	
l .					-	-	t of temperature da								
	75(f)(1)(B) C						00 D		(405.5)						0/07/00
3	■ OUT			□ NA	■ COS	□ REP	03 Proper hot	t holdin	ng temperature (135 F)						8/27/20
Viola	tion Comm	ents:													
Obse	erved cooked	d potato	es sitting	on prep	counter a	at 74F for unl	known amount of ti	time. V	oluntarily discarded.						
228.7	75(f)(1)(A) H		•			E DED	04 Proper coo	okina ti	ime and temperature						T
5	OUT				□ cos	□ REP	•		for hot holding 165 F	in 2 hr					
6				□ NA	□ COS	□ REP	•		procedures/records	111 2 111.					
7	D OUT		LINO	⊔NA	□ COS				; Condition/parasite de	estruction					
8	D OUT				□ COS				proper temperature	2011 4011011					
9	□ OUT				□ COS				tected; contamination	orevented					
10	■ OUT				■ COS		<u> </u>		/returnables; clean & s						8/27/20
Viola	tion Comm								,						
			tizar bual	kat at 0 m	anna blaac	h DIC romo	da ta 75nnm								
l					•		de to 75ppm. e sanitized an expo	osure t	time of at least 10 seco	onds for a CHI	LORINE	SOLUTION			
11	□ OUT				□ cos		<u>_</u>		n; returned/served/rec						
12	□ OUT	■ IN			□ cos	□ REP	12 Manageme	ent, em	nployees; knowledge 8	k reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper use	e of res	striction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands clea	aned a	ind properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP			ntact w/RTE or approv						
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed food	s used; prohibited not	offered					
17	□ OUT	■ IN		□ NA	□ cos	□ REP			ed/used Washing fruit						
18	□ OUT	■ IN			□ cos	□ REP			s; identified/stored/use						
19	□ OUT				□ cos	□ REP			source; plumbing, bac						
20		■ IN			□ cos	□ REP	20 Approved S	Sewag	ge / Wastewater dispos	sal ————					
							PRIORI	ITY F	OUNDATION						
21	■ OUT	□IN		□ NA	□ cos	□ REP	21 PIC preser	nt / der	monstration / duties / C	CFM					9/3/20
Viola	tion Comm	ents:													
Due	to nature an	d numb	er of viola	ations, n	o certified	food manag	er knowledge obse	erved.							
									request the person in						
l	-	-			•			-	Critical Control Point	-				ıle.	
	oerson in cha ection	arge sh	ali demoi	nstrate tl	nıs Knowle	eage by comp	olying with these ru	ules by	having no critical viola	ations/priority	items dui	ing the curre	ent		
22	OUT	■ IN		□ NA	□ cos	□REP	22 Food Hand	dler/no	unauthorized persons	/personnel					
23	□ OUT				□ cos		23 Hot and Co	old wat	ter available; adequate	e pressure					
	<u>I</u>														1
1											Ec	llow up · Vo	s Ec	Mowun Da	te: 09/03/2020



					Activity L		Purpose of Inspection	
	Lul	, Ci	ty of		08/24/202	:0	ROUTINE INSPECTION	
	M.111	าhต	ock		Establish	nment	Record ID #	
7	Lui		TITA	c		SHINE DONUTS	PR0001241	
				•				
	OUT	Γ = OUT	OF COMP	PLIANCE	IN = IN C	OMPLIANCE NO	= NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	ON
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		ПИО		□ cos		28 Proper date marking and disposition	
29	■ OUT				□ cos		29 Thermometers / test strips provided, accurate	9/3/20
				LINA	Ц 003	LI INCF	20 Monitorio / tott dalpo providod, doddiato	0/0/20
Viola	tion Comm	ents:						
Obse	rved no ther	momet	er in ric.	Replace	e.			
228.1	08(b) Food	thermo	meters p	rovided	and acces	ssible		
30	□ OUT	■ IN		\square 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	9/3/20
Viola	tion Comm	ents.						
					-	vith duct tape. R	eplace.	
33	04(a) Clean						22 Marayanhing facilities 9 Camina sink provided	
33	Ц 001	■ IN	LI NO	⊔NA	□ cos	LI REP	33 Warewashing facilities & Service sink provided	
							CORE	
34	■ OUT	□IN			□ cos	□ REP	34 Evidence of contamination; insect/rodent/other	11/22/20
Viola	tion Comm	ents:						
				_				
					al to preve	ent pest control is	ssues.	
	174(e)(1) Ou					41		
-	_ , , , ,		or doors	protecte		the entry criteria	35 Personal Cleanliness; eating/drinking/tobacco	11/22/20
35	■ OUT	⊔IN			■ cos	П КЕР	55 Personal Cleaniness, eating/diriking/tobacco	11/22/20
Viola	tion Comm	ents:						
Obse	rved many o	drinks m	nissing lid	ds and s	traws thro	ughout kitchen.	Voluntarily discarded.	
228.4	l2(a)(1) Eati	ng food	, chewing	g gum, d	drinking be	everages, or usir	g tobacco	
36	■ OUT	□IN			■ COS	□ REP	36 Wiping clothes; properly used and stored	11/22/20
Viola	tion Comm	ents:						
0					:4:	alutian Diaguas		
	88(d)(2)(A) C		-			olution. Discuss	ed, Tetrained.	
37							37 Environmental contamination	11/22/20
			Пио	LINA	Ц 003	LI IXLF	Of Environmental containment	11/22/20
Viola	tion Comm	ents:						
Obse	rved the foll	owing:						
A- far	n used for co	ooling fr	rosting on	donuts	soiled - re	emove and clear	1	
B- on	e side of 3 c	comp si	nk (not in	use) u	sed to sto	re tray of hot do	gs during prep - Advised PIC to use prep surface next to sink in order to prevent	
possi	ble contamir	nation.						
228.6	69(a)(1)(A) F	ood sha	all be pro	tected f	rom conta	mination by stor	ing the food in a clean, dry location	
228.6	9(a)(1)(B) S	toring t	he food v	where it	is not exp	osed to splash,	dust, or other contamination	
38	■ OUT	□IN	□ NO	□NA	■ cos	□ REP	38 Approved thawing method	11/22/20
Viola	tion Comm	ents:						
Obso	rund row ha	oon on	d hot dog	o though	.a on oour	stor Advised DI	C to those using running water under 70E refrigeration or so part of the cooking	
			•	o u laWli	ig on cour	iter. Advised Pl	C to thaw using running water under 70F, refrigeration or as part of the cooking	
1 '	ess. Items m			in naraa	ranh (4) o	f this subsection	time/temperature controlled for safety (TCS) food shall be thoused under refrigeration	
							, time/temperature controlled for safety (TCS) food shall be thawed under refrigeration es Fahrenheit) or less	
	75(c)(2) Tha				-	cisius (+ i uegle	oo i amonnon, oi 1633	
		_		_		l) of this subsect	ion, time/temperature controlled for safety (TCS) food shall be thawed as part of a	
						•	ections §228.71(a)(1) - (2) or (b) of this title	
39	OUT		unat 15			□ REP	39 Utensils/equipment/linens; used/stored/handled	
\vdash		114			_ 555			00/02/2
1							Follow up : Yes Followup Date	e: 09/03/2020

Page 3 of 3



		C	ty of		Activity D 08/24/202		Purpose of Inspection ROUTINE INSPECTION	
-	Link	าhั	ŏčk	7	Establish	nment	Record ID #	
Y	Lux		TEX	AS	RISE N S	HINE DONUTS	PR0001241	
	OUT	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE NO	= NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATI	ON
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		□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	11/22/20
Viola	tion Comm	ents:						
PIC to	o create a bi separate or l	reakroo below it	m or are	a with p	ersonal stovice. All it		r room, on shelves by back door, and in small reach in cooler by flat top grill. Advised o prevent issues from employee storage. Employee and non food service items shall be abeled location.	
228.2 46	212 Other Pe			ms, Stor		□ REP	46 Toilet facilities; constructed/supplied/clean	I
47				ΠΝΔ	□ COS		47 Other violations	
	<u> </u>	- "		LI IVA	<u> </u>			
	40 00 0		. Cabaaa	L = :4			Measured Observations	
	s ric 40.00 [_			ahranhait	- Comments: se	ont to rio	
				_			ented time as control	
			•				nts: voluntarily discarded due to no time as control	
	ales hot hol			_		onnoit - Commic	no. Voluntarily districted due to no time as control	
	ach sani bud		_					
	ach sani bud							
	sage cold p							
		·					Overall Inspection Comments	
No	signature o	btained	due to 0	Covid 19	precautio	ns.		
	lnen	oction	Result: V	/IOLATI)NI		D. wiss I.A. Car. NEVT DECULAR INODECTION	
	шэр	CUOIT	i vesuit. V	IOLATI	JIN		Required Action: NEXT REGULAR INSPECTION	
							•	
							Signatures	
	belli	Me	rejer	n				
LESL	IE MORGAI	N		EHS II	REHS/RS	CPO	Mengheang Kourch	

Follow up : Yes Followup Date: 09/03/2020

	4 wil						<u> </u>					Pa	age 1 d	
		Cit	ty of 🖥	1	invironmental Health 314 Ave. K 4th Floor ubbock, TX 79457	Department	No. of Violations No. of Repeat	0		Priority: Priority	0	Sco	rΔ	
1	Lul)D(OCK	~	806) 775-2902		Violations	0	Fou	undation:	0		10	
•			TEX	4.5			Time In	1:00 pm		Core:	0	0)	
	vity Date 7/2020				spection SPECTION		Time Out	2:00 pm	Tot. Mir	nutes:	60			
	olishment ERS VENDO	OR TEM	1PORAF	RY	Address 3304 E 17TH		City/State LUBBOCK, TX			Zip Code 79403		Telephone (806) 473-5824	4	
	rd ID # 014008				Permit Holder ROY ROGERS		Est. Type 2020 TEMPORARY			Risk Cate	gory			
	t Name				Event Address		Event City/State			Zip Code	•	Event Telepho	ne	
Even	nt Organizer				Event Organizer	Phone	Booth / Space No.			Serial Nu				
	OUT	= OUT	OF COMP	PLIANCE	IN = IN COMPLIANCE	NA = NOT APPLICA	ABLE NO = NOT OBSERVED C	COS = CORREC	CTED ON SI			AT VIOLATION		
						PR	RIORITY ITEMS							
1	□ OUT	□IN	■ NA	□NO	□cos		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)							
4	□ OUT	□IN	■ NA	□ NO	□ cos	04 Proper co	oking time and temperature							
5	□ OUT	□IN	■ NA	□NO	□COS	05 Proper re	heating for hot holding 165 F i	n 2 hr.						
6	□ OUT	■ IN	□NA	□ NO	□ cos	06 Time as 0	Control; procedures/records							
7	□ OUT	■ IN			□ COS									
8	□ OUT	■ IN			□ COS	COS 08 Food received at proper temperature								
9	□ OUT	■ IN			□ COS	09 Separated	d & protected; contamination p	prevented						
10	□ OUT	■ IN			□ COS	10 Contact s	urfaces/returnables; clean & s	anitized						
11	□ OUT	■ IN	□NA	□ NO	□ COS	11 Proper dis	sposition; returned/served/reco	ondition						
12	□ OUT	■ IN			□ COS	12 Managem	nent, employees; knowledge &	reporting						
13	□ OUT	■ IN			□ COS	13 Proper us	e of restriction and exclusion							
14	□ OUT	■ IN			□ COS		eaned and properly washed / 0							
15	□ OUT	■ IN	□ NA	□ NO	□ COS	15 No bare h	nand contact w/RTE or approve	ed method						
16	□ OUT	■ IN	□NA		□ COS	16 Pasteuriz	ed foods used; prohibited not	offered						
17	□ OUT		□NA		□ COS		approved/used Washing fruits							
18	□ OUT				□ COS		stances; identified/stored/used							
19	□ OUT				□ COS		proved source; plumbing, bac							
20	□ OUT	■ IN			□ COS	•••	Sewage / Wastewater dispos	al						
21	□ OUT	■ INI	ПИА		□ COS		FOUNDATION ITEMS ent / demonstration / duties / C	:FM				I		
22	□ OUT				□ cos	-	ndler/no unauthorized persons							
23	OUT				□ cos		Cold water available; adequate	-						
24	□ OUT				□ COS		available shellstock/destruction	•						
25	□ OUT				□ COS		ce with variance, specialized /							
26	□ OUT				□ COS	<u> </u>	f consumer advisories, Allerge							
27	□ OUT		□NA		□ COS		poling method used; equipmen							
28	□ OUT		□NA	□NO	□COS		ate marking and disposition	•						
29	□ OUT		□NA	-	□ COS	<u> </u>	eters / test strips provided, ac	curate						
30	□ OUT				□cos		ablishment Permit (Current & \							
31	□ OUT				□ COS		h facilities; accessible/supplied							
			□NA		□ COS		on-food contact surfaces clear							
32	L 001													

CORE ITEMS



Activity Date 08/27/2020

Purpose of Inspection
ROUTINE INSPECTION

SIZIZIOZO SIZIZIOZO Establishment ROGERS VENDOR TEMPORARY ROGERS VENDOR TEMPORARY PR0014008 OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATI OUT IN COS 34 Evidence of contamination; insect/rodent/other OUT OUT NO COS 35 Personal Cleanliness; eating/drinking/tobacco OUT NO NO NO COS 36 Wiping clothes; properly used and stored OUT NO NO NO COS 37 Environmental contamination OUT NO NO NO COS 38 Approved thawing method OUT NO NO NO COS 39 Utensils/equipment/linens; used/stored/handled OUT NO NO COS 40 Single-service/use; properly stored, and used OUT NO NO COS 41 Original container labeling (Bulk Food) OUT NO NO COS 42 Non-food contact surfaces clean OUT NO NO COS 43 Adequate ventilation, lighting; designated area 4 OUT NO NO COS 44 Carbage & refuse properly disposed/maintained OUT NO NO COS 45 Physical facilities installed/maintained/clean Measured Observations Overall Inspection Comments No signature obtained due to Covid 19 precautions. Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION	'E REPT = REPEAT VIOLATION	Record ID#		ity of _	_ Cit		
A	E REPT = REPEAT VIOLATION			OCK	bo	Luk	7
□ OUT ■ IN □ COS 35 Personal Cleanliness; eating/drinking/tobacco □ OUT ■ IN □ NA □ NO □ COS 36 Wiping clothes; properly used and stored □ OUT ■ IN □ NA □ NO □ COS 37 Environmental contamination □ OUT ■ IN □ NA □ NO □ COS 38 Approved thawing method □ OUT ■ IN □ COS 39 Utensils/equipment/linens; used/stored/handled □ OUT ■ IN □ NA □ NO □ COS 40 Single-service/use; properly stored, and used □ OUT ■ IN □ NA □ NO □ COS 41 Original container labeling (Bulk Food) □ OUT ■ IN □ NO □ COS 42 Non-food contact surfaces clean □ OUT ■ IN □ NO □ COS 43 Adequate ventilation, lighting; designated area □ OUT ■ IN □ NO □ COS 44 Garbage & refuse properly disposed/maintained □ OUT ■ IN □ NO □ COS 45 Physical facilities installed/maintained/clean □ OUT ■ IN □ NO □ COS 46 Toilet facilities; constructed/supplied/clean □ OUT ■ IN □ NA □ NO □ COS 47 Other violations Measured Observations Overall Inspection Comments		LE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIO	E IN = IN COMPLIANCE NA	OF COMPLIANCE	= OUT (OUT	
OUT IN COS 36 Wiping clothes; properly used and stored OUT IN NA NO COS 37 Environmental contamination OUT IN NA NO COS 38 Approved thawing method OUT IN NA NO COS 39 Utensils/equipment/linens; used/stored/handled OUT IN COS 40 Single-service/use; properly stored, and used OUT IN NA NO COS 41 Original container labeling (Bulk Food) OUT IN NO COS 42 Non-food contact surfaces clean OUT IN NO COS 43 Adequate ventilation, lighting; designated area OUT IN NO COS 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean OUT IN NO COS 47 Other violations Measured Observations Overall Inspection Comments		contamination; insect/rodent/other	□COS		■ IN	□ OUT	Т
OUT IN NA NO COS 37 Environmental contamination 38 OUT IN NA NO COS 38 Approved thawing method O OUT IN COS 39 Utensils/equipment/linens; used/stored/handled O OUT IN COS 40 Single-service/use; properly stored, and used O OUT IN NA NO COS 41 Original container labeling (Bulk Food) OUT IN NO COS 42 Non-food contact surfaces clean OUT IN NO COS 43 Adequate ventilation, lighting; designated area OUT IN NO COS 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean OUT IN NO COS 44 Tollet facilities; constructed/supplied/clean OUT IN NA NO COS 47 Other violations Measured Observations Overall Inspection Comments Overall Inspect		eanliness; eating/drinking/tobacco	□ COS		■ IN	□ OUT	;
OUT IN NA NO COS 38 Approved thawing method OUT IN COS 39 Utensils/equipment/linens; used/stored/handled OUT IN COS 40 Single-service/use; properly stored, and used OUT IN NA NO COS 41 Original container labeling (Bulk Food) OUT IN NO COS 42 Non-food contact surfaces clean OUT IN NO COS 43 Adequate ventilation, lighting; designated area OUT IN NO COS 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean OUT IN NO COS 47 Other violations Measured Observations Overall Inspection Comments		es; properly used and stored	□ COS		■ IN	□ OUT	;
OUT IN COS 39 Utensils/equipment/linens; used/stored/handled OUT IN COS 40 Single-service/use; properly stored, and used OUT IN NA NO COS 41 Original container labeling (Bulk Food) OUT IN NO COS 42 Non-food contact surfaces clean OUT IN NO COS 43 Adequate ventilation, lighting; designated area OUT IN NO COS 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean OUT IN NA NO COS 47 Other violations OUT IN NA NO COS A7 Other violations Measured Observations Overall Inspection Comments Over		tal contamination	O 🗆 COS	□ NA □ NO	■ IN	□ OUT	1
OUT IN OOS 40 Single-service/use; properly stored, and used OUT IN NA NO COS 41 Original container labeling (Bulk Food) OUT IN NO COS 42 Non-food contact surfaces clean OUT IN NO COS 43 Adequate ventilation, lighting; designated area OUT IN NO COS 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean OUT IN NO COS 47 Other violations Measured Observations Overall Inspection Comments Overall I		awing method	O 🗆 COS	□ NA □ NO	■ IN	□ OUT	3
OUT ■ IN		ipment/linens; used/stored/handled	□ COS		■ IN	□ OUT	
OUT IN NO COS 42 Non-food contact surfaces clean		ce/use; properly stored, and used	□ COS		■ IN	□ OUT	
OUT IN NO COS 43 Adequate ventilation, lighting; designated area 44 Garbage & refuse properly disposed/maintained OUT IN NO COS 45 Physical facilities installed/maintained/clean 6 OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean OUT IN NA NO COS 47 Other violations Measured Observations Overall Inspection Comments		tainer labeling (Bulk Food)	O COS	□ NA □ NO	■ IN	□ OUT	\top
OUT IN NO COS 44 Garbage & refuse properly disposed/maintained		ntact surfaces clean	COS	□ NO	■ IN	□ OUT	: [
OUT IN NO COS 45 Physical facilities installed/maintained/clean HOUT IN NO COS 46 Toilet facilities; constructed/supplied/clean HOUT IN NA NO COS 47 Other violations Measured Observations Overall Inspection Comments No signature obtained due to Covid 19 precautions.		entilation, lighting; designated area	COS	□ NO	■ IN	□ OUT	Ī
OUT IN NO COS 46 Toilet facilities; constructed/supplied/clean		efuse properly disposed/maintained	COS	□ NO	■ IN	□ OUT	·T
Measured Observations Out No No Cos 47 Other violations		ilities installed/maintained/clean) 🗆 COS	□ NO	■ IN	□ OUT	5
Measured Observations To Temperature Observations Overall Inspection Comments No signature obtained due to Covid 19 precautions.		es; constructed/supplied/clean) 🗆 COS	□ NO	■ IN	□ OUT	5
Overall Inspection Comments No signature obtained due to Covid 19 precautions.		ons	D □ COS	□ NA □ NO	■ IN	□ OUT	
		pection Comments					
Required Action, NEXT REGULAR INSPECTION	ILAR INSPECTION	Required Action: NEXT REGULAR INSPECTION					No si
Signatures		ignatures					
Vestie Moreyan			_	rejan	Mo	belli	
SSLIE MORGAN EHS II REHS/RS CPO Roy Rogers		Roy Rogers	I REHS/RS CPO				

Restriction		Tul	sh'	y of L	1: Li	314 Ave. l ubbock, T		epartment	N	o. of Violations	0		Priority:	0	Sc	ore
Rethity Date Purpose of Inspection RoUTNE INSPECTION Residence Routne Inspection Routne Inspec	4	Lui	יטכ	JUK	(8	306) 775-2	2902		VI		1:40 pm	Fo		0)
Stabilishment		-									2:20 pm	Tot. Mi		40)
SANCTURAY BAR & CAFE				ROUT	INE INS	т —				City/State			Zin Codo		Tolonhono	
RESTAURANT			R & CA	FE						-			-			866
PRIORITY										Est. Type			Risk Cate	gory	,	
PRIORITY	R00		- OUT	OF COM	DUANCE			NO - NOT OBSE				OTED ON		DEDE	AT MOLATION	.1
1		001	= 001	OF COMP	PLIANCE	IN = IN C	UMPLIANCE	NO = NOT OBSER	KVED N	A = NOT APPLICABLE	COS = CORRE	CIEDON	SITE REP	REPE	AT VIOLATION	N .
2															<u> </u>	
3										<u> </u>	/ 45 E)					
4								· · · · · · · · · · · · · · · · · · ·		• • •						
S										0 1 ()						
								'		<u> </u>	- 0 h-					
											n 2 nr.					0/00/0
Deserved brisket in reach in cooler with prep day of 8-9-20. Should have been discarded on 8-16-20. Voluntarily discarded. COS.				⊔ NO	⊔NA	■ COS	LI KEP	oo riine as (JUHUOI;	procedures/records						8/22/2
28.75(h)(2) Dispensed through a vending machine, discarded if it exceeds a temperature and time combination 7	iola	tion Comme	ents:													
OUT IN)bse	rved brisket	in reac	n in coole	er with p	rep day of	รี 8-9-20. Shoเ	ıld have been di	scarded	on 8-16-20. Voluntari	ly discarded.	COS.				
		. , . , .		hrough a	a vendino		-									
		□ OUT	■ IN			□ cos	□ REP	• • • • • • • • • • • • • • • • • • • •		•	estruction					
OUT IN OOS REP 10 Contact surfaces/returnables; clean & sanitized OUT IN OOS ONS REP 11 Proper disposition; returned/served/recondition OUT IN OOS REP 12 Management, employees; knowledge & reporting OUT IN OOS REP 13 Proper use of restriction and exclusion OUT IN OOS REP 14 Hands cleaned and properly washed / Glove use OUT IN OOS REP 15 No bare hand contact w/RTE or approved method OUT IN ONS REP 15 No bare hand contact w/RTE or approved method OUT IN ONS REP 16 Pasteurized foods used; prohibited not offered OUT IN ONS REP 17 Additives approved/used Washing fruits/veg OUT IN OOS REP 18 Toxic substances; identified/stored/used OUT IN OCS REP 19 Water; approved source; plumbing, backflow OUT IN OCS REP 20 Approved Sewage / Wastewater disposal OUT IN ONS REP 21 PIC present / demonstration / duties / CFM OUT IN ONS REP 23 Hot and Cold water available; adequate pressure OUT IN ONS REP 24 Records available shellstock/destruction/labels OUT IN ONS REP 25 Compliance with variance, specialized / HACCP OUT IN ONS REP 26 Posting of consumer advisories, Allergen label OUT IN ONS REP 26 Posting of consumer advisories, Allergen label OUT IN ONS REP 26 Posting of consumer advisories, Allergen label OUT IN ONS REP 28 Proper date marking and disposition OUT IN ONS REP 28 Proper date marking and disposition OUT IN ONS ONS REP 28 Proper date marking and disposition OUT IN ONS ONS REP 30 Food Establishment Permit (Current & Valid) OUT IN ONS ONS REP 31 Handwash facilities; accessible/supplied/used OUT IN ONS ONS REP 33 Food & non-food contact surfaces cleanable/use OUT OUT	_	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at	proper temperature						
		□ OUT	■ IN			□ cos	□ REP	09 Separate	d & prot	ected; contamination p	prevented					
	10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	surfaces	/returnables; clean & s	anitized					
13	11	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	•	•							
14	12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, em	nployees; knowledge 8	reporting					
15	13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of res	triction and exclusion						
16	14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned a	nd properly washed / 0	Glove use					
17	15	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	15 No bare h	nand cor	ntact w/RTE or approv	ed method					
18	16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteuriz	ed foods	s used; prohibited not	offered					
OUT IN COS REP 19 Water; approved source; plumbing, backflow 20 OUT IN COS REP 20 Approved Sewage / Wastewater disposal	17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approve	ed/used Washing fruit	s/veg					
PRIORITY FOUNDATION OUT IN NA COS REP 20 Approved Sewage / Wastewater disposal	18	□ OUT	■ IN			□ cos	□ REP	18 Toxic sub	stances	; identified/stored/use	d					
PRIORITY FOUNDATION 21	19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow					
OUT IN NA COS REP 21 PIC present / demonstration / duties / CFM	20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewag	e / Wastewater dispos	al					
OUT IN NA COS REP 22 Food Handler/no unauthorized persons/personnel								PRIOR	RITY FO	OUNDATION						
OUT ■ IN	21	□ OUT	■ IN		□NA	□ cos	□ REP	21 PIC prese	ent / den	monstration / duties / C	FM					
OUT ■ IN	22	□ OUT	■ IN		□NA	□ cos	□ REP	22 Food Har	ndler/no	unauthorized persons	/personnel					
OUT IN ONA COS REP 25 Compliance with variance, specialized / HACCP 26 OUT IN ONA COS REP 26 Posting of consumer advisories, Allergen label 27 OUT IN ONA COS REP 27 Proper cooling method used; equipment adequate 28 OUT IN ONO NA COS REP 28 Proper date marking and disposition 29 OUT IN ONA COS REP 29 Thermometers / test strips provided, accurate 30 OUT IN ONA COS REP 30 Food Establishment Permit (Current & Valid) 31 OUT IN ONA COS REP 31 Handwash facilities; accessible/supplied/used 32 OUT IN ONA COS REP 32 Food & non-food contact surfaces cleanable/use 33 OUT IN ONA COS REP 33 Warewashing facilities & Service sink provided	23	□ OUT	■ IN		□NA	□ cos	□ REP	23 Hot and C	Cold wat	ter available; adequate	pressure					
OUT IN NA COS REP 26 Posting of consumer advisories, Allergen label	24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records	available	e shellstock/destruction	n/labels					
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	25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Complian	ce with	variance, specialized /	HACCP					
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	26	□ OUT	■ IN		□NA	□ cos	□ REP	26 Posting o	f consur	mer advisories, Allerge	en label					
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	27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper co	ooling m	ethod used; equipmen	t adequate					
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	28	□ OUT	■ IN	□NO	□NA	□ cos	□REP	28 Proper da	ate mark	king and disposition						
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	29							29 Thermom	neters / t	est strips provided, ac	curate					
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	30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Esta	ablishme	ent Permit (Current & \	√alid)					
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	31							31 Handwas	h faciliti	es; accessible/supplied	d/used					
33 □ OUT ■ IN □ NO □ NA □ COS □ REP 33 Warewashing facilities & Service sink provided	32				□ NA			32 Food & no	on-food	contact surfaces clear	nable/use					
	33			□ NO				33 Warewas	hing fac	ilities & Service sink p	rovided				+	
CORF									СО	RF						
34 □ OUT ■ IN □ COS □ REP 34 Evidence of contamination; insect/rodent/other	34 I	□ OUT	■ IN			□ COS	□ REP	34 Evidence			nt/other				I	



Activity Date

					Activity D 08/19/2020				e of Inspection NE INSPECTION	
	T1		ty of	-						
4	Lul	טע	OCK		Establish SANCTU	ment ARY BAR &	CAFE	Record PR0013		
•			TEXA	15	SANCTO	AITI DAIT &	OALL	1110010		
	OUT	Γ = OUT	OF COMI	PLIANCE	IN = IN CO	OMPLIANCE	NO = NOT OBSERVED NA	= NOT APPLICABLE C	OS = CORRECTED ON SITE REP = REPEA	T VIOLATION
35	□ OUT	■ IN			□ cos			ss; eating/drinking/tob		
36	□ OUT				□ cos		36 Wiping clothes; pro		1	
37	□ OUT				□ cos		37 Environmental cor			
38	□ OUT			□NA	□ COS		38 Approved thawing		and the fi	
39	OUT				□ COS		39 Utensils/equipmer			
40	OUT		NO		□ COS		40 Single-service/use		used	
41 42	OUT			⊔NA	□ COS		41 Original container 42 Non-food contact s	- ' '		
43	OUT				□ COS		43 Adequate ventilati		daraa	
43	OUT				□ COS		44 Garbage & refuse			
45					□ cos		45 Physical facilities i			
46	□ OUT				□ COS		46 Toilet facilities; cor			
47	□ OUT			□NA			47 Other violations	isti ucteu/supplieu/ciee	21 1	
7,	Ц 001	= 111	LINO	LI NA	Ц СОЗ	LINEP				
T	note CLL 20	00 D-	roop [-!	ronk - "			Measured Ob	servations		
l	nato CH 39.0	_								
	n RIC 39.00	_								
	ed Tomato C		-							
			-		- Comme	nts: Cooling				
Cne	ese RIC 40	.00 De	grees Fai	nrenneit			Overall Inspection	on Comments		
							O TOTAL MOPOUL			
Ma	ke sure to d	isplav 1	ood pern	nit and c	ertified foo	d manager i	in a visible location for cos	umers.		
			-			ection report				
	Insp	ection	Result: C	OMPLIE	D - OWN	ΞR		Requir	red Action: NOT APPLICABLE	
							Signat	ires		
	Jac	:06	Ke	mme	_		_			_
JACO	B KEMMEF	₹		EHS II I	RS CPO			Eddie Murphy	Owner	

	Lub	obc	ock				epartment	No. of Violations No. of Repeat Violations	0	For	Priority: Priority undation:	0	Sc	ore
Y,			TEXA	\$,			Time In	1:40 pm		Core:	0	4	3
	rity Date 0/2020				spection SPECTION	I		Time Out	2:20 pm	Tot. Mir	nutes:	40		
Estal	olishment		•		Address	S	•	City/State		· I	Zip Code		Telephone	
	CTUARY BAF	R & CAI	E		8209 SL			LUBBOCK, TX			79424		(806) 368-3	866
	rd ID #)13964				Permit I	Holder MURPHY		Est. Type BAR			Risk Cate FR01	gory		
1100		= OUT (OF COMP	PLIANCE			NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	ECTED ON S		REPE	AT VIOLATIO	N
								PRIORITY						
1	□ OUT		■ NO	□NA				oling time and temperature	45 5					
2	OUT		■ NO	□ NA		□ REP	<u> </u>	Id holding temperature (41 F /	•					
3			■ NO	□ NA		□ REP		t holding temperature (135 F) oking time and temperature						
5			■ NO			□ REP	•	oking time and temperature neating for hot holding 165 F i	n 2 hr					
6			■ NO					Control; procedures/records	Z III.					
7	□ OUT		- 110	L NA	□ COS			source; Condition/parasite de	struction					
8	□ OUT				□ COS	□ REP		eived at proper temperature						
9					□ COS	□ REP		d & protected; contamination p	revented				+	
10					□ cos	□ REP	10 Contact s	urfaces/returnables; clean & s	anitized					
11	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/reco	ondition					
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge &	reporting					
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion						
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned and properly washed / 0	Glove use					
15	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	15 No bare h	and contact w/RTE or approve	ed method					
16	□ OUT	■ IN		□ NA	□ cos	□ REP		ed foods used; prohibited not o						
17	□ OUT	■ IN		□ NA	□ cos	□ REP		approved/used Washing fruits						
18	■ OUT	□IN			■ COS	□ REP	18 Toxic sub	stances; identified/stored/used	d 					8/22/2
Obse 228.2	erved cleaner 203 Poisonou	stored	materials	s or che		red properly	_	ing lemons and limes at the ba		OS.				
20	□ OUT				□ cos			Sewage / Wastewater dispos						
							PRIOR	ITY FOUNDATION						
21	□ OUT	■ IN		□NA	□ cos	□ REP		ent / demonstration / duties / C	FM					
22	□ OUT			□NA	□ cos		22 Food Han	dler/no unauthorized persons/	/personnel					
23	□ OUT				□ cos		23 Hot and C	old water available; adequate	pressure					
24	□ OUT	■ IN		□NA	□ cos	□ REP	24 Records a	available shellstock/destruction	n/labels					
25	□ OUT	■ IN		□NA	□ cos	□ REP	25 Compliano	ce with variance, specialized /	HACCP					
26	□ OUT	■ IN		□ NA	□ cos	□ REP		consumer advisories, Allerge						
27	□ OUT			□ NA	□ cos	□ REP	<u> </u>	oling method used; equipmen	t adequate					
28			□NO	□NA	□ cos		•	te marking and disposition						
				□ NA	□ cos			eters / test strips provided, acc						
29	□ OUT			□ NA	□ cos			ablishment Permit (Current & \						
29 30						□ REP		n facilities; accessible/supplied						
29 30 31	OUT			\square NA	□ cos			on-food contact surfaces clear						
29 30 31 32	□ OUT			- NA	П 222		22 11/2	aina facilitica O Camilee - interes						
29 30 31			□NO	□NA	□ cos	□ REP	33 Warewash	ning facilities & Service sink pr	rovided					
29 30 31 32	□ OUT	■ IN	□ NO	□NA	□ cos			core of contamination; insect/roder						

Page 2 of 2



Activity Date

Setablishment Record ID # PRO019964						08/19/202	0	ROUTINE INSPECTION	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION		T1	-1 ^{C1}	ty of					
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION OUT IN	9	Lui	ODO	оск	(
	•			TEXA	15	SANCTU	ARY BAR &	CAFE PR0013964	
OUT IN ON ON ON ON ON ON ON		OU	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOL	ATION
7	5	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanliness; eating/drinking/tobacco	
8 OUT IN ONO NA COS REP 38 Approved thawing method 9 OUT IN ONO NA COS REP 39 Utensils/equipment/linens; used/stored/handled 0 OUT IN ONO NA COS REP 40 Single-service/use; properly stored, and used 1 OUT IN ONO NA COS REP 41 Original container labeling (Bulk Food) 2 OUT IN ONO COS REP 42 Non-food contact surfaces clean 3 OUT IN ONO COS REP 43 Adequate ventilation, lighting; designated area 4 OUT IN ONO COS REP 44 Garbage & refuse properly disposed/maintained 5 OUT IN ONO COS REP 45 Physical facilities installed/maintained/clean 6 OUT IN ONO COS REP 46 Toilet facilities; constructed/supplied/clean 7 OUT IN ONO NA COS REP 47 Other violations Measured Observations Overall Inspection Comments No Temperature Observations Overall Inspection Comments Signatures Signatures	6	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; properly used and stored	
OUT IN COS REP 39 Utensils/equipment/linens; used/stored/handled O OUT IN COS REP 40 Single-service/use; properly stored, and used O OUT IN NO NA COS REP 41 Original container labeling (Bulk Food) OUT IN NO COS REP 42 Non-food contact surfaces clean OUT IN NO COS REP 43 Adequate ventilation, lighting; designated area OUT IN NO COS REP 44 Garbage & refuse properly disposed/maintained OUT IN NO COS REP 45 Physical facilities installed/maintained/clean OUT IN NO COS REP 45 Thysical facilities; constructed/supplied/clean OUT IN NO NA COS REP 47 Other violations Overall Inspection Comments Measured Observations Overall Inspection Comments	7	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environmental contamination	
O	8	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	38 Approved thawing method	
1	9	□ OUT	■ IN			□ cos	□ REP	39 Utensils/equipment/linens; used/stored/handled	
OUT IN NO COS REP 42 Non-food contact surfaces clean	0	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use; properly stored, and used	
OUT N NO COS REP 43 Adequate ventilation, lighting; designated area	1	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	
4	2	□ OUT	■ IN	□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	
Signatures Signature Signature	3	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	
G	4	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	
Measured Observations No Temperature Observations	5	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	
Measured Observations No Temperature Observations Overall Inspection Comments Due to COVID-19, no signature required on inspection form. Inspection Result: COMPLIED - OWNER Required Action: NOT APPLICABLE Signatures Jacob Kemmer	6	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; constructed/supplied/clean	
No Temperature Observations Overall Inspection Comments Due to COVID-19, no signature required on inspection form. Inspection Result: COMPLIED - OWNER Required Action: NOT APPLICABLE Signatures Jacob Kenner	7	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations	
No Temperature Observations Overall Inspection Comments Due to COVID-19, no signature required on inspection form. Inspection Result: COMPLIED - OWNER Signatures Jacob Kenner								Measured Observations	
Inspection Result: COMPLIED - OWNER Required Action: NOT APPLICABLE Signatures Jacob Kenner								Overall Inspection Comments	
Inspection Result: COMPLIED - OWNER Required Action: NOT APPLICABLE Signatures Jacob Kenner								Overall Inspection Comments	
Signatures Jacob Kenner	Due	e to COVID	-19. no	signature	e require	ed on inspe	ection form.	Overall Inspection Comments	
Signatures Jacob Kenner	Due	e to COVID	-19, no	signature	e require	ed on inspe	ection form.	Overall Inspection Comments	
Jacob Kenmer	Due	e to COVID	-19, no	signature	e require	ed on inspe	ection form.	Overall Inspection Comments	
Jacob Kenmer	Due								
	Due							Required Action: NOT APPLICABLE	
ACOB KEMMER EHS II RS CPO Eddie Murphy Owner	Due	Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE	
	Due	Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	
		Insp	ection	Result: C	COMPLIE	ED - OWN		Required Action: NOT APPLICABLE Signatures	

	Lul	sh'cit	y of L	1: L:			epartment	No. of Violations No. of Repeat Violations	0		Priority: Priority undation:	0	Score
1	Lui	אנו	TEXA	\$	000) 110-2	.502		Time In	8:30 am	FOI	Core:	0	Λ
	rity Date				spection			Time Out	9:30 am	Tot. Mir		60	U
	olishment		ROUT	INE INS	Address			City/State			Zip Code		Telephone
	RICK MEMO	RIAL				TICA AVE		LUBBOCK, TX			79407233	2	(806) 799-8600
Reco	rd ID#				Permit I	Holder		Est. Type			Risk Cate	gory	
PR00	000969				OLDHA	M TRUST		RESTAURANT	_		FR04		
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	VED NA = NOT APPLICABLE (COS = CORRE	CTED ON S	SITE REP =	REPE	AT VIOLATION
								PRIORITY					
1	□ OUT	□ IN	■ NO	□NA	□ cos	□ REP	01 Proper co	oling time and temperature					T
2	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	•	ld holding temperature (41 F /	45 F)				
3	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	03 Proper ho	t holding temperature (135 F)					
4	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	04 Proper co	oking time and temperature					<u> </u>
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper rel	neating for hot holding 165 F i	n 2 hr.				
6	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	06 Time as C	Control; procedures/records					
7	□ OUT	■ IN			□ COS	□ REP	07 Approved	source; Condition/parasite de	struction				
8	□ OUT	■ IN			□ COS	□ REP	08 Food rece	eived at proper temperature					1
9	□ OUT	■ IN			□ COS	□ REP	09 Separated	d & protected; contamination p	revented				1
10	□ OUT	■ IN			□ cos	□ REP	10 Contact si	urfaces/returnables; clean & s	anitized				
11	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	11 Proper dis	sposition; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	ent, employees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	e of restriction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	aned and properly washed / 0	Glove use				
15	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	15 No bare h	and contact w/RTE or approve	ed method				
16	□ OUT	■ IN		□ NA	□ cos	□ REP	16 Pasteurize	ed foods used; prohibited not	offered				
17	□ OUT	■ IN		□ NA	□ cos	□ REP	17 Additives	approved/used Washing fruits	s/veg				
18	□ OUT					□ REP		stances; identified/stored/used					
19	□ OUT				□ cos	□ REP	, ,	proved source; plumbing, bac					
20	□ OUT	■ IN			□ COS	□ REP	20 Approved	Sewage / Wastewater dispos	al 				
							PRIOR	ITY FOUNDATION					
21	□ OUT	■ IN		□ NA	□ cos	□ REP	21 PIC prese	nt / demonstration / duties / C	FM				
22	□ OUT	■ IN		□ NA	□ cos	□ REP	22 Food Han	dler/no unauthorized persons	/personnel				
23	□ OUT			□ NA	□ cos		23 Hot and C	old water available; adequate	pressure				
24	□ OUT			□ NA	□ cos			available shellstock/destruction					
25	□ OUT			□ NA	□ cos		· · · · · · · · · · · · · · · · · · ·	ce with variance, specialized /					
26	□ OUT				□ cos			consumer advisories, Allerge					
27	□ OUT			□ NA	□ cos		<u> </u>	oling method used; equipmen	t adequate				
28	□ OUT		□ NO		□ COS			te marking and disposition					
29	OUT				□ cos			eters / test strips provided, ac					
30	□ OUT			□NA	□ cos			ablishment Permit (Current & \					
31	□ OUT			· · ·	□ cos			n facilities; accessible/supplied					
32	OUT				□ cos			on-food contact surfaces clear					
33	□ OUT	■ IN	⊔ NO	⊔NA	□ cos	LI KEP	33 Warewash	ning facilities & Service sink p	rovided				
								CORE					
34	□ OUT				□ COS	□ REP		of contamination; insect/roder					
35	□ OUT				□ cos			Cleanliness; eating/drinking/to					
36	□ OUT				□ cos			othes; properly used and store	d				
37	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	37 Environme	ental contamination					



Activity Date

		Ci	ty of 💂		08/26/202		ROUTINE INSPECTION							
	Lul	obi	ÖCK	s	Establish SHERICK	iment (MEMORIA	Record ID # PR0000969							
	ТИО	= OUT	OF COMP	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	47 □ OUT ■ IN □ NO □ NA □ COS □ REP 47 Other violations													
	47 □ 001 ■ IN □ NO □ NA □ COS □ REP 47 Other violations Measured Observations													
No	No Temperature Observations													
							Overall Inspection Comments							
No	No signature obtained due to Covid 19 precautions Inspection Result: NO VIOLATION Required Action: NEXT REGULAR INSPECTION													
							Signatures							
	besti	Me	rejan	1			_							
LESL	LIE MORGAN	١		EHS II	REHS/RS	СРО								

															Page 1 of 3	
		C	by of			ntal Health [K 4th Floor	Department		lo. of Violations	7		Priority:	1			
	Lul	obo	ŏck	_	ubbock, T 306) 775-2				lo. of Repeat /iolations	1	Fo	Priority oundation:	3	So	core	
			TEXA	\$					Time In	3:05 pm		Core:	3	1	2	
	rity Date 8/2020				spection PECTION	I			Time Out	4:00 pm	Tot. Mi	nutes:	55			
	olishment ETHING DIF	EEDEN	IT CDII I		Addres: 4317 50				City/State LUBBOCK, TX			Zip Code 79413		Telephone (575) 799-		
<u> </u>	rd ID#	ILIXLI	VI GIVILL	_	Permit I				Est. Type			Risk Cate	norv	(373) 799-	-0033	
	11597	- 0			LEONA	RD VANDE			RESTAURANT			FR04				
	OU	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED N	IA = NOT APPLICABLE (COS = CORREC	CTED ON	SITE REP =	REPE	AT VIOLATIO	ON	
								PRIC	DRITY							
1	□ OUT REP	■ IN	□ NO	□ NA	□ cos		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)					8/31/20	
Viola	tion Comm	ents:					· ·		<u> </u>							
CHIC	KEN AT 47	DEGRE	EES F, R	AW CUE	BE STEAK	CAT 47 DEC	GREES F, AND E	GG RO	T 41 DEGREES F OR I ILLS AT 45 DEGREES FOR INSPECTION. DIS	F. ITEMS OU	T LESS	ΓHAN 4 HO	URS.	MOVE		
(41°F	/45°F or bel	low)										-(-)(-)(-)				
3	□ OUT REP	■ IN	□ NO	□ NA	□ cos		03 Proper ho	ot holdir	ng temperature (135 F)							
4	□ OUT REP	■ IN	□NO	□NA	□ cos		04 Proper co	ooking t	ime and temperature							
5	□ OUT REP	■ IN	□NO	□NA	□ cos		05 Proper re	05 Proper reheating for hot holding 165 F in 2 hr.								
6	□ OUT REP	■ IN	□NO	□NA	□ cos		06 Time as 0	Control;	procedures/records							
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	d source	e; Condition/parasite de	estruction						
8	□ OUT				□ cos				t proper temperature							
9	OUT				□ COS		•	•	tected; contamination p							
10 11	□ OUT		□NO	□NA	□ cos				s/returnables; clean & s on; returned/served/rec							
-10	REP				-		40.14									
12 13	□ OUT					□ REP			nployees; knowledge & striction and exclusion	reporting						
14	□ OUT				□ cos		<u> </u>		and properly washed / (Slove use						
15	□ OUT	■ IN	□NO	□NA	□ cos				intact w/RTE or approv							
16	REP DUT	■ IN		□NA	□ COS	□ REP	16 Pasteuriz	ed foor	Is used; prohibited not	offered						
17	OUT	■ IN			□ cos				red/used Washing fruit							
18	□ OUT	■ IN			□ cos		18 Toxic sub	stance	s; identified/stored/use	d						
19	□ OUT	■ IN			□ cos	□ REP	19 Water; ap	proved	source; plumbing, bac	kflow						
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	d Sewa	ge / Wastewater dispos	al						
							PRIOR	RITY F	OUNDATION							
21	■ OUT	□IN		□ NA	□ cos	□ REP	21 PIC pres	ent / de	monstration / duties / C	FM					9/7/20	
	tion Commo		AGER C	ERTIFIC	CATE WAS	S NOT OBS	ERVED. DISCUS	SED. 3	0 DAYS TO OBTAIN. 2	228.32(2) Bein	g a certif	ied food pro	tectio	n manager		
who	has shown p	roficien		uired inf	ormation t	hrough pass	sing a test that is	part of a	an Accredited Program			•				
22	□ OUT				□ cos				unauthorized persons	•						
23 24	OUT				□ COS				ter available; adequate							
25					□ cos				le shellstock/destruction variance, specialized /							
26	□ OUT	■ IN		□ NA	□ COS				mer advisories, Allerge							
ٿ		- 111		□ IV/\	_ 000	LI NLF		551150								

Follow up : Yes Followup Date: 09/07/2020



Activity Date 08/28/2020

Purpose of Inspection ROUTINE INSPECTION

	Lul	obi	ŏck i	is .	Establish SOMETH		RENT GRILL	Record ID # PR0011597	
	OU ⁻	Γ = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED	NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEA	AT VIOLATION
27	□ OUT	■ IN		□NA	□ cos	□ REP	27 Proper coolin	g method used; equipment adequate	
28	□ OUT REP	■ IN	□ NO	□NA	□ COS		28 Proper date r	narking and disposition	
29	□ OUT	■ IN		□ NA	□ cos	□ REP	29 Thermometer	s / test strips provided, accurate	
30	□ OUT	■ IN		□ NA	□ cos	□ REP	30 Food Establis	hment Permit (Current & Valid)	
31	■ OUT	□IN			□ cos	□ REP	31 Handwash fa	cilities; accessible/supplied/used	9/7/20
Viola	tion Comm	ents:							<u>.</u>
TO F	EPAIR (TUI enheit) throu	ESDAY gh a m	, SEPTEI ixing valv	MBER 1	, 2020). 2: nbination t	28.146(b)(1 faucet		00 DEGREES F. MANAGER STATES IT WILL BE REPAIRED. 24 In provide water at a temperature of at least 38 degrees Celsius (100	
228.3								ally operated faucet handles on a hand washing sink or the handle o	of a
32	■ OUT	□IN		□ NA	□ cos	■ REP	32 Food & non-f	ood contact surfaces cleanable/use	9/7/20
OBS REQ 228.7 subs weigh	UIRED. REF 101(a)(2) -(5 tances or im	ACH-IN PEATEI) Mater part col	O VIOLATials that a ors, odor withstand	TION ON are used s, or tas d repeate	N 2/18/202 in the contest to food ad ware w	20. 90 DAYS nstruction of d and under	S TO REPAIR. f utensils and food-cor normal use condition	THE WALK-IN COOLER DOOR WITH TORN GASKETS. REPAIR tact surfaces of equipment may not allow the migration of deleterious shall be: durable, corrosion-resistant, and nonabsorbent; sufficient, easily cleanable surface; and resistant to pitting, chipping, crazing,	us t in
							00.14/		
33	REP	■ IN	□NO	□NA	□ cos		33 Warewashing	facilities & Service sink provided	
33		■ IN	□NO	□ NA	⊔cos	Ц		Tacilities & Service sink provided CORE	
33			□NO	□NA	□ cos			<u> </u>	
	REP	■ IN	□NO	□ NA		□REP	34 Evidence of c	CORE	
34	REP OUT	■ IN	□ NO	□ NA	□ COS	□ REP	34 Evidence of o	CORE ontamination; insect/rodent/other	
34 35	REP OUT OUT	■ IN ■ IN ■ IN			□ COS	□ REP □ REP	34 Evidence of o	core ontamination; insect/rodent/other anliness; eating/drinking/tobacco s; properly used and stored	
34 35 36	REP OUT OUT OUT OUT COUT REP	■ IN ■ IN ■ IN ■ IN	□NO	□NA	COS COS	□ REP □ REP □ C	34 Evidence of o 35 Personal Cle 36 Wiping clothe 37 Environmenta 38 Approved tha	core ontamination; insect/rodent/other anliness; eating/drinking/tobacco s; properly used and stored al contamination wing method	
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34 35 36 37 38 39 40 41 Viola	REP OUT OUT OUT REP OUT REP OUT COUT REP OUT COUT REP TION COMM	IN I	□ NO □ NO □ NO	□ NA □ NA	□ COS	□ REP	34 Evidence of of 35 Personal Cle. 36 Wiping clothe 37 Environmenta 38 Approved that 39 Utensils/equi 40 Single-service 41 Original conta	core ontamination; insect/rodent/other anliness; eating/drinking/tobacco s; properly used and stored al contamination wing method oment/linens; used/stored/handled s/use; properly stored, and used	
34 35 36 37 38 39 40 41 Viola	REP OUT OUT OUT REP OUT OUT REP OUT COUT REP COUT REP COUT REP COUT REP COUT REP COUT REP	IN I	□ NO □ NO □ NO □ S OF COF	□ NA □ NA	□ COS	□ REP	34 Evidence of of 35 Personal Cle. 36 Wiping clothe 37 Environmenta 38 Approved that 39 Utensils/equit 40 Single-service 41 Original contact.	core ontamination; insect/rodent/other anliness; eating/drinking/tobacco s; properly used and stored al contamination wing method oment/linens; used/stored/handled e/use; properly stored, and used siner labeling (Bulk Food)	
34 35 36 37 38 39 40 41 <i>Viola</i> 42 <i>Viola</i> OBS	REP OUT OUT OUT REP OUT OUT REP OUT REP OUT OUT REP Tion Common nar OUT COMMON NAR COMMO	IN I	□ NO □ NO □ NO □ NO FREEZE	□ NA □ NA RN MEA	□ COS	REP	34 Evidence of of 35 Personal Cle. 36 Wiping clothe 37 Environmenta 38 Approved tha 39 Utensils/equit 40 Single-service 41 Original conta 42 Non-food cores 30TTOM SHELVES, 7	core contamination; insect/rodent/other anliness; eating/drinking/tobacco s; properly used and stored al contamination wing method coment/linens; used/stored/handled e/use; properly stored, and used ainer labeling (Bulk Food) ELS. PROVIDE. 24 HOURS. 228.66(b) Food storage containers, id	dentified 11/26/20
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OBSERVED PERSONAL DRINKS OBSERVED ON A SHELF OVER THE FRONT HAND SINK. RELOCATE ALL PERSONAL ITEMS TO AWAY AND BELOW ANY AND ALL SERVICE ITEMS (FOOD, UTENSILS, PREP AREAS). DISCUSSED. COS. 228.183(a) Areas for employees--location

Follow up : Yes Followup Date: 09/07/2020

			-		
					Page 3 of
_ City of _	Activity Date 08/28/2020		Purpose of Ins		
Lubbock	Establishment SOMETHING DIFFER	ENT GRILL	Record ID # PR0011597		
OUT = OUT OF COMPLIA	NCE IN = IN COMPLIANCE	NO = NOT OBSERVED NA = NOT APPLI	CABLE COS = CO	ORRECTED ON SITE REP = REPEAT VIOL	_ATION
46 □ OUT ■ IN □ NO	□ COS □ REP	46 Toilet facilities; constructed/sup	plied/clean		$\overline{}$
47 □ OUT ■ IN □ NO □ REP	NA COS C	47 Other violations			
		Measured Observations			
CHLORINE SANITIZER MECHANI	CAL DISH WASHER 50.00	Parts Per Million			
TACO MEAT HH 158.00 Degrees F	ahrenheit				
RAW CHICKEN RIC BY GRILL 47.0	00 Degrees Fahrenheit				
HOT WATER HAND SINK 128.00 [Degrees Fahrenheit				
RAW CHICKEN WIC 39.00 Degree	s Fahrenheit				
DICED CHICKEN HH 156.00 Degre	es Fahrenheit				
RAW CUBE STEAK RIC BY GRILL	. 47.00 Degrees Fahrenheit				
DICED TOMATO CH 39.00 Degree	s Fahrenheit				
SLICED TURKEY RIC 39.00 Degre	es Fahrenheit				
EGG ROLLS RIC BY GRILL 45.00	Degrees Fahrenheit				
RAW GROUND BEEF WIC 34.00 D	Degrees Fahrenheit				
		Overall Inspection Comme	nts		
NO SIGNATURE DUE TO THE DE	ECLARATION OF PUBLIC H	IEALTH DISASTER.			
Inspection Result: VIOL	ATION		Required Acti	ion: RE-INSPECTION	
		Signatures			
Jeanne Valor					
JEANNE VALDEZ EHS	S II RS CPO	AMANDA (FRAHAM	GENERAL MANAGER	

Follow up : Yes Followup Date: 09/07/2020

	17					ntal Health De K 4th Floor	partment	N	o. of Violations	1		Priority:	1		
	Lul	b_0^{ci}	$\operatorname{\overset{\scriptscriptstyle{\mathrm{v}}}{\circ}}^{\mathrm{f}}\mathbf{c}\mathbf{k}$	_ L	ubbock, T. 306) 775-2	X 79457			o. of Repeat iolations	0	Fo	Priority undation:	0	S	core
			TEXA	\$					Time In	8:00 am		Core:	0		3
	ity Date /2020				spection SPECTION	I			Time Out	9:00 am	Tot. Mi	nutes:	60		J
stab	lishment				Address	s			City/State			Zip Code		Telephor	ne
	C DRIVE IN	#6543				LWAUKEE A	VE		LUBBOCK, TX			79424		(806) 771	-2431
	od I D # 08793				Permit I RODNE	Holder Y WARREN			Est. Type RESTAURANT			Risk Cate FR02	gory	_	
	TUO	= OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSER'	VED N	A = NOT APPLICABLE (COS = CORRE	CTED ON :	SITE REP =	REPE	AT VIOLAT	ION
								PRIO							_
1					□ COS		•		me and temperature						
2	□ OUT			□NA		□ REP			ng temperature (41 F /	,					1
3	□ OUT		□NO	□NA	□ cos	□ REP	•		ig temperature (135 F)						ļ
4	□ OUT			□NA	□ cos	□ REP	· · · · · · · · · · · · · · · · · · ·		me and temperature						
5	□ OUT		■ NO	□NA	□ cos	□ REP			for hot holding 165 F is	n 2 hr.					
6	□ OUT		□ NO	□ NA		□ REP		-	procedures/records						
7	□ OUT					□ REP			; Condition/parasite de	struction					
8	□ OUT				□ cos	□ REP	08 Food rece	eived at	proper temperature						
9	■ OUT	□IN			■ COS	□ REP	09 Separated	d & prote	ected; contamination p	revented					8/30/2
/iola	tion Comme	ents:													
hse	rved bag of	ce stor	ed in ice	bin for s	service. Pl	IC removed ar	nd voluntarily dis	scarded	ice and cleaned/saniti	zed bin.					
	-						•								
	6(a)(1)(A) F	ood pro	tectea tr	om cros	S Containii	nation by sepa	arating, storage,	prepara	ation, holding, and disp	olay					
28.6	6(a)(1)(A) F □ OUT		tected tr	om cros	COS		<u> </u>	<u> </u>	ation, holding, and disp /returnables; clean & s						
28.6 10	D OUT	■ IN					10 Contact su	urfaces/		anitized					
28.6 10 11	D OUT	■ IN			□ COS	□ REP	10 Contact su 11 Proper dis	urfaces/ spositior	/returnables; clean & s	anitized ondition					
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Activity Date 08/27/2020

Purpose of Inspection ROUTINE INSPECTION

Lubbock Establishment SONIC DRIVE IN #6543 ROUTINE INSPECTION Record ID # PR0008793	
OUT = OUT OF COMPLIANCE IN = IN COMPLIANCE NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT	VIOLATION
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	
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	
Measured Observations	
No signature obtained due to Covid 19 precautions.	
Inspection Result: VIOLATION Required Action: NEXT REGULAR INSPECTION	١
Signatures	
Vestir Moreyan	
ESLIE MORGAN EHS II REHS/RS CPO Melissa Mata	_

		- Cit	v of _	1;	314 Ave. I	ntal Health D K 4th Floor	epartment		o. of Violations	0		Priority:	0	Score
	Lul	obo	ock	-	ubbock, T 306) 775-2				o. of Repeat plations	0	Fo	Priority undation:	0	Score
•			TEXA	\$					Time In	2:00 pm		Core:	0	0
	ity Date /2020				spection PECTION	I			Time Out	2:25 pm	Tot. Mi	nutes:	25	
	lishment	U407			Address	-			City/State			Zip Code		Telephone
	d ID#	#107				IDE RD 12			_UBBOCK, TX			79424		(806) 794-1900
	07369				Permit I SPEC'S		ITS & FINER		Est. Type GROCERY			Risk Cate FR01	gory	
	TUO	= OUT	OF COME	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSER	RVED NA	= NOT APPLICABLE	COS = CORRE	CTED ON	SITE REP =	REPE	AT VIOLATION
								DDIO						
1	□ OUT	□ IN	■ NO	□NA	□ cos	ПРЕР	01 Proper co	PRIOR	e and temperature					T T
2	□ OUT	■ IN			□ COS		•		g temperature (41 F /	45 F)				
3	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	03 Proper ho	ot holding	temperature (135 F)	,				
4	□ OUT	□IN	■ NO	□NA	□ COS	□ REP	04 Proper co	ooking tim	ne and temperature					
5	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	05 Proper re	heating f	or hot holding 165 F i	n 2 hr.				
6	□ OUT	□IN	■ NO	□NA	□ cos	□ REP	06 Time as C	Control; p	procedures/records					
7	□ OUT	■ IN			□ cos	□ REP	07 Approved	source;	Condition/parasite de	struction				
8	□ OUT	■ IN			□ cos	□ REP	08 Food rece	eived at p	proper temperature					
9	□ OUT	■ IN			□ cos	□ REP	09 Separated	d & prote	cted; contamination p	revented				
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/r	returnables; clean & s	anitized				
11	□ OUT	■ IN	□NO	□ NA	□ cos	□ REP	11 Proper dis	sposition	; returned/served/reco	ondition				
12	□ OUT	■ IN			□ cos	□ REP	12 Managem	nent, emp	oloyees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of rest	riction and exclusion					
14	□ OUT	■ IN			□ cos	□ REP			d properly washed / 0					
15	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP			tact 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/used					
19 20	OUT	■ IN			□ cos	□ REP	, ,	<u>. </u>	source; plumbing, bac					
20	□ OUT	■ IN			□ cos	□ REP			e / Wastewater dispos	aı				
0.4									DUNDATION	- 14				
21 22					□ cos				onstration / duties / C					
	OUT			□ NA	COS				unauthorized persons	•				
23 24	OUT OUT			□ NA	□ COS				er available; adequate shellstock/destruction					
25				□ NA	□ COS				variance, specialized /					
26	□ OUT			□NA	□ COS		· · · · · · · · · · · · · · · · · · ·		ner advisories, Allerge					
27	□ OUT			□ NA	□ cos				thod used; equipmen					
28	□ OUT		□NO				<u>'</u>		ng and disposition	1				
29	□ OUT			□NA	□ cos		<u> </u>		est strips provided, ac	curate				
30	□ OUT				□ cos				nt Permit (Current & \					
31	□ OUT				□ COS				s; accessible/supplied					
32	□ OUT			□NA	□ cos				contact surfaces clear					
33	□ OUT		□NO		□ cos		33 Warewas	hing facil	lities & Service sink p	rovided				
								COF	RE					
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence		mination; insect/roder	nt/other				I
35	□ OUT				□ cos	□ REP			ess; eating/drinking/to					
36	□ OUT				□ cos	□ REP	36 Wiping clo	othes; pr	operly used and store	d				
			□NO	ПИА		□ REP	37 Environm	ental cor	ntamination					



		Cit	v of		Activity D 08/27/202				of Inspection E INSPECTION		
7	Lul	obo	ock		Establish SPEC'S L	ment IQUOR #107	7	Record ID PR000736			
	OUT	= OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE N	NO = NOT OBSERVED NA	A = NOT APPLICABLE COS	S = CORRECTED ON SITE REF	P = REPEAT VIOLA	TION
38	□ OUT	■ IN		□NA	□ COS	□ REP	38 Approved thawing	method			<u> </u>
39	□ OUT				□ cos		* * * * * * * * * * * * * * * * * * * *	nt/linens; used/stored/har	ndled		
40	□ OUT				□ cos			e; properly stored, and us			
41	□ OUT	■ IN	□NO	□NA				labeling (Bulk Food)			
42	□ OUT	■ IN	□NO		□ cos		42 Non-food contact				
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilat	ion, lighting; designated a	area		
44	□ OUT		□ NO		□ cos		44 Garbage & refuse	properly disposed/maint	tained		
45	□ OUT	■ IN	□ NO		□ cos	□ REP	45 Physical facilities	installed/maintained/clea	an		
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; co	nstructed/supplied/clean			
47	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	47 Other violations				
			_		_		Measured O	oservations			
Saus	sage CH 39	.00 Deg	grees Fa	hrenheit							
Che	ese CH 40.	00 Degi	rees Fah	renheit							
Che	ese CH 40.	00 Degi	rees Fah	renheit							
							Overall Inspect	on Comments			
Due	e to COVID-	19, no	signature	e require	d on inspe	ection report.					
	Insp	ection F	Result: N	O VIOLA	ATION			Required	d Action: NOT APPLICABLE		
_	Insp	ection F	Result: N	O VIOLA	ATION		Circus		d Action: NOT APPLICABLE		
							Signa		d Action: NOT APPLICABLE		
	Insp						Signa		d Action: NOT APPLICABLE		
JACO		.ob	Ke				Signa		d Action: NOT APPLICABLE Manager		
JACO	Jac	.ob	Ke	mme.			Signa	tures			
JACO	Jac	.ob	Ke	mme.			Signa	tures			
JACO	Jac	.ob	Ke	mme.			Signa	tures			
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Page 1 of 3

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	Mr.					ntal Health D	epartment	N	lo. of Violations	4		Priority:	2		
	Lul	$h_{\mathbf{b}}^{\mathbf{c}}$	ity of A	L	ubbock, T 806) 775-2	X 79457			lo. of Repeat /iolations	0	Fo	Priority undation:	1	So	core
	Lu		TEXA	15					Time In	10:32 am		Core:	1		0
Activ	rity Date		Purpo	se of In	spection				Time Out	11.11 om	T-4 M:		70	,	9
08/24	1/2020				SPECTION	N			Time Out	11:44 am	Tot. Mi	nutes:	72		
1	olishment				Addres				City/State			Zip Code		Telephone	•
	PES #2442				806 347				LUBBOCK, TX			79404			
	rd ID # 001139				Permit CAL'S	Holaer CONVENIEN	CE INC.		Est. Type RESTAURANT			Risk Cate FR04	gory		
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2				□ NA	□ cos				ing temperature (41 F /	/ 45 F)					
3	□ OUT						·		ng temperature (135 F)						
4	□ OUT								ime and temperature	l					
5	DOUT						·		for hot holding 165 F i	in 2 hr					
6	□ OUT				□ cos				procedures/records						
7	□ OUT				□ cos				e; Condition/parasite de	estruction					
8	□ OUT					□ REP			t proper temperature	- Con dollon					
9	■ OUT					□ REP			tected; contamination p	revented					8/27/20
l	tion Comm						00 00 00 00 00 00 00 00 00 00 00 00 00		тостом, остиментими р						0,2.,20
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			•						ut washing hands and water that the second to the second the second to the second the second to the second the		•			ee to wasn	
liana	3 DCtWCCI1 C	mange	or task. I	acc bice	ado were	voluntarily dis	odraca, crripioye	c wasi	ica nana propeny, onai	ngca gioves ai	ia startea	ргорагоа	aco.		
			otected fr	rom cros					ation, holding, and disp	•					2/2=/22
10	■ OUT				■ cos	□REP	10 Contact s	urfaces	s/returnables; clean & s	sanıtızed					8/27/20
Viola	tion Comm	ents:													
									day and is used twice a	•	•		_		;
	acılıty shall (4 hours in e			-			shift if used twice	e a day	or clean and sanitize e	every 4 hours i	f used thr	ough out th	ne day	or longer	
	113(1) Food						44 D								
11			LI NO	⊔NA	□ cos		<u> </u>	<u> </u>	on; returned/served/reco						
12	OUT					□ REP			nployees; knowledge &	k reporting					
13	OUT					□ REP	<u> </u>		striction and exclusion	01					
14	OUT					□ REP			and properly washed / (
15			□ NO		□ COS	□ REP			ontact w/RTE or approveds used; prohibited not						
17	□ OUT			□ NA					ved/used Washing fruit						
18	□ OUT			⊔ NA	□ COS				s; identified/stored/used						
19	□ OUT					□ REP			s, identified/stored/dsec						
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	,								OUNDATION						
21	□ OUT			□NA		□ REP			monstration / duties / C						
22	□ OUT			□NA		□ REP			unauthorized persons						
23	OUT					□ REP			iter available; adequate	·					
24	OUT			□ NA		□ REP			le shellstock/destruction						
25	□ OUT			□ NA		□ REP	<u> </u>		variance, specialized /						
26	OUT			□ NA		□ REP			ımer advisories, Allerge						
27	OUT			□ NA		□ REP			nethod used; equipmen	ıı adequate					
28	OUT				□ cos		<u> </u>		king and disposition						
29	□ OUT	■ IN		□ NA	LI COS	□ REP	29 Thermom	eters /	test strips provided, ac	curate					
											Eol	low up · Va	. Fo	llowup Dot	e· 11/22/2020



Activity Date 08/24/2020

Purpose of Inspection ROUTINE INSPECTION

	T	⊸ Ci	ty of 📲		00/2-1/202	•		
7	Lul	obo	ock	S	Establish STRIPES		Record ID # PR0001139	
	TUO	r = OUT	OF COMF	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLATION	N
30	□ OUT	■ IN		□NA	□ cos	□ REP	30 Food Establishment Permit (Current & Valid)	
31	■ OUT	□IN			■ COS	□ REP	31 Handwash facilities; accessible/supplied/used	9/3/20
Viola	ation Comme	ents:						
Obse	erved the follo	owing:						
a) no	soap for ha	nd was	hing sink	in the fr	ont. PIC p	rovided soa	p.	
h) ns	ner disnense	er not w	orkina fo	r hand v	vash sink	in the hack	room. PIC stated that work order had been placed to replace dispenser, and until it is repaired	
, .	loyees are us		•				· · · · · · · · · · · · · · · · · · ·	
000	4754 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \							
32	175(b) Hand ☐ OUT	washin IN	g cleanse	er, ava⊪ □ NA	ability COS	ПRFP	32 Food & non-food contact surfaces cleanable/use	
33	□ OUT		□NO		□ cos		33 Warewashing facilities & Service sink provided	
	_ = 00.							
	L B OUT				—		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				□ COS		36 Wiping clothes; properly used and stored	<u> </u>
37	□ OUT	■ IN	□NO	□ NA	□ COS		37 Environmental contamination	
38	OUT	■ IN	□ NO	⊔NA	□ COS		38 Approved thawing method	
39	□ OUT	■ IN			□ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	
40	□ OUT	■ IN	ENO		□ COS	□ REP	40 Single-service/use; properly stored, and used	
41	OUT	■ IN	□ NO	□NA	□ COS	□ REP	41 Original container labeling (Bulk Food)	11/22/20
42	■ OUT		□ NO		□ cos	□ REP	42 Non-food contact surfaces clean	11/22/20
Viola	ation Comme	ents:						
	erved the follo	•	1.4		F 116		1.00%	
a) sc	oiled floor and	ı walı p	iates in co	ook iine	. Facility s	nali clean ai	no sanitize.	
b) sc	iled floor und	der prep	table an	d 3 com	partment	sink. Facility	y shall clean and sanitize.	
c) ice	e build up on	the floo	or in walk	-in-freez	zer. Facilit	y shall clear	and sanitize.	
d) sc	iled fan cove	er for wa	alk-in-coo	ler. Fac	ility shall o	lean and sa	nitize.	
,								
228. 43	 		tact surfa ☐ NO	ices of e		shall be kep □ REP	ot free of an accumulation of dust, dirt, food residue, and other debris 43 Adequate ventilation, lighting; designated area	
44	□ OUT	■ IN				□ REP		
45		■ IN					44 Garbage & refuse properly disposed/maintained 45 Physical facilities installed/maintained/clean	
46	□ OUT	■ IN			□ COS		46 Toilet facilities; constructed/supplied/clean	
47	D OUT	■ IN		□NA	□ COS		47 Other violations	
71	1 1 001				<u> </u>			
							Measured Observations	
rav	v Chicken WI	C 40.0	0 Degree	s Fahre	nheit			

Carne Guisada WIC 38.00 Degrees Fahrenheit

RTE Rice HH 143.00 Degrees Fahrenheit

Sanitizing solution 3 comp sink 150.00 Parts Per Million

RTE Chicken thigh HH 184.00 Degrees Fahrenheit

Overall Inspection Comments

Due to Covid-19 pandemic, Person In Charge signatures are not captured.

Follow up : Yes Followup Date: 11/22/2020

Page 3 of 3



Activity Date 08/24/2020

Establishment STRIPES #2442 Purpose of Inspection
ROUTINE INSPECTION

Record ID #

Inspection Result: VIOLATION	Required A	ction: NEXT REGULAR INSPECTION
	Signatures	
prestray		
SHRESTHA EHS I RSIT CPC	 Brittany Atcheson	Restaurant Manager

Follow up: Yes Followup Date: 11/22/2020

							Page 1 of 1
	City of	Environmental Health Department 1314 Ave. K 4th Floor	No. of Violations	0	Priority	: 0	
Lubl	oock	Lubbock, TX 79457 (806) 775-2902	No. of Repeat Violations	0	Priority Foundation		
	TEXAS		Time In	12:45 pm	Core	0	
Activity Date 08/27/2020		of Inspection NCE INSPECTION	Time Out	1:00 pm	Tot. Minutes:	15	
Establishment	•	Address	City/State		Zip Code	•	Telephone
Record ID # N/A		Permit Holder	Est. Type		Risk Cat FC01	egory	
		0	BSERVATIONS				
		Meas	sured Observations				
No Temperature Ol	bservations	Overall	Inspection Comments				
COMPLIANCE INS	SPECTION: TEM	IPORARY PERMIT PURCHASED. COMPI	LIED.				
NO SIGNATURE I	DUE TO THE DE	CLARATION OF PUBLIC HEALTH DISAS	STER.				
Inspecti	on Result: COM	PLIED - OWNER	Requ	ired Action: VO	DLUNTARY CLOS	URE	
			Signatures				
	. (a .						
	rne Valor						
JEANNE VALDEZ	EHS	S II RS CPO	RAUL PEREZ III	,	OWNER		

X	NIV.			Е	Environmental Hea	alth Department	No. of Violations	0		Priority:	0	
	Lul	b	ock	, L	314 Ave. K 4th Fl ubbock, TX 7945 806) 775-2902		No. of Repeat Violations	0		Priority	0	Score
Y			TEXA	AS	,		Time In	2:00 pm		Core:	0	n
	vity Date 7/2020				spection SPECTION		Time Out	2:20 pm	Tot. Min	utes:	20	U
	olishment SHINE'S SM	OKEH(OUSE		Address 1930 N AVE		City/State LUBBOCK, TX			Zip Code 79411		Telephone (806) 507-2438
	rd ID # 14014				Permit Holder RAUL PEREZ		Est. Type 2020 TEMPORARY			Risk Category TF15		
Even	t Name				Event Address	3	Event City/State		Zip Code	•	Event Telephone	
Even	ıt Organizer				Event Organi	zer Phone	Booth / Space No.			Serial Nu		
	OUT	= OUT	OF COMF	PLIANCE	IN = IN COMPLIAN	ICE NA = NOT APPLICA	ABLE NO = NOT OBSERVED	COS = CORRE	CTED ON SIT	TE REPT :	= REPE	AT VIOLATION
						PR	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	in 2 hr.				
6	□ OUT	□IN	□ NA	■ NO	□COS	06 Time as 0	Control; procedures/records					
7	□ OUT	■ IN			□ COS	07 Approved	source; Condition/parasite d	estruction				
8	□ OUT	■ IN			□ COS	08 Food rece	eived at proper temperature					
9	□ OUT	■ IN			□COS	09 Separate	d & protected; contamination	prevented				
10	□ OUT	■ IN			□COS	10 Contact s	surfaces/returnables; clean &	sanitized				
11	□ OUT	■ IN	□NA	□NO	□ COS	11 Proper di	sposition; returned/served/red	condition				
12	□ OUT	■ IN			□COS	12 Managen	nent, employees; knowledge a	& reporting				
13	□ OUT	■ IN			□COS	13 Proper us	se of restriction and exclusion					
14	□ OUT	■ IN			□COS	14 Hands cle	eaned and properly washed /	Glove use				
15	□ OUT	■ IN	□NA	□NO	□ COS	15 No bare h	nand contact w/RTE or approv	ed method				
16	□ OUT	■ IN	□NA		□ COS	16 Pasteuriz	ed foods used; prohibited not	offered				
17	□ OUT	■ IN	□NA		□ cos	17 Additives	approved/used Washing frui	ts/veg				
18	□ OUT	■ IN			□COS	18 Toxic sub	ostances; identified/stored/use	ed .				
19	□ OUT	■ IN			□ COS	19 Water; ap	pproved source; plumbing, bar	ckflow				
20	□ OUT	■ IN			□ COS	20 Approved	Sewage / Wastewater dispo	sal				
						PRICRITY	FOUNDATION ITEMS					<u> </u>



Activity Date 08/27/2020

Establishment
SUNSHINE'S SMOKEHOUSE TEMPORARY

Purpose of Inspection ROUTINE INSPECTION

Record ID # PR0014014

•	Luk		TEXAS	SUNSHINE'S SMO	OKEHOUSE TEMPORARY PR0014014	
	OUT	= OUT	OF COMPLIANCE	E IN = IN COMPLIANC	CE NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT VIOLATION	
21	□ OUT	■ IN	□NA	□ COS	21 PIC present / demonstration / duties / CFM	
22	□ OUT	■ IN	□NA	□ cos	22 Food Handler/no unauthorized persons/personnel	
23	□ OUT	■ IN	□NA	□ COS	23 Hot and Cold water available; adequate pressure	
24	□ OUT	■ IN	□NA	□ COS	24 Records available shellstock/destruction/labels	
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 □ NC	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 □ NC	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	
35 36	□ OUT			□ cos	36 Wiping clothes; properly used and stored	
		■ IN	□NA □NC	□ COS		
36	□ OUT	■ IN	□NA □NC	□ COS	36 Wiping clothes; properly used and stored	
36 37	□ OUT	■ IN ■ IN ■ IN		□ COS	36 Wiping clothes; properly used and stored 37 Environmental contamination	
36 37 38	OUT	■ IN ■ IN ■ IN		COS COS COS	36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method	
36 37 38 39	OUT OUT OUT	INININININ			36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled	
36 37 38 39 40	OUT OUT OUT	IN IN IN IN IN	□NA □NO		36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used	
36 37 38 39 40	OUT OUT OUT OUT	IN IN IN IN IN IN	□NA □NO		36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food)	
36 37 38 39 40 41	_ OUT _ OUT _ OUT _ OUT _ OUT _ OUT	IN IN IN IN IN	□NA □NO		36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean	
36 37 38 39 40 41 42 43	OUT	IN IN IN IN IN IN	□ NA □ NO □ NO □ NO		36 Wiping clothes; properly used and stored 37 Environmental contamination 38 Approved thawing method 39 Utensils/equipment/linens; used/stored/handled 40 Single-service/use; properly stored, and used 41 Original container labeling (Bulk Food) 42 Non-food contact surfaces clean 43 Adequate ventilation, lighting; designated area	

Page 3 of 3



Activity Date

City	of _ 08/27/2020	ROU	TINE INSPECTION	
Lubbo	Establishment SUNSHINE'S SMOKEHOU		rd ID # 14014	
OUT = OUT OF	COMPLIANCE IN = IN COMPLIANCE NA =	NOT APPLICABLE NO = NOT OBSERVED	COS = CORRECTED ON SITE REPT =	REPEAT VIOLATION
47 OUT IN I	■NA □NO □COS	47 Other violations		
		Measured Observations		
RAW BRISKET RIC 42.0	0 Degrees Fahrenheit OOKED HH 163.00 Degrees Fahrenheit			
	1 151.00 Degrees Fahrenheit			
		Overall Inspection Comments		
NO VIOLATION WAS O	BSERVED AT TIME OF INSPECTION. ISSUED.			
NO SIGNATURE DUE T	O THE DECLARATION OF PUBLIC HEA	LTH DISASTER.		
Inspection Re	sult: NO VIOLATION	Req	uired Action: NOT APPLICABLE	
		Signatures		
Jeanne	Valen			
JEANNE VALDEZ	EHS II RS CPO	RAUL PEREZ III	OWNER	
				Fallannia - Na

	Til	s b	y of la	13 Lu			epartment		Violations Repeat	0	F	Priority:	0	Score
7	Lui	יטכ	TEXAS	(0	(666) 176 2662			Violatio	Time In	2:25 pm	Found	dation: Core:	0	^
	vity Date 8/2020				nspection SPECTION				Time Out 3:05 pm		Tot. Minut	tes:	40	U
	blishment		•		Address				State			p Code		Telephone
	O VILLA #20				1911 50				BOCK, TX			9412		(806) 744-5661
	ord ID # 001075				Permit II TIJUAN		TEXAS, LTD.	Est. RES	TAURANT			sk Cate	gory	
	OUT	r = OUT	OF COMPLIA	NCE			•	RVED NA = NO	OT APPLICABLE	COS = CORRE	CTED ON SITE	E REP =	REPE	AT VIOLATION
								DDIODIT	M.					
1	□ О∪Т	■ IN		NA	□ cos		01 Proper co	PRIORITY poling time an	d temperature					
	REP						**********	g						
2	□ OUT REP	■ IN		NA	□ cos		02 Proper co	old holding ter	mperature (41 F /	45 F)				
3	□ OUT	■ IN		NA	□ cos		03 Proper ho	ot holding tem	nperature (135 F)					
	REP						'	<u> </u>	. ()					
4	□ OUT REP	■ IN		NA	□ cos		04 Proper co	ooking time ar	nd temperature					
5	□ OUT	■ IN		NA	□ cos		05 Proper rel	heating for he	ot holding 165 F i	n 2 hr.				
	REP						•							
6	□ OUT REP	■ IN		NA	□ cos		06 Time as C	Control; proce	edures/records					
7	□ OUT	■ IN			□ COS	□ REP	07 Approved	I source; Con	dition/parasite de	estruction				
8	□ OUT					□ REP	07 Approved source; Condition/parasite destruction 08 Food received at proper temperature							
9	□ OUT	■ IN			□ cos	□ REP	09 Separated & protected; contamination prevented							
10	□ OUT	■ IN			□ cos	□ REP	10 Contact s	urfaces/retur	nables; clean & s	anitized				
11	□ OUT REP	■ IN		NA	□ cos		11 Proper dis	sposition; retu	urned/served/reco	ondition				
12	□ OUT	■ IN			□ COS	□ REP	12 Managem	nent, employe	ees; knowledge &	reporting				
13	□ OUT	■ IN			□ cos	□ REP	13 Proper us	se of restriction	on and exclusion					
14	□ OUT	■ IN			□ cos	□ REP	14 Hands cle	eaned and pro	operly washed / 0	Glove use				i
15	□ OUT	■ IN		NA	□ cos		15 No bare h	nand contact	w/RTE or approv	ed method				
16	REP DUT	■ IN	П	NA	□ cos	ПRFP	16 Pasteurize	ed foods use	d; prohibited not	offered				
17	□ OUT				□ cos				ed Washing fruit					
18	□ OUT					□ REP	18 Toxic sub	stances; ider	ntified/stored/used	d				
19	□ OUT	■ IN			□ COS	□ REP	19 Water; ap	proved source	ce; plumbing, bac	kflow				i
20	□ OUT	■ IN			□ cos	□ REP	20 Approved	Sewage / W	astewater dispos	al				
							PRIOR	ITY FOUN	IDATION					
21	□ OUT	■ IN		NA	□ cos	□ REP			ration / duties / C	FM				
22	□ OUT				□ cos				thorized persons	·				
23	□ OUT				□ cos				ailable; adequate	·				
24 25	□ OUT				□ cos				llstock/destruction					
26	□ OUT				□ COS		<u> </u>		dvisories, Allerge					
27	□ OUT				□ cos				d used; equipmen					
28	□ OUT REP				□ COS		•		nd disposition	•				
29	OUT	■ IN		NA	□ cos	□ REP	29 Thermom	eters / test st	trips provided, ac	curate				
30	□ OUT				□ cos				ermit (Current & \					
31	□ OUT	■ IN			□ cos	□ REP	31 Handwasl	h facilities; ac	ccessible/supplied	d/used				
32	□ OUT	■ IN		NA	□ cos	□ REP	32 Food & no	on-food conta	act surfaces clear	nable/use				



Activity Date

		O.	be of		08/28/202			ROUTINE INSF	•	
-	T ,,1	٦h	ty of	~				Beeard ID #		
	Lul	יטכ	OCE		Establish TACO VI			Record ID # PR0001075		
•			TEX	A S	TACO VI	LLA #20		F10001073		
	OU.	T = OUT	OF COM	IPLIANCE	E IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA	= NOT APPLICABLE COS = CC	DRRECTED ON SITE REP = REPEAT VIO	LATION
33	□ OUT REP	■ IN	□NO	□ NA	□ cos		33 Warewashing facil	ities & Service sink provided		
							COF	RE		
34	□ OUT	■ IN			□ cos	□ REP	34 Evidence of contar	mination; insect/rodent/other		T
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanline	ess; eating/drinking/tobacco		
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; pro	operly used and stored		
37	□ OUT	■ IN	□NO	□NA	□ cos		37 Environmental con	ntamination		
	REP									
38	□ OUT REP	■ IN	□ NO	□ NA	□ cos		38 Approved thawing			
39	□ OUT	■ IN			□ cos	□ REP		nt/linens; used/stored/handled		
40	□ OUT	■ IN			□ cos	□ REP		; properly stored, and used		
41	□ OUT	■ IN	□ NO	□ NA	□ cos		41 Original container	labeling (Bulk Food)		
42	REP DUT	= INI			ПСОС	□ REP	42 Non-food contact s	surfaces clean		
43	□ OUT							on, lighting; designated area		
44	□ OUT						•	properly disposed/maintained		
45	□ OUT					□ REP		nstalled/maintained/clean		
46	D OUT							nstructed/supplied/clean		
47	□ OUT				□ COS		47 Other violations	nstructed/supplied/cleari		
41	REP		= NO	LI NA	L 003		47 Other violations			
							Measured Ob	servations		
SA	LSA FRESC	A CH 4	10.00 De	grees Fa	ahrenheit					
RA	W BEEF WI	C 39.00) Degree	s Fahre	nheit					
RE	FRIED BEA	NS HH	163.00	Degrees	Fahrenhei	t				
SA	LSA FRESC	A WIC	40.00 De	egrees F	ahrenheit					
НО	T WATER H	IAND S	INK 132	.00 Deg	rees Fahre	nheit				
TA	CO MEAT H	H 160.	00 Degre	es Fahr	enheit					
RE	FRIED BEA	NS HH	161.00 [Degrees	Fahrenhei	t				
QU	ATERNARY	' AMMC	ONIUM S	SANITIZI	ER 3-COM	P SINK 200	0.00 Parts Per Million			
RA	W GROUNE	BEEF	WIC 33.	.00 Degi	rees Fahre	nheit				
RA	W CHICKEN	WIC 3	39.00 De	grees Fa	ahrenheit					
							Overall Inspection	on Comments		
			E TO TH	E DECL	ARATION	OF PUBLIC	C HEALTH DISASTER.			
PE	RMIT ISSU	ED.								
NC	VIOLATIO	N OBS	ERVED A	AT THE	TIME OF	ROUTINE I	NSPECTION. ALL PRIOR \	VIOLATIONS OBSERVED CO	DMPLIED.	
	Insp	ection	Result: N	NO VIOL	.ATION			Required Action	on: NEXT REGULAR INSPECTION	
							Signati	ures		
	0.	0-		1 4						
	ye	aan	e Val				_			
JEAN	NE VALDE	Z		EHS II	RS CPO			GUADALUPE MENDEZ	HOURLY MANAGER	

Page 1 of 3

	MA	.00				ntal Health De 4th Floor	epartment	No. of Violations	6		Priority:	1	
	Lul	b_0	$\overset{\text{\tiny by of}}{\mathrm{oc}}$ k	, Li	ubbock, T. 306) 775-2	X 79457		No. of Repeat Violations	2	Priority 2 Foundation:			Score
•			TEXA	\$				Time In	9:45 am		Core:	3	10
	rity Date 5/2020				nspection SPECTION			Time Out	10:25 am	Tot. Mi	inutes:	40	. •
stab	olishment				Address	5		City/State			Zip Code		Telephone
ACC	VILLA #96				7110 QI	JAKER AVE		LUBBOCK, TX			79424		(806) 791-5939
	rd ID#				Permit I			Est. Type			Risk Cate	gory	
R00	01082 OUT	= OUT	OF COME	PLIANCE			TEXAS, LTD.	RESTAURANT VED NA = NOT APPLICABLE (COS = CORRE	CTED ON	FR03 SITE REP =	REPE	AT VIOLATION
			01 001111	Livatol		5WII EI/ 11 TOE 1	NO NOTOBOLIN	VED 11/1 NOT/11 FIG/18EE		OTED OIL			THE VIOLATION
							04 D	PRIORITY					<u> </u>
1	OUT					□ REP	•	oling time and temperature	45.5				
2	OUT		□ NO		□ COS	□ REP	•	Id holding temperature (41 F /					
3	OUT					□ REP		t holding temperature (135 F)					
4	OUT		□ NO		□ COS	□ REP	<u> </u>	oking time and temperature	n 2 hr				
5 6	OUT		■ NO	□ NA	□ COS	□ REP	•	neating for hot holding 165 F i	II ∠ III.				
	□ OUT		□NO	□NA	□ cos	□ REP		, i	etruction				
7	OUT					□ REP		source; Condition/parasite de	เอเเนตเท				
8 9	□ OUT					□ REP		eived at proper temperature	rovented				
-1		■ IN			□ cos	☐ REP	us separated	d & protected; contamination p	nevented				1
	■ OUT	□IN			■ COS	■ REP	10 Contact su	urfaces/returnables; clean & s	anitized				8/29/2
10 /iola \. Ob	tion Comme	ents: nside o			h build up	around the ic	ce chute. Clean a	urfaces/returnables; clean & s	anitized				8/29/2
10 /iola \. Ob 3. Ob	oserved the inserved build	ents: nside o I up on contact	ladle sto	red with s clean to	h build up cleaned u o sight and	around the ic	ce chute. Clean a arded. COS.	·					8/29/2
10 /iola \. Ob 3. Ob 228.1	oserved the inserved build	ents: nside o up on contact	ladle sto	red with s clean to	h build up cleaned u o sight and □ COS	around the ic tensils. Disca d touch	ce chute. Clean a arded. COS. 11 Proper dis	and sanitize. COS.	ondition				8/29/2
10 Ob Ob 28.1 11	oserved the incommendation commendation commendation control commendation control commendation c	ents: nside o I up on contact IN	ladle sto	red with s clean to	h build up cleaned u o sight and □ COS	around the ic tensils. Disca d touch □ REP	ce chute. Clean a arded. COS. 11 Proper dis 12 Managem	and sanitize. COS.	ondition				8/29/2
10 (iola 1. Ob 28.1 11 12	oserved the inserved build a last open control of the last open control o	ents: nside o I up on contact IN IN	ladle sto	red with s clean to	h build up cleaned u o sight and COS	around the ic tensils. Disca d touch □ REP □ REP	ce chute. Clean a arded. COS. 11 Proper dis 12 Managem 13 Proper use	and sanitize. COS. Sposition; returned/served/reco	ondition reporting				8/29/2
/iola Ob 3. Ob 28.1 11 12 13	oserved the inserved build 13(1) Food-	ents: nside o I up on contact IN IN IN	ladle stor	red with s clean to □ NA	h build up cleaned u o sight and COS	around the ic tensils. Disca d touch REP REP	ce chute. Clean a arded. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle	and sanitize. COS. sposition; returned/served/recount, employees; knowledge & e of restriction and exclusion	ondition reporting Glove use				8/29/2
10 Ob . Ob 28.1 11 12	oserved the inserved build 13(1) Food- OUT OUT OUT OUT	ents: nside o I up on contact IN IN IN IN	ladle stor	red with sclean to NA	h build up cleaned up o sight and COS	around the ic tensils. Disca d touch REP REP REP	ce chute. Clean a arded. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands clea	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / C	ondition reporting Glove use ed method				8/29/2
10 (iola Ob 28.1 11 12 13 14 15	oserved the inserved build 13(1) Food- OUT OUT OUT OUT OUT OUT	ents: nside of up on contact IN IN IN IN IN	ladle stor	red with s clean to NA □ NA □ NA	h build up cleaned up o sight and COS COS COS COS	around the ictensils. Discard touch REP REP REP REP REP	te chute. Clean a arded. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare ha	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion raned and properly washed / C	ondition reporting Glove use ed method offered				8/29/2
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10 //iola Ob Ob Ob Ob 28.11	pserved the inserved build 13(1) Food- OUT OUT OUT OUT OUT OUT OUT OUT OUT	nside of up on contact IN IN IN IN IN IN IN IN IN	ladle stor	red with s clean to NA □ NA □ NA	h build up cleaned up sight and COS COS COS COS	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP	te chute. Clean a arded. COS. 11 Proper dis 12 Manageme 13 Proper use 14 Hands cle 15 No bare he 16 Pasteurize 17 Additives a	sposition; returned/served/recover, employees; knowledge & e of restriction and exclusion and and properly washed / C and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits	ondition reporting Glove use ed method offered s/veg				8/29/2
10 Ob Ob Ob Ob Ob Ob Ob Ob Ob	pserved the inserved build 13(1) Food- OUT OUT OUT OUT OUT OUT	ents: nside o i up on contact IN	ladle stor	red with s clean to NA □ NA □ NA	h build up cleaned up sight and COS COS COS COS COS	around the ictensils. Discarditouch REP REP REP REP REP REP REP REP REP RE	te chute. Clean a arded. COS. 11 Proper dis 12 Managem 13 Proper use 14 Hands cle 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Cand contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used	ondition reporting Glove use ed method offered s/veg				8/29/2
10 (iola 28.1) 11 12 13 14 15 16 17 18 19 20	poserved the inserved build 13(1) Food- OUT	ents: nside o i up on contact IN	ladle stor	red with s clean to NA □ NA □ NA	h build up cleaned up sight and cos COS COS COS COS COS COS	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	te chute. Clean and arded. COS. 11 Proper dis 12 Management 13 Proper use 14 Hands clea 15 No bare had the pasteurize 17 Additives at 18 Toxic subsection 19 Water; appendix 20 Approved	sposition; returned/served/recovent, employees; knowledge & e of restriction and exclusion and and properly washed / Cand contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispos	ondition reporting Slove use ed method offered s/veg d kflow al				8/29/2
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10 (iola Ob Ob Ob Ob Ob Ob 111 112 113 114 115 116 117 118 119 120 119 122 1	poserved the increase of the control	nside of up on contact IN	ladle stor	□ NA □ NA □ NA	h build up cleaned up sight and cos Cos Cos Cos Cos Cos Cos	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	te chute. Clean and arded. COS. 11 Proper dis 12 Managem. 13 Proper use 14 Hands clea 15 No bare ha 16 Pasteurize 17 Additives a 18 Toxic subs 19 Water; app 20 Approved PRIOR 21 PIC presen 22 Food Hand 23 Hot and C	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispositify for the contact with the c	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure				8/29/2
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10 //iola Ob Ob.	poserved the increase of the control	nside of up on contact IN	ladle stor	□ NA □ NA □ NA □ NA □ NA	h build up cleaned up sight and cos C	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	ce chute. Clean and arded. COS. 11 Proper dis 12 Management 13 Proper use 14 Hands cleated 15 No bare had 16 Pasteurized 17 Additives at 18 Toxic subsequence 19 Water; application 20 Approved PRIORI 21 PIC present 22 Food Hand Compliance 24 Records at 25 Compliance	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispositive of the contact with a	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP				8/29/2
10 (fiola Ob. 28.1 11 11 11 11 11 11 11 11 11 11 11 11 1	Description Comme	nside of up on contact IN	ladle stor	□ NA	h build up cleaned up sight and cos C	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	ce chute. Clean and arded. COS. 11 Proper dis 12 Management 13 Proper use 14 Hands clee 15 No bare had 16 Pasteurize 17 Additives at 18 Toxic subseign 19 Water; appendix 20 Approved PRIORI 21 PIC present 22 Food Hand Compliance 25 Compliance 26 Posting of	sposition; returned/served/recovert, employees; knowledge & e of restriction and exclusion and and properly washed / C and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispose ITY FOUNDATION and / demonstration / duties / C dler/no unauthorized persons, cold water available; adequate available shellstock/destruction ce with variance, specialized / f consumer advisories, Allerge	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP in label				8/29/2
10 //iola Ok Ok 28.1 11 112 113 114 115 116 117 118 119 220 22 23 224 225 226	poserved the increase of the i	nside of up on contact IN	ladle stor	□ NA	h build up cleaned up sight and cos C	around the ictensils. Discarditouch REP REP REP REP REP REP REP REP REP RE	ce chute. Clean and arded. COS. 11 Proper dis 12 Management 13 Proper use 14 Hands clee 15 No bare had 16 Pasteurize 17 Additives at 18 Toxic subseign 19 Water; appendix 20 Approved PRIORI 21 PIC present 22 Food Hand Compliance 25 Compliance 26 Posting of	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruitstances; identified/stored/used proved source; plumbing, bac Sewage / Wastewater dispositive of the contact with a	ondition reporting Glove use ed method offered s/veg d kflow al FM /personnel pressure n/labels HACCP in label				8/29/2
10 (iola iola iola iola iola iola iola iola	poserved the inserved build a served	nside of up on contact IN	□ NO	□ NA	h build up cleaned up sight and cos C	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	te chute. Clean and arded. COS. 11 Proper dis 12 Managem. 13 Proper use 14 Hands cle. 15 No bare had the pasteurized of the pa	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bact proved source; plumbing, bact proved year of washing fruits stances; identified/stored/used proved source; plumbing, bact of demonstration / duties / Coller/no unauthorized persons, and water available; adequate available shellstock/destruction ce with variance, specialized / fronsumer advisories, Allerge oling method used; equipmente marking and disposition	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP in label t adequate				8/29/2
10 //iola A. Ob 228.1 11 12 13 14 15 16	Description Comments Description Comments Description Comments Description Des	nside of up on contact IN	□ NO	ONA	h build up cleaned up sight and cos C	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	te chute. Clean and arded. COS. 11 Proper dis 12 Managem. 13 Proper use 14 Hands cle. 15 No bare had the pasteurized of the pa	and sanitize. COS. sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and and properly washed / Coand contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, back Sewage / Wastewater disposent / demonstration / duties / Codler/no unauthorized persons, and water available; adequate available shellstock/destruction ce with variance, specialized / from consumer advisories, Allerge oling method used; equipmen	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP in label t adequate				8/29/2
10 //iola	contion Comme contion Comme contion Comme contion Comme contion Comme continuation	nside of up on contact IN	□ NO	O NA	h build up cleaned up sight and cos C	around the ictensils. Discard touch REP REP REP REP REP REP REP REP REP RE	te chute. Clean and arded. COS. 11 Proper dis 12 Management 13 Proper use 14 Hands cleated 15 No bare hat 16 Pasteurized 17 Additives at 18 Toxic subsequence 19 Water; appeared 19 PRIORI 21 PIC presedure 22 Food Hande 23 Hot and Custo 24 Records at 25 Compliance 26 Posting of 27 Proper code 28 Proper data 29 Thermoments	sposition; returned/served/recordent, employees; knowledge & e of restriction and exclusion and contact w/RTE or approved foods used; prohibited not approved/used Washing fruits stances; identified/stored/used proved source; plumbing, bact proved source; plumbing, bact proved year of washing fruits stances; identified/stored/used proved source; plumbing, bact plumbing, bact plumbing, bact plum	ondition reporting Glove use ed method offered s/veg d kflow al FM //personnel pressure n/labels HACCP in label t adequate				8/29/2

Observed mop bucket stored in front of hand wash sink in dish washing area. Hand wash sink must be easily accessible at all times. COS. 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 : Yes Followup Date: 11/24/2020

Page 2 of 3



Activity Date

Purpose of Inspection

		- Ci	ty of		08/26/202	0	ROUTINE INSPECTION	
	Lul	ob	ock	LS	Establish TACO VI		Record ID # PR0001082	
	OU ⁻	T = OUT	OF COM	PLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA = NOT APPLICABLE COS = CORRECTED ON SITE REP = REPEAT VIOLAT	ΪΟΝ
32	■ OUT	□IN		□NA	■ COS	□ REP	32 Food & non-food contact surfaces cleanable/use	9/5/20
Viola	tion Comm	ents:						_
228.1 delet nona to pit	101(a)(2) -(5 erious subst bsorbent; su ting, chippin) Mater ances of ifficient g, crazi	ials that a or impart in weigh ing, scrat	are used colors, o t and thic ching, so	in the corodors, or to ckness to coring, dis	nstruction of astes to food withstand re tortion, and	en. Replace or repair. NRI. utensils and food-contact surfaces of equipment may not allow the migration of d and under normal use conditions shall be: durable, corrosion-resistant, and peated ware washing; finished to have a smooth, easily cleanable surface; and resistant decomposition	
33	ООТ	■ IN	□NO	□NA	□ cos	□ REP	33 Warewashing facilities & Service sink provided	
0.4							CORE	
34	OUT				□ COS		34 Evidence of contamination; insect/rodent/other	
35	OUT				□ COS		35 Personal Cleanliness; eating/drinking/tobacco	44/04/00
36	■ OUT				■ COS	■ REP	36 Wiping clothes; properly used and stored	11/24/20
Obse	erved wiping 68(d)(2)(A) C	clothes					oved to dirty hamper. COS.	
37	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	37 Environmental contamination	T
38	□ OUT	■ IN	□NO	□NA	□ cos	□ REP	38 Approved thawing method	
39	■ OUT	□IN			■ COS	□ REP	39 Utensils/equipment/linens; used/stored/handled	11/24/20
Obse		ners sta Clean	equipmer		-		r drying of sanitizer. COS. as specified under paragraph (1) of this subsection and shall be stored in a self-draining	
40	□ OUT		· y · g		□ cos	□ REP	40 Single-service/use; properly stored, and used	Τ
41	□ OUT	■ IN	□ NO	□NA	□ cos	□ REP	41 Original container labeling (Bulk Food)	†
42	□ OUT	■ IN	□NO		□ cos	□ REP	42 Non-food contact surfaces clean	
43	□ OUT	■ IN	□ NO		□ cos	□ REP	43 Adequate ventilation, lighting; designated area	1
44	□ OUT	■ IN	□ NO		□ cos	□ REP	44 Garbage & refuse properly disposed/maintained	1
45	■ OUT	□IN	□ NO		□ cos	□ REP	45 Physical facilities installed/maintained/clean	11/24/20
Obse	erved dusty v	ent co	quency a	and restr	ictions.			
47		■ IN		□ NA	□ COS	□ REP	46 Toilet facilities; constructed/supplied/clean 47 Other violations	
.,	В 001	- 111	ПИО	ПИА	Ц 003	LI IXLF		
Out	at 3 comp si	nk 400	00 Parts	Per Milli	ion		Measured Observations	
	nato CH 40.				OII			
	ound beef H	_			nheit			
	icken Grill 19		-					
	ans HH 140.		-					
	gs HH 150.0	_						
3.	,	- J					Overall Inspection Comments	
Du	ie to COVID	-19, no	signature	e is requ	ired on ins	spection rep	·	

Follow up : Yes Followup Date: 11/24/2020

Page 3 of 3



Activity Date 08/26/2020

Establishment TACO VILLA #96 Purpose of Inspection
ROUTINE INSPECTION

Record ID # PR0001082

Inspection R	esult: VIOLATION		Required Action: NEXT REGULAR INSPECTION						
		Signat							
Jacob	Kenner								
JACOB KEMMER	EHS II RS CPO		Michael Baldwin	Manager					
				Follow up : Yes	Followup Date: 11/24/2020				

							T		_			Pag	ige 1	
	1/2	011	6		nvironmental Healt 314 Ave. K 4th Flo	•	No. of Violations	0		Priority:	0			
	Lul	b_0	ock	_ L	ubbock, TX 79457 806) 775-2902		No. of Repeat Violations	0	Fou	Priority 0		Score		
•			TEXA	AS			Time In	11:00 am		Core:	0	0		
	vity Date 3/2020				spection SPECTION		Time Out	12:00 pm	Tot. Min	Tot. Minutes: 60				
	olishment ED #552				Address 6321 4TH ST		City/State LUBBOCK, TX			Zip Code 79416	Telephone (806) 791-0220)		
	rd ID # 13999				Permit Holder UNITED SUPER	MARKET #552	Est. Type 2020 TEMPORARY			Risk Cate	gory			
	t Name				Event Address		Event City/State			Zip Code Event Tele Serial Number DAF3LNC3X			ne	
Even	t Organizer				Event Organiz	er Phone	Booth / Space No.							
	OUT	= OUT (OF COMF	PLIANCE	IN = IN COMPLIANC	E NA = NOT APPLICA	ABLE NO = NOT OBSERVED (COS = CORREC	CTED ON SIT	ΓΕ REPT :	= REPE	AT VIOLATION		
						PR	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	l source; Condition/parasite de	struction						
8	□ OUT	■ IN			□ COS	08 Food rece	eived at proper temperature							
9	□ OUT	■ IN			□ COS	09 Separate	d & protected; contamination p	revented						
10	□ OUT	■ IN			□ COS	10 Contact s	urfaces/returnables; clean & s	anitized						
11	□ OUT	■ IN	□ NA	□ NO	□ cos	11 Proper di	sposition; returned/served/reco	ondition						
12	□ OUT	■ IN			□ COS	12 Managem	nent, employees; knowledge &	reporting						
13	□ OUT				□ COS	<u> </u>	se of restriction and exclusion							
14	□ OUT				□ COS		eaned and properly washed / 0							
15	□ OUT		□ NA	□ NO	□ cos		nand contact w/RTE or approv							
16	□ OUT		□ NA		□ COS		ed foods used; prohibited not							
17	□ OUT		□ NA		□ COS		approved/used Washing fruit							
18	□ OUT				□ COS		estances; identified/stored/use	_						
19	□ OUT				□ COS		proved source; plumbing, bac							
20	□ OUT	■ IN			COS		Sewage / Wastewater dispos	al						
21	□ OUT	■ IN	П NA		□ COS		FOUNDATION ITEMS ent / demonstration / duties / C	:FM				I		
22	□ OUT				□ COS	<u> </u>	ndler/no unauthorized persons							
23	□ OUT				□ cos		Cold water available; adequate							
24	□ OUT				□ COS		available shellstock/destruction	•						
25	□ OUT		□NA		□ COS		ce with variance, specialized /							
26	□ OUT				□ COS	·	f consumer advisories, Allerge							
27	□ OUT		□NA		□ COS		poling method used; equipmen							
28	□ OUT		□NA	□ NO	□ COS		ate marking and disposition							
29	□ OUT		□ NA		□cos	· · · · · · · · · · · · · · · · · · ·	eters / test strips provided, ac	curate						
30	□ OUT				□ COS		ablishment Permit (Current & V							
31	□ OUT				□ COS		h facilities; accessible/supplied							
			ПМА		□ cos		on-food contact surfaces clear							
32		= IIN			- 000	02 1 00d a 11	on-1000 contact surfaces cical	labic/asc				l l		

CORE ITEMS



Activity Date

	Lubbock				08/28/2020 Establishment	ROUTINE INSPECTION Record ID # PR0013999	
.4			TEXA	\$	UNITED #552		
	OUT	= OUT	OF COMP	LIANCE	IN = IN COMPLIANC	E NA = NOT APPLICABLE NO = NOT OBSERVED COS = CORRECTED ON SITE REPT = REPEAT V	/IOLATION
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	
No 1	remperature	e Obse	rvations				
	,					Overall Inspection Comments	
No	signature ol	otaine	d due to C	ovid 19	precautions.		
				0 1 11 0 1	471011		
	Insp	ection	Result: N	O VIOL	ATION	Required Action: NEXT REGULAR INSPECTION	
						Signatures	
	belli	M	rejar	1			
ESLI	E MORGAN	١		EHS II	REHS/RS CPO	Timothy McCullar	
						•	

_	0	Priority:		1	f Violations	No	Department	ntal Health D 4th Floor				-	N/A	
Score	Priority 1 Foundation:			0	f Repeat tions			X 79457	ubbock, T 306) 775-2	Li	ock	$b_0^{c_0}$	Lul	
2	0	Core:		11:45 am	Time In				,	5	TEXA			Y
	37	inutes:	Tot. Mi	12:22 pm	Time Out			I	spection SPECTION				ity Date /2020	
elephone (06) 441-1154		Zip Code 79401			y/State BBOCK, TX				Addres: 1500 14	E	OE TH	лиан е	olishment o'S PLACE @	
00) 44 1-1 154	norv	Risk Cate			. Type				Permit	<u>=</u>	J OF TH	y HANI	rd ID#	
	gory	FR03			STAURANT				MIA WE				13922	
VIOLATION	REPE	SITE REP:	TED ON	COS = CORREC	NOT APPLICABLE	VED NA	NO = NOT OBSEF	OMPLIANCE	IN = IN C	PLIANCE	OF COM	Γ = OUT	TUO	
					TY	PRIO								
					and temperature		01 Proper co	□ REP	□ cos	□ NA	□NO	■ IN	□ OUT	1
				45 F)	emperature (41 F	ld holdin	02 Proper co	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	2
					mperature (135 F)	t holding	03 Proper ho	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	3
					and temperature	oking tin	04 Proper co	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	4
				n 2 hr.	hot holding 165 F i	heating f	05 Proper re	□ REP	□ cos	□NA	□NO	■ IN	□ OUT	5
					cedures/records	Control; p	06 Time as 0	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	6
				struction	ondition/parasite de	source;	07 Approved	□ REP	□ cos			■ IN	□ OUT	7
					per temperature	eived at p	08 Food rec	□ REP	□ cos			■ IN	□ OUT	8
				revented	ed; contamination p	d & prote	09 Separate	□ REP	□ cos			■ IN	□ OUT	9
				anitized	urnables; clean & s	urfaces/i	10 Contact s	□ REP	□ cos			■ IN	□ OUT	10
				ndition	eturned/served/rec	sposition	11 Proper di	□ REP	□ cos	□NA	□ NO	■ IN	□ OUT	11
				reporting	yees; knowledge 8	nent, em	12 Managen	□ REP	□ cos			■ IN	□ OUT	12
					tion and exclusion	e of rest	13 Proper us	□ REP	□ cos			■ IN	□ OUT	13
				Slove use	oroperly washed / 0	eaned an	14 Hands cle	□ REP	□ cos			■ IN	□ OUT	14
				ed method	t w/RTE or approv	and con	15 No bare h	□ REP	□ cos	□ NA	□ NO	■ IN	□ OUT	15
				offered	sed; prohibited not	ed foods	16 Pasteuriz	□ REP	□ cos	□ NA		■ IN	□ OUT	16
				s/veg	ised Washing fruit	approve	17 Additives	□ REP	□ cos	□ NA		■ IN	□ OUT	17
				i	entified/stored/use	stances;	18 Toxic sub	□ REP	□ cos			■ IN	□ OUT	18
				kflow	rce; plumbing, bac	proved s	19 Water; ap	□ REP	□ cos			■ IN	□ OUT	19
				al	Wastewater dispos	Sewage	20 Approved	□ REP	□ COS			■ IN	□ OUT	20
					NDATION	ITY FO	PRIOR							
				FM	stration / duties / C	ent / dem	21 PIC prese	□ REP	□ cos	□ NA		■ IN	□ OUT	21
				personnel	authorized persons	ıdler/no ı	22 Food Har	□ REP	□ cos	□ NA		■ IN	□ OUT	22
				•	available; adequate			□ REP	□ cos	□ NA		■ IN	□ OUT	23
					ellstock/destruction			□ REP	□ cos	□ NA		■ IN	□ OUT	24
					ance, specialized /			□ REP	□ cos	□ NA		■ IN	□ OUT	25
					advisories, Allerge			□ REP	□ cos	□ NA		■ IN	□ OUT	26
				t adequate	od used; equipmen		<u> </u>		□ cos	□ NA			□ OUT	27
					and disposition		•	□ REP	□ cos	□ NA	□NO		□ OUT	28
9/6				curate	strips provided, ac	eters / te	29 Thermom	□ REP	□ cos	□ NA		□IN	■ OUT	29
				i.	one within 10 days	nall provi	solution. Facility s	f sanitizing s				strips t		Obse
				/alid)	Permit (Current & \	ahliehma	30 Food Eat	ПРГР		_	lutions, te	-	08(e) Saniti	228.1 30
					accessible/supplied			□ REP	□ COS	⊔ INA				31
					itact surfaces clear				□ cos	ПМ			□ OUT	32
					es & Service sink p				□ COS		пи∩		□ OUT	33
							JO VValewas	LINLE	L 003	LI INA	110	- 114	1 001	
						CO								

Page 2 of 2



Activity Date

Purpose of Inspection

					Activity D 08/27/202				se of Inspection INE INSPECTION	
	Til	\mathbf{h}^{c}	ty of	,						
9	Lui	טנ	UCE	AS	Establish YAYA'S F		AND OF THE COOK	Record PR001		
	OUT	- OUT	OF COM	IPLIANCE	IN = IN C	OMPLIANCE	NO = NOT OBSERVED NA	a = NOT APPLICABLE	COS = CORRECTED ON SITE REP = REPEAT	
35	□ OUT	■ IN			□ cos	□ REP	35 Personal Cleanline	ess; eating/drinking/to	bacco	
36	□ OUT	■ IN			□ cos	□ REP	36 Wiping clothes; pr	operly used and store	ed	
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	nt/linens; used/stored/	handled	
40	□ OUT	■ IN			□ cos	□ REP	40 Single-service/use	e; properly stored, and	l 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 ventilati	on, lighting; designate	ed area	
44	□ OUT	■ IN	□NO		□ cos	□ REP	44 Garbage & refuse	properly disposed/ma	aintained	
45	□ OUT	■ IN	□NO		□ cos	□ REP	45 Physical facilities i	installed/maintained/c	lean	
46	□ OUT	■ IN	□ NO		□ cos	□ REP	46 Toilet facilities; co	nstructed/supplied/cle	ean	
47	□ OUT	■ IN	□ NO	□ NA	□ cos	□ REP	47 Other violations			
	ons CH 41.0	_			_:4					
		_								
	n cooking 19		-							
Chic	ken fried st	еак тгу	ing 224.0	JU Degre	es Fanrer	ineit				
	Insp	ection	Result: \	/IOLATIO	ON			Requ	ired Action: RE-INSPECTION	
							Signat	ures		
	JVV	eg.	tha	·)_					
	JAN SHRES				RSIT CPO		_	Mia White	Owner	_

Follow up : Yes Followup Date: 09/06/2020