					e of r	Dotoil E	Tato	1-16-1			T-1		4	tion Report 🛛 🗹 First aid kit	
First Followup											Allergy policy				
										f F	Ro	cł	٨W	vall Vomit clean up Employee health	
	^{ate:} /5/	24			Time in: 10:20	Time out: 11:08	License/Pe							5^{CPFM} Food handlers Page $\underline{1}$ of $\underline{2}$	
Pı	irpo	se of	f Ins	-	tion: 🖌 1-Routine	2-Follow Up	3-Complai	int		Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E
Establishment Name: Contact/Owner N Sonic Horizon Angel Lopez							Vame:	ame: XNumb					×Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: 2805 Horizon Rd Rockwall, Tx Pest control : Ecolab 10/20/24								Ho Expr	od resso	9/24			se trap :/ waste oil Follow-up: Yes ↓ 4/96/A	١	
	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R												h		
Mark the appropriate box to race numbered nem Mark to a checkmark in appropriate box to risk, NO, NA, COS Mark an appropriate box to risk Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status															
0 U	I N	N O	N A	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)				O U	I N	ÎN	N A	N C A O	Employee Health	R
Т		~		S	1. Proper cooling time a	0 ,			Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	_
		•			2. Proper Cold Holding	g temperature(41°F/ 45°)	F)			•			_	13. Proper use of restriction and exclusion; No discharge from	
	~				See					~				eyes, nose, and mouth Employee health form posted	
	~				3. Proper Hot Holding to See					1			_	Preventing Contamination by Hands	
		~			 Proper cooking time a Proper reheating proc 	•	165°F in 2		_	~				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	cedure for not notanig (105 1 11 2			~				alternate method property followed (APPROVED Y, ✓, N) Gloves & tongs	
	~				6. Time as a Public Heat	alth Control; procedures	& records							Highly Susceptible Populations	
					Арј	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eqgs	
	~				7. Food and ice obtained good condition, safe, and destruction Gordon	nd unadulterated; parasi								Chemicals	
	~				8. Food Received at pro Checking	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	LB				Protection	n from Contamination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pro preparation, storage, dis		ng food			<u> </u>	1			Water/ Plumbing	
	~				10. Food contact surface Sanitized at <u>200</u> J		eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~				11. Proper disposition or reconditioned Disca	of returned, previously s ard	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Poi						ints) v	violat 0	_	Req N	uire N	e Cor		R		
U T	I N	N O	N A	C O S		n of Knowledge/ Person			U T	Ν	0	A	o s	Food Temperature Control/ Identification	ĸ
	~				21. Person in charge pre and perform duties/ Cert 5	rtified Food Manager (C	CFM)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22, Food Handler/ no un 22	nauthorized persons/ pe	ersonnel			~				 28. Proper Date Marking and disposition Good day dates 29. Thermometers provided, accurate, and calibrated; Chemical/ 	
					Safe Water, Recor			~				Thermal test strips Digital thermo, strips current			
				23. Hot and Cold Water available; adequate pressure, safe 118. Good pressure					<u> </u>		<u> </u>		Permit Requirement, Prerequisite for Operation		
	~				24. Required records av destruction); Packaged I	vailable (shellstock tags	; parasite		N					30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired	
						with Approved Proced								Utensils, Equipment, and Vending	
	~				25. Compliance with Va HACCP plan; Variance	e obtained for specialize	d			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					processing methods; ma Temps record Cons	anufacturer instructions ded 4x daily sumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				_	26. Posting of Consume foods (Disclosure/Remin					• ~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
			_		Ingredients Available	e upon request		Action	n Not	to F	rcoo	od 0	0 Da	ays or Next Inspection , Whichever Comes First	_
0 U	I N	N O	N A	C O		of Food Contamination		R	O U	Ι	N O	N A	C O	Food Identification	R
т 1				S	34. No Evidence of Inse animals	ect contamination, rode	nt/other		Т	~			S	41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness Stored Iow	ss/eating, drinking or tob	oacco use					<u> </u>		Physical Facilities	
L	~				36. Wiping Cloths; prop Stored in soluti	perly used and stored			1					42. Non-Food Contact surfaces clean	
1		Ţ			37. Environmental conta					~				43. Adequate ventilation and lighting; designated areas used	
	~				38. Approved thawing n	method				~				44. Garbage and Refuse properly disposed; facilities maintained	
					Prope 39. Utensils, equipment,	er Use of Utensils	ed stored		1					45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean	
	~				dried, & handled/ In use	se utensils; properly use	d			~				Clean and stocked	
	~				40. Single-service & sin and used	ngle-use articles; proper	ly stored				~			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner		
(signature) Angel Lipez	Angel Lipez	Owner		
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:		

Form EH-06 (Revised 09-2015)

Item/Location WIF htt WIC	Тет		TEMPEDATURE OPCERTAG										
WIF htt WIC			TEMPERATURE OBSERVAT		1								
WIC		p	Item/Location	Temp	Item/Location	n	Temp 38						
_	11	.1	Dice Tom/slice cheese	35/38		Eggs							
• • • • •	3	8	Ft long frank	35		essert fridge							
Graded cheese	/tomato 39/	/38	Graded cheese	38	Cookie dough/50&5		0 40/36 38						
Lettuce/smash	burger 39/	/29	Hot holding			Whip							
Patty Freez	er 9.	.8	Chili/chic nuggets	146/164	<u>ا</u>								
Flat top gr	ill 31	12	Reach in freezer htt	5.6									
Prep cool	er		Reach in fridge										
Lettuce/slice to	natoes 38/		Corn dog/smash burge										
Itam	OBSERVATIONS AND CORRECTIVE ACTIONS												
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F												
	Restrooms equipped temp greater than 101 in each room												
	Hand sink equipped temp greater than 105 3 comp sink not set up, 118, quat sani 200ppm												
		-											
.	Using Atkinson digital thermo, strips current												
	Air curtain non operational on rear service door it, help reduce flying insects while receiving orders												
	Using red colored tongs to xfer patty from freezer to flat top												
	Chemical cleaners stored separately away from food To remove stickers from door flaps on WIF, uncleanable												
	Both ice machines operational, clean and confirmed air gap												
	Cleaning soda and tea nozzles daily												
•	Clearing soca and tea hozzles daily CO2 tanks secured by chain												
	Ceiling tiles have been replaced throughout kitchen, look great												
ŭ	Frozen condensation on ceiling of reach in freezer on service line, time to defrost												
Received by:			Print:		Т	itle: Person In Charge/ Own	ner						
(signature) See	above		See ab	ove									
Inspected by: (signature	RJC	τ	7 Richarc	Hill									
Form EH-06 (Revised 09-2015)	WU 2	2		1 1111	S	amples: Y N # colle	ected						