

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

Followup R Hill 7/12/24 @ 11:30  
**City of Rockwall**

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>7/8/24</b>	Time in: <b>10:05</b>	Time out: <b>10:53</b>	License/Permit # <b>FS-8975</b>	CPFM <b>2</b>	Food handlers <b>7</b>	Page <b>1</b> of <b>2</b>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/>	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Sonic Drive In #5857</b>	Contact/Owner Name: <b>Angel Lopez</b>	Number of Repeat Violations: <b>4</b>	<b>6/94/A</b>
Physical Address: <b>3260 North Goliad Rockwall, Tx</b>		Number of Violations COS: <b>0</b>	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation **W** = Watch Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an **X** in appropriate box for **R**

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	<input checked="" type="checkbox"/>					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature <b>See</b>						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
	<input checked="" type="checkbox"/>					<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Eggs</b>					
	<input checked="" type="checkbox"/>					<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Cheese on cony station discarded every 4 hours						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used					
	<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Gordon</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
8. Food Received at proper temperature <b>Checking</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
<b>Protection from Contamination</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>Corrected</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
<b>3</b>							<input checked="" type="checkbox"/>				
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>							<input checked="" type="checkbox"/>				

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel <b>7</b>						28. Proper Date Marking and disposition <b>Good date marking</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Atkinson digital, strips current</b>					
	<input checked="" type="checkbox"/>					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>Good pressure</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and expired 12/31/23</b> ★					
	<input checked="" type="checkbox"/>					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Recorded 4x daily</b>							<input checked="" type="checkbox"/>				
<b>Consumer Advisory</b>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients available upon request							<input checked="" type="checkbox"/>				

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>					★		<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals <b>Pending work order</b>						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
36. Wiping Cloths; properly used and stored <b>Stored in solution</b>						43. Adequate ventilation and lighting; designated areas used					
<b>1</b>					★		<input checked="" type="checkbox"/>				
37. Environmental contamination <b>See Pending work order</b>						44. Garbage and Refuse properly disposed; facilities maintained					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
38. Approved thawing method <b>Refrigerator</b>						45. Physical facilities installed, maintained, and clean <b>Pending work order</b> ★					
<b>Proper Use of Utensils</b>						<b>1</b>					
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped and clean</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					47. Other Violations <b>N/a</b>					
40. Single-service & single-use articles; properly stored and used							<input checked="" type="checkbox"/>				

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Mayra Camarena</b>	Print: <b>Mayra Camarena</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sonic Drive In #5857</b>	Physical Address: <b>3260 North Goliad</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-8975</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF htt	25	Cony station		Grill	262
WIC amb	37	Graded cheese	37	Prep cooler	
Whole tomatoe	37	Cooking		Slice Tom/ lettuce	39/39
Grated cheddar	37	Tots	174	Slice cheese	39
Icecream	38	Reach in freezer htt	16	Dice tomatoes	38
Dessert cooler		Reach in Fridge	36	Hot dog	40
Whip	39	Eggs	38	Graded cheese	38
Cookie dough	40	Hamburger patty freezer	14	Juice cooler	N/a

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	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,
	Hand sink equipped greater than 104 throughout kitchen
	3comp sink not set up 128 using quat sani 200ppm test strips current
34/45	Address rear door gap bottom right corner <span style="color:blue">Pending work order</span> <span style="color:blue">Pending work order</span>
37	Address frozen condensation droplets on drain line and unit itself, need to remove duct tape (uncleanable) and recap drain line
	1 soft serve machine inoperative and 1 UC fridge inoperable- work orders pending
	Cleaning lemonade chiller daily
	Cleaning soda & tea nozzles daily
10	Observed mold in ice machine hopper, burn ice w/r/s and air dry hopper before ice is allowed to accumulate <span style="color:blue">Corrected</span>
	Using red tongs to grab frozen patties and transfer to grill
	Hold holding eggs 174, sausage patties 156, chili 161
	New air vents installed in kitchen, look great!

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RH SHT</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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