Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
1/29/26	10:05	10:50	FS-8975	3	13	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
Sonic Drive In #5857 (N Goliad)	Angel Lopez	✗ Number of Repeat Violations: 4 ✓ Number of Violations COS: ____	5/95/A

Physical Address:	Pest control :	Hood (Express Service 1/2026)	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
3260 North Goliad Rockwall, Tx	Ecolab 1/17/26		Trimble 4/7/25 1000g	

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 ✗ in appropriate box for **R**

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

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
		✔			4. Proper cooking time and temperature	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records Cheese on cony station discarded wvwry 4 hrs	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon	
	✔				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves and utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✔				22. Food Handler/ no unauthorized persons/ personnel 13	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 134, Good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Recorded 4x daily	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients available upon request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Good date labels	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkinson digital, strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals See	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Stored in solution	
1					37. Environmental contamination See	★
	✔				38. Approved thawing method Refrigerator	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✔			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF HTT	6.2	Cony station		Grill	324
WIC amb	36	Graded cheese	39	Prep cooler	
Whole tomatoe	38	Hot holding		Slice Tom/ Lettuce	38/40
Dice tomatoes/Lettuce	38/39	Eggs	202	Slice cheese	39
Soft serve/Shake	39/38	Reach in freezer htt	2.1	Graded cheese	37
Dessert cooler		Reach in Fridge	35	Hot dog/ft long	38/38
Whip	40	Corn dog	38	Juice cooler	39
Cookie dough	40	Smash patties	38		

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 134 using quat sani 200ppm test strips current 07/2027
	Service door looks good, no gaps
37	Frozen condensation on condensation line in WIF
32/45	Duct tape uncleanable holding rigid foam on condensation line, to make cleanable
	Cleaning lemonade chiller daily
	Cleaning soda & tea nozzles daily
	Ice machine looks great during todays insp
	Using red tongs to grab frozen patties and transfer to grill
	Hold holding eggs 202, chili 145
	New air vents installed in kitchen, look great!
45	Leaking water from ceiling by rear service door
37	Reach in freezer service line frozen condensation buildup around ran guard, to thaw to make cleanable
45/34	Ceiling penetrations above soda machine to prevent avenue for pest activity
32	Rigid foam on condensation line in WIC not cleanable, to wrap or sleeve to make cleanable

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Richard Hill	Samples: Y N # collected

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