	Followup Fee of																	
•	\$50.00 after       Retail Food Establishment Inspection Report       Image: Constrain the second sec																	
							(	Cit	y e	of	Rc	)C	۶k	Na		Vomit cle		
Date:         Time in:         Time out:         License/Per           5/25/24         8:25         9:18         FS-0						ermit #							CPFM <b>3</b>	Food handlers	$Page 1_{of}$	2		
					ion: 1-Routine	9.10	3-Compla	003266 int 4-Investigation				gat	tion		5-CO/Construction	6-Other	TOTAL/SCO	
Establishment Name: Contact/Owner N Sonic 276 #6072 Ramon Delar						Name: XN							Number of Repeat Viola	• of Repeat Violations:				
Phy	Physical Address:     Pest control :       2215 State Highway 276 Rockwall, Tx     Rockwall Mosquito 4/8/.							Hood Grease trap :/ waste oil Follow-u						Follow-up: Yes 🖌	<sub>1</sub> 8/92/A			
	0	Com	pliar	ice S	tatus: <b>Out</b> = not in co	$\frac{1}{1}$ ompliance $IN = in compliance$	iance N	$\mathbf{O} = \mathbf{n}\mathbf{c}$	ot obs	serve	ed	NA	= no	ot ap	oplicable COS = corrected on s	ite $\mathbf{R}$ = repeat vic		ch
Mai	Mark the appropriate points in the OUT box for each numbered item Mark '\$\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an \$\cong in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
O         I         N         C           U         N         O         A         O				R	ŀ	Col O U	Compliar	N I	N C	US C O				R				
Т		$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				ł	T			+	S	12. Management, food employees and conditional employees;			-			
	•	2 Proper Cold Holding temperature/(1°E//45°E)					(					knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from						
				2. Proper Cold Holding temperature(41°F/ 45°F) See						~				eyes, nose, and mouth	id exclusion; no dis	charge from		
					3. Proper Hot Holding temperature(135°F)										Preventing Con	tamination by Har	ıds	
(	/				4. Proper cooking time See	<b>^</b>				(	~				14. Hands cleaned and proper	-		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with alternate method properly follo Gloves			
(	/	6. Time as a Public Health Control; procedures & records							_				ptible Populations					
1					Approved Source						~		Τ		16. Pasteurized foods used; pro Pasteurized eggs used when re Eggs	ed foods used; prohibited food not offered eggs used when required		
						ed from approved source and unadulterated; paras										nemicals		
					8. Food Received at pr Checking						~		T		17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
						on from Contamination	1			-	~				Water 18. Toxic substances properly Store separated	identified, stored an	d used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						-				Store separated Water	:/ Plumbing		
					10. Food contact surface Sanitized at 200	ces and Returnables ; C ppm/temperature	leaned and	$\square$		3					19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
					11. Proper disposition reconditioned Disc	of returned, previously	served or		_	_	~				See 20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	
	Priority Foundation Items (2 Poi				oints)	) vio	latie	ons R	equ	ire (	Cor	rective Action within 10 days			_			
O U T	I N	N O	N A	C O S	Demonstratio	on of Knowledge/ Pers	onnel	R		O U T	I N	1 )	N A	C O S	Food Temperatur	e Control/ Identific	ation	R
Ì		Ī		5		resent, demonstration o ertified Food Manager (					~		T	5	27. Proper cooling method use Maintain Product Temperature		quate to	
					-	unauthorized persons/ p	ersonnel			(	~				28. Proper Date Marking and Good date labels	lisposition		
					Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 130, good pressure						~				29. Thermometers provided, a Thermal test strips		ed; Chemical/	
													_		Digital thermo, strip Permit Requirement,		peration	
					24. Required records a destruction); Packaged	available (shellstock tag	s; parasite								30. Food Establishment Perr	nit/Inspection Curr	•	T
					Commercial	with Approved Proce	dures								Posted and curre	Nt pment, and Vendin	ø	
					25. Compliance with V HACCP plan; Variance	Variance, Specialized P e obtained for specialized nanufacturer instruction	rocess, and ed								31. Adequate handwashing fac supplied, used			
					Temps recorde					2					Equipped 32. Food and Non-food Contac designed, constructed, and use		e, properly	-
		Т				ner Advisories; raw or u				2		ł	+		33. Warewashing Facilities; in	stalled, maintained,	used/	+
				_	Ingredients upon re					7			100	D	Service sink or curb cleaning f Equipped	• •		
O U	I N	N O	N A	C O		nt) <i>Violations Requi</i>		R R	on N	Vot t O U	IN	N		Da C O	ys or Next Inspection , Which Food I	dentification		R
т 1	-	-		S	34. No Evidence of Ins	sect contamination, rod			ł	Т	~		+	S	41.Original container labeling			-
		1			animals 35. Personal Cleanline	ess/eating, drinking or to	obacco use				•		_		Physic	al Facilities		
	/				36. Wiping Cloths; pro	operly used and stored				1	~				42. Non-Food Contact surface	s clean		
1					37. Environmental con					(	~				43. Adequate ventilation and 1			
	/				38. Approved thawing Refrigerator	method					~				44. Garbage and Refuse prope			
	_				•	per Use of Utensils	ad atom J				~				<ul><li>45. Physical facilities installed</li><li>46. Toilet Facilities; properly of</li></ul>			<u> </u>
1						nt, & linens; properly us use utensils; properly us				(	~				Stocked and clea		i, and clean	
					40. Single-service & si and used	ingle-use articles; prop	erly stored	$\square$		╡	L	-	1		47. Other Violations			-

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Ramon Delarosa	Print: Ramon Delarosa	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sonic 276	Physical A 2215		City/State: Rockwal									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp							
WIF htt	9.8	Shake mix	40	Fries/tator tots	172/140							
WIC amb	33	Meat freezer	16	Reachin freezer htt	17.1							
Whole tomato	37	Dressing cooler		Reachin fridge								
Slice cheddar cheese	37	Тор		Ft long dog	40							
Dessert cooler		Lettuce/slice ton	ן 40/40	Hot dog	40							
Cookie dough	41	Slice chz/graded cha	z 39	Eggs	39							
Whip	39	Below amb	38	Cooking eggs	173							
Solf serve	39	Hot holding										
OBSERVATIONS AND CORRECTIVE ACTIONS												
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Restrooms equipped,	Restrooms equipped, temp greater than 100 in each room											
Hand sink equipped, t	Hand sink equipped, temp greater than 100 throughout kitchen											
19 Leaking drain from ha	Leaking drain from hand sink near 3 comp											
34 Flies observed next to	3 comp											
3comp not set up, 130	3comp not set up, 130, quat sani 200ppm											
Using admin's digital t	hermo ar	nd strips current										
39/34 Need to store mop he	ad hangi	ng up to air dry, storing in t	ne wringe	r will attract flying insects								
Air curtain on rear ser	vice door	operational										
37 WIF, frozen condensa	tion build	up on refrigerant line leadir	g to roof,	as well is on ceiling								
32 Need to address rust f	orming o	n interior walls of wic										
Ice machine condensa	ation line	confirmed										
Cleaning soda /tea urr	n nozzles	daily										
Cleaning lemonade ch	Cleaning lemonade chiller 3x weekly											
Handling frozen beef	patties w	ith tongs to transfer from fro	eezer to fl	at top grill								
Received by: (signature)		Print:		Title: Person In Charge/ Owner								
Inspected by:		Print:										
(signature)	ST	$\overline{}$		1								
Form EH-06 (Revised 09-2015)	سا (ی			Samples: Y N # collecte	ed							