	Retail Food Establishment Inspection Report													
	Allergy policy Vomit clean up Employee health													
Date: Time in: Time out: License/Permit # 7/6/2021 1:10 2:20 FOOD5055											Est. Type Risk Category Page 1 of 2	_		
7/6/2021 1:10 2:20 FOO Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										zatio	m	5-CO/Construction 6-Other TOTAL/SCORE	£	
Establishment Name: Contact/Owner N												* Number of Repeat Violations: * Number of Violations COS:	_	
Sonic #2805 GoliadAngel LopePhysical Address: 1001 S Goliad Rockwall, TXPest control : PrestoX/monthly						Hood Grease trap				Grea		ł		
	Compliance Status: Out = not in compliance IN = in compliance NO							erve	d I	JA =	not a	applicable $COS = corrected on site R = repeat violation W- Watch$		
M	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												_	
Co O U	Compliance Status Time and Temperature for Food Safety							Compliance Status O I N N C U N O A O		C		R		
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т			S			
	•				2. Proper Cold Holding temperature(41°F/45°F)			-				13. Proper use of restriction and exclusion; No discharge from		
3								•				eyes, nose, and mouth		
	~				3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands						
	~				4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2			•				 14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved 		
			~		Hours)			•	~			alternate method properly followed (APPROVED $Y_{.}$ N _.)		
	~				6. Time as a Public Health Control; procedures & records				_		-	Highly Susceptible Populations		
	Approved Source							•		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no shelled eggs				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Chemicals				
	~	destruction Gordon's 8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits	_	
	•	check at receipt						_				& Vegetables Water 18. Toxic substances properly identified, stored and used		
_	Protection from Contamination 9. Food Separated & protected, prevented during food													
	~				preparation, storage, display, and tasting							Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			•				19. Water from approved source; Plumbing installed; proper backflow device		
	~	11. Proper disposition of returned, previously served or reconditioned discarded						•	~			20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	Ι	N	N	С	Priority Foundation Items (2 Po	ints)		_	ns Re				R	
U T	N	0	A	0 S	Demonstration of Knowledge/Personnel			U T	N C	A		Food Temperature Control/ Identification		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2			•				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~	22. Food Handler/ no unauthorized persons/ personnel						•	~			28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling						•	~			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	~	23. Hot and Cold Water available; adequate pressure, safe									<u> </u>	Permit Requirement, Prerequisite for Operation		
[~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						•				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021	-	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending		
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			•				31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory		2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		٧	N		ľ		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0	Core Items (1 Point) Violations Require Corrective								D Exc				R	
U T	N N	0	N A	C O S	Prevention of Food Contamination	R			N C			Food Identification		
1					34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use	\square	_	•	~			41.Original container labeling (Bulk Food)	_	
1	~				36. Wiping Cloths; properly used and stored	$\left - \right $		1	Т			Physical Facilities 42. Non-Food Contact surfaces clean		
W	•				37. Environmental contamination	$\left \right $		1	/			43. Adequate ventilation and lighting; designated areas used		
Ľ	~			38. Approved thawing method				_	~			44. Garbage and Refuse properly disposed; facilities maintained		
		Proper Use of Utensils					1	1	+		t	45. Physical facilities installed, maintained, and clean		
1		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							~			46. Toilet Facilities; properly constructed, supplied, and clean		
Ľ					40. Single-service & single-use articles; properly stored	$\left \right $	┝					47. Other Violations		
	~				and used	1		•			1			

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Received by:	Print:	Title: Person In Charge/ Owner
(signature) Alex Garcia	Alex Garcia	Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: C #2805 Goliad	Physical A 1001	S Goliad	City/State: Rockwa	II, TX	License/Permit # FOOD5055	Page <u>2</u>	2 of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Locati	ion		Temp F				
dessert	cooler/cream cheese frosting	-	warming drawers/chicken		WI	F ambient		4				
unde	r/whipped topping	41	corn dog	158								
ice	e cream mix	41	reach in freezer ambient	9								
hc	ot wells/chili	178	reach in cooler/	'								
	gravy	171	corny dog/chicken	41/39								
hot c	log roller/hot dog	155/153	hot dogs	40/41								
cold t	op/shredded cheese	41	WIC/onion ring	40								
und	er/cut lettuce	41	chicken breast	41								
Item	OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	hand sink front 100 F											
2	Cream cheese frosting labeled a	s keep refrige	erated. Discarded as well over 41 F.	Advised to kee	p under cool	er to cold hold at 41 or be	low.					
42	Clean counters, dessert coolers.											
39	Clean Shake collar	, store c	lean.									
34	Fly in kitchen											
39	Store ice bucket inverted to avoid contamination											
	Sani bucket 200 pp	m quats	j									
	3 comp sink 110 F			<u> </u>								
35			e items over prep table i									
W	•		comp sink. At inspection, clean	side had to	od debris i	ndicating improper flo	WC					
W 45	Condensation in rea											
45	Replace caulking be		•		ماسوريما							
45 W			uld harbor in between F									
32			ecially near back drain. be replaced/ uncleanab		622.							
52	Move fly strip. Can		•	IE								
45												
42	Food debris on floor. Clean. Clean in/around/9n equipment.											
45			ont.									
-10	Fix ceiling tiles/seal gaps.											
	+											
Received (signature)	•		Alex Ga	arcia		Title: Person In Charge/ O						
Inspected (signature)	Alex Garcia ^{Iby:} Chrísty Cov	tez, î	RS Christy Cortez RS									
	7	0	J	,		Samples: Y N #	collected					