	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
Date: Time in: Time out: License/Per 1/5/2023 12:15 1:50 FOOI)5	5				Est. Type Risk Category Page <u>1</u> of <u>2</u>	<u>}</u>			
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🛄 3-Compla						int		_	Inves	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N Sonic Drive In #2805 (Goliad)							e:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control : 1001 S Goliad Rockwall, TX Rentokil/1-5-2023/mon								Hoo xpre		2022			e trap : Follow-up: Yes I 15/85/	В			
Compliance Status: Out = not in compliance IN = in compliance NO							= not observed NA				\ = n	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	h			
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																	
0	Compliance Status Time and Temperature for Food Sofety 0 I N N C						-	0	Compliance StatusOINNCUNOAO		С	England Hold	R				
U T	N O A O S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature						T	IN		A	Š						
	~								~				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
Ĕ	~				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature	+							14. Hands cleaned and properly washed/ Gloves used properly	_			
					5. Proper reheating procedure for hot holding (165°F in 2		Image: Constraint of the second se						15. No bare hand contact with ready to eat foods or approved				
	~				Hours)6. Time as a Public Health Control; procedures & records				•				alternate method property followed (APPROVED 1N)	_			
	~				o. This as a rubic freatur control, procedures & records	Ц						1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source				~				Pasteurized eggs used when required pasteurized eggs only				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals							
	~				8. Food Received at proper temperature	П	-		~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	•				check at receipt		-		-				Water only 18. Toxic substances properly identified, stored and used				
					Protection from Contamination 9. Food Separated & protected, prevented during food				~				Tot Tote substances property identified, stored and ased	_			
3				~	preparation, storage, display, and tasting mouse droppings in sugar packets								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		backflow device						_				
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	_			
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po	R) vio	olati O U	ONS . I N	Req N O	uire N A	Con C C		R			
T	1	0	A	s	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			T		0	А	s	Food Temperature Control/ Identification				
	~			and perform duties/ Certified Food Manager/ Posted 4					~				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, a Thermal test strips probe									
	~										1	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) 12/31/2023						
					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			2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			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		,	W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	e Actio R	ion N	0	Ι	N N		0 Da C		R			
U T	N	0	A	0 S	Prevention of Food Contamination			U T	N	0	A	0 S	Food Identification				
1					34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use				~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleaniness/eating, drinking of tobacco use 36. Wiping Cloths; properly used and stored				_		_		Physical Facilities 42. Non-Food Contact surfaces clean				
┡	~				37. Environmental contamination		$\left \right $	1	_		_		43. Adequate ventilation and lighting; designated areas used				
╞		_			38. Approved thawing method	\square		-	~				44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,						1	~				45. Physical facilities installed, maintained, and clean					
							1	-				46. Toilet Facilities; properly constructed, supplied, and clean					
1	~				dried, & handled/ In use utensils; properly used	1			~			l I					
					40. Single-service & single-use articles; properly stored		-						47. Other Violations				

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

Form EH-06 (Revised 09-2015)

	nent Name: Drive In #2805 (Goliad)	Physical A 1001	S Goliad	City/State:	III, TX	License/Permit # Page 2 of FOOD5055		2_of_2_				
Iterry/I.e.e	-4'	Tome	TEMPERATURE OBSERVA		Térre /Terre 4	9		Turne F				
Item/Location Temp F Item/Location Temp F Item/Location Temp F dessert cold top/whipped topping 41 hot holding slider drawers/sausage 166 cut tomatoes 38												
	t cold top/whipped topping		hot holding slider drawers/sausag			cut tomatoes						
hot d	log roller/hotdogs	141	eggs/chicken	158/152	0	nion rings		38				
stea	am wells/chili	187	reach in cooler/corndog	s 51	WIF ambient			11				
	eggs	177	liquid egg	51	reach	in freezer ambier	nt	3				
	chili	153	liquid egg in cartor	1 46								
cold w	ells/shredded cheese	41	chili	50								
cold	top/cut tomatoes	41	WIC/sliced cheese	e 37								
shre	edded cheese	41	hotdogs	38								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front hand sink 100F (after 5 minutes running) with soap and paper towels. Post health employee poster at hand sink.											
31	Front hand sink took 5 minutes to reach 100F. Needs to be faster to reach 100F to properly wash hands. Checked again at end of inspection and back to 67F											
	3 comp sink 113 F											
	Back hand sink 109 F with soap and paper towels											
	Quats sani buckets			ntha Ma	pagart							
2			duled to be every 3 mc				irct					
2	Do not use cooler u		loaded at 11am/will be pla			to 4 IF/to be used I	iist					
35			and separate/not over	hack nrei	n table							
18			emicals and sani buckets on b			k. Watch 3 comp sink	flow.					
		-	oyee/must be stored low		-	-		-				
	· · · · ·		orage. Mgmt is aware	•				v				
			at were contaminated	1		5		,				
42			shelving in back to det	ermine if	there is	any new activity	,					
	Seal all foods and fo											
47	Watch big trash ca	n near c	lean side of 3 comp si	nk to avoi	id conta	mination						
32	Rusty shelves in back storage											
45	Missing tiles, broken baseboards, Missing grout											
45	Seal gaps in walls/cracks and around plumbing to prevent pest entry											
32	Exposed wood on back shelf over prep area											
32	Rust along WIC and WIF doors											
Received (signature)	•		Print:	_		Title: Person In Charge/ Ov	vner					
	Alex Garcia		Alex G	arcia		Manager						
Inspected (signature)	Alex Garcia ^{1by:} Chrísty Cor	tez, 1	RS Christy C	ortez.	RS		.,					
Form EH-06	5 (Revised 09-2015)	0.		,		Samples: Y N # co	ollected	u				