

# Retail Food Establishment Inspection Report

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

Date: <b>1/15/2021</b>	Time in: <b>10:50</b>	Time out: <b>12:14</b>	License/Permit # <b>FOOD5055</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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>						
Establishment Name: <b>Sonic Drive In #2805 (Goliad)</b>			Contact/Owner Name: <b>Angel Lopez</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>1001 S Goliad Rockwall, TX</b>			Pest control : <b>Presto-X/monthly</b>	Hood <b>Expresx/3mo</b>	Grease trap : <b>Trimble/900 gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
16/84/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						
O	U	T	I	N	N	C
O	U	T	I	N	N	C
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						
						R
			✓			1. Proper cooling time and temperature
			✓			2. Proper Cold Holding temperature(41°F/ 45°F)
3						3. Proper Hot Holding temperature(135°F)
			✓			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
<b>Approved Source</b>						
			✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
			✓			8. Food Received at proper temperature <b>check at receipt</b>
<b>Protection from Contamination</b>						
			✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
			✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature
			✓			11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>
<b>Employee Health</b>						
			✓			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
<b>Preventing Contamination by Hands</b>						
			✓			14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )
<b>Highly Susceptible Populations</b>						
			✓			16. Pasteurized foods used; prohibited food not offered <b>eggs cooked</b>
<b>Chemicals</b>						
			✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>
3						18. Toxic substances properly identified, stored and used
<b>Water/ Plumbing</b>						
			3			19. Water from approved source; Plumbing installed; proper backflow device
			✓			20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O	U	T	I	N	N	C
O	U	T	I	N	N	C
<b>Demonstration of Knowledge/ Personnel</b>						
			✓			R
			✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>3</b>
			✓			22. Food Handler/ no unauthorized persons/ personnel
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						
			✓			23. Hot and Cold Water available; adequate pressure, safe
			✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
<b>Conformance with Approved Procedures</b>						
			✓			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
<b>Consumer Advisory</b>						
			✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>meats to required temps</b>
<b>Food Temperature Control/ Identification</b>						
			✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
			✓			28. Proper Date Marking and disposition
			✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>probe</b>
<b>Permit Requirement, Prerequisite for Operation</b>						
			W			30. Food Establishment Permit (Current/insp report sign posted) <b>Current to be displayed</b>
<b>Utensils, Equipment, and Vending</b>						
			✓			31. Adequate handwashing facilities: Accessible and properly supplied, used
			2			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
			W			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
O	U	T	I	N	N	C
O	U	T	I	N	N	C
<b>Prevention of Food Contamination</b>						
			✓			R
			✓			34. No Evidence of Insect contamination, rodent/other animals
1						35. Personal Cleanliness/eating, drinking or tobacco use
1						36. Wiping Cloths; properly used and stored
1						37. Environmental contamination
			✓			38. Approved thawing method
<b>Proper Use of Utensils</b>						
			✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
			✓			40. Single-service & single-use articles; properly stored and used
<b>Food Identification</b>						
			✓			41. Original container labeling (Bulk Food)
<b>Physical Facilities</b>						
			1			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
			W			46. Toilet Facilities; properly constructed, supplied, and clean
			✓			47. Other Violations

