Follow-up fee of \$50.00 is required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/train Image: City of RockwallCity of RockwallImage: Vomit clean up Employee health											olicy/traini an up	ng										
Date:         Time in:         Time out:         License/Pe           05/16/2022         8:18         9:39         FS 68								Food handlers All employees														
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								4-	Inve	stiga	ntior	1 [	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE					
Establishment Name: Contact/Owner N Sonic 5060 Angel							Ivanie.				1		✓ Number of V	iolations C	OS:	13/87/	/R					
	ysic izon		ddre	ess:				Rei		/12/2022		Ho 12/2					e trap : e 01-5- 2022 900gal		Follow-up: Yes 🖌 No 🗌	10/07/		
								NO = not						$\begin{array}{l} \text{oplicable} & \text{COS} = c \\ \text{O, NA, COS} \end{array}$	orrected on a	site $\mathbf{R} =$ repeat vic k an $$ in appropri	olation W-Wat	ch				
	Priority Items (3 Points) violations R											re In	nmed	liate	Cor	rect					_	
Co O U	mpli I N	I         N         N         C           N         O         A         O						R	0	Compliance Status           O         I         N         N         C           U         N         O         A         O         Employee He							Jealth					
Ť		Ŭ		A     O $S$ (F = degrees Fahrenheit)       1. Proper cooling time and temperature							T				š	12. Management, food employees and conditional employees;						
		~											~				knowledge, responsibilities, and reporting					
w	~				2. Proper Cold Holding temperature(41°F/45°F) One cooler just repaired - watch temps						5		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F) See								<u> </u>				Posted at hand sinks Preventing Contamination by Hands					
	V					per cooking tim t holding temp							~				14. Hands cleaned and properly washed/ Gloves used properly					
		/				per reheating pr				65°F in 2			-		~	· · · · ·	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )					
					,		lealth Co	ntrol· pro	cedures	& records		_					Using gloves					
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered								+					
Appr					approved	pproved Source					~				Pasteurized eggs us Using liquid e							
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon's												Chemicals							
	⁄					d Received at p	proper ter	nperature									17. Food additives & Vegetables	approved a	and properly stored;	Washing Fruits	Т	
					10 0	onfirm	c	<u> </u>									Water	es properly	identified, stored ar	nd used	_	
					9. Foo	d Separated &		Contami		g food			r				Watch storage	)	•		_	
3				~	preparation, storage, display, and tasting Moved bacon and eggs 10. Food contact surfaces and Returnables ; Cleaned and							Water/ Plumbing           19. Water from approved source; Plumbing instal					. 1					
3					Sanitiz	zed at <u>200</u>	_ ppm/te	emperatur	<sup>e</sup> Ice r	nachine			~				backflow device	/ed				
		~				oper disposition litioned Disc	n of retur carde		iously se	erved or			~				20. Approved Sewa disposal	age/Wastev	vater Disposal Syste	m, proper		
0	Ι	N	N	С		P	riority	Founda	tion It	tems (2 P	oints) v	iolat 0		Req N	uire N	Cor C	rrective Action with	vin 10 days	1		I	
U T	N	0	A	O S	21 Dor	Demonstrati		0				U T		0	A	o s	Food T	emperatur	e Control/ Identific	cation		
	~					rform duties/ C							~				27. Proper cooling Maintain Product 7	method use Temperature	ed; Equipment Ade	quate to rve unit		
	~					od Handler/ no	unautho	rized pers	ons/ per	rsonnel			~				28. Proper Date Ma Good continue	arking and			T	
					Sa	afe Water, Rec			Food Pa	ickage			~					provided, a	ccurate, and calibrat	ed; Chemical/		
	. /					t and Cold Wa	Labe ter availa	0	uate pre	ssure, safe			<u> </u>			_	Confirmed <sup>®</sup>		Duonoquisito fon O		-	
					<b>GOO</b> 24. Red	quired records	available	e (shellsto	ck tags;	parasite								- /	Prerequisite for O mit (Current/ insp s	•	T	
	~				Per	ction); Package	d Food la	abeled									Posted					
					25. Co	Conformance mpliance with							1						pment, and Vendin cilities: Accessible a			
	~				process	P plan; Varian sing methods; ing temps	manufact <b>every</b>	turer instr 2 hrs 1	uctions				~				supplied, used Equipped	. 10				
						Co	asumer	Advisory				2					32. Food and Non- designed, construct		ct <u>surfaces cleanable</u> e <u>d</u>	z, property		
	~				foods (	sting of Consur (Disclosure/Rea tner net and a	minder/B	Buffet Plat	e)/ Aller	rgen Label			~						astalled, maintained, facility provided	used/		
0	I	N	N	C	Core						e Action	Not		Ν	ed 90 N	) Da C	ys or Next Inspecti				R	
U T	N	0	A	0 S	24 1	Prevention						Ŭ T	Ν	0	A	0 S	41 0		dentification			
W					animal	Evidence of Ir Sopal Cleanlin	rs		,					~			41.Original contair	ier labeling	(BUIK FOOD)			
1					Wat	rsonal Cleanlin Ch hair I ping Cloths; pr	restra	aints /	emp	oloyee							42. Non-Food Con	<u> </u>	cal Facilities		1	
	<b>/</b>				Stor	vironmental co	kets		Joreu		+	1	-				See		ighting; designated	areas used	+	
1			 		Con	densatio	n				+		~				-		rly disposed; faciliti		_	
_	_	_	<u>~</u>		56. Ap							N	<u> </u>			_			I, maintained, and cl		_	
					39. Ute	Pro ensils, equipme	F	of Utensi ens; prop		d, stored		1		<b>—</b>	_	_	See		constructed, supplie		╡	
1	_			_	dried, a	& handled/ In	use utens	sils; prope	erly used	1			~			_	Adding new	w sign		.,		
w	~					<sup>ed</sup> Watch					t 🛛			~			47. Other Violation	18				

## **Retail Food Establishment Inspection Report**

City of Rockwall

Need first aid kit!

Received by: (signature) Angel Lopez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Drive in 5060	Physical Address: Horizon			City/State: Rockwall			License/Permit # Page 2		2 of 2	
<b>T</b> 4 / <b>T</b>	<i>.</i>	TEMPERATURE OBSERVA					T4 /T 4			TE	
Item/Loca		Temp F         Item/Location			<u>Temp F</u>		Item/Location			Temp F	
Sunda	e cooler	36-38	36-38 Hot Drawe			: Upr		ht unit freez	zer	-3	
So	oft serve unit	45	45 Eggs / grilled chicken 178/184 Upright co				right cooler	•	40.2		
Just repa	ired and loaded will Followup	35.4	Frie	d chicken / sausag	e 18	81/164	Chick	41/40			
С	old top unit		Steam table					Wic			
Cut to	omatoes / diced	36/37	7 Eggs / chili			86/15Tt	Hot c	logs foot lo	ng	37	
Cut	lettuce / mayo	37/37		Gravy	Gravy 151			Tomatoes diced 37			
Ho	t dogs inside	39	Nugo	gets in hot holding lam	ding lamp 17		Cheese / whole tomatoes			34/34	
			Ha	mburger freeze	r :	2.0		Wif		-7	
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F											
	Hot water 100 at front hand sink										
	Sanitizer in buckets 200										
37	Condensation Sundae cooler at to addressed - must keep containers out of moisture										
	Will recheck the soft serve unit as just repaired today										
39/10	To repair door on ice machine and clean inside where paddle has damaged plastic inside and black slime is present										
10	Clean inside smaller unit as well deflector panel										
39	Avoid storing utensils between equipment										
32/37											
37 /9	To address condensation in upright freezer - protect items										
32	To Replace hot drawers where badly burned etc also keep an eye on fryer baskets										
9	Carton of shelled eggs to be stored on bottom of upright cooler on line										
W	Watch storage of spray bottles various locations										
	Hot water at three comp sink 111										
45	Still need to address condensation under SS threshold panel into wic										
	Raw bacon should be stored below onion rings etc in wic										
35	Always store employees meals below customer food										
	Need to dust fan guar			•							
35	To store employee food low in wif as well										
45	Need to address front counter and stools etc - allShould be washable and capable of being sanitized and clean dusty shelves and wall above										
45	Watch back door keep tightly closed										
45	Clean drains where ne										
45	Clean around mop sink area										
45	Sanitizer containers on back rack labels cannot be read therefore to remove (near mop sink)										
45	Repair the torn insulation on pipes near mop sink and clean mop sink area										
	Remove any water damaged cardboard										
	Restrooms equipped - door is difficult to close - will add sign										
42/45 Minor cleaning under behind and around cooking equipment etc / dust air vents where needed New roof being installed today											
Received by: Print: Title: Person In Charge/ Owner											
(signature) See above											
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collected							d				