

Retail Food Establishment Inspection Report

City of Rockwall

Need first aid kit!

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sonic Drive in 5060	Physical Address: Horizon	City/State: Rockwall	License/Permit # FS 6891	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sundae cooler	36-38	Hot Drawer unit		Upright unit freezer	-3
Soft serve unit	45	Eggs / grilled chicken	178/184	Upright cooler	40.2
Just repaired and loaded will Followup	35.4	Fried chicken / sausage	181/164	Chicken / corny dog	41/40
Cold top unit		Steam table		Wic	
Cut tomatoes / diced	36/37	Eggs / chili	186/15Tt	Hot dogs foot long	37
Cut lettuce / mayo	37/37	Gravy	151	Tomatoes diced	37
Hot dogs inside	39	Nuggets in hot holding lamp	171	Cheese / whole tomatoes	34/34
		Hamburger freezer	2.0	Wif	-7

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	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	To address lid to hamburger unit - badly scored and to defrost unit inside
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
09/cos	Raw bacon should be stored below onion rings etc in wic
35	Always store employees meals below customer food
42	Need to dust fan guards in wic and clean shelving
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
	Watch back door keep tightly closed
45	Clean drains where needed
45	Clean around mop sink area
	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
W	Remove any water damaged cardboard
W	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

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