

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lissette Romero	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sonic	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 unit	36/40	Cold top unit		Chili	180
Soft serve unit product	41/43/45	Cut lettuce	40	Cheese cold well	41
Unit ambient temps	49/53	Cut tomatoes	39	Cooking hot dogs at insp	
Hamburger freezer	9	Below hot dogs	38/41	Temps taken first	
2 door upright		Hot drawers		Wic	33
Chicken	39	Chicken	151	Tomatoes	36
Corny dog	39	Burgers	180	Chicken	36
Upright freezer not in use		Popcorn chicken hot	154	Onion rings	37

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: temps in F
	Hot water at hand sink 100 / three comp 122 F
	Clean fan Over hand sink / clean drains where needed / clean out three comp sink before use
	Sanitizer in bucket 200 ppm
	Sand cutting board on cold top unit for ice cream condiments
	Mixing wands to be w r s at least every 4 hrs or less / avoid. Ross contact
	Tossing cup rings into sink and only rinsing before reusing ...
42	Clean fan guards in sundae cooler / address condensation in this cooler
	Soft serve unit is holding temps slightly into the danger zone BUT unit ambient temp is 49-53 F
32/10	Need to address ceiling inside ice machine the paddle has badly scored the ceiling so therefor is an easy place to grow mold
10	Clean ceiling to ice machine ASAP
	Repair the broken door to the newer machine
45	Clean under ice machine and make sure all drain pipes are placed to allow to drain - one is placed on floor
39	Avoid storing tongs at back of three comp sink faucet next to chemical dispenser
45	Threshold into wic still an issue with holding water
34	Observed fly in prep area
	Wif 4 F / avoid storing any food unprotected under fan box in wif
	Using Atkins thermocouple
45	Clean air vents where needed
45	Grout issues / FRP to be secure to wall / address gaps at corners
03	Checked soft serve at exit 50-54 ambient - will use product for 4 hrs only and then discard and not use unit
	Product just placed into unit upon my arrival
	Dumpster area looks good
	Restroom men's insp and equipped
Note	Discussed storing cup mixing rings in own container between uses and WRS ever 4 hrs or less
	Watch allergens etc and clean after etc

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