

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/17/2023	Time in: 2:00	Time out: 3:14	License/Permit # Fs 8975	Food handlers 15	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Sonic 5857 North	Contact/Owner Name: Angel	* Number of Repeat Violations: _____	18/82/B
Physical Address: 3260 N Goliad	Pest control : Rentokil 01/06/23	✓ Number of Violations COS: _____	

Hood 01/2023	Grease trap / waste oil : Trimble. 01/04/2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	3				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks	
		✓			3. Proper Hot Holding temperature(135°F)		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 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
			✓		6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals						
		✓			8. Food Received at proper temperature To check			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			3				18. Toxic substances properly identified, stored and used Contender	
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
		✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			3				19. Water from approved source; Plumbing installed; proper backflow device To attach a back siphonage device to mop sink faucet / removed hose again	
			✓		11. Proper disposition of returned, previously served or reconditioned Discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		✓			22. Food Handler/ no unauthorized persons/ personnel Taking sonic class online / manager to check / all employees			✓				28. Proper Date Marking and disposition When needed	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins / test strips in date	
		✓			23. Hot and Cold Water available; adequate pressure, safe Yes		Permit Requirement, Prerequisite for Operation						
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					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 Taking temps 5 times per day			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			2			✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Replace food containers where needed / new on site	
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Sonic policy			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	1				34. No Evidence of Insect contamination, rodent/other animals Gap at door				✓			41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints		Physical Facilities						
		✓			36. Wiping Cloths; properly used and stored Stored in sanitizer			1				42. Non-Food Contact surfaces clean	
		✓			37. Environmental contamination Condensation			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained Watch area	
					Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean	
	1				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See			1				46. Toilet Facilities; properly constructed, supplied, and clean See attached	
		✓			40. Single-service & single-use articles; properly stored and used			1				47. Other Violations See	

