Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 05/008/202	Time in: 9:49	Time out: 11:15	Fs 00		266	6			Food handlers All new 3 Page 1 of 2	<u>:</u>
	pection: 1-Routine	2-Follow Up	3-Complain		4-I1	nvest	igatio	n	5-CO/Construction 6-Other TOTAL/SCOR	E
Establishment N Sonic #6072			ontact/Owner Name ike and Amy						* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Addres		Pest co	ontrol :		Hood				e trap/ waste oil Follow-up: Yes V	3
Hwy 276 Complian	ce Status: Out = not in c	IN _ :	ide at followup	= not ol		date		not an	plicable COS = corrected on site R = repeat violation W-Watch	,
	iate points in the OUT box for	or each numbered item	Mark 🗸	in appr	opria	te box	for IN	N, NO	NA, COS Mark an Vin appropriate box for R ive Action not to exceed 3 days	
O I N N	I N N C Time and Temperature for Food Safety R O I N N C								R	
U N O A	$rac{G}{S}$ (F = $rac{G}{S}$	degrees Fahrenheit)	Surcey		U T	N	O A	o s	Employee Health	
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 (moved items)						/			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 See hot holding	e and temperature			7	/			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)		
	6. Time as a Public He Temp only until cold top	ealth Control; procedu	res & records							
	Temp only until cold top	o fixed			Н				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
	Aı	pproved Source			•				Pasteurized eggs used when required Yes	
	7. Food and ice obtain good condition, safe, a destruction								Chemicals	
	8. Food Received at pr	roper temperature			Π,				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	To check Protectio	on from Contamination	on			/		Н	Water 18. Toxic substances properly identified, stored and used	
	9. Food Separated & p		uring food						Water/ Plumbing	
	10. Food contact surfa		Cleaned and		T				19. Water from approved source; Plumbing installed; proper	
W.	Sanitized at 200		_		3			L,	See ice machine gap	
	11. Proper disposition reconditioned Disc	of returned, previousl	y served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal Watch	
									Tratori	
		iority Foundation	n Items (2 Poi	nts) vie			_	_	rective Action within 10 days	
O I N N U N O A T	C O Demonstration	on of Knowledge/ Per	sonnel	nts) via	0	I	equir N N O A	C	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gilberto Acosta	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sonic 6072		Physical Address: Hwy 276		City/State: License/Permit # Page 2 Rockwall Fs 0003266					
		TEMPERATURE OBSERVA					Temp F		
Item/Location		Temp F	Item/Location	Temp F	Item/Location				
Fountainette cooler		36	Wic	29	Hot drawer		135		
V	Vater inside	38	Lemon	37	Upright freezer 1				
Shake	machine (turned off)	57	Cut tomatoes / corny dog	s 36/37	Hamburger freezer 1				
Prod	luct (to discard)	49/50	Wif	4.7	Upright cooler				
	Soft serve	50	Rollers surface	222	Hot do	gs / hot dog	38/38		
Product		50	Drawers chicken / bee	ef 167/157					
S	Steam table		Cold top tomatoes / lettuc	e 41/42					
	Chili / gravy	165/191	Diced tom / grated chees	e 45/46					
	<u> </u>	OF	SERVATIONS AND CORRECT	VE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW; ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENT	TON IS DIREC	CTED TO THE C	CONDITIONS OBSERVED	O AND		
34/44	Need to clean dumpst	or onclos	uro aroa						
34/44	Front area walk way to		uie aiea						
	Need to post permit	Clean							
	Hot water 126 F								
45		s where i	 needed						
W	Need to clean air vents where needed Avoid using hand sink for utensils storage for dirty								
42	Avoid using hand sink for utensils storage for dirty Clean inside fountain cooler								
37	To address condensation- catching with pan								
42/02									
34	To address back door to close tightly make repairs also to drain								
37			s in wic behind condenser		ping onto p	plastic cover on o	nion rings		
32	To address rusty shelv			<u>'</u>	<u>, o , , , , , , , , , , , , , , , , , ,</u>				
	Best to hang mops to								
37	To address frost and rain drop and leak condensation in wif - damage to exterior of boxes to protect and Also bags inside								
47/37	To address broken she	elving in v	wif and floor storage						
19	Air gap under ice machine appears to be too high and pipe fall and draining has been compromised to								
19	Address to have air gap and proper fall at same time / removed wooden block and improved flow slightly								
02	Temps inside cold top are 45/46 and on top rt side same to avoid storage of Tcs inside and limit items on rt upper to less than 4 hrs								
42/45									
39	Spatulas should be stored clean to avoid food from drying on them								
37	Upright freezer heavy	condens	ation to protect food under	and repa	ir door that	is not closing tigh	ntly		
37	To address heavy condensation in hamburger freezer								
47	Avoid over filling hamburger unit as clean portion inside lid is rubbing on product - to clean lid every 4 hrs								
	Sanitizer in buckets 200 ppm - good								
19	Leak at three comp sink cold faucet								
42	Need to clean shelving over rollers where thermo is stored and clean thermo box too								
Received by: Print: Title: Person In Charge/ Owner									
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