

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/17/2023	Time in: 11:28	Time out: 12:20	License/Permit # FS 0003266	Food handlers All	Food managers 3	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: Sonic 6072	Contact/Owner Name: Mike Haifa	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>16/84/B</b>
Physical Address: Hwy 276	Pest control : Rockwall mosquito 10/26/2023	Hood Need info	Grease trap / waste oil Lonestar 09/28/2023
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

**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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓						✓			
		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						3				✓	
✓						<b>Water/ Plumbing</b>					
✓						✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						✓					
W						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						2				✓	
<b>Consumer Advisory</b>						W					
✓						✓					

**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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
✓						<b>Physical Facilities</b>					
✓						1					
1						W					
		✓				1					
<b>Proper Use of Utensils</b>						1					
1						1					
1						1					
		✓				1					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Ramon De La Rosa</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sonic 6072</b>	Physical Address: <b>Hwy 276</b>	City/State: <b>Rockwall</b>	License/Permit # <b>3266</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Fountainette	49	Cold top unit. New		2 door upright	
Milk inside discarded	49	Tomatoes / cut greens	40/40	Corny dog	39
Soft serve barely	41	Cheese	41	Hot dog foot long	60
Shake machine product	40	Below	40	Regular hot dogs	39
Steam table hot dogs	148	Cut greens	41	Wif	11
Hot dog rollers	159	Cooked chicken	162	Wic	
Hot drawers		Chili on grill	160	Tomatoes / limes	38/36
Burgers	148	Hamburger freezer	-11	Cheese/	39

### 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
44	Need to clean area around dumpsters
W	Avoid washing out back door
31 /cos	Hand sink to be used for hand washing only
	Hot water 121
02	To discarded all milk and Tcs foods in fountainette as is holding 49 F
02	Discarded whipped cream too - willNot use for Tcs untilHolding good temp
	Sanitizer buckets 200 ppm
45	Need to clean drains where needed
37	Need to repair slide doors on hamburger freezer as heavy frost inside unit / to protect frozen meat from it
37	To address heavy ice build up in reach in freezer -Protecting food with lids / fan frozen
42/45	General cleaning under around cooking equipment
	Just prepped and placed foot long into roomTempContainers to store
34	Flies n kitchen
45	To reseal behind threeCompSink
39	Avoid hanging tongs on low rack that isn't clean over threeComp
42	Need to scrub racks over three comp sink
	Cleaning inside ice machine weekly
40	Replace cardboard on shelf with plastic under syrups in dry storage
45	Clean mop sink area and make repairs around door
47	Best to hang mops to allow to air dry / old dirty wiping cloths will be picked up
37	Wif - condensation dripping from pipe bahinrd condenser - pan to catch to protect boxes
42/45	Need to scrub shelving in wic and under racks in wic floor - walls beginning to rust to address/ racks to be 6 inches off floor
W	Boxes to store low in wic - reminder only
18	Avoid storing spray paint on shelf with gloves
46	Hot water in rr 126 / equipped but needs cleaning both !

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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