	Followup fee of															
\$50.00 after initial Ketan Food Establishment Inspection Report Allergy policy/t											Allergy policy/training	g				
Followup City of I							Rockwall						Vomit clean up	Vomit clean up Employee health		
Date: Time in: Time out: License/Per 11/17/2023 11:28 12:20 FS 00						ermit # 003266					Food handlers Food managers All 3 Page <u>1</u> of <u>2</u>	! 				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						nt	4		estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N Sonic 6072 Mike Haifa							ame:						* Number of Repeat Violations: ✓ Number of Violations COS:			
	Physical Address: Pest control : Hwy 276 Rockwall mosquito 10/26							Ho Nee		fo			e trap :/ waste oil Follow-up: Yes	3		
M					tatus: $Out = not in compliance$ IN = in compliance points in the OUT box for each numbered item			t obser					pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an \sqrt{in appropriate box for R}$	ı		
					Priority Items (3 Points) via	-		ire Ir	nme	diate	Cor	rrect				
0 U	I N O A O I Inne and Temperature for Food Safety					R	Compliance Status O I N N C U N O A O Employee Health					R				
Т		./		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	_		
		~		2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No discharge from			
3			Milk in fountainette						~				eyes, nose, and mouth Posted at hand sink			
	~		3. Proper Hot Holding temperature(135°F)						1			1	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 Hours)	in 2				~			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 & re	cords			1				Highly Susceptible Populations			
					Approved Source				~	•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes			
	~				7. Food and ice obtained from approved source; Foo good condition, safe, and unadulterated; parasite destruction Gordon's	1 in							Chemicals			
	~				8. Food Received at proper temperature Taking temps logged			Γ	~	•			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
					Protection from Contamination			3				~	18. Toxic substances properly identified, stored and used Moved paint and cleaner			
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch			d							Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned Sanitized at <u>200</u> ppm/temperature	and				•			19. Water from approved source; Plumbing installed; proper backflow device			
-					11. Proper disposition of returned, previously served	or		_					Watch 20. Approved Sewage/Wastewater Disposal System, proper			
reconditioned No returns into kitchen							r				disposal	_				
0 U	O I N N C U N O A O Demonstration of Knowledge/ Personnel					R R	viola C U	I	Ν	N A	C C C C C C C C C C C C C C C C C C C	Food Temperature Control/ Identification	R			
Т				S	21. Person in charge present, demonstration of know	ledge,		Т		,		S	27. Proper cooling method used; Equipment Adequate to	_		
					and perform duties/ Certified Food Manager (CFM) 3 22. Food Handler/ no unauthorized persons/ personn							Maintain Product Temperature 28. Proper Date Marking and disposition				
VV					22. Food Handler/ no unauthorized persons/ personn Within 30'days of hire / when hired Safe Water, Recordkeeping and Food Packag			_	~			-	Good 29. Thermometers provided, accurate, and calibrated; Chemical/			
Labeling								~				Thermal test strips	_			
					 23. Hot and Cold Water available; adequate pressure See 24. Required records available (shellstock tags; para: 			1			1	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
	~				destruction); Packaged Food labeled PerOrder or commercial	ine			~	,			Posted			
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process,	and			Т				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	_		
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 4 times per day			2				~	Equipped / avoid using for shake rings			
			<u> </u>		Consumer Advisory			٧					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch surfaces			
	~				26. Posting of Consumer Advisories; raw or under co foods (Disclosure/Reminder/Buffet Plate)/ Allergen				~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
					By request Core Items (1 Point) Violations Require Con	rective .	Actio	n No	t to 1	Exce	ed 9(0 Da	uys or Next Inspection , Whichever Comes First			
O U T	I N	N O	N A	C O S	Prevention of Food Contamination		R	O U T	N	N O	N A	C O S	Food Identification	R		
1					34. No Evidence of Insect contamination, rodent/oth animals Flies					~			41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco Watch	use							Physical Facilities			
<u> </u>	~				36. Wiping Cloths; properly used and stored Stored in solution			1	_				42. Non-Food Contact surfaces clean See			
1					37. Environmental contaminationSee38. Approved thawing method			V	N				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained			
		~						1					 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean 			
F					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, sto	red,		1		-		$\left - \right $	46. Toilet Facilities; properly constructed, supplied, and clean			
1					dried, & handled/ In use utensils; properly used See			1					See			
1					40. Single-service & single-use articles; properly sto and used See	red				~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishn Sonic	nent Name: 6072	Physical A Hwy 2	76	City/State: Rockwal		e <u>2</u> of <u>2</u>					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Location	Temp F					
Founta		49	Cold top unit. New		2 door upright						
Milk i	nside discarded	49	Tomatoes / cut greens	s 40/40	Corny dog	39					
Soft	serve barely	41	Cheese	41	Hot dog foot long	60					
Shake	e machine product	40	Below	40	Regular hot dogs	39					
Stear	n table hot dogs	148	Cut greens	41	Wif	11					
Hc	t dog rollers	159	Cooked chicken	162	Wic						
H	ot drawers		Chili on grill	160	Tomatoes / limes	38/36					
	Burgers		Hamburger freeze		Cheese/	39					
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	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			k that isn't clean over three	Comp							
42	Need to scrub racks ov		1								
	Cleaning inside ice ma										
40	•		h plastic under syrups in dr	y storage							
45	Clean mop sink area a		•		· · · ·						
47	Best to hang mops to allow to air dry / old dirty wiping cloths will be picked up Wif - condensation dripping from pipe bahinrd condenser - pan to catch to protect boxes										
37				•	•	(+					
42/45											
W	Boxes to store low in wic - reminder only										
18 46	Avoid storing spray paint on shelf with gloves										
40	Hot water in rr 126 / equipped but needs cleaning both !										
Received	by:	Title: Person In Charge/ Owne	r								
(signature)	See abov ^{by:} Kelly kírkpa	'e									
Inspected (signature)	by:	۲ ، ۲	Print:								
	κείν κίνκρα	urick	(KS		Samples: Y N # collect	ted					
Form EH-06	(Revised 09-2015)										