

Retail Food Establishment Inspection Report

New owner to
apply for new CO

City of Rockwall

Received by: (Printed/ covid)	Melinda Burkhead	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 6072	Physical Address: Hwy 276	City/State: Rockwall	License/Permit # 8887	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit sundae cooler	41	Cold top unit		Wic	
Soft serve unit 1	40	Garlic butter / tomatoes	39/36	Tomatoes	37
Shake machine	40	Cut lettuce / sliced tomatoes	36/37	Lemons for reference	36
Steam table chili	167	Below	39/40	Onions for reference	37
Hot dogs	135	Upright cooler			
Gravy	190	Hot dogs / corny dogs	41/41		
Hamburger freezer	12	Bacon	40		
Wif	11	Freezer upright	23-25		

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 TAKEN IN F
44	To clean around dumpsters and keep lids closed
44	Need to address grease on pavement in front of doors to store
	Hot water 120 BUT when running three comp sink hot water only hand sink in the front area loses heat but then returns when hot water is turned off
	To repair plumbing to address this issue so that hot water is available at all times at all sinks
W	Sanitizer in buckets moved hot fudge away from hand sink - paper towels
37	Ice cream condiment cooler is again holding water on top shelf - to address -COS but need to fix the problem
42/45	General detailed cleaning needed under and behind and around equipment
39	Watch tongs for cherries and keep handle out of contact
W	Sanitizer in bucket at 200 ppm but will need to test at 75?degrees or temp indicated on label
W	To store sanitizer off counter
42,	To deep clean tortilla container - exterior
42	Need to deep clean inside all coolers
18	To store chemicals below food prep service surfaces - several bottles on back prep table
47	Upright Freezer isn't a freezer it is behaving like a slacker - keep temp down and lids placed on product to protect
42/45	Need to clean ice machine and under as well (unable to see inside)
W	To watch shelving that is galvanized and keep clean
32	Painted green nsf shelving units are peeling and to be addressed as not washable
42/45?	To clean inside wic and shelving as well (floors and etc)
	Shelving to be 6 inches from floor
W/09	Best to store personal items low and boxes below prepped items / cover onions sliced on bottom shelf
37/45	To address any condensation issues in wif / flooring that is lifting and detailed cleaning
W	Chemical storage shelving unit is badly rusted and peeling
	Restrooms equipped with soap and towels and hot water 112 and up minimal tca
34	Watch doors at front and back and seal any gaps too and bottom
	Temporary crew on site remind all new about hair restraints etc
	This crew is certified but will not be the new staff on site therefore will need info on new staff
	Remind greaser trap hauler to complete his trip ticket / also need info on waste oil

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