Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 1/10/24		L	Time in: 8:30	Time out: 9:40		License/Pe = S-8 !							2 CPFM	Food handlers	Page 1	of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple		-Complai	int	4-Investigation			ation	1	5-CO/Construction 6-Other		TOTAL/SCORE						
Establishment Name: Contact/Owner Nangel Lopez Sonic Drive In #5857 Angel Lopez					Vame:						Number of Repeat Violations: _5_ ✓ Number of Violations COS:		10/00/1					
Physical Address: Pest control: 3260 North Goliad Rockwall, Tx Ecolab 1/2/24											e trap :/ waste oil 1/5/24 1000g	Follow-up: Yes 🔽	10/9	U/A				
Marl					tatus: Out = not in co points in the OUT box for	empliance IN = in c	compliance em	NO Mark ') = no √' a c						plicable COS = corrected on ex for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	lation W= V	Watch
			Priority Items (3 Points) violations							ire In	nmec	diate	Correcti					
O U	Î	N O	N C A O Time and Temperature for Food Safety				R	U	Complian O I N C U N C		N C A O		Employee Health					
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food emplo		employees;	
	_				2. Proper Cold Holding	temperature(41°)	°F/ 45°F)				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No					charge from		
٠					See	, temperature () I	1, 10 1,				~				and offeragion, 1 to dist	enange nom		
•	/				3. Proper Hot Holding t See											ntamination by Han		
•	/				4. Proper cooking time See						~				14. Hands cleaned and prope		1 1 3	
	•	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand contact with alternate method properly fol Gloves)	
•	/				6. Time as a Public Health Control; procedures & records Cheese on cony station discarded every 4 hours									0 ,	ceptible Populations			
	Approved Source								16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required					fered				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite												Eggs						
١					destruction Gordon		•									Chemicals		
•					8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Frui	its
					Protection	from Contamin	nation				~				18. Toxic substances properly	y identified, stored an	d used	
•	1				9. Food Separated & pr preparation, storage, dis			food							Wate	er/ Plumbing		
٠					10. Food contact surfac Sanitized at <u>200</u>			ed and			/			ı	19. Water from approved sou backflow device City approved	rce; Plumbing installe	ed; proper	
	11. Proper disposition of returned, previously served or reconditioned Discard				11. Proper disposition of reconditioned Disc	ed or			/				20. Approved Sewage/Waste disposal	water Disposal Syster	m, proper			
•																		
0								ns (2 Po				_			rective Action within 10 day	es .		
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Foundat	tion Iter	l	ints)	viola:	I	Req N O	vuire N A	Cor.	·	re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mayra Camarena	Print: Mayra Camarena	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: C Drive In #5857	Physical A		City/State: Rockwal	I. Tx	License/Permit # FS-8975	Page <u>2</u> 0	of <u>2</u>		
JOHNO		3200	TEMPERATURE OBSERVAT		1, 1 A	10-0373				
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Te	emp		
WIF ht	tt	15	Cony station		Grill		2	85		
	WIC amb	38	Graded cheese	38	Prep cooler					
Wh	nole tomatoe	38	Cooking		Slice Tom/ lettuce		e 39	9/39		
Gra	ated cheddar	38	Tots	188	S	lice cheese	3	39		
	Icecream	39	Reach in freezer ht	t 10	Dice tomatoes		3	39		
De	essert cooler	38	Reach in Fridge	39		Hot dog		40		
	Whip	39	Eggs	39	Gra	aded cheese	9 3	39		
Co	ookie dough	39	Hamburger patty freeze	8	J	uice cooler	4	40		
<u>.</u>		OI	SERVATIONS AND CORRECTIV	VE ACTION	NS		•			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO T	HE CONDITIONS OBSERVI	ED AND			
46	Restrooms equipped,	no hot w	ater in either restroom							
	Hand sink equipped g	reater tha	an 104 throughout kitchen							
	3comp sink not set up	134 usir	ig quat sani 200ppm test str	ips curre	nt					
33/32	3comp hot water fauce	et leakin	g when off, address rusty ha	and spray	/er					
45	Time to recaulk top of									
34/45	Address rear door gap		<u> </u>							
45	Address missing butto									
37			Iroplets on ceiling and cond	ensation	line					
32/45	Address rusty ceiling v			علمان الممر						
32/42	Cleaning soda and tea	<u> </u>	oottle hanger next to front ha	and Sink						
45										
70	General detail cleaning top of walls as needed Cleaning lemonade dispenser nightly as well									
	Using red tongs to grab frozen patty and transport to grill									
	Hot holding sausage patty 156									
	Cooking eggs 192									
43	2 lights with partial but	rned out	bulbs							
42										
Received (signature)			Print:			Title: Person In Charge/ O	wner			
	See abou	<u>'e</u>	See abo	ove						
(signature)		$\subset \tau$	Richard	Hill		Samples: Y N # c				