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: 7/8/24			Time in: 10:05	Time out: 10:53		License/Po			•					2 CPFM	Food handlers 7	Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						int							TOTAL/S	CORE							
Establishment Name: Contact/Owner Name: Name: Angel Lopez							Vame	e:						Number of Repeat Violat Number of Violations CO	6/94/A						
Physical Address: 3260 North Goliad Rockwall, Tx Pest control: Ecolab 6/2024 Compliance States: Out a set in compliance IN = in compliance									Hood press \$	d Service	6/23				Follow-up: Yes ✓ No □	0/92	+//~				
Ma					out = not in co points in the OUT box for Prio	each numbered it	tem	Mark '	√ ' a		mar	k in a	ppro	pria	te bo		an X in appropriate	lation W= Y	Watch		
							R		Cor	mplia I			_	·			R				
U T	N	0	A	o s	1. Proper cooling time a	egrees Fahrenhei and temperature	it)				T	N	0	A	S	12. Management, food employe		employees;			
		/			2. Proper Cold Holding	temperature(A10	°E/ 15°E)			•					knowledge, responsibilities, an 13. Proper use of restriction an		charge from			
	~				See			,				/				eyes, nose, and mouth	d exclusion, 140 disc	marge from			
	/				3. Proper Hot Holding to See4. Proper cooking time							4				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	/	_			5. Proper reheating prod	1		65°F in 2		-	•					15. No bare hand contact with	ready to eat foods or	approved			
		/			Hours)	olth Control: prod	andurae	& records								alternate method properly follo Gloves	wed (APPROVED	YN)		
	/				6. Time as a Public Hea Cheese on cony station	discarded every	4 hours	& records			_					Highly Susce	ptible Populations whibited food not off	ered			
					•	proved Source						/				Pasteurized eggs used when red Eggs					
	•				7. Food and ice obtaine good condition, safe, ar destruction Gordon									Chemicals							
	~				8. Food Received at pro Checking	oper temperature						/				17. Food additives; approved and properly stored; Washing Fo					
					Protection	from Contami	nation				•	/				Water 18. Toxic substances properly in	identified, stored an	d used			
	~				9. Food Separated & pr preparation, storage, dis										/ Plumbing						
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						•	/				19. Water from approved source backflow device City approved					
	/				11. Proper disposition of reconditioned Disc	erved or				/				20. Approved Sewage/Wastew disposal	ater Disposal Syster	n, proper					
		_	-	-	Pri	ority Founda	tion It	ems (2 Po	ints) viol	latio	ons I	Requ	uire	Cor	rective Action within 10 days					
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Person	nel	R				N O	N A	C O S	Food Temperature	Control/ Identific	ation	R		
	~				21. Person in charge pro and perform duties/ Cer					/				27. Proper cooling method used Maintain Product Temperature		quate to					
	~				22. Food Handler/ no unauthorized persons/ personnel 7							/				28. Proper Date Marking and d Good date markinhq	isposition				
					Safe Water, Reco				/				29. Thermometers provided, ac Thermal test strips Atkinson digital, stri		ed; Chemical	/					
	~		23. Hot and Cold Water available; adequate pressure, safe Good pressure													Permit Requirement,	Prerequisite for O				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial					ľ	W					30. Food Establishment Pern Posted and expire			ted 🛨		
	✓				25. Compliance with V HACCP plan; Variance processing methods; ma	obtained for spe	zed Procecialized	cess, and		_		/				Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped	oment, and Vending illities: Accessible and				
					Recorded 4x da	Aily sumer Advisory				-		/				32. Food and Non-food Contac designed, constructed, and used		, properly			
	•				26. Posting of Consume foods (Disclosure/Remi Ingredients available	inder/Buffet Plat	e)/ Aller					/				33. Warewashing Facilities; ins Service sink or curb cleaning facilities Equipped		used/			
	T .	N	A.T.	C	Core Items (1 Poir	nt) Violations	Require	Corrective	_	on N						ys or Next Inspection , Which	ever Comes First		I =		
O U T	I N	N O	N A	C O S		of Food Contan			R				N O	N A	C O S		lentification		R		
1					34. No Evidence of Instantinals 35. Personal Cleanlines				*	H		/				41.Original container labeling					
	<u> </u>				35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored						7	<u> </u>				Physic 42. Non-Food Contact surfaces	al Facilities clean				
1	-				Stored in solut 37. Environmental cont See				*	-		/			\dashv	43. Adequate ventilation and li	ghting; designated a	reas used			
	/				38. Approved thawing method Refrigerator							~			\exists	44. Garbage and Refuse proper	ly disposed; facilitie	es maintainec	i		
						er Use of Utensi					1					45. Physical facilities installed,	maintained, and cle	ean	*		
	~				39. Utensils, equipment dried, & handled/ In us 40. Single-service & sin	t, & linens; prope se utensils; prope	erly used				(~				46. Toilet Facilities; properly of Equipped and cle	onstructed, supplied	l, and clean			

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)

Establishr	ment Name:	Physical A	address:	City/State:		License/Permit #	Page	2 of 2			
Sonic	Drive In #5857		North Goliad	Rockwal	I, Tx	FS-8975					
Item/Loc	ation	Temp	TEMPERATURE OBSERVA Item/Location	Temp	Item/Loca	tion		Temp			
WIF ht		•	_	Temp	Item/Loca	_		_			
••••		25	Cony station		Grill			262			
	WIC amb	37	Graded cheese	37	Prep cooler						
W	nole tomatoe	37	Cooking		Slice Tom/ lettuce		ce	39/39			
Gra	ated cheddar	37	Tots	174	S	lice cheese		39			
	Icecream	38	Reach in freezer ht	t 16	Dice tomatoes		3	38			
De	essert cooler		Reach in Fridge	36		Hot dog		40			
	Whip	39	Eggs	38	Gra	aded cheese	Э	38			
Co	ookie dough	40	Hamburger patty freeze	r 14	J	uice cooler		N/a			
		OI	SERVATIONS AND CORRECTI	VE ACTION	NS			1			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped,										
	Hand sink equipped greater than 104 throughout kitchen										
	3comp sink not set up 128 using quat sani 200ppm test strips current										
34/45	Address rear door gap	bottom	right corner								
37	Address frozen condensation droplets on drain line and unit itself, need to remove duct tape (uncleanable) and recap drain line										
	1 soft serve machine inoperative and 1 UC fridge inoperable- work orders pending										
	Cleaning lemonade chiller daily										
	Cleaning soda & tea nozzles daily										
10	Observed mold in ice machine hopper, burn ice w/r/s and air dry hopper before ice is allowed to accumulate Using red tongs to grab frozen patties and transfer to grill										
	Hold holding eggs 174, sausage patties 156, chili 161										
	New air vents installed in kitchen, look great!										
	INEW AII VEHIS INSIAIRU III KILUHEII, IUUK YIEAL!										
Received (signature)	See abov	e	See ab	ove		Title: Person In Charge/ (Owner				
Inspected (signature)		$\subset \tau$	Print: Richard								
Form EU 06	(Revised 09-2015)	<u>المركب</u>	I Honard	a i iiii		Samples: Y N # o	collecte	ed			