								ıme	ent	In	spe	ecti	tion Report			
	ate: /5 /	12	<u>ე</u>	2		License/Per		<u> </u>	55				Est. Type Risk Category Page 1 of	2		
					_	3-Complain		_	Inve	stiga	ation	n	5-CO/Construction 6-Other TOTAL/SCO)RE		
	stabli oni					ct/Owner Na el Lopez							* Number of Repeat Violations: ✓ Number of Violations COS:	/ A		
Ph	vsic	cal A	ddre	ess:	Pest contro Presto-X/	ol :		Ho Exp	od rex/3	3mo	G Tr	reas	se trap : Follow-up: Yes loble/900gal/3mo	/A		
		Con	ıplia	nce S	tatus: Out = not in compliance IN = in compliance	ce NO	= not c	bser	ved	N.	1 = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Wat	tch		
Mi	ark t	ine ap	pprop	riate	points in the OUT box for each numbered item Priority Items (3 Points)								ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days			
O U	ompliance Status I N N N C Time and Temperature for Food Safety R					R	O U		ianco N O	Sta N A	tus C O		R			
T	N O A O					T		0	А	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 eyes, nose, and mouth					
	~	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
		4. Proper cooking time and temperature					~	14. Hands cleaned and properly washed/ Glove Gloves USed		14. Hands cleaned and properly washed/ Gloves used properly	Т					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)		55°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)						
	6 Time as a Public Health Control: procedures & records			& records							Highly Susceptible Populations					
											16. Pasteurized foods used; prohibited food not offered					
					Approved Source 7. Food and ice obtained from approved source; I	Food in			_				Pasteurized eggs used when required pasteurized liquid eggs only	_		
	~				good condition, safe, and unadulterated; parasite destruction Gordon's								Chemicals			
	~				8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т		
					check at receipt			3				•	Water only 18. Toxic substances properly identified, stored and used	+		
	~	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			food		3				•	Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Clear Sanitized at _200_ ppm/temperature	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously ser reconditioned discarded	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	C		ems (2 Poin	nts) vi	iolat O		Req	uire N	Cor	rrective Action within 10 days	R		
Ŭ	N	Ö	A	o s	Demonstration of Knowledge/ Personn			U T	N	Ö	A	o s				
	~				21. Person in charge present, demonstration of ki and perform duties/ Certified Food Manager/ Pos				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
									~				28. Proper Date Marking and disposition	-		
	~				3 22. Food Handler/ no unauthorized persons/ person	onnel			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe			
	~								~				Thermal test strips			
	ν ν				22. Food Handler/ no unauthorized persons/ persons Safe Water, Recordkeeping and Food Pac Labeling 23. Hot and Cold Water available; adequate press	ckage sure, safe			~				* ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '			
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First aid kit

Retail Food Establishment Inspection Report

Received by: (signature) Alex Garcia	Alex Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2 of 2					
Sonic Drive In #2805 Goliad		1001 Goliad		Rockwa	II, TX	FOOD5055	1 age <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
dessert cooler/whipped topping		41	breaded onion rings									
	Shake mix/	39/40										
H	ot wells/chili	177	reach in cooler/chicken breas	41								
	gravy	155	hotdogs	41								
hot do	og rollers/hot dogs	147/139	WIF ambient	8								
grill co	old top/cut tomatoes	37	hot holding drawers/chicken	160								
ur	nder/cheese	40	hamburger	166								
V	WIC/lettuce		hamburger freezer ambien	2								
		39 OB	SERVATIONS AND CORRECT	VE ACTION	IS		-					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink front under counter											
40	Avoid using styrofoam as storage containers for individual salt and pepper											
	Shelf stable creamers											
35	Store employee dri	nks low	and separate									
18			rong/1500 ppm quats.	COS								
			penser. Will have to manually		est each t	ime sani buckets are	made					
	Back sink 100 F											
	3 comp sink 110 F											
34	Fruit flies											
18	Store chemicals lov	v and se	parate in dry storage									
32	Rusty parts on ice	machine	/bolts/compartment wh	ere moto	or is sto	red						
45	Broken baseboards											
32	Rusty shelves in dr	y storag	е									
	Odor in back area	near RR	much better!									
45	Seal any gaps in wa	alls/ceili	ngs									
45/42	2 Clean in/around/on equipment											
	No raw meat excep	t for har	mburgers cooked from	frozen								
_	Hamburger patties grabbed from freezer with tongs, placed in flat top, cooked, handled with metal spatula											
	Foods discarded da	aily, no r	eheats									
Received (signature)			Print:			Title: Person In Charge/						
	Alex Garcia		Alex G	arcia		Manager						
Inspected (signature)	Alex Garcia 11by: Christy Cov	tez, 1	RS Christy C	ortez		<u> </u>						
	5 (Pavisad 09 2015)	7, 1	Similarly O	<u> </u>		Samples: Y N #	collected					