	Retail Food Establishment Inspection Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health															
Date: Time in: Time out: License/Per 7/12/2022 1:55 3:06 FOOI							rmit # D5055					Est. Type Risk Category Page <u>1</u> of <u>2</u>	2			
Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Complai							_	-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Contact/Owner Na						Name:	Jame:					× Number of Repeat Violations: ✓ Number of Violations COS:				
Sonic Drive In #2805 (Goliad)Angel LopePhysical Address:Pest control :					52		ood				e trap : Follow-up: Yes	Α				
1001 Goliad Rockwall, TX Presto/monthly						Exprex/3mo Trimble No						1				
						'√' a cl	= not observed $NA =$ not applicable $COS =$ corrected on site $R =$ repeat violation \land a checkmark in appropriate box for IN, NO, NA, COS Mark an \checkmark in appropriate box						h			
Co	mpl	iance	e Sta	tus	Priority Items (3 Points) violation	s Requ	Require Immediate Corrective Action not to exceed 3 days Compliance Status						1			
O U	Î N	N O	N A	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	τ	D I U N	N O	N A	C O	Employee Health	R			
T	~			s (r = degrees ramement) 1. Proper cooling time and temperature			12. Managemer				S	12. Management, food employees and conditional employees;				
	•				2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharge from				
3					2. Hoper Cold Holding temperature(41 17 45 17)			~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hand									
		~			4. Proper cooking time and temperature		↓ 14. Hands cleaned and properly washed/ Gloves Gloves used					14. Hands cleaned and properly washed/ Gloves used properly				
					5. Proper reheating procedure for hot holding $(165^{\circ}F \text{ in } 2)$							15. No bare hand contact with ready to eat foods or approved				
		~			Hours)			ľ				alternate method properly followed (APPROVED Y_N_)				
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations				
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in								<u> </u>			no raw shelled eggs				
	~		good condition, safe, and unadulterated; parasite destruction corporate									Chemicals				
-					8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			~				& Vegetables water only				
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 P	oints)		tions	Reg	uire N	Cor	rective Action within 10 days	R			
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel			U N	0	A	o s	Food Temperature Control/ Identification	ĸ			
	~				21. Person in charge present, demonstration of knowledge,							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
					and perform duties/ Certified Food Manager/ Posted	,		~								
	~					`		r r				28. Proper Date Marking and disposition				
	~				and perform duties/ Certified Food Manager/ Posted	,		ר ר ר				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	 				and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	, 						29. Thermometers provided, accurate, and calibrated; Chemical/				
	~				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)				
	<u> </u>				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022				
	~				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
	~				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			v v v				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		 	v v v				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly				
	レ レ レ				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked		on No					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	~ ~				and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		on No			ed 90 N A	0 Da	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification	R			
				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective		on No		Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First				
Т				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		on No		Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification				
т 1				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals		on No		Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)				
т 1				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use				Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips PrODE Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided provided provided for the second seco				
т 1				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored				Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips PrODE Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean				
т 1				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination				Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips PrODE Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <i>typs or Next Inspection , Whichever Comes First</i> Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
т 1				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method		n Nd		Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips PrODE Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
т 1				0	and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		n No C 1 1		Ν	Ν	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips PrODE Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <i>tys or Next Inspection , Whichever Comes First</i> Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				

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

Form EH-06 (Revised 09-2015)

	nent Name: Drive In #2805 (Goliad)	Physical Address: 1001 Goliad		City/State: Rockwall, TX		License/Permit # Page 2 of FOOD5055			
Item/Loc	ation	TEMPERATURE OBSERV. Temp F Item/Location		TIONS Temp F	Item/Locat	em/Location			
	t cooler/whipped						Temp F		
topping		41	corn dog	41	hamburger		167		
Sha	ke machine/mix	41	hamburger freezer ambien	t 13	cold	wells/cheese	e 58		
W	IF ambient	4	hot wells/chili	167					
	C/cut lettuce	41	egg	178					
whi	pped topping	41	hot dog roller/hot dog	S 148/167					
	cheese	41	cold top/cut lettuce	9 41					
reach	in freezer ambient	9	cheese	41					
reach	n in cooler/hot dog	41	hot holding drawers/chicke						
Item	AN INSPECTION OF VOUR ES		SERVATIONS AND CORRECT INT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSERVE) AND		
Number	NOTED BELOW:								
	Front hand sink								
	3 comp sink 116 F								
18			more like 1500ppm. Will hand m		ated correc	tly and use test strips to	test.		
45			m/frayed, unsealed wo	od.					
46	Need self closing de Back hand sink 100		restroom door						
W			personal items low an	deoparat	to in ba	ek prop ar			
vv			be ice slurry/ice had melted. Cheese				ussd		
2			ells needs to cold hold						
W	Clean shake machi				below				
W	Avoid screw top lids								
45			pris/some missing grout						
45/42	Some minor cleanir								
34	Some flies								
W	Watch condition of	shelves	in WIC						
Received (signature)			Alex G	arcia		Title: Person In Charge/ Ow Manager	ner		
Inspected (signature)	Alex Garcia ^{Thy:} Chrísty Cor	tez, 1	RS Christy C				lected		
Form EH-06	6 (Revised 09-2015)	-							