

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 07/13/2020	Time in: 1:35	Time out: 2:39	License/Permit # FS 8975	Est. Type	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Sonic 5857 North Goliad			Contact/Owner Name: Angel		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: North Goliad			Pest control : PrestoX 06/16/2020		Hood Need info	
			Grease trap : Trimble 1000 07/02/200		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> 24 hrs	
19/81/B						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				✓	2. Proper Cold Holding temperature(41°F/ 45°F) Upright and cold top / discarded product			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Sonic policy	
	✓				3. Proper Hot Holding temperature(135°F) <i>See</i>		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature Hot holding is over required cooking			✓				14. Hands cleaned and properly washed/ Gloves used properly	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves --	
			✓		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 Yes	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals						
	✓				8. Food Received at proper temperature To check always			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
Protection from Contamination								✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature COS		3					19. Water from approved source; Plumbing installed; proper backflow device Mop hose attachment - need to detach until device used	
					11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Upright	
	✓				22. Food Handler/ no unauthorized persons/ personnel Sonic partner net will need to check on this for future use			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			✓				30. Food Establishment Permit (Current/ insp sign posted)	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used Need paper towels at all Hand sinks - now using napkins	
Consumer Advisory							W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label By request			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals				✓			41. Original container labeling (Bulk Food)	
W	✓				35. Personal Cleanliness/eating, drinking or tobacco use Watch drinks		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean See	
1					37. Environmental contamination Condensation			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean See	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See		1					46. Toilet Facilities; properly constructed, supplied, and clean Men's room	
	✓				40. Single-service & single-use articles; properly stored and used Watch				✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Christian Hernandez	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 5857	Physical Address: North goliad	City/State: Rockwall	License/Permit # FS 8975	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sundae cooler	41	Drawers fried		Wic	
Soft serve	35	Strips / breast	165/166	Chicken	39
Cold top unit on line		Chili	157	Tomatoes	40
Cut tomatoes	42/44	Hamburger freezer not in use			
Unit is holding borderline temps	44	Upright freezer			
Warmers		-8/21 (bottom to top)			
Junior meat	177	Upright cooler			
Chicken	179	Temps 54-61 discarded			

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:
46	Repair toilet in men's restroom
	Hot water in restrooms 112 F
	Hot water in facility 130 F watch for scalding
	Front doors closing better
45	make repairs to cove base and tile where needed
31	Provide paper towels to front hand sink
10	Quats sanitizer less than 100 in bucket on front table with mixer rings in it - store low and test to meet label
37	Address condensation inside sundae cooler - spilling out of Catch tray
37!	Also need to watch dripping condensation on SS lids in soft service unit
	Checked sanitizer coming from sink dispenser 200 ppm
	Discussed employee drinks
42/	Clean inside coolers and freezers where needed
W	Rinsed hot dogs in cold water 84 F — at 1:30 pm - placed them into pan and into wic ... currently 71 /
	Unit is holding 39 f
45/37	Repair Wif - condensation dripping from pipes onto floor
45	Also need to repair floor in wif
45	Time to reseal panel joints in wic and wif day n floor etc
	Watch shelving in equipment _ clean where needed and watch condition.
34/45	To repair back door to self close -
W	Keep an eye on dumpster area
34/45	Make repairs to allDoors that are not self closing
39	Store ice buckets inverted
19	Need to replace back siphonage device at mop sink where hose is atta he's
W	Keep and eye on interior of ice machine and areas that have become coated with lime deposit etc
Covid	Employees wearing masks / 20/20/ sanitizer on patio / sanitizing place of order / tables too/ quats sanitizer /
	Using peroxide product for no food areas such as areas outside / tested at 100 ppm / no test strips on site items
	Comes premixed - label Indicates 5 mins

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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