Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	27				10:15	Time out: 11:20	F	E Complei	<u>D5</u>	05		a4*	.4:	_	Est. Type	Risk Category	Page 1 of	
Es	tabli	ishm	nent	Nan		2-Follow U	Contac	3-Complai t/Owner N	Vame:	4-	Inve	stiga	ation	1	5-CO/Construction * Number of Repeat Viola		TOTAL/SC	OKE
	oni				In #2805 (Goliad		Ange est control	l Lope	Z	Но	od		Gı	rease	✓ Number of Violations Co	Follow-up: Yes	10/90)/A
	Ŏ1	SG	Solia	ad	Rockwall, TX	Pro	esyo-X/	mothly		Exp	rex/3		city	y ha	as info	No 🗌		
М					Status: Out = not in come points in the OUT box for e	each numbered i	item	Mark '		eckm	ark in	appı	opria	ite bo	ox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat violarly an \mathbf{X} in appropriate	lation W-Wa e box for R	atch
Co	mpli	iance	e Sta	tus	Prior	ity Items (3	3 Points)	violations	Requi	_	nmea Compl				ive Action not to exceed 3 day	vs		
O U T	Î N	N O	N A	C O S	Time and Temp	perature for F grees Fahrenhe		y	R	U T	N	N O	N A	C O S	Empl	oyee Health		R
1	~			3	1. Proper cooling time an		-			1	~			3	12. Management, food employ knowledge, responsibilities, ar		employees;	
					2. Proper Cold Holding to	emperature(41	1°F/45°F)								13. Proper use of restriction ar		charge from	_
	~				2. Proper Cold Holding to	emperature(+1	117 43 1)				~				eyes, nose, and mouth	id exclusion, 140 disc	marge from	
	~				3. Proper Hot Holding te	mperature(135	5°F)								Preventing Con	ntamination by Han	ds	
	~				4. Proper cooking time a	nd temperature	e				~				14. Hands cleaned and proper	:ly washed/ Gloves u	sed properly	*
			~		5. Proper reheating proce Hours)	edure for hot he	olding (16	5°F in 2			~				15. No bare hand contact with alternate method properly follo			
	_		•		6. Time as a Public Healt	th Control; pro	ocedures &	z records								•	/	+
	~										Π				16. Pasteurized foods used; pro	eptible Populations cohibited food not off	ered	
					App	roved Source					~				Pasteurized eggs used when re liquid eggs only (equired		
	/				7. Food and ice obtained good condition, safe, and			ood in							, , , , ,	hemicals		
					destruction Gordon	า'ร												
	<				8. Food Received at prop	•	e				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	3
				<u> </u>	check at recei	DI from Contami	ination				~				water only 18. Toxic substances properly	identified, stored and	d used	+
					9. Food Separated & prot			food										
	~				preparation, storage, disp											r/ Plumbing		
	~				10. Food contact surfaces Sanitized at <u>200</u> p	s and Returnab pm/temperatur	bles ; Clear re	ned and		W					19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, prev	viously serv	ved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	•				aicoc	ai aca									•			
	_	N	N.					ms (2 Po							rective Action within 10 days	;		
O U T	I N	N O	N A	C O S		rity Founda	ation Ite		ints) 1	violat O U T	I	Req N O	nuire N A	Cor C O S	rective Action within 10 days	s e Control/ Identifica	ation	R
				О	Demonstration of 21. Person in charge presand perform duties/ Certi	ority Founda of Knowledge sent, demonstr	ation Ite	el nowledge,		O U	I	N	N	C 0	Food Temperature 27. Proper cooling method use	re Control/ Identificated; Equipment Adec		R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name		Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Sonic Drive In	#2805 (Goliad)	1001	S Goliad	Rockwa	all, TX	FOOD5055					
Item/Location		Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	ition	Temp I				
dessert cooler	/whipped	41	cooked burger	183							
	am liquid	40	reach in freeze								
_	ells/chili	176	WIF	6.7							
egg/s	ausage	148/154	WIC/creamer	41							
hot drawer	pull out/egg	159	cut tomatoes	41							
cold top/c	ut tomatoes	41	hamburger freeze	r 11.9							
reach in co	ooler/hot dog	41									
chili/c	orn dog	41/41									
			SERVATIONS AND CORRECT	IVE ACTIO	NS						
	PECTION OF YOUR ES BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AND				
Front	hand sink 100)									
31 Alway	/s have soap	and pap	er towels at hand sinks								
39 Avoid	store knives	in betwe	en equipment (not clea	nable)							
37 lots o	f condensatio	n in read	ch in freezer, protect fo	ods unde	er and o	defrost					
3 con	3 comp sink 114										
back	hand sink 100)									
36 Store	wiping cloths	in Sani	buckets								
	· •										
	in baseboard										
			be addressed.								
W Slow draining hand sink in back. W Watch ceiling of ice machine/galvanized											
			e/gaivanized								
	Defrost hamburger freezer										
	Need working thermo										
	Sani bucket 200 ppm quats Clean in/around/on equipment										
	Clean in/around/on equipment Clean floors, under equipment, walls, etc										
	·	' '									
Covid	Covid Response										
Mask	Masks and gloves worn/used . Reminder to change gloves often										
Keep	Keeping employee logs/monitoring health daily. Required test before returning to work.										
Take	Take temps daily of employees (need new battery for thermo)										
Dogging L			D ₁ :4.			Title: Person In Charge/	Owner				
Received by: (signature)	rtha Rodrigu	ez	Martha R	odrigu	ıez	Manager Manager					
Inspected by: (signature)	rtha Rodrigu Wisty C	orte	Christy	Cort	e7	Samples: Y N #	collected				