

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 5/22/25	Time in: 8:18	Time out: 9:05	License/Permit # FS-6891	CPFM 4	Food handlers 23	Page <u>1</u> of <u>2</u>
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 Horizon			Contact/Owner Name: Angel Lopez		<div><div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div> <div>5/95/A</div>	
Physical Address: 2805 Horizon Rd Rockwall, Tx		Pest control : Ecolab 5/5/25	Hood Ortiz Cleaning 5/2025	Grease trap :/ waste oil Trimble 4/22/25 900g		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)		R		
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordons	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 24	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 116, Good pressure	
	✓				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 Temps recorded 4x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Ingredients Available upon request	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals See	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
1					37. Environmental contamination See	
	✓				38. Approved thawing method WIC	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		R
	✓				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	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Clean and stocked	
		✓			47. Other Violations	

City of Rockwall

Received by: (signature) Angel Lipez	Print: Angel Lipez	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sonic Horizon		Physical Address: 2805 Horizon Rd		City/State: Rockwall, Tx		License/Permit # FS-6891		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIF HTT		9.8	Regular frank		38	Liquid eggs		38	
WIC		32	Ft long frank		38	Flat top grill		375	
Graded cheese/tomato		35	Graded cheese		33	Patty freezer		8.3	
Smash burger		38/37	Hot holding						
Dessert fridge			Sausage/Egg		181/184				
Cookie dough/whip		38/37	Reach in freezer htt		16				
Dressing cooler			Reach in fridge		37				
Lettuce/slice tomatoes		35/35	Corn dog/smash burger		39/38				
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: all temperatures are taken in F								
	Restrooms equipped temp greater than 101 in each room								
	Hand sink equipped temp greater than 104 throughout kitchen								
	3 comp sink not set up, 116, quat sani 200ppm								
42	Fan guards need to be dusted at both front entrances								
	Using Atkinson digital thermo, strips current								
45/34	Air curtain non operational on rear service door, help reduce flying insects while receiving orders								
	Using red colored tongs to xfer patty from freezer to flat top								
	Chemical cleaners stored separately away from food								
	Frozen condensation on fan box and condensation line								
	Both ice machines operational, clean and confirmed air gap								
	Cleaning soda and tea nozzles daily								
	CO2 tanks secured by chain								
	Ceiling tiles have been replaced throughout kitchen, look great								
32cos	Broken mesh on fryer utensil, discarded during inspection								
W	Broken ice machine ice bin lid, on back order, will cover area with plastic and change daily								
	Pest control light operational								
Received by: (signature)			Print:				Title: Person In Charge/ Owner		
See above			See above						
Inspected by: (signature)			Print:				Samples: Y N # collected		
			Richard Hill						

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