Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: 3:22			License/Permit # need current/to post					no	ost	Est. Type	Risk Category	Page 1	$of \underline{2}$						
Pu	rpo	se of	Ins	spec	tion: 1-Routine	2-Follow U		Complain			Inve			<u> </u>	5-CO/Const		6-Other	TOTAL/	SCORE
Establishment Name: Contact/Owner N Sonic 2805 Physical Address: Pest control:						ame:	✓ Number of Violations COS:				OS:	10/9	nΩ/Δ						
Ph 10	ysic)1	al Ad S G	ldre Olia	ss: ad F	Rockwall, TX	Ec	est control : colab/7-7-2	2025		Ho Ortiz	od z/4-2	025	Gı Tri	rease mb	e trap : ble/4-7-2025/9	900gal	Follow-up: Yes V	10/0	,0,, (
Ma					tatus: Out = not in co points in the OUT box for Prio	each numbered in		Mark 'v		eckma	ark in	appr	opria	te bo	oplicable COS = ox for IN, NO, NA, ive Action not to	COS Mar	site \mathbf{R} = repeat vio	lation W- e box for R	Watch
Co	mpli I	iance N	Stat N	tus C		nperature for F			R	_	ompl						· ·		R
U T	N	0	A	o s	(F = d)	egrees Fahrenhe	eit)			U T		О	A	o S	10.14		oyee Health		
	~				1. Proper cooling time a	and temperature	2				~				12. Management knowledge, resp		yees and conditional nd reporting	employees;	
3					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				~				13. Proper use of eyes, nose, and		nd exclusion; No disc	charge from	l
	~				3. Proper Hot Holding	temperature(135	5°F)								Pr	eventing Con	ntamination by Han	ds	
		~			4. Proper cooking time	and temperature	e				~				14. Hands clean		rly washed/ Gloves u	sed properly	у
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F	F in 2			~				15. No bare hand	d contact with	ready to eat foods o owed (APPROVED		_)
		~			6. Time as a Public Hea	alth Control; pro	ocedures & re	ecords				l	l			Highly Susce	eptible Populations		
					An	proved Source					~				16. Pasteurized f Pasteurized eggs		rohibited food not off	ered	
					7. Food and ice obtaine			d in			Ľ						uid pasteurized	eggs only	/
	/				good condition, safe, ar destruction	nd unadulterated										CI	hemicals		
	~				8. Food Received at pro		e				/				17. Food additiv & Vegetables	es; approved a	and properly stored;	Washing Fr	uits
					check at rece	PIPT n from Contami	ination				~				18. Toxic substa	nces properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis		_	od								Water	r/ Plumbing		
	~				10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	oles ; Cleaned re	and			~			-	19. Water from a backflow device		ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disc		viously served	or			~				20. Approved Se disposal	ewage/Wastew	vater Disposal System	n, proper	
							- 4° T4	(2 D -	4)	iolat	tions	Rea		~					
	_			_			ation Items	6 (2 Pol	nts) i	_	_	_		_	rective Action w	ithin 10 days	3		
O U T	I N	N O	N A	C O S		n of Knowledge		s (2 Por	R R	O U	I N	N O	N A	C 0			e Control/ Identific	ation	R
O U T		N O			Demonstration 21. Person in charge pr and perform duties/ Ce:	of Knowledge/	e/ Personnel	vledge,		О	I N	N	N	С	Food	Temperature	e Control/ Identific		R
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Received by: (signature) Alex Garcia	Print: 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)

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	ment Name: C 2805	Physical A 1001		City/State: Rockwall, T	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>
00111	2000	1001	TEMPERATURE OBSERVA			
Item/Loc	eation	Temp F	Item/Location	Temp F Item/	Location	Temp F
desse	rt cooler/shake mix	42	creamer	54		
un	der/creamer	40	WIF ambient	-14		
3	Shake mix	39	hot holding drawers/hot dogs	159		
reach	n in cooler/hot dogs	37	chicken	154		
	corn dogs	38	cold wells/cheese	41		
W	IC/hot dogs	51	cut tomatoes	40		
	chili	50	hot dog rollers/hot dogs	159/154		
	tomatoes	51	steam wells/chill	187/192		
		OH	SERVATIONS AND CORRECTI	VE ACTIONS		1
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	ΓABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRECTED T	O THE CONDITIONS OBSER	VED AND
W			took several minutes to			
32	•		shelves in front/not clea	anable as is		
	Sani buckets setup	-	pm quats			
	Quats test strips/cu	rrent				
	Ice machine clean					
32	Some rusty shelves		•			
32/45	Some rusty basebo	ards un	der WIC			
W	3 comp sink 113F	og for to	o strong/they are diluting a	and tooting doil	ly for buokata/aani ai	inko
VV	Back hand sink 105			ind testing dan	ly for buckets/sam si	IIINS
45	Broken baseboards	•				
47			ent throughout but stron	ger in back/r	estroom	
2		•	carded/moved hamburgers to rea	•		cooler
42	To clean in/around/	on equi	pment/some food debri	S		
45	To clean floors, und		•			
Desail 1	by		Delint		Title, Desert V. Cl.	/ Owner
Received (signature)			Alex Ga	arcia	Title: Person In Charge/	
Inspected (signature)	Alex Garcia d by: Christy Cor	tez, 1	RS Christy Co	ortez, RS	5	
	6 (Revised 09-2015)	0,		•	Samples: Y N #	# collected