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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
5/19/26	1:55	2:40	FS-0003266	3	14	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:				
Sonic #6072 (Hwy 276)	Amany Haifa	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____			7/93/A
Physical Address:	**Pest control :**	**Hood**	**Grease trap :/ waste oil**	**Follow-up: Yes ☑ No ☐**	
2215 State Highway 276 Rockwall, Tx	Allstate pest 5/18/26	Inavoy 7/29/25	Lone Star 3/27/26 500g		

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 ✗ 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	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	✔				3. Proper Hot Holding temperature(135°F) Queso							**Preventing Contamination by Hands**	
		✔			4. Proper cooking time and temperature See			✔				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 & utensils	
	✔				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 Eggs	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordons							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Store separated	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device Equipped	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

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) 3			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 14			✔				28. Proper Date Marking and disposition Good dste labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
	✔				23. Hot and Cold Water available; adequate pressure, safe 135, good pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					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 Temps recorded 4x daily		2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped, no paper towels next to grill	
					Consumer Advisory		2					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 Ingredients upon request			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored			✔				42. Non-Food Contact surfaces clean	
1					37. Environmental contamination See			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method Refrigerator		1					44. Garbage and Refuse properly disposed; facilities maintained See	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✔				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
	✔				40. Single-service & single-use articles; properly stored and used				✔			47. Other Violations N/o	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Chris Smithee	Print: Chris Smithee	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sonic 276	Physical Address: 2215 State Highway 276	City/State: Rockwall, Tx	License/Permit # FS-0003266	Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF HTT	-2.0	Shake mix	38	Hot dog roller	395
WIC		Meat freezer HTT	3.7	Ft long / regular wiener	160/162
Slice tomato/shred Chz	38/39			Burger patties	164
Corn dog/Smash patties	39/34	Dressing cooler		Corn dog/popcorn chix	155/161
Dessert cooler		Lettuce/slice tom	38/38	Flat top grill	414
Cold brew as ref	40	Slice chz/graded chz	39/41	Service freezer HTT	3.2
Whip/Milk	40/40	Hot holding		Service fridge corn dog/ wiener	40/40
Soft Serve	39	Chili	202	Smash patties/eggs	36/40

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 103 in each room
31	Hand sink equipped except sink next to grill, no paper towels temp greater than 108 throughout kitchen
	3 comp sink set up, 130 quat sani 200ppm
	Using Adkins digital thermo and strips current 12/15/2027
	Good practice handing mop head to drip dry over mop sink
	Air curtain operational on rear service door, no gaps noted
32/45	WIF, floor loose in middle, to address/repair
37	Frozen condensation on side walls of beef patty freezer, Defrost or scape to make cleanable
37	Frozen condensation on ceiling in service reach in freezer, Defrost needed, food protected by lids
	All tcs foods discarded in dessert cooler during inspection
44	Dumpster enclosure dirty, oil on concrete from a recent equipment removal, to keep spent oil lid closed on container
	Cleaning soda /tea urn nozzles daily
	Cleaning lemonade chiller 3x weekly
	Handling frozen beef patties with tongs to transfer from freezer to flat top grill
32/45	Moldy sealant between 3 comp and wall,clean & reseal using silicone sealant

Received by: (signature) See Above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) RS MH RS	Print: Richard Hill	Samples: Y N # collected

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