



# Retail Food Establishment Inspection Report

## Corrective Actions to Ensure Safe Food

Page \_\_\_ of \_\_\_

### Item No.

#### 1 Cooling

- TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours*

#### 2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction*
- TCS food held above 41° F (45° F) less than 4 hours:  
*Action: Rapid cool (e.g. ice bath)*

#### 3 Hot Hold

- TCS food held below 135° F more than 4 hours:  
*Action: Voluntary destruction*

- TCS food held below 135° F less than 4 hours:  
*Action: Rapid reheats to 165° F or more*

#### 4 Cooking

- TCS food undercooked:  
*Action: Re-cook to proper temperature*

#### 5 Rapid Reheating

- TCS food improperly reheated:  
*Action: Reheat rapidly to 165° F*

#### 7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:  
*Action: Voluntary destruction*

#### 9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:  
*Action: Voluntary destruction of ready-to-eat foods*

#### 14 Handwashing

- Food employees observed not washing hands:  
*Action: Instruct employees to wash hands as specified in the Rules.*

#### 15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
*Action: Voluntary destruction*

#### 19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
*Action: Voluntary suspension of food preparation*

\* Time/Temperature Control for Safety (TCS)

Inspections are based solely on visual observation(s) and assessment(s) of the construction or specified items at the time of inspection. The inspection shall not be held to permit or be an approval of a violation of any applicable codes and/or standards nor relieve the owner, design professional of record or contractor of compliance with any applicable codes and/or standards. Inspection shall not be relied upon by others as acceptance of work, nor shall it in any manner relieve any owner, contractor, or any other party, from their obligations and responsibilities.

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <b>Sonic</b>	Physical Address: <b>100 E. Hwy 67</b>	City/State: <b>Venus</b>	License/Permit #	Page <b>2</b> of <b>2</b>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<b>cherries/dessert cooler</b>	<b>38°F</b>				
<b>cheese/w/c</b>	<b>37°F</b>	<b>sliced tomatoes/prep</b>	<b>37°F</b>		
<b>onion rings/w/c</b>	<b>35°F</b>	<b>mayo</b>	<b>40°F</b>		
<b>chili</b>	<b>55°F</b>	<b>lettuce</b>	<b>39°F</b>		
<b>hot dogs</b>	<b>151°F</b>	<b>hot dogs</b>	<b>310°F</b>		

## 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:
<b>Fm</b>	<b>Shebbie Smith 2021 on site.</b>
<b>FH</b>	<b>1/15 foodhandler permits.</b>
	<b>please 10/15/2018 Trimble</b>
<b>#31</b>	<b>shall not stack cheese on top of <del>prep</del> AV containers. shall be stored directly in the food container to maintain 41°F or less. cook had tossed all prior to temping.</b>
<b>#10</b>	<b>shall clean the ice machine paffle observed heavily soiled w/ ice touching the paffle. shall store ice scoop with the handle up (away from ice). -cos.</b>
<b>#23</b>	<b>hot water was not present @ drive thru handsink. shall repair or replace/resolve issue immediately. shall use the back handsink to properly wash hands. shall resolve this issue within 1 week.</b>
<b>3a</b>	<b>The reach in cooler and freezer was not properly sealing/closing. Repair or replace all damaged door gaskets. shall clean the shake spindle and the sneeze guard routinely.</b>
<b>45</b>	<b>shall clean all air vent covers and install missing ceiling tiles</b>
<b>note:</b>	<b>22 all new employees less than 60 days employed. All shall obtain a TX OR ANST foodhandler permit within 60 days of hire.</b>

Received by: (signature) <b>Shebbie Smith</b>	Print: <b>Shebbie Smith</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <b>Angel Varghese, RS</b>	Print: <b>Angel Varghese, RS</b>	Samples: Y N # collected _____

