

## Waco-McLennan County Public Health District 225 West Waco Drive • Waco, Texas 76707 (254) 750-5464

FIT-1-046543-200	43
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PUBLIC		TH DIST		27	7/23 Food Establishment	, 11	ISP	ec	uu	Ш	K	ep		,		e	of	
Date:	5	1	20	3 /	Establishment Name Sonic Drive i	1	C	h	no	ર	5	(A)	ring Pe	ermit # <b>2019</b> <b>978</b> 1	7	TOTAL	SCOR	Œ
Purp	Marie Sale	-	-	277	ion: 1-Permit/Renewal 2-Routine 3-F	Reins	spec	tion		] 4.	Co	mpl	aint 5-Other				1	
Contact/Owner Name: Laci Donaldson												~ u	<ul><li>★ Number of Repeat</li><li>✓ Number of Violation</li></ul>	ons COS: 4	39		/	
Physi	ical	Ado	dres	s:	9919 China Spring Rd	City:	N	ac	D		.,,	76	Phone:	Date	ow-up:		No	_
Mod	- 41-				pliance Status: Out = not in compliance IN in compliance	NC	) = n	ot obs	serve						repeat vio		hov for	p
Mark the appropriate points in the OUT box for each numbered item  Mark '\set' a checkmark in appropriate box for IN, NO, NA, COS  Mark an asterisk '\set' in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											IX							
Com	plia	ance	Sta	tus					nplia	-	-			NAME AND	(7)			
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health					R
	,				1. Proper cooling time and temperature								Management, food employees and conditional employees;     knowledge, responsibilities, and reporting					
3				<b>✓</b>	2. Proper Cold Holding temperature (41F/ 45F)	(9)			1	3-51	i	21.	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
1					3. Proper Hot Holding temperature (135F)				/				Preventing Contamination by Hands					
+	+	V,	_		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165F in 2			•					Hands cleaned and properly washed/ Gloves used properly      No bare hand contact with ready to eat foods or approved					-
	1	V			Hours)			`	1				alternate method properly followed (Approved Y_N_					
•	/				6. Time as a Public Health Control; procedures & records  Approved Source					34	1		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered					
									G3 8	•	V	1011	Pasteurized eggs used wh					
	/				<ol> <li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> </ol>								Chemicals					
,					8. Food Received at proper temperature			0.0	1	80	2 1		17. Food additives; approved and properly stored; Washing Fru & Vegetables				ruits	
					Protection from Contamination			•	/	\$6. P	N.	1	18. Toxic substances pro			d used		
,	/				<ol><li>Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li></ol>									Water/ Plumbin	g			
3				~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 4000 2000 ppm/temperature				1				19. Water from approved source; Plumbing installed; proper backflow device					
\	Ĵ				11. Proper disposition of returned, previously served, reconditioned					TOR	941	16.19	20. Approved Sewage/W disposal	ewage/Wastewater Disposal System, proper				
					Priority Foundation Items (2 Point	nts) 1	riola	tions	Rec	quir	e C	orre		ays			to the second	
0	I	N O	N	C		R		O U	I	N O	N A	C			Identific	ation		R
U T	N	U	A	o s	Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge,			T		0	A	S	27. Proper cooling method used; Equipment Adequate to					
1	1				and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel			•	/		1	Maintain Product Temperature  28. Proper Date Marking and disposition						
,	V										_	29. Thermometers provided, accurate, and calibrated; Chemical/						
	1				Safe Water, Record Keeping and Package Labeling							7.1.1	Thermal test strips					
\	1				23. Hot and Cold Water available; adequate pressure, safe				/				Permit Requirement, Prerequisite for Operation					
\	/				24. Required records available (shellstock tags; parasite destruction); Package food labeling			-	/				30. Food Establishment	t Permit (Curre	nt & Vali	d)		
					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			٠,	/	in the	al o	9	31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Consumer Advisory			2					32. Food and Non-food (		cleanable	, properly		
T	T		1		26. Posting of Consumer Advisories; raw or under cooked		1	-			3 ( 27)	Species .	designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used					
			<u> </u>		foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) violations Require Corrective A	4 -42 -	A7.	-4.40	E	000	00.7	D	Service sink or curb cleaning facility provided					
0	I	N	N	C	Core Items (1 Point) violations Require Corrective A	R	n IVe	0 0	-		N	Name and Address of the Owner, where	s or Nexi Inspection, wit	uchever Comes	r trst			R
O U T	N	0	A	o s	Prevention of Food Contamination		2.5) 2.6)	U T	N	N O	A	C O S	Figure 41. Original container lab	ood Identificati				
U	/]				34. No Evidence of Insect contamination, rodent/other animals				1				41.Original container lab	beinig (Bulk Poc	)(i)			,
1	$I_{i}$	-			35. Personal Cleanliness/eating, drinking or tobacco use		. [							Physical Facilities				
	/			1	36. Wiping Cloths; properly used and stored 37. Environmental contamination									Non-Food Contact surfaces clean Adequate ventilation and lighting; designated areas used				
		<b>√</b>			38. Approved thawing method			•	/			44. Garbage and Refuse properly disposed; facilities maintained					ed	
	,				Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored,			1		_			45. Physical facilities ins				,	
\		_			dried, & handled/In use utensils; properly used			•	//			46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations					1	
1	$\checkmark$			olic	40. Single-service & single-use articles; properly stored and used	n 2			<b>/</b>				47. Other violations	the street of		2 8 23 8		
Rec (sign			y:	1	a Chr.	Pr	int:	La	ci	D	0	no	Mdson	Title:				
Insp (sign	pec	ted	by:	C	on medina	1	int:	0	<b>2</b>	`	1	10	dina	Permit I Mo / Yr		5/2	3	
Note	-	)				-										-		
					See a	2	4	ac	h	20	D							
						1												



## Waco-McLennan County Public Health District 225 West Waco Drive Waco, Texas 76707 (254) 750-5464

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Establishment:	Social Daining	10000	Permit #: 2014-	Date: 6/27/23
	Sonic Drive-in C		09781	
Address:	919 China Spring	Rd City:	NOCE	Zip Code: 76708
	RE OBSERVATIONS			
Item/Location/F	ine-Sheed tomotoes L ine-Chili 1930F that dog 1880F	HOOF WIC-Hi	of day 45° F	
OBSERVATIO	NS AND CORRECTIVE ACTIONS			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS AND NOTED BELOW.			
2	the following TCS	s food was	above 4	HOF for
	more than If hore	rs inside -	the walk	2-in cooler:
	not dogs 45°F. Co	05-Manager	soluntarily	discarded.
10	Working sanitizer	· bucket rea	ding at 4	100+QT.
	COS-Employee made	2 new sanit	frer at 201	DQT.
32	Requir/replace ch	ripped cutting	ig board a	f the line.
37	Fly paper hangir	ng directly	above co	itainers of
	condy, sliced stra	wberry, etc.	COS- Manage	er ranoved
	and discarded fly	<b>1</b>		
42	Thoroughly clean	and maintain		
	reach-in coolers/f			
43	Black substance	2 coating o	air vents.	
42		substance	on butsid	e of sce
	machine door cos		- 4	
45	Repair/replate cro	icked files	s at the	line.
				· · · · · · · · · · · · · · · · · · ·
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Received by:	Print: /	mai Donaldean	Title:	
(signature)	The Labour Print:	Dor Wedina		
Amu	Modera Print:	for Medina		