

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

LT-1-046074043 Inspection #:

Case # ___

Food Establishment Inspection Report Page of																
						V	e -	-172	7	1/2	20	6	Permit 6 9	# 2019 -	TOTAL/SCO	RE
Purpose of Inspection: ☐ 1-Permit/Renewal ☐ 2-Routine ☐ 3-Reinspection																
Con	Contact/Owner Name: David Martinez Physical Address: 647 N Rolanson Dr Ci												★ Number of Repeat Violat✓ Number of Violations CO		, , ,	
Physical Address: 647 N Rolanson Dr Ci					City:	R	عاص	ir	150	n 2	Zip C	Code: Phone:	Follow-up:	Yes No	_	
Compliance Status: Out = not in compliance IN = in compliance NO = n Mark the appropriate points in the OUT box for each numbered item Mark '\sqrt{'} a chec													t applicable COS = corrected on s	ite R = repeat viola k an asterisk '* 'in a		or R
Priority Items (3 Points) violations Req									STATE OF STREET	DESCRIPTION OF THE PARTY OF	To Allerton Property	COLUMN TWO IS NOT				
Cor	npli	oliance Status N N C Time and Temperature for Food Sefety			R		Co	mpl	npliance Statu				404 502		R	
U T	N	0	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)	l la		U N O A		A	C O S		Employee Health 12. Management, food employees and conditional employees;			
1		V			Proper cooling time and temperature	knowledge, responsibilities, and reporting										
3		,		✓	2. Proper Cold Holding temperature (41F/ 45F)	17	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
	\checkmark	./	r		Proper Hot Holding temperature (135F) Proper cooking time and temperature	\vdash	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used prop									
-	\dashv	<u> </u>			5. Proper reheating procedure for hot holding (165F in 2	15. No bare hand contact with ready to eat foods or ap				approved						
		V			Hours)	\perp	-		•				alternate method properly follo			
6. Time as a Public Health Control; procedures & records Approved Source											16. Pasteurized foods used; pro Pasteurized eggs used when re-		red			
		/			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite				Chemicals							
					destruction 8. Food Received at proper temperature	+			17. Food additives; approved and properly stored;				Washing Fruits			
<u> </u>	<u> </u>		<u> </u>		Protection from Contamination				9			13, 11	& Vegetables 18. Toxic substances properly	identified, stored and	l used	+
T		_			9. Food Separated & protected, prevented during food				V				Water	/ Plumbing		
2				. /	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	-	-	2				./	19. Water from approved source	ce; Plumbing installe	d; proper	
3			Sanitized at 2000.T ppm/temperature			+-	-	3	,			_	backflow device 20. Approved Sewage/Wastew	rater Disnosal System	nroner	
11. Proper disposition of returned, previously served, reconditioned									V	alti		(72L)	disposal	Ass / 3 x	i, proper	
					Priority Foundation Items (2 Points)			· parameter y	***************************************	-	- Committee Comm		ective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S				R
	/				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							1/4.1 w 12.3 m	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	V				22. Food Handler/ no unauthorized persons/ personnel		1		/				28. Proper Date Marking and disposition			
	1				Safe Water, Record Keeping and Package Labeling				\checkmark				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	J)	_			23. Hot and Cold Water available; adequate pressure, safe],,,,			^			Permit Requirement, Prerequisite for Operation			
	\checkmark				24. Required records available (shellstock tags; parasite destruction); Package food labeling				\checkmark				30. Food Establishment Permit (Current & Valid)			
							oment, and Vending	,								
			J		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized								31. Adequate handwashing facilities: Accessible and properly supplied, used			
					processing methods; manufacturer instructions Consumer Advisory			2		- 4			32. Food and Non-food Contac	et surfaces cleanable,	properly	X
	_		. /	/		-		1		/	No.	V	designed, constructed, and use 33. Warewashing Facilities; in	d stelled maintained a	acad .	1
			V		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				>				Service sink or curb cleaning f	isca		
					Core Items (1 Point) violations Require Corrective	Actio	on N		Ex	ceed	90	quintal resource	s or Next Inspection, Whichev	er Comes First	6.8	
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	S			R
	V	,			34. No Evidence of Insect contamination, rodent/other animals	n G C		6 6	~	V			41.Original container labeling (Bulk Food)			
	V				35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	\vdash	-		1			Physical Facilities 42. Non-Food Contact surfaces clean				
\dashv			/	0.11	37. Environmental contamination	1 0		7 9	3	1,32	i Lista	13	43. Adequate ventilation and li		reas used	
		V			38. Approved thawing method				V	•			44. Garbage and Refuse proper			
		-	Г	_	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		-	$\vdash\vdash$	Y	_		-	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean			+-
	\checkmark	/			dried, & handled/In use utensils; properly used				V	,						
	\checkmark			40. Single-service & single-use articles; properly stored and used 47. Other Violations												
						rint		DA	6) 1	MARTINEC	Title: Mark	eg er		
(signature) Inspected by: (signature) (signature)					Pı	rint	: /	20	7	H	اح	MARTINCC Dina	Title: Maro Permit Expires: Mo/Yr	05/23		
Note	-	.10)			7				_				<u> </u>			
					Sce		1	+	17	اعد	10	20				



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Establishment:	7	212 5		Permit #: 2019 -	Date:
	Sonic Drive-ir	Robinse		09093	6/22/23
Address: 6	t7 N Robinsi	on Pr	City:	obinson	Zip Code: 76706
TEMPERATURE	OBSERVATIONS				
Item/Location/Food	ath- sliced strawb	O((y -/ /)	RIC Lin	e-chopped Sliced to 1 dog 37 380 F	lettuce 40°F omato 41°F
Line Co	oked eggs 176°F ohed chili 205°F	:	WIC- 3	38°F	
OBSERVATIONS	AND CORRECTIVE ACTIONS				
	N INSPECTION OF YOUR ESTABLISHM ND NOTED BELOW.	IENT HAS BEEN MADE. Y	OUR ATTENTION IS	S DIRECTED TO THE CONI	DITIONS OBSERVED
	the following				
1-	ess than 4 b	vours at	the ic	ce bath	near
	he beverage r				
1	+7°F. Manager	placed co	ntainer i	n the wa	1k-in
	reezer for rap				
10 3	Soda nozzles	at both	Devera	ge machi	
	encrusted with	brown	Substan	ice, OB-C	leaned.
19 P	hovide an app	NOVED ON	gap	at the fo	untain
2011	nachine. cos-	Manager cu	+ tubing	i' above +1	oorgrate.
02112	Repair/replace r	usted sh	elving a	+ the r	each-in
	holf.	cremi n	nachine.	COS- Manag	ier discorded
5	neit.				
Received by: (signature)	1/22	Print:	MARTING	Title: Manag	jev
Inspected by:	Mala	Print: On Me	dma		
Moen -11	· · · · · · · · · · · · · · · · · · ·	100111			