



Food Establishment Inspection Report

Date: 9/13/22 Establishment Name: Saric Drive In Permit #: 2019-06666 TOTAL/SCORE: 14

Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other

Contact/Owner Name: Traisha Jefferson * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 3

Physical Address: 1400 N. Valley Mills City: Waco Zip Code: 76710 Phone: Follow-up: Yes No
 Date: 9/20/22

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 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 asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
													12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
													13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
													Preventing Contamination by Hands
													14. Hands cleaned and properly washed/ Gloves used properly
													15. No bare hand contact with ready to eat foods (or approved alternate method properly followed (Approved Y N))
													Highly Susceptible Populations
													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
													Chemicals
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables
													18. Toxic substances properly identified, stored and used
													Water/ Plumbing
													19. Water from approved source; Plumbing installed; proper backflow device
													20. Approved Sewage/Wastewater Disposal System, proper disposal

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

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
													28. Proper Date Marking and disposition
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
													Permit Requirement, Prerequisite for Operation
													30. Food Establishment Permit (Current & Valid)
													Utensils, Equipment, and Vending
													31. Adequate handwashing facilities: Accessible and properly supplied, used
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
													33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
Prevention of Food Contamination							Food Identification						
													41. Original container labeling (Bulk Food)
													Physical Facilities
													42. Non-Food Contact surfaces clean
													43. Adequate ventilation and lighting; designated areas used
													44. Garbage and Refuse properly disposed; facilities maintained
													45. Physical facilities installed, maintained, and clean
													46. Toilet Facilities; properly constructed, supplied, and clean
													47. Other Violations

Received by: Traisha Jefferson Print: Traisha Jefferson Title: Assist Mgr
 Inspected by: [Signature] Print: Roberta Wilcox Permit Expires: 9/22
 Mo / Yr

Notes:



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

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Establishment: Sonic Drive In	Permit #: 2019.066dd	Date: 9/13/22
Address: 1400 N. Valley Mills Dr	City: Waco	Zip Code: 76710

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	Observation
Popcorn chicken - 152°F	Steak Temp 39°F
Scrambled eggs - 171°F	
Hot dog - 38°F	

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.
12)	Old food labels, grease, slime on dishes & utensils stored on clean storage rack. COS - Items removed & placed at 3 comp sink.
18)	Sanitizer buckets contained less than 150ppm Quat. COS - Buckets replaced & observed at 300ppm Quat.
18)	Sanitizer buckets checking proper labels. COS labeled.
34)	Flycatcher throughout facility including front glass at mop sink & soda sign areas.
34)	Properly pest proof ventline facility by eliminating all holes in walls & ceilings.
42)	Case of styrofoam cups on floor in exterior storage unit.
41)	Unlabeled bulk syrups.
42)	Eliminate black substance/old debris on gaskets, reach in cooler (all)
43)	Dust accumulation on ceiling vents & surrounding tiles
44)	Remove excessive grease/trash in dumpster area.
45)	Missing FRP panel at front handout.
45)	Re-organize ventline outdoor storage area & clean
46)	Missing ventilation in men's & women's restrooms

Received by: (signature) Traijha Jefferson	Print: Traijha Jefferson	Title: Assist Mgr
Inspected by: (signature) Mullis	Print: TOPSON WILSON	