



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019742	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Sonic Drive In	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	96
Physical Address: 1103 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

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

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
O U T	I N	N O	N A	C O S			O U T	I N	N O	N A	C O S		
	IN				1. Proper cooling time and temperature			IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	IN				2. Proper Cold Holding temperature(41°F/ 45°F)			IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	IN				3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands					
	IN				4. Proper cooking time and temperature			IN				14. Hands cleaned and properly washed/ Gloves used properly	
	IN				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)	
	IN				6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations					
					Approved Source			IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Chemicals					
	IN				8. Food Received at proper temperature			IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			IN				18. Toxic substances properly identified, stored and used	
	IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing					
	IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			IN				19. Water from approved source; Plumbing installed; proper backflow device	
	IN				11. Proper disposition of returned, previously served or reconditioned			IN				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Received by: (signature) 	Print: Curtis Henry	Title: Person In Charge/ Owner General Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) violations Require Corrective 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	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			2-OUT				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing 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

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

Received by: (signature) 	Print: Curtis Henry	Title: Person In Charge/ Owner General Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



TEMPERATURE OBSERVATIONS	
Item/Location	Temp

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:
	WIC 38degrees , prep cooler 37, diced tomato prep cooler 38, dessert cooler 38, cream-cream dispenser 37degrees, in compliance.
	Chili warmer 140degrees
37	Observed light in walk in cooler without protected shield.
32	Shall clean residue build up inside ice machine. observed rusted storage racks in the walk in cooler.
45	Baseboards missing/damaged shall replace.

	Samples:	# Collected:
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Received by: <small>(signature)</small> 	Print: Curtis Henry	Title: Person In Charge/ Owner General Manager
Inspected by: <small>(signature)</small> 	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

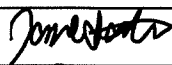
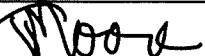
Date: 09/23/2024	Establishment Name: Sonic Drive In	Physical Address: 1103 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Sliced tomatoes upper prep cooler	41				
2 - Mayo upper prep cooler	35				
2 - Hot dog bottom prep cooler	44				
2 - Hamburger RIC	40				
3 - Hot dog	92				
3 - Corn dog	141				
3 - Chicken nuggets	161				

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:
2	Foods shall be maintained internal temperature of 41 degrees or below, Discard foods out of temp 4 hours or greater. Rapid cool foods held above 41 degrees less than 4 hours. WIC 34
3	Hot hold foods shall maintain 135 degrees or above. Observed hot dog at 92 degrees. Rapid reheat to 165 F or more; if TCS food held 4 hours or less. Discard TCS foods if out of temp more than 4 hours.
30	Posted health permit 8/1/2024
42	Clean all gaskets on refrigeration doors including WIC and WIF.
43	Replace light by dry storage

Registered Food Service manager Jasmine Acosta	Certificate #:	Exp. Date: 05/16/2029
Pest Control Company Massey		Service Date: 09/20/2024
Grease Trap Service Company Trimble		Service Date: 06/18/2024
Received by:  (signature)	Print: Jasmine Acosta	Phone # / email: Sonic4121@inspirepartners.net
Inspected by:  (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/11/2024	Time in: 01:06 PM	Time out: 02:07 PM	License/Permit # -	TMS Project # 2023-022322	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Sonic Drive In			Contact/Owner Name: Jasmine Acosta		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		92/100
Physical Address: 1103 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓						✓				
3											
	✓						✓				
		✓					✓				
	✓										
Approved Source						Preventing Contamination by Hands					
	✓						✓				
		✓					✓				
Protection from Contamination						Highly Susceptible Populations					
	✓								✓		
		✓				Chemicals					
		✓							✓		
Consumer Advisory						Water/ Plumbing					
	✓						✓				
	✓						✓				
		✓					✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
			✓				✓				
Consumer Advisory							✓				
			✓			2					✓

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
1							✓				
			✓				✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature) <i>Jasmine Acosta</i>	Print: Jasmine Acosta	Phone # / email: Sonic4121@inspirepartners.net
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/11/2024	Establishment Name: Sonic Drive In	Physical Address: 1103 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

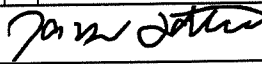

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Soft serve	39	3 - Hot dog	122		
2 - Lemonade-dispenser	41	3 - Chili	135		
2 - Orange juice-drink prep	38				
2 - Sliced tomatoes-prep	38				
2 - Hot dog-prep	38				
2 - Corn dog-RIC	40				
2 - Pulled pork-RIC	39				
2 - Half & half-WIC	40				

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:
<p>3 - Hot food shall be maintained at internal temperature of 135 degrees or above. Hot dogs in steam warmer temped 122 degrees. Reheat to 165 degrees before placing back in hot holding. Ensure there is enough water and gaps are covered to retain heat.</p> <p>28 - Date mark thawed food with a shelf life of no more than 7 days</p> <p>30 - Permit valid until 8/1/24</p> <p>33 - Repair dripping faucet on front 3-compartment sink</p> <p>37 - Condensate is dripping in soft serve cabinet. Remove product and repair machine.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Sarah Palmer		Certificate #:	Exp. Date: 09/08/2026
Pest Control Company Massey			Service Date: 02/15/2024
Grease Trap Service Company Trimble			Service Date: 02/19/2024
Received by: (signature) <i>Jasmine Acosta</i>	Print: Jasmine Acosta	Phone # / email: Sonic4121@inspirepartners.net	
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/08/2023	Time in: 02:41 PM	Time out: 03:29 PM	License/Permit # -	TMS Project # 2023-022322	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE					
Establishment Name: Sonic Drive In			Contact/Owner Name: Jasmine Acosta		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 1103 Hwy 67 (7-2014)			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)					
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 O U T I N O N A C O S			Compliance Status O U T I N O N A C O S		
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 O U T I N O N A C O S			Compliance Status O U T I N O N A C O S		
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
				2	31. Adequate handwashing facilities: Accessible and properly supplied, used
				✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
				2	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 O U T I N O N A C O S			Compliance Status O U T I N O N A C O S		
Prevention of Food Contamination			Food Identification		
	✓				41. Original container labeling (Bulk Food)
	✓				Physical Facilities
1				✓	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
	✓				Proper Use of Utensils
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓				40. Single-service & single-use articles; properly stored and used
				1	47. Other Violations
Received by: 			Print: Jasmine Acosta		Phone # / email: store4121@sonicpartnernet.com
Inspected by: 			Print: Cassandra Lamb, RS		Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/08/2023	Establishment Name: Sonic Drive In	Physical Address: 1103 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Hot dog-prep	40				
2 - Sliced tomatoes-prep	40				
2 - Orange juice-dessert prep	41				
2 - Corn dog-RIC	37				
2 - Chilli-RIC	41				
2 - Buffalo sauce-WIC	39				
3 - Chilli-steam table	135				
3 - Hot dog-steam table	138				

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:
<p>2 - Note: soft serve temped 44 degrees, but is not being served. Discard leftover soft serve.</p> <p>22 - Note: showed food handler certificates on list. Print certificates.</p> <p>30 - Permit valid until 8/1/24</p> <p>31 - Repair leaking sink in back. Repeat</p> <p>33 - Repair leaking 3-compartment sink faucet at front. Repeat.</p> <p>36 - Sanitizer in bucket tested less than 200 ppm QA. Use cool water for QA sanitizer.</p> <p>47 - Keep printed health inspections in site</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Jasmine Acosta	Certificate #:	Exp. Date: 02/11/2027
Pest Control Company Massey		Service Date: 08/25/2023
Grease Trap Service Company Trimble		Service Date: 06/26/2023
Received by: (signature)	Print: Jasmine Acosta	Phone # / email: store4121@sonicpartnernet.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, In

2019-014303

Date: 2-28-20	Time in: 2P	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
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Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other							TOTAL/SCORE
Establishment Name: SONIC #4121			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>		97
Physical Address: 1103 Hwy 67			City/County: Alvarado		Zip Code: Phone:		

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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
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	
Safe Water, Recordkeeping and Food Package Labeling							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											Permit Requirement, Prerequisite for Operation	
	✓											30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
				✓			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							✓					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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
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	
Proper Use of Utensils							✓					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: <i>[Signature]</i> (signature)	Print: David Thelton	Title: Person In Charge/ Owner <i>General Manager</i>
Inspected by: <i>[Signature]</i> (signature)	Print: Elizabeth Ramirez	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014794

Date: 2-21-19	Time in: 6:25	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Sonic Drive In # 4121			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 95	
Physical Address: 1103 Hwy 67			City/County: Alverado		Zip Code: Phone: Follow-up: Yes <input checked="" type="checkbox"/> No (circle one)	

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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
						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)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands	
						4. Proper cooking time and temperature						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__)	
						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	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals	
						8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination						18. Toxic substances properly identified, stored and used	
						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	
						11. Proper disposition of returned, previously served or reconditioned						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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							Permit Requirement, Prerequisite for Operation						
						23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital, all, correct	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
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						31. Adequate handwashing facilities: Accessible and properly supplied, used observed	
Consumer Advisory							Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
						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	
						37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method in water						44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							Physical facilities installed, maintained, and clean						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						45. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used						46. Toilet Facilities; properly constructed, supplied, and clean	
												47. Other Violations	

Received by: (signature) <i>[Signature]</i>	Print: Alexis Rentro	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Dave Hightower	Business Email:

