





FI-4024

				Time in:	License/Pe	ermit #	#					Est. Type Risk Category Page 1 o	£ 2			
03/09/2024 12:25 0											SD SD					
Purpose of Inspection: X 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							3					5-CO/Construction 6-Other TOTAL/SC  Number of Repeat Violations: 0 Number of Violations COS: 0	ORI			
Sonic Matt tiller  Physical Address: Pest control:							Grease trap :					u/	1			
1160	)1 L	JS-3	80	Rent	okil 2-5-24					IIV	IC I	Liquid waste proces No	_			
Mark				points in the OUT box for each numbered item		√' a ch	neckm	ark in	appr	opria	e bo	plicable COS = corrected on site R = repeat violation W = W ox for IN, NO, NA, COS Mark an in appropriate box for R	atcl			
Comp	liano	e Sta	tus	Priority Items (3 Poi	nts) violations	Requi		Compliance Status				ctive Action not to exceed 3 days				
O I U N						R	U T	U I N N C U N O A O		C	Employee Health					
Т	1. Proper cooling time and temperature						1	х			S	12. Management, food employees and conditional employees;				
^	2. Proper Cold Holding temperature(41°F/ 45°F)							_^	•			knowledge, responsibilities, and reporting				
X								X				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
х							Ī					Preventing Contamination by Hands				
Х							Г	Х				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			g (165°F in 2	+	t	x			15. No bare hand contact with ready to eat foods or approved alternate method properly followed						
				Time as a Public Health Control; procedu	rae & racorde		L	^				antimate method property ronowed				
Х				o. Time as a rubile ricatur Control, procede	res & records			1				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered				
	Approved Source							X				Pasteurized eggs used when required				
Τ.,				7. Food and ice obtained from approved sou good condition, safe, and unadulterated; par												
Х				destruction								Chemicals				
Y	X 8. Fo			8. Food Received at proper temperature						x		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
^				Donate of the Company			-	v				18. Toxic substances properly identified, stored and used				
				Protection from Contaminati  9. Food Separated & protected, prevented d				X								
X				preparation, storage, display, and tasting	-							Water/ Plumbing				
Х				10. Food contact surfaces and Returnables ; Sanitized at (see below) ppm/temperature	Cleaned and			Х				<ol> <li>Water from approved source; Plumbing installed; proper backflow device</li> </ol>				
				11. Proper disposition of returned, previous	ly served or		-					20. Approved Sewage/Wastewater Disposal System, proper				
	Х			reconditioned				Х				disposal				
0 I	N	N	С	Priority Foundation	n Items (2 Poi	ints) 1	0	I	N	uire N	С	rrective Action within 10 days				
U N T	0	A	o s	Demonstration of Knowledge/Per			T T	N	0	A	o S	Food Temperature Control/ Identification				
х				<ol> <li>Person in charge present, demonstration and perform duties/ Certified Food Manager</li> </ol>				X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
х				22. Food Handler/ no unauthorized persons/	personnel			Х				28. Proper Date Marking and disposition				
							-			+		29. Thermometers provided, accurate, and calibrated; Chemical/				
12.				Safe Water, Recordkeeping and Food	l Package			v				Thermal test strips				
				Labeling				X				Thermal test strips				
				Labeling 23. Hot and Cold Water available; adequate	pressure, safe			X				Permit Requirement, Prerequisite for Operation				
2 X				Labeling	pressure, safe			x								
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Sonic	nent ivanie.	11601 U		ds, TX	0 2 of 2					
Some		110010		us, 17.	.,,					
Item/Loc	ation	Temp	TEMPERATURE OBSERV	Temp	Item/Loca	tion		Temp		
	auon	-	Tithi Location	Temp	Tichi/Loca	uon		Temp		
Walk in		38°F								
Hot dog		41°F								
Tomato	es	41°F								
Tator to	ts	140°F								
Corn do	g	65°F								
Make lir	ne 38	°F								
Item	AN PART CONTROL OF THE PAR		SERVATIONS AND CORRECT			W. GOV III W				
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSEF	RVED AN	D		
10	200 QAC									
23	Front hand sink does not h	ave hot wa	ter. Hot water not observed at	this sink during	g inspection	n. Front hand sink				
30	Expired permit posted									
39	Food debris in reach in free	ezer.								
42	Floors under and beside ed	quipment is	soiled. Clean regularly.							
45			ut kitchen. Damaged coving in	area in front o	f restroom :	and in restroom. Exh	aust fan			
	hanging down in restroom.		<u> </u>							
46	Covered receptacle needed for sanitary napkin disposal.									
10	Covered receptable fleeds	a for darma	ту паркит скоросси.							
Received (signature)		,	Print:		Title: Person In Charge/ Owner					
Ull	W WW		Matt tiller			GM				
Inspected	Iby:	.0	Print:							
(signature)	my 1001016	whan	Tammy McMah	an, RS, C	PO	Samples: Y N	# collecte	<sub>d</sub> N/A		
						Samples, 1	concett			

Form EH-06 (Revised 09-2015)