

City of Coppell

Retail Food Establishment Inspection Report

LR	5-18-15			FE-02-0128	3	
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <input checked="" type="checkbox"/> 2-Routine <input checked="" type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Pre-Opening <input type="checkbox"/> 5-Other <input type="checkbox"/>						
Establishment: <u>Sonic Drive In</u>				Owner:		
Physical Address: <u>201 N Denton Tap</u>				Zip: <u>75019</u>	Phone: ()	
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements	
					Violations Require Immediate Corrective Action	
			✓		1. Proper Cooling for Cooked/Prepared Food	
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
	✓				3. Hot Hold (135 degrees Fahrenheit)	
	✓				4. Proper Cooking Temperatures	
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
Item/Location/Temperature						
- Cooler 34°F 38°F						
- Eggs 120°F						
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	
					Violations Require Immediate Corrective Action	
	✓				6. Personnel with Infections Restricted/Excluded	
	✓				7. Proper/Adequate Handwashing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
4x	✓				11. Proper Handling of Ready-To-Eat Foods	
	✓				12. Cross-contamination of Raw/Cooked Foods/Other	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements	
					Violations Require Immediate Correction, Not To Exceed 10 Days	
	✓				15. Equipment Adequate to Maintain Product Temperature	
	✓				16. Handwash Facilities Adequate and Accessible	
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Items Properly Labeled/Stored/Used	
	✓				21. Manual/Mechanical Warewashing and Sanitizing at ()ppm/temperature	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
3x	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	
Subtotal	Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First					
5pt =						
4pt 4	- replace missing base cover.					
3pt 3	- clean floor surface. (standing water)					
Total 7	Inspected by: <u>Lucy Pahil, RS</u>			Print: <u>Lucy Pahil 972-462-5664</u>		
F/U Yes/No	Received by: <u>[Signature]</u>			Print: <u>Maria Vargas</u>		Title: <u>manager</u>



FE-02-028
CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Sonic Drive-In

Date: 5-18-15

Address: 201 N Denton Tap Rd

Purpose: Routine

Owner: _____

- AC Vents are leaking. Investigate the cause and repair immediately.
- Ceiling tiles are coming off. Place them properly.
- Re-caulk above 3-compartment sink and around door frames.

① Use ice scoop for ice instead of using cups.

② Clean ice machine.

[Signature]
Received By:

[Signature]
Inspected By: