

**Food Establishment Inspection Report**

Wichita Falls - Wichita County  
Public Health District  
1700 Third Street  
Wichita Falls, TX 76301  
940-761-7800

<b>SITE NO.</b>	<b>INV NO.</b>	<b>IR NO.</b>	<b>DATE</b>	<b>INSPECTION TIME</b>	<b>INSPECTOR</b>
384	1		02/04/2010		McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
SONIC DRIVE IN 3200 KEMP WICHITA FALLS TX 76308 940-692-4919 Fax 940-692-7282	Process 2 JOHN GARCIA	Permit Inspection Permit Granted Inspected 3 Times per Year

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**Violations:    Critical - 2    Non-Critical - 1    Score: 93**

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**CRITICAL VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>POINTS</u></b>	<b><u>CORRECTED</u></b>
10	Sound Condition	4	02/04/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/04/2010

**NON-CRITICAL VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>POINTS</u></b>	<b><u>CORRECTED</u></b>
28	OTHER VIOLATIONS	0	_____

**CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
10	Texas Food Establishment Rules  §229.164. (a) Food. Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.
To Wit:	The bacon stored directly on WIR shelving is unsound and should not be sold, served or consumed. (Corrected 02/04/10)
To Correct:	The bacon stored directly on WIR shelving must be sound to be sold, served or consumed. Corrections must be made immediately.

<u>CODE</u>	<u>DESCRIPTION</u>
25	<p>Texas Food Establishment Rules</p> <p>Page 76            §229.165(d)            (d) Cleanability.            (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:            (A) smooth;            (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;            (C) free of sharp internal angles, corners, and crevices;            (D) finished to have smooth welds and joints; and            (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:            (i) without being disassembled;            (ii) by disassembling without the use of tools; or            (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.            (2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.            (3) Cleaned in place (CIP) equipment.            (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:            (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and            (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p> <p>To Wit: The shoes stored on counter, and fry warmer/ fuzzy, located in the food preparation area has adhering foreign material. (Corrected 02/04/10)</p> <p>To Correct: The shoes stored on counter, and fry warmer/ fuzzy, located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.</p>

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### NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Need to remove all unused equipment from the food prep area
To Wit:	Need to repair or replace floor in front entry area, peeling up.

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I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.

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Suzanne McKenzie, PUBLIC HEALTH OFFICER

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME