

Food Establishment Inspection Report



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

SITE NO. 4348 **INV NO.** 1 **IR NO.** **DATE** 03/03/2010 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
SONIC DRIVE-IN
4115 JACKSBORO HWY
WICHITA FALLS TX 76302
940-761-1900

INVENTORY/MANAGER
Process 2

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 3 Times per Year

Violations: Critical - 2 Non-Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	Texas Food Establishment Rules Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1 degrees Celsius in the intended range of use.

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.</p> <p>(2) Temperature measuring devices, ambient air and water.</p>
#24	
78	
	§229.165(e) §229.165(f)
	<p>(A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use.</p>
	<p>(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.</p>
To Wit:	no thermometer in 3 refrigerators
To Correct:	All refrigerators are to have working thermometers.
25	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
To Wit:	can opener dirty
To Correct:	The can opener was placed in the sink to be washed .

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:	walk in freezer has ice on walls and food
To Correct:	The walk in freezer is to be defrosted.
To Wit:	The monitor and shelf by drink cups is dirty
To Correct:	The monitor and the shelf by the drink cups is dirty and needs to be cleaned.

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

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME