

**Food Establishment Inspection Report**

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

| SITE NO. | INV NO. | IR NO. | DATE       | INSPECTION TIME | INSPECTOR    |
|----------|---------|--------|------------|-----------------|--------------|
| 6810     | 1       |        | 04/06/2011 |                 | Baxter, Mike |

**SITE INFORMATION**

SONIC DRIVE IN  
5360 KELL BLVD  
WICHITA FALLS TX 76310  
940-696-9449 Fax 817-696-9807

**INVENTORY/MANAGER**

Process 3

**SERVICE TYPE/FREQUENCY**

Inspection- Regular  
Inspected 4 Times per Year

Scheduled calendar inspections.

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**Violations: Critical - 1 Score: 97**

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**CRITICAL VIOLATIONS SUMMARY**

| <b>CODE</b> | <b>DESCRIPTION</b>  | <b>POINTS</b> | <b>CORRECTED</b> |
|-------------|---|---------------|------------------|
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |

**CRITICAL VIOLATIONS DETAIL**

| <b>CODE</b> | <b>DESCRIPTION</b>  |
|-------------|---|
| 25          | <p>Texas Food Establishment Rules</p> <p>Page 76<br/>§229.165(d)<br/>(d) Cleanability.<br/>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br/>(A) smooth;<br/>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br/>(C) free of sharp internal angles, corners, and crevices;<br/>(D) finished to have smooth welds and joints; and<br/>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:<br/>(i) without being disassembled;<br/>(ii) by disassembling without the use of tools; or<br/>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.<br/>(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.<br/>(3) Cleaned in place (CIP) equipment.</p> |

**CODE**

**DESCRIPTION**

(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: freezer covered in frost

To Correct: The freezer where frozen Hamburger patties are store is covered in frost and needs to be defrosted

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

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**Mike Baxter, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**