

Food Establishment Inspection Report



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

SITE NO. 384 **INV NO.** 1 **IR NO.** **DATE** 04/29/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION
SONIC DRIVE-IN
3200 KEMP
WICHITA FALLS TX 76308
940-692-4919 Fax 940-692-7282

INVENTORY/MANAGER
Process 2
JOHN GARCIA

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

Scheduled calender inspections.

Violations: Critical - 3 Non-Critical - 2 Score: 97

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | _____ |
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 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> |
|-------------|--|
| 25 | Texas Food Establishment Rules 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; |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|--|
| | <p>(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.</p> <p>(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.</p> <p>(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> |
| To Wit: | The fryer area located in the grill area has adhering foreign material. |
| To Correct: | The fryer area located in the grill area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately. |
| To Wit: | The ice machine located in the storage shelving area has adhering fungus. |
| To Correct: | The ice machine located in the storage shelving area must be properly washed, rinsed and sanitized and free of fungus. Corrections must be made immediately. |
| To Wit: | The reachin freezer located in the grill area has adhering food or food particles. |
| To Correct: | The reachin freezer located in the grill area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately. |

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 clean walls , grill area |
| To Wit: | no wiping cloths in sanitizer |

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME