

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
696	1		09/30/2010		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
SONIC DRIVE-IN 719 WEST HIGHWAY IOWA PARK TX 76367 940-592-5858	Process 2 DANNY JOHNSON	Inspection- Regular Inspected 3 Times per Year

Scheduled calendar inspections.

Violations: Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	09/30/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	09/30/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	<p>Texas Food Establishment Rules</p> <p>Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.</p> <p>To Wit: The handwashing sink in the food preparation area is used for purposes other than handwashing. (Corrected 09/30/10)</p> <p>To Correct: The handwashing sink in the food preparation area must not be used for purposes other than handwashing. Corrections must be made immediately.</p>
25	<p>Texas Food Establishment Rules</p> <p>Page 76 §229.165(d) (d) Cleanability.</p>

CODE **DESCRIPTION**

- (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: The malt mixer, counters, RIR and RIF located in the food preparation area has adhering food or food particles. (Corrected 09/30/10)

To Correct: The malt mixer, counters, RIR and RIF located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME