



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Sonic Drive In Of Gallatin Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 505 Hartsville Pike
☐ Temporary ☐ Seasonal
City Gallatin Time in 01:20 PM AM / PM Time out 02:07 PM AM / PM
Inspection Date 04/30/2024 Establishment # 605054624 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision					COS					R					WT									
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐			☐	☐			5											
	IN	OUT	NA	NO	Employee Health					COS					R					WT									
2	☒	☐			Management and food employee awareness, reporting					☐	☐			☐	☐			5											
3	☒	☐			Proper use of restriction and exclusion					☐	☐			☐	☐														
	IN	OUT	NA	NO	Good Hygienic Practices					COS					R					WT									
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐			☐	☐			5											
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐			☐	☐														
	IN	OUT	NA	NO	Preventing Contamination by Hands					COS					R					WT									
6	☒	☐		☐	Hands clean and properly washed					☐	☐			☐	☐			5											
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐			☐	☐														
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐			☐	☐			2											
	IN	OUT	NA	NO	Approved Source					COS					R					WT									
9	☒	☐			Food obtained from approved source					☐	☐			☐	☐			5											
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐			☐	☐														
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐			☐	☐														
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			☐	☐														
	IN	OUT	NA	NO	Protection from Contamination					COS					R					WT									
13	☒	☐	☐		Food separated and protected					☐	☐			☐	☐			4											
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐			☐	☐			5											
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐			☐	☐			2											

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					COS					R					WT				
16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐			☐	☐			5						
17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐			☐	☐									
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					COS					R					WT				
18	☐	☐	☒	☐	Proper cooling time and temperature					☐	☐			☐	☐			5						
19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐			☐	☐									
20	☒	☐	☐		Proper cold holding temperatures					☐	☐			☐	☐									
21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐			☐	☐									
22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐			☐	☐									
	IN	OUT	NA	NO	Consumer Advisory					COS					R					WT				
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐			☐	☐			4						
	IN	OUT	NA	NO	Highly Susceptible Populations					COS					R					WT				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐			☐	☐			5						
	IN	OUT	NA	NO	Chemicals					COS					R					WT				
25	☐	☐	☒		Food additives: approved and properly used					☐	☐			☐	☐			5						
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐			☐	☐									
	IN	OUT	NA	NO	Conformance with Approved Procedures					COS					R					WT				
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐			☐	☐			5						

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☒	Nonfood-contact surfaces clean			☐	☐	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2
34	☒	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1
	OUT	Food Identification													
35	☐	Food properly labeled; original container; required records available			☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1
	OUT	Prevention of Food Contamination													
36	☐	Insects, rodents, and animals not present			☐	☐	2	53	☒	Physical facilities installed, maintained, and clean			☐	☐	1
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1
38	☐	Personal cleanliness			☐	☐	1		OUT	Administrative Items					
39	☒	Wiping cloths: properly used and stored			☐	☐	1	55	☐	Current permit posted			☐	☐	0
40	☐	Washing fruits and vegetables			☐	☐	1	56	☒	Most recent inspection posted			☐	☐	
	OUT	Proper Use of Utensils						Compliance Status					YES	NO	WT
41	☐	In-use utensils; properly stored			☐	☐	1			Non-Smokers Protection Act					
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	57		Compliance with TN Non-Smoker Protection Act			☒	☐	
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1	58		Tobacco products offered for sale			☐	☐	0
44	☐	Gloves used properly			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/30/2024 Signature of Environmental Health Specialist [Signature] Date 04/30/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Sonic Drive In Of Gallatin
Establishment Number #:	605054624

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	36
Rif	12
Rif	3
Wic	33

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Hot Holding	185
Hot dog	Hot Holding	156
Corn dog	Hot Holding	160
Chili	Hot Holding	178
Tomato	Cold Holding	40
Lettuce	Cold Holding	39
Hot dog	Cold Holding	39
Corn dog	Cold Holding	37
Burger	Cooking	182

Observed Violations

Total # 5

Repeated # 0

34: No visible thermometer in walk in cooler.
39: Wiping cloth bucket stored on floor by grill.
47: Debris build up around fryer.
53: Floor dirty around drains in prep area.
56:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic Drive In Of Gallatin

Establishment Number : 605054624

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good hand washing observed when changing gloves.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Reinhart
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: Discussed ware washing.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Burgers cooked to proper temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling performed.
- 19: Hot food held at proper temps.
- 20: Cold food held at proper temps.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Sonic Drive In Of Gallatin

Establishment Number : 605054624

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Sonic Drive In Of Gallatin

Establishment Number #:	605054624
-------------------------	-----------

Sources

Source Type:	Water
--------------	-------

Source:	City
---------	------

Source Type:	Food
--------------	------

Source: Reinhart

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments