# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			t Narr		Sonic					Tur	ve of F	istabli	ishmu	O Farmer's Market Food Unit ant @ Permanent O Mobile			
Address					5921 Ooltewah Ringgold Road Type of Establishment O Temporary O Seasonal												
City Ooltewah Time in					10	):1	0 A	Μ	A	M/P	л ті	me o	ut 10:50: AM AM / PM				
Inspection Date 09/03/2021 Establishment # 605241084					4		E	Emba	rgoe	d 0							
Purpose of Inspection Contraction Contract							- O Pre					Co	nsultation/Other				
Risk	Cat	egon	y		O1 322 O3			04				Fo	-wolle	up Required O Yes 🕱 No Number of S	Seats	0	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preven			
					FOODBORNE ILLNESS RI	SK F	ACTO	ORS	AND	PU	BLIC	HEA	штн	INTERVENTIONS			
IN	in e	(Ch mpli		ignat	ted compliance status (IK, OUT, KA, KO) for each aumbered item OUT=not in compliance NA=not applicable NO=not observe		lte ma							ach tiem as applicable. Deduct points for category or subcate spection Rerepeat (violation of the same code provisi			
104	-in ci	Aubo			Compliance Status		R		Ē	100.00	u on-s	ie dur	ng m	Compliance Status		R	WT
$\rightarrow$	_		NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0	0	1.00	Proper cooking time and temperatures	0	0	5
		OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	-
3	8	0			Proper use of restriction and exclusion	0	0	5		IN	OUT		NO	a Public Health Control			
		OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	2	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	NA IN	0	NA	0	Preventing Contamination by Hands Hands clean and properly washed	0	0		21	×	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	-	NO	Consumer Advisory	Ť	Ŭ	
8			NA		Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0	-		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	×	0	0	<u>×</u>	Food received at proper temperature Food in good condition, safe, and unadulterated	8	00	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
			NA O	NO	Protection from Contamination Food separated and protected	0	0	4	25 26	<b>0</b> 戻	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
	<u> </u>	~				U U				0.000	<b>v</b>					<b>U</b>	
14	_	0	Ō		Food-contact surfaces: cleaned and sanitized	0	0	5			OUT	NA	NO	Conformance with Approved Procedures			
	_	0			Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	_		5 2	27	IN		NA X	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		0	5
14	_	0	0		Proper disposition of unsafe food, returned food not re-	O	0 0	2 intro	27 duc	IN O	0 of p	実 atho		Compliance with variance, specialized process, and HACCP plan		0	5
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14	×	0	0	Goo	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co T=not in compliance COS=corre Compliance Status	O ontro	0 0 I the	2 intro	27 duc	IN O tion	0 ofp (Cl≥	実 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0		5 WT
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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****								
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class.	RDA 629						

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



### Establishment Information

Establishment Name: Sonic Establishment Number #: 605241084

# 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. Smoking observed where smoking is prohibited by the Act.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	QA	200								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	37					
Reach in cooler by fryer	40					

Food Temperature			
Decoription	State of Food	Temperature (Fahrenheit)	
Sliced tomatoes (walk in)	Cold Holding	37	
Sliced tomatoes (low boy)	Cold Holding	38	
Sliced onions (walk in cooler)	Cold Holding	37	
Hamburger	Hot Holding	142	
Chicken patty	Hot Holding	138	
Chili	Hot Holding	158	
Hot dog	Hot Holding	171	
Corn dog (reach in cooler)	Cold Holding	40	
Popcorn chicken	Hot Holding	145	

### Observed Violations

Total # 3

Repeated # ()

37: Multiple foods left uncovered in reach in freezer. Foods held in cold storage must be covered to help prevent product contamination.

45: Cutting boards on top of freezer by hot top dirty and in poor repair.

47: Area around gaskets in reach in freezer dirty. Bottom of reach in cooler dirty.

## Establishment Information

Establishment Name: Sonic

Establishment Number : 605241084

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is 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 handwashing observed.

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: Food from approved sources.

- 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: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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

Establishment Number: 605241084

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Sonic

Establishment Number # 605241084

Sources				
Source Type:	Food	Source:	Reinhart	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments