TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. 1	100	74	A.C.																
Esta	ablis	hmen	t Nar		Sonic #177	D						Tue	n of	Establi	ehme	O Farmer's Market Food Unit Area Permanent O Mobile)(]	
Add	iress				3508 Dayto	n Blvd.						. 1	00	Colden	SHIIN	O Temporary O Seasonal			
City					Chattanoog	a	Time in	11	L:2	5 A	١M	A	M/P	M Th	me ou	ит 12:00; РМ АМ/РМ			
		on Da	da.		05/23/20	23 Establishment #						argoe							
		of In			Routine	O Follow-up	O Complaint			- O Pr			-		Cor	nsultation/Other			
		tegor	-		01	\$0°2	03			04		,					r of Seats		
Niar	0.00				ors are food pre	paration practices	and employee		vior	8 m				y repo	ortec	to the Centers for Disease Control and Pre	vention		
				as c	ontributing fac									_		control measures to prevent illness or inju	y .		
		(11	ırk de	algent	ed compliance stat											INTERVENTIONS ach Hem as applicable. Deduct points for category or su	boategory	r.)	
IN	⊧in c	ompii	ance			nce NA=not applicable pliance Status	NO=not observe		L e		25=00	rrecte	d on-t	site duri	ng ins	pection R=repeat (violation of the same code p Compliance Status		हा ह	T wr
	IN	OUT	NA	NO	Com	Supervision		cos	1 *			IN	001	NA	NO	Cooking and Reheating of Time/Temperatur	_	<u> </u>	1 111
1	83	0		_		present, demonstrates k	nowledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) Foods		10	
	IN		NA	NO	performs duties	Employee Health						0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	- 0	00	5
2 3	区区	0				food employee awarene riction and exclusion	ss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
Ť		OUT	NA	NO	,	od Hygionic Practice		Ľ		-	18	0	0	0	X	Proper cooling time and temperature	0	10	T
4	X	0				ing, drinking, or tobacco		0	0	5	19	12	0	0	õ	Proper hot holding temperatures	0	0	1
5	员 IN	O OUT	NA			eyes, nose, and mouth ing Contamination by		0	0	_		12	8	8		Proper cold holding temperatures Proper date marking and disposition		8	5
6	×				Hands clean and p	roperly washed act with ready-to-eat for	de or approvad	_	0	5	22	2 0	0	×	0	Time as a public health control: procedures and reco	rds O	0	1
7	×		0	0	alternate procedur	es followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory		<u>_</u>	_
8	N IN	애	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	氮		Consumer advisory provided for raw and undercooke food	d o	0	4
9	黨	0				n approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		-	
10	<u>×</u>	0	0	24		roper temperature ition, safe, and unadulte	rated	8		5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
_	0	0	22	0	Required records a destruction	available: shell stock taç	s, parasite	0	0			IN	ουτ	NA	NO	Chemicais		-	
				NO	Prote	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly used	0	8	5
13	2	0	0		Food separated an Ecod-contact surfa	id protected ices: cleaned and saniti	zad	8	00	4	26	S SK	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	- 0	0	L.
_		0	Ť	1	Proper disposition	of unsafe food, returned		ŏ	ŏ	2	27	0	0	8		Compliance with variance, specialized process, and	0	0	5
	~	•			served			-	-	-	<u> </u>	-	1.	\sim		HACCP plan		1-	-
				Goo	d Retail Practic	es are preventive :	measures to co	ontro	l the	intr	oduo	ction	of	atho	gens	s, chemicals, and physical objects into food	8.		
				011			COS=corre	GOO						3					
				00		liance Status	coarcone		R							R-repeat (violation of the same code provis Compliance Status		S R	WT
2	8	001	Past	euríze	Safe d eggs used where	Food and Water		0	0	1			TUK	lood a	ad no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,		T	r –
2	9	Ō	Wate	er and	ice from approved	source		0	0	2	Ľ	5				and used	0	0	1
3	0	O OUT		ance o		ized processing method mperature Control	5	0	0	1	4	6	٥Ņ	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used	; adequate equipment fi	or temperature	0	0	2	4			Vonfoo	d-cor	ntact surfaces clean	0	0	1
	2	0	cont		properly cooked fo	r hot holding		0		1			O P	iot and	t cold	Physical Facilities I water available; adequate pressure	- 0	10	2
3	3	0	Appr	oved	thawing methods u	sed		0	0	1	4	9	ŌF	Numbir	ng ins	stalled; proper backflow devices	0	0	2
3	4	O OUT	Ther	mome	eters provided and	accurate I Identification		0	0	1			-			i waste water properly disposed es: properly constructed, supplied, cleaned		0	
3	5	0	Food	i prop		al container; required rec	ords available	0	0	1		_	_			use properly disposed; facilities maintained	o		_
		OUT			Prevention	of Food Contaminatio	n .			_	5	3	0	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	14	0 /	\dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ition prevented dur	ing food preparation, sto	vrage & display	0	0	1		-	π			Administrative items		-	
3	8	0	Pers	onal c	leanliness			0	0	1	5	5	0	Jurrent	pern	nit posted	0	0	1
	9				ths; properly used			0		1	5	6	0	Aost re	cent	inspection posted		0	
-	0	OUT	_	ning n	ruits and vegetable Prope	Use of Utensils		0	0	1				_	_	Compliance Status Non-Smokers Protection Act	TES		1 101
	1 2				nsils; properly store		handled		00			7 8				with TN Non-Smoker Protection Act ducts offered for sale		8	
- 4	3	0	Sing	le-use	/single-service arti	is; properly stored, dried cles; properly stored, us		0	0	1	5	3				oducts onered for sale oducts are sold, NSPA survey completed		ő	
4	4	0	Glov	es us	ed properly			0	0	1									
																Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment.			
man		nd po	st the	most	recent inspection rep		er. You have the rig	the to r	eques							fling a written request with the Commissioner within ten (10			
/	1	Z,	Ø		7/					ר ר			>	×.			051	201	2000
	-	ŧ			Ch		05/2	23/2	_		-	Ľ	_	$\overline{\mathbf{N}}$	I			23/2	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 1
Sig	natu	re of	Pers	ion In	Charge					Date						ental Health Specialist			Date
							r									ealth/article/eh-foodservice			
PH-3	2267	(Rev.	6-15))		Free food safety	training classes			ilabk			onth	at the	cou	inty health department.		F	IDA 629

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 6
	(19220) (1001. 0-10)	Please call () 4232098110	to sign-up for a class.	n bro

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic #1770 Establishment Number #: 605258000

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)			
Three compartment sink Sani buckets	QA QA	200 200				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chili	Hot Holding	146
Hot dog	Hot Holding	136
Cut tomatoes-prep top	Cold Holding	38
Hamburger	Hot Holding	154
Sausage	Hot Holding	140
Chili-walk in	Cold Holding	37
Cut tomatoes-walk in	Cold Holding	38
Milk-1 dr reach in	Cold Holding	41

Observed Violations	Observed	l Viol	ations
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Total # 1 Repeated # 0

47: Clean pink substance from inside back ice machine to prevent contamination.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic #1770

Establishment Number : 605258000

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) an employee illness policy is posted.

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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved source

- 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 cooking of TCS foods observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed today.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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.

Establishment Information

Establishment Name: Sonic #1770

Establishment Number : 605258000

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Sonic #1770

Establishment Number # 605258000

Sources			
Source Type:	Food	Source:	PFG
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments