TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name				Sonic SRI #4858								e of Establishment O Mobile												
4407 Highw				07 Highway 58																				
	10105					02	0 Temporary O Seasonal																	
,	Inspection Date 11/10/2021 Establishment # 60525803						02:20 PM AM / PM Time out 03:10; PM AM / PM Embargoed 0																	
Inspe														-		-			-	L				
Purpo				ion	Routin	e		O Follov	n-up	-	Complaint				elimin	ary				suitation/Other			0	
Risk	Cat			act	O1	lood p		22	practice	O e bes se	*	behr		04	atc	omn	onh			up Required O Yes X No	Number of Se		0	
	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 (IK, OUT, KA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																							
INH	in ci	ompīi	100		OUT=not				ot applicab	ie NO	-not observe		_)S=co	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the			_	
	N	OUT	NA	NO		Co	mplia	Super				cos	R	WT						Compliance Status Cooking and Reheating of Time/Te		cos	R	WT
-	1		104	110	Person in	n charg	je pres			s knowled	ge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Fo	ods			
		OUT	NA	NO	performs	duties		mploye	e Healti	h		-				0		80		Proper cooking time and temperatures Proper reheating procedures for hot holdin	g	0	8	5
2	-									eness; rep	orting		0	5		IN	оυт		NO	Cooling and Holding, Date Marking,	and Time as			
	R) N	O OUT	NA	NO	Proper u				le Practi	ices		0	0	-	18	0	0	0	24	a Public Health Control Proper cooling time and temperature		0		
4 2	K	0		0		ating, t	asting.	drinking	g. or tobac	cco use		0	0	5	19	家	0	0	õ	Proper hot holding temperatures		0	0	
		0 OUT	NA		No disch				e, and more mination	uth by Hand	is .	0	0	-	20 21	12	00	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
_	×.	_			Hands cl					foods or a	norecard	0	-	5	22		0	X	0	Time as a public health control: procedure	s and records	_	0	
	×		٥	0	alternate	proced	dures fo	ollowed				0	0	Ť		IN	OUT	NA	NO	Consumer Advisory			_	
	N	OUT	NA	NO	Handwa	shing s			d Source	nd access	1Die		0	2	23	0	0	篱		Consumer advisory provided for raw and u food	undercooked	0	0	4
9 2	8	0	0	-	Food ob/ Food rec							8	0			IN	OUT		NO	Highly Susceptible Populat				
11 2	X	0			Food in g	yood co	ondition	n, safe, a	and unad	ulterated tags, para	- 10	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods r	not offered	0	٥	5
	0	- 1	×	0	destructi	on					site	0	0			IN	OUT		NO	Chemicais		_	~	
13 (OUT O		NO	Food seg				Contam	lination		0		4	25	0 実	00	X		Food additives: approved and properly use Toxic substances properly identified, store		8	읭	5
14)	X	0	0						ed and sar	nitized ned food n	at as	0	0	5		IN	OUT	NA		Conformance with Approved Pro			_	
15 }	3	٥			served	isposio	on or u	insale to	xoa, return	nea looa n	iot ne-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	٥	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																							
												GOO	DR	ar.	L PR	ACT	ICE	3						
	_			00	T=not in co			ince St	atus		COS=corre		n-site R		inspe	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
0.0	_	OUT				Saf	fe Fee	d and \						_			UT			Utensils and Equipment				
28 29		0	Wate	er and	d eggs u lice from	approv	/ed sou	urce				0	8	2	4	5 2				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
30	_	0 001	Varia	nce					sing meth Control			0	0	1	4	6 0	o v	Varewa	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
31					oling meth	hods us	ed; ad	lequate (equipmen	nt for temp	erature	0	0	2	4	_	-	lonfoo	d-con	tact surfaces clean		0	0	1
32	-		contr Plant		properly	cooked	for ho	t holding	a			0	0	1	4	_	UT D ⊢	lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
33 34	_	_			thawing r eters prov							0	0		4	9 (O P	lumbir	ng ins	talled; proper backflow devices waste water properly disposed		0	0	2
34	_	OUT	rnen	1011	eters prov			entifica	ation			Ľ			5					s: properly constructed, supplied, cleaned			ŏ	1
35		0	Food	i prop	erly label	ed; orig	jinal co	ntainer;	required	records av	vailable	0	0	1	5	2	o a	larbag	e/refu	se properly disposed; facilities maintained		0	0	1
	-	OUT							mtamina	ition					-		_			ities installed, maintained, and clean		_	0	1
36	-	0	Insec	45, ro	dents, an	d anim	als not	present	ł.			<u> </u>	0	2	5	-	-	dequa	te ve	ntilation and lighting; designated areas use	d	0	0	1
37		_					during f	food pre	paration,	storage &	display	0	0	1			UT			Administrative items				
38					leanlines		ed and	stored				0	0	1	5					nit posted inspection posted		0	읭	0
40		0		<u> </u>	ruits and	vegetal	bies					ŏ			É		- 1.			Compliance Status		YES	NO	WT
41	_	OUT	In-us	e ute	nsils; prop			se of Ut	tensils			0	0	1	5	7	-0	omplia	ance	Non-Smokers Protection Ad with TN Non-Smoker Protection Act	et	X	01	_
42 43		0	Uten	sils, e	quipment	and lin	nens; p		stored, dr ily stored,	ried, handl used	ed	0	0	1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold. NSPA survey completed		0	0	0
44					ed proper		n sores,	- he ober	y 200.000,	3350			ŏ		Ľ	-			or pri	events are seen, that is our rep compreted			91	
	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																							
manne	er ar	nd po	st the	most	recent imsp	pection	report in	n a consp	picuous m	anner. You		the to r	eques							ling a written request with the Commissioner w				
(\mathbf{b}	^		(i	ſ	_				11/1			I		1	2	1.A	L	AI	1	1/1/	ก/ว	021
Sion	atur	re of	Pers	on In	Charge						ل /للـل		_	Date	_	-		-		<u> </u>	L	.т/т	012	Date
	Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																							

	P	-		
PH-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mon) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic SRI #4858 Establishment Number # 605258039

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 wenty-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.	
Sarage 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)								
Triple sink	QA	200									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Low boy unit	40

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Dairy (walk in cooler)	Cold Holding	39	
Dairy (ice cream machine)	Cold Holding	34	
Grilled chicken (reach in cooler)	Cold Holding	38	
Hot dog (low boy)	Cold Holding	36	
Chili	Hot Holding	141	
Hamburger	Hot Holding	159	
Chicken nuggets	Hot Holding	152	
Cut leafy greens (low boy)	Cold Holding	41	

			_
Observed	Vial		
Observed	VIOI	auona	

Total # 2

Repeated # 0

45: Ice build up in reach in freezer. 53: Wall and floor area behind fryer dirty.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605258039

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: No raw animal products present at facility during time of inspection.
- 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: (NA) No raw animal foods served.
- 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: (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 SRI #4858

Establishment Number : 605258039

Comments/Other Observations (cont'd)

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

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SourcesSource Type:WaterSource:PublicSource Type:FoodSource:ReinhartSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments