



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

90

Establishment Name Sonic Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 4130 Kirby Pkwy ☐ Temporary ☐ Seasonal
City Memphis Time in 10:20 AM AM / PM Time out 11:10 AM AM / PM
Inspection Date 05/31/2023 Establishment # 605071523 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 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 (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	Compliance Status															COS	R	WT										
IN	OUT	NA	NO															IN	OUT	NA	NO																								
Supervision																																													
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.											<input type="radio"/>	<input type="radio"/>	5	16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures											<input type="radio"/>	<input type="radio"/>	5								
Employee Health																																													
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting											<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding											<input type="radio"/>	<input type="radio"/>									
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion											<input type="radio"/>	<input type="radio"/>		Cooling and Holding, Date Marking, and Time as a Public Health Control																										
Good Hygienic Practices																																													
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use											<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature											<input type="radio"/>	<input type="radio"/>									
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth											<input type="radio"/>	<input type="radio"/>		19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures											<input type="radio"/>	<input type="radio"/>									
Preventing Contamination by Hands																																													
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed											<input type="radio"/>	<input type="radio"/>	5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures											<input type="radio"/>	<input type="radio"/>	5								
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											<input type="radio"/>	<input type="radio"/>		21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition											<input type="radio"/>	<input type="radio"/>									
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible											<input type="radio"/>	<input type="radio"/>	2	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records											<input type="radio"/>	<input type="radio"/>									
Approved Source																																													
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source											<input type="radio"/>	<input type="radio"/>		Consumer Advisory																										
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature											<input type="radio"/>	<input type="radio"/>	5	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food											<input type="radio"/>	<input type="radio"/>	4								
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated											<input type="radio"/>	<input type="radio"/>		Highly Susceptible Populations																										
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction											<input type="radio"/>	<input type="radio"/>		24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered											<input type="radio"/>	<input type="radio"/>	5								
Protection from Contamination																																													
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected											<input type="radio"/>	<input type="radio"/>	4	Chemicals																										
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized											<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used											<input type="radio"/>	<input type="radio"/>	5								
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served											<input type="radio"/>	<input type="radio"/>	2	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used											<input type="radio"/>	<input type="radio"/>									
Compliance with Approved Procedures																																													
27 <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> Compliance with variance, specialized process, and HACCP plan <input type="radio"/> <input type="radio"/> <input type="radio"/> 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
OUT																	
Safe Food and Water																	
28	<input type="radio"/>	Pasteurized eggs used where required											<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>	Water and ice from approved source											<input type="radio"/>	<input type="radio"/>	2		
30	<input type="radio"/>	Variance obtained for specialized processing methods											<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control																	
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control											<input type="radio"/>	<input type="radio"/>	2		
32	<input type="radio"/>	Plant food properly cooked for hot holding											<input type="radio"/>	<input type="radio"/>	1		
33	<input type="radio"/>	Approved thawing methods used											<input type="radio"/>	<input type="radio"/>	1		
34	<input checked="" type="radio"/>	Thermometers provided and accurate											<input type="radio"/>	<input type="radio"/>	1		
Food Identification																	
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available											<input type="radio"/>	<input type="radio"/>	1		
Prevention of Food Contamination																	
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present											<input type="radio"/>	<input type="radio"/>	2		
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display											<input type="radio"/>	<input type="radio"/>	1		
38	<input type="radio"/>	Personal cleanliness											<input type="radio"/>	<input type="radio"/>	1		
39	<input type="radio"/>	Wiping cloths: properly used and stored											<input type="radio"/>	<input type="radio"/>	1		
40	<input type="radio"/>	Washing fruits and vegetables											<input type="radio"/>	<input type="radio"/>	1		
Proper Use of Utensils																	
41	<input type="radio"/>	In-use utensils; properly stored											<input type="radio"/>	<input type="radio"/>	1		
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled											<input type="radio"/>	<input type="radio"/>	1		
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used											<input type="radio"/>	<input type="radio"/>	1		
44	<input type="radio"/>	Gloves used properly											<input type="radio"/>	<input type="radio"/>	1		
Utensils and Equipment																	
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used											<input type="radio"/>	<input type="radio"/>	1		
46	<input checked="" type="radio"/>	Warewashing facilities; installed, maintained, used, test strips											<input type="radio"/>	<input type="radio"/>	1		
47	<input type="radio"/>	Nonfood-contact surfaces clean											<input type="radio"/>	<input type="radio"/>	1		
Physical Facilities																	
48	<input type="radio"/>	Hot and cold water available; adequate pressure											<input type="radio"/>	<input type="radio"/>	2		
49	<input type="radio"/>	Plumbing installed; proper backflow devices											<input type="radio"/>	<input type="radio"/>	2		
50	<input type="radio"/>	Sewage and waste water properly disposed											<input type="radio"/>	<input type="radio"/>	2		
51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned											<input type="radio"/>	<input type="radio"/>	1		
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained											<input type="radio"/>	<input type="radio"/>	1		
53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean											<input type="radio"/>	<input type="radio"/>	1		
54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used											<input type="radio"/>	<input type="radio"/>	1		
Administrative Items																	
55	<input type="radio"/>	Current permit posted											<input type="radio"/>	<input type="radio"/>	0		
56	<input type="radio"/>	Most recent inspection posted											<input type="radio"/>	<input type="radio"/>			
Compliance Status															YES	NO	WT
Non-Smokers Protection Act																	
57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act											<input checked="" type="radio"/>	<input type="radio"/>	0		
58	<input type="radio"/>	Tobacco products offered for sale											<input type="radio"/>	<input checked="" type="radio"/>			
59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed											<input type="radio"/>	<input type="radio"/>			

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 Sharon Flamm Date 05/31/2023 Signature of Environmental Health Specialist C. M. R. Date 05/31/2023

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

Establishment Number #: 605071523

No

QA

40

Hot Holding

Observed Violations

Total # 9

Repeated # 0

34: Provide thermometers inside all coolers and freezers

35: Provide a label for the container of salt on counter near deep fryers , keep it covered also

36: Keep the front exit door closed to protect outer openings

37: Keep the opened box of kosher salt stored in a container with a lid , and provide a shield for the hot dog warmer / cooker , etc

42: Keep the cooking utensils stored right side down in the containers , etc

46: Provide test strips

51: Repair the ceiling tiles , walls , etc inside restrooms

53: Keep the mops and brooms stored hanging up , clean floor , walls , etc ,

54: Replace missing light shields in kitchen

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic

Establishment Number : 605071523

Comments/Other Observations

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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 : 605071523

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Sonic

Establishment Number #: 605071523

Sources

Source Type:	Food	Source:	Ben E Keith
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

2023 permit posted , know set up of 3 comp sink , food temps were good , etc ,