



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

80

Establishment Name Sonic SRI #4858 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 4407 Highway 58 ☐ Temporary ☐ Seasonal

City Chattanooga Time in 01:30 PM AM / PM Time out 02:30 PM AM / PM

Inspection Date 05/26/2023 Establishment # 605258039 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									
					Supervision																								
IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																									
1	<input type="radio"/>	<input checked="" type="radio"/>								<input type="radio"/>	<input type="radio"/>					5													
					Employee Health																								
IN	OUT	NA	NO	Management and food employee awareness, reporting																									
2	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>					5													
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
					Good Hygienic Practices																								
IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use																									
4	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>					5													
5	<input checked="" type="radio"/>	<input type="radio"/>			No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
					Preventing Contamination by Hands																								
IN	OUT	NA	NO	Hands clean and properly washed																									
6	<input checked="" type="radio"/>	<input type="radio"/>								<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"/>																		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>					2													
					Approved Source																								
IN	OUT	NA	NO	Food obtained from approved source																									
9	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>																		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>					5													
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"/>																		
					Protection from Contamination																								
IN	OUT	NA	NO	Food separated and protected																									
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>							<input type="radio"/>	<input type="radio"/>					4													
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>					5													
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>					2													

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

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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 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)
Triple sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	38
Low boy	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Dairy (walk in cooler)	Cold Holding	37
Sliced tomatoes (walk in cooler)	Cold Holding	38
Cut leafy greens (low boy)	Cold Holding	39
Hamburger	Hot Holding	162
Chicken patty	Hot Holding	177
Chili (hot well)	Reheating	37
Hot dogs (low boy)	Cold Holding	37
Dairy (ice cream machine)	Cold Holding	35

Observed Violations

Total # 10

Repeated # 0

1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.

14: Adequate cleaning and sanitizing frequency not provided. Numerous food and non food contact surfaces dirty throughout establishment. Recommend detailed cleaning regiment to help control cleanliness/sanitizing frequency.

17: Chili in hot holding well 37°F. Food prep employee notified inspector chili was just placed in hot well. TCS foods meant for hot holding must be heated to 165°F. Food prep employee removed chili and placed on top of grill area to warm chili up for hot holding.

33: Chili laid out on table near triple sink to thaw during inspector arrival. Frozen TCS foods must be cooked frozen, thawed in a cold holding unit, or thawed under sink with running water. Thawing at room temperature not an approved thawing method.

37: Foods not covered in reach in freezer. Food held in cold holding units must be covered to help prevent contamination.

45: Hot well missing knob temperature knob. Not working properly. Needs attention and or repair.

47: Storage racks dirty in walk in cooler.

53: Excessive ice build up in walk in freezer.

53: Floor dirty in walk in cooler.

53: Floors and walls behind fryers, hot holding units, coolers, hot top dirty with excessive grease/food debris.

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Comments/Other Observations

- 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: (IN): 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: (IN): 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal products cooked during inspection.
- 18: (NO): no cooling of TCS foods observed during inspection.
- 19: (IN): See temperatures.
- 20: (IN): 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.

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

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Sources

Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

See priority items 1,14,17*