

City

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sonic #1116 Permanent O Mobile Establishment Name Type of Establishment 6216 Hixson Pike. O Temporary O Seasonal Address Chattanooga Time in 08:05 AM AM / PM Time out 08:50; AM AM / PM

> 08/17/2022 Establishment # 605075870 Embargoed 0

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	_	rrecte	d on-si	te dur	ing in	spec
_			_		Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	0	0	0	Pri
	IN	OUT	NA	NO	Employee Health				1 17		ŏ	ŏ	_	Pr
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 🗀					c
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 178	0	0	0	涎	Pr
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 13		0	0	0	Pr
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	l°.	20	0.00		0		Pr
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	X	0	0	0	Pr
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Tir
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	Ë
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	0	0	×		C
		OUT	NA	NO	Approved Source				1 Ľ	10		240		foo
9	黨	0			Food obtained from approved source	0	0		1 🗆	IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	1	1 24	0	0	323		Pa
11	×	0			Food in good condition, safe, and unadulterated	0	0] 5	ľ	10	•	-		Pa
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0]	ΙГ	IN	оит	NA	NO	Г
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Fo
13	黛	0	0		Food separated and protected	0	0	4	20	窦	0			To
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗆	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		CX HA

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	1 1
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	黨	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	1
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hearing reg ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/17/2022

Date Signature

08/17/2022

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.



Establishment	Info	rma	rtic	m	
		_	_		_

Establishment Name: Sonic #1116
Establishment Number #: [605075870]

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 sink and sani bucket	Quat	300						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Ice cream mix	Cold Holding	40				
Whipped topping	Cold Holding	41				
Cut toms	Cold Holding	38				
Cut lettuce	Cold Holding	39				
Cut lettuce	Cold Holding	41				
Liquid egg	Cold Holding	40				
Sausage	Hot Holding	179				
Egg	Hot Holding	177				
Sausage and egg	Hot Holding	174				
Chili	Hot Holding	169				
Chili	Cold Holding	41				

Observed Violations						
Total # 2						
Repeated # ()						
47: Shelving over milkshake make cooler dirty						
49: Leak behind ice machine, Leak at 3 sink faucet						

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic #1116 Establishment Number: 605075870

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Hands washed
- 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: Approved
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: Sonic #1116 stablishment Number: 605075870	Establishment Information	
stablishment Number: 605075870 Comments/Other Observations (cont'd) dditional Comments (cont'd)	Establishment Name: Sonic #1116	
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	See last page for additional comments.	

Establishment Information								
Establishment Name: Sonic #1116								
Establishment Number #: 60	5075870							
Sources								
Source Type:	Food	Source:	Reinhardt					
Source Type:	Water	Source:	HUD					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								