



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Sonic Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1311 NW. Broad St. ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 11:10 AM AM / PM Time out 11:50 AM AM / PM
Inspection Date 04/17/2024 Establishment # 605221377 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					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
4	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
5	IN	OUT	NA	NO	Good Hygienic Practices					
6	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
7	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
8	IN	OUT	NA	NO	Preventing Contamination by Hands					
9	IN	OUT	NA	NO	Hands clean and properly washed					5
10	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
11	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
12	IN	OUT	NA	NO	Approved Source					
13	IN	OUT	NA	NO	Food obtained from approved source					5
14	IN	OUT	NA	NO	Food received at proper temperature					5
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
17	IN	OUT	NA	NO	Protection from Contamination					
18	IN	OUT	NA	NO	Food separated and protected					4
19	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
20	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
21	IN	OUT	NA	NO	Consumer Advisory					
22	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
23	IN	OUT	NA	NO	Highly Susceptible Populations					
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO	Chemicals					
26	IN	OUT	NA	NO	Food additives: approved and properly used					5
27	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
28	IN	OUT	NA	NO	Compliance with Approved Procedures					
29	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT	Pasteurized eggs used where required								1
29	OUT	Water and ice from approved source								2
30	OUT	Variance obtained for specialized processing methods								1
31	OUT	Food Temperature Control								2
32	OUT	Proper cooling methods used; adequate equipment for temperature control								1
33	OUT	Plant food properly cooked for hot holding								1
34	OUT	Approved thawing methods used								1
35	OUT	Thermometers provided and accurate								1
36	OUT	Food Identification								1
37	OUT	Food properly labeled; original container; required records available								2
38	OUT	Prevention of Food Contamination								1
39	OUT	Insects, rodents, and animals not present								1
40	OUT	Contamination prevented during food preparation, storage & display								1
41	OUT	Personal cleanliness								1
42	OUT	Wiping cloths: properly used and stored								1
43	OUT	Washing fruits and vegetables								1
44	OUT	Proper Use of Utensils								1
45	OUT	In-use utensils; properly stored								1
46	OUT	Utensils, equipment and linens; properly stored, dried, handled								1
47	OUT	Single-use/single-service articles; properly stored, used								1
48	OUT	Gloves used properly								1
49	OUT	Utensils and Equipment								1
50	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								1
51	OUT	Warewashing facilities, installed, maintained, used, test strips								1
52	OUT	Nonfood-contact surfaces clean								1
53	OUT	Physical Facilities								2
54	OUT	Hot and cold water available; adequate pressure								2
55	OUT	Plumbing installed; proper backflow devices								2
56	OUT	Sewage and waste water properly disposed								1
57	OUT	Toilet facilities: properly constructed, supplied, cleaned								1
58	OUT	Garbage/refuse properly disposed; facilities maintained								1
59	OUT	Physical facilities installed, maintained, and clean								1
60	OUT	Adequate ventilation and lighting; designated areas used								1
61	OUT	Administrative Items								0
62	OUT	Current permit posted								0
63	OUT	Most recent inspection posted								0
64	OUT	Compliance Status					YES	NO	WT	
65	OUT	Non-Smokers Protection Act								0
66	OUT	Compliance with TN Non-Smoker Protection Act								0
67	OUT	Tobacco products offered for sale								0
68	OUT	If tobacco products are sold, NSPA survey completed								0

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 [Signature] Date 04/17/2024 Signature of Environmental Health Specialist [Signature] Date 04/17/2024

**** 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**



Establishment Information	
Establishment Name:	Sonic
Establishment Number #:	605221377

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)
3 comp not set up	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Pc	39
Ric	37
Wic	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked burgers hot held on grill	Hot Holding	150
Sliced tomatoes in pc	Cold Holding	42
Crispy chicken in warmer tray	Hot Holding	140
Chili on steamer	Hot Holding	150
Corn dogs in ric	Cold Holding	38
All tcs foods in wic	Cold Holding	41

Observed Violations

Total # 1

Repeated # 0

50: Employee drained 3 comp and sewage from grease trap was overflowing onto floor.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic has knowledge
- 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: No tasks performed requiring it but discussed good hand washing practices. Were not taking orders because their computers crashed.
- 7: Has a valid bare hand contract.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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 observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection
- 19: All tcs foods held during inspection were 135 degrees pr higher
- 20: All tcs foods held during inspection were 41 degrees or less.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

***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:	Food	Source:	Pfg
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments