

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 10

O Farmer's Market Food Unit Sonic Drive-In Remanent O Mobile Establishment Name Type of Establishment 3655 N Mt.Juliet Rd O Temporary O Seasonal

> **Mount Juliet** Time in 09:20 AM AM / PM Time out 10:15: AM AM / PM

12/07/2021 Establishment # 605257367 Embargoed 3 Inspection Date

O Follow-up O Preliminary Purpose of Inspection MRoutine O Complaint O Consultation/Other О3

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	35 =co	recte	d on-si	te
	_		_		Compliance Status	COS	R	WT		_		_
	IN	OUT	NA	NO	Supervision					IN	оит	b
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	*	0	H
	IN	OUT	NA	NO	Employee Health	1		-	17	200	0	r
2	ЭX	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	200		Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	0	100	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Γ
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_	H
8	*	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	Г
	IN	OUT	NA	NO	Approved Source				23	_		Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Ī
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	ľ	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	
	IN	OUT	NA	NO	Protection from Contamination				25		0	Г
13	Ä	0	0		Food separated and protected	0	0	4	26	2	0	Π
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	1

					Compliance Status	COS	R	WT
IN OUT 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	8	0	0	0	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	٥
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

R=repeat (violation of the same code provision)

Good Retail Practices are preventive m ires to control the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			GOO	D R	4/.\
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT Safe Food and Water				
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	-
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	誕	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti	ion	R-repeat (violation of the same code provision)		_	
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment	Ь.	_	
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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	Т		
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

cum m

Signature of Person In Charge

12/07/2021

12/07/2021

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sonic Drive-In
Establishment Number #: |605257367

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 sink	QA	300								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Ric	38					
Rif	0					
Wic	40					
Wif	3					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Chili	Reheating	174					
Eggs and sausage	Hot Holding	157					
Sausage	Hot Holding	146					
Liquid eggs	Cold Holding	47					
Sliced tomatoes	Cold Holding	40					
Burger	Cooking	169					
Chicken filet	Cold Holding	41					

Observed Violations						
Total # 4						
Repeated # ()						
20: Liquid egg in ric not in temp. Thrown out during inspection 37: Cell phone stored onbox of bacon. Cherries, lemons and limes left uncovered by drink station						
42: Pans stacked wet on shelf over 3 comp sink						
53: Water standing in broken floor tile by grill						
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[&]quot;"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 Drive-In Establishment Number: 605257367

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: Employee washed hands when changing gloves.
- 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: See source info
- 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: See food temps
- 17: See food temps
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: 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:

***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.

Establishment Name: Sonic Drive-In Establishment Number: 605257367	Establishment Information	
Establishment Number: 605257367 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Sonic Drive-In	
Additional Comments (cont'd)	Establishment Number: 605257367	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information								
Establishment Name: Sonic Drive-In								
Establishment Number #:	605257367							
Sources								
Source Type:	Food	Source:	Reinhart, flowers bakery					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							