

Purpose of Inspection

**K**Routine

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

0.1

| Sonic | Sonic | Type of Establishment | Name | Address | Address | Memphis | Time in | 09:55 | AM | AM / PM | Time out | 10:55; AM | AM / PM | Inspection Date | 12/12/2023 | Establishment # | 605071523 | Embargoed | 0

O Complaint

Risk Category O1 製2 O3 O4 Follow-up Required O Yes 製 No Number of Seats O

O Preliminary

tributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

O Consultation/Other

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observe			id		8	)\$=o	оттесте	d on-si	te dur	ing ins	pection Rerepeat (violation of the same cod	provisio	on)							
Compliance Status				COS	R	WT						Compliance Status		COS	П					
IN OUT NA NO Supervision					Г	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperat	ure									
г	_	_		_		Decree le charge acce	and damanantantan la	and dealers and				-		_			Control For Safety (TCS) Foods			

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ПX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	×	0	0	0	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Æ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

O Follow-up

					Compliance Status	COS	к	WI
	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	0	0	3%	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	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 Compliance Status					COS	R	WT	
	OUT					] [		OUT	Utensils and Equipment			
28	_	Pasteurized eggs used where required	0				45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source	0				**	_	constructed, and used	_	_	_
30		Variance obtained for specialized processing methods	_ 0	0	_1	41.	46	0	Warewashing facilities, installed, maintained, used, test strips	0	l٥l	1
	OUT		_	_	_	4 1-				-	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	lol	2	ΗĿ	47	_	Nonfood-contact surfaces clean	0	0	1
٠.	_	control	_		_	ш		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	] [	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	] [	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	1 Г	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 [	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1	
35	×	Food properly labeled; original container; required records available	0	0	1	П	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination				1 🗆	53	26	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	][	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	缸	Contamination prevented during food preparation, storage & display	0	0	1	10		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 🗆	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56		Most recent inspection posted	0	0	, ,
40	0	Washing fruits and vegetables	0	О	1	1Г	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils		_		Non-Smokers Protection Act			_			
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	X	0	$\Box$
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		Tobacco products offered for sale	0	寞	0
43		Single-use/single-service articles; properly stored, used	0		1	J [	59		If tobacco products are sold, NSPA survey completed	0	0	$\sqcup$
44	44 O Gloves used properly O O 1											

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 hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit 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. A Sections 68-14-703, 68-14-708, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

12/12/2023

Date Signature of Environmental Health Specialist

12/12/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 9012229200 to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation
Establishment Name:	Sonic
Establishment Number	<b>•</b> 1605071523

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
3 comp,sink	QA							

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Walk in freezer	0					
Walk in cooler	36					
Reach in freezers	0					
Reach in cooler	35					

Food Temperature							
Description	State of Food	Temperature ( Fahrenheit)					
Chilli	Hot Holding	173					
Hot dogs	Hot Holding	141					

Observed Violations	
Total # 3	
Repeated # 0	
35: Label the container of salt on counter near grill area	
37: Provide a shield for the hot dog cooker	
53: Remove ice build up from walk in freezer floor , keep the mops and brooms	
stored hanging up , clean the ventahood filters and equipment , etc ,	

""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	
Establishment Number: 605071523	

Comments/Other Observations	
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## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Additional Comments (cont'd)  Additional Comments (cont'd)  See last page for additional comments.	Establishment Name: Sonic				
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 Inform					
Establishment Name: So					
Establishment Number #:	605071523				
Sources				$\overline{}$	
Source Type:	Food	Source:	Ben E Keith		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				
2024 permit posted, no cooling down process, food temps good, know set up of 3 comp sink, etc,					