

Waco-McLennan County Public Health District 225 West Waco Drive • Waco, Texas 76707 (254) 750-5464

Inspection #:	030014-
Cose #	2022

	VACO MCLENNAN COUNTY Pealer Header District Food Establishment Inspection Report Pageof																											
Date	: (8	(7.	2	2 E	stablish		Nam O V		_	1	D	<u>~∵V</u>	<u> </u>	_	Ti	<u>ー</u>				Permi	·*	56	,	TOTA	L/SCO	RE
Pur Con					tion		X 1-Per	mit/F	Renev	wal		2-Ro	utine .N		3-Rein	nspe	ction] 4	Com	pla					. 7	7	
_					mc.				<u></u>	65	o i	~	M	84	16	e	7					★ Number of Repeat Viol ✓ Number of Violations (COS:	4		1		
Phy	sica	ΙA	ldre	ss:	1	5	12	. /	4	en	V;	#	`	br	Cit	1	la	L.)		6	ode: Phone:		Follow- Date	up: Y	Yes	_ No _	
													l = in c	omplian	ice N	0 = 1	not ob	serve	d I	VA = n	ot a	applicable COS = corrected on	site	R = repe				
Ma	k t	he a	ppro	priat	e poi	nts in t	ie OUT						its) vi									x for IN, NO, NA, COS Ma Action not to exceed 3 day.		isterisk *	* 'in a	ppropriat	e box fo	r R
			e Sta		1 222	(See Se		69669								98 276	Co	mplia	псе	Status	3			¥ 34 8 6 7				10.5
O U T	I N	N O		O S			Fime ar			rature ees Fa			Safety		R		O U T		N O	N C A C)	Emp	loyee I	Tealth	meneral Meneral			R
	2.00	/			1.	Proper	cooling	20,000	7.5	100000000	255	100		<u> </u>	<u> </u>		1			7		12. Management, food emplo			ional e	mployee	s;	
		_			2.	Proper	Cold H	loldin	ıg ten	nperat	ture (41F/ 4:	5F)		-	-	\vdash					knowledge, responsibilities, a 13. Proper use of restriction a			lo disch	arge fro		_
					3.	Proper	Hot Ho	olding		neratu	re (1	35F)			+	-	2234					eyes, nose, and mouth Preventing Co	nfamil	ation by	, Hand	-		
			7	L	4.	Proper	cookin	g tim	e and	l temp	eratu	re						1		39.68 M2000 39.48 50.00	20221626	14. Hands cleaned and prope	erly was	shed/ Glo	oves use	ed prope	rly	ekikaring),
						ours)	reheati	ng pr	oceau	are for	r not i	noiain	g (165	Fin 2								15. No bare hand contact wit alternate method properly fol					1	
eseses				7636	6.	Time :	is a Pub			Controved S			res &	records	i Saltson	50	9256		2000 201			Highly Suso 16. Pasteurized foods used; p				zed	455000005	
					7	Food (and ice o						E	and in		8	nistZidi	1	erizar.	-00000000		Pasteurized eggs used when i			e réferéncies		201222022	S neserve
					go	ood cor	dition, s							JOU III								(Chemic:	als				
					+	structi Food l	on Receive	d at p	roper	temp	eratu	re			-	-	100000	7				17. Food additives; approved	and pr	operly st	ored: W	Jashing 1	Pruits	1824
46887							Pro	tectic	m fra	nm Cr	ontan	ninatio	om -	svilšnikols	sport celes.	21		4		No.		& Vegetables 18. Toxic substances properly	v identi	fied etos	od and	usad		-
1999/09/19/2	$\overline{}$				9.	Food	Separate	d & p	orotec	cted, p	orever	ited di		ood	<u>emin(1) (6) (4) (6)</u>	20.5	100000 11.26%						er/ Plui		ed and	useu		
		7			10). Food	on, stora	surfa	ices a	ind Re	eturna	bles: (Cleane	dando	,	\dashv	55295	ملل ا				19. Water from approved sou	rce; Plı	ımbing i	nstalled	; proper		
					Sa 11	nitized . Prope	at 4-0 er dispos) و sition	<u>تان</u> of re	eturne	d. pre	n/temp viousl	oeratu v serv	FAK	-	-	$\vdash \vdash$					backflow device 20. Approved Sewage/Waste	water F)isposal (System	proper		
		_			re	conditi	oned								<u> </u>	ļ.,	Ш					disposal		-isposui i	<i></i>	proper		
O	ī	N	N	C			KENGE.	18 (SZ)	E 6X			2000		SERVE PER LE	ints)		ition.			N C		tive Action within 10 days		2502005093			akanan bis	R
U T	N	0	A	o s		1	emons	tratio	n of	Know	vledg	e/ Per	sonne	l		9	u T			A C)	Food Temperatu	re Con	trol/ Ide	ntificat	ion		
							n in cha rm duti							owledge 4)	,							27. Proper cooling method us Maintain Product Temperatur		ipment .	Adequa	te to		
rockres or	彐		(ACROYC)		22	2. Food	Handle	1/16	unaut	thoriz	zed pe	rsons/	person	nnel	soited	***						28. Proper Date Marking and	dispos					
						Safe V	/ater, R	ecor.	d Ker	eping	and	Packa	ge La	beling		55 55 56						29. Thermometers provided, Thermal test strips	accurat	e, and ca	librated	; Chemi	cal/	
_	1			_										ıre, safe			9100000 56955100					Permit Requirement	, Prere	quisite f	or Ope	ration		
							ired rec on); Pac					lock ta	igs; pa	rasite								30. Food Establishment Per	mit (C	urrent &	Valid)			
7.00 X 17			Ī	223	25		onform oliance										25,11825					Utensils, Equ		***********				
			_	-	H.	ACCP	plan; Va	arianc	ce obt	tained	l for s	peciali	ized	o, and					7			31. Adequate handwashing fasupplied, used	cilities	: Accessi	be and	properly	<i>y</i>	
					pr	ocessii	g metho			iaciure i er Ac			ons			24					+	32. Food and Non-food Cont	act surf	ace clea	nable, j	properly	47	
T	200			1	26	. Posti	ng of Co	onsun	ner A	dviso	ries;	raw or	under	cooked		3	7	1	· ·	+.		designed, constructed, and us 33. Warewashing Facilities; i		l. mainta	ined. us	sed.		
														n Label		<u> </u>			11	10.70		Service sink or curb cleaning or Next Inspection, Whiche	facility	provide	ed			
O U	1	N	N	C	1923	COLE			7592X	E Billigg	NEW SERVE	ralasini		7 ECLIPE	R		0	3144 4	N	N C				SERVE - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	SE			R
T	N	O	A	o S								ıminat					U T	N	O	A C			ldentif					
,	_					i. No E imals	vidence	of ln	sect c	contan	ninati	ion, ro	dent/o	ther				1				41.Original container labeling	g (Bulk	: Food)				
				_			nal Clea							o use			1		12			Physi 42. Non-Food Contact surfac	ical Fac					1000
1				-	37	. Envi	onment	al cor	ntami	ination		Stored			\pm	1		1	. 8			43. Adequate ventilation and	lighting	g; design				
		iopid 1994			38	. Appr	oved the			hod J se of	Uten	sils		8855			1	1	304 828			44. Garbage and Refuse prop45. Physical facilities installe					ned	\vdash
				/			sils, equ handled							stored,								46. Toilet Facilities; properly	constr	icted, su	pplied,	and clea	.n	
	7				40	. Singl	e-servic							tored			Ħ		1	K)6244		47. Other Violations						
Rec	eiv	ed	by:		2	d used	1		<u> </u>	Karenouvous	ingeneracjales en o		ormin op pr	anna ann an ann an an an an an an an an	P	rint;		_		1,	A		Titl	e:.	A	Constitution of the last of th		
(sig	_		hv	10	W	\sim	_	$ \underline{\nabla} $	<u></u>	<u> </u>					D	<u></u>) <u>0.</u> 6	on.	\prec	We	12	nur,	Down	e: <u>Van 0</u> nit Expi	19CI		4	
	(signature) (signature) (signature) (signature)																											
Note	s:		37	7)	2	eve	195	5	مه	ح <u>ہ</u> لا	vh	4	ەرخ	L,		1	lo	V.		SO.	_ ک	- Isla up.	1			/	-	
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3	7	·	1 16	<u>~</u>	nl	<u> </u>	: H.		<u>~</u>		<u>Fo</u>			170		<u>ac</u>	, T	N 1-	14	ملح	رلم	atty in Cos-	·To	was		911		
A	A) Hot Doys @ 36° F in wakin coolet. B) Chili @ 174° F in 5 Hearet.																											



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(254) 750-5464

Establishment:	~	\wedge		P	Permit #:	Date:
······	Sonic	Drive In			03226	8-4-22
Address:	1512	Hewitt	B	City:	ano	Zip Code:
TEMPERATU	IRE OBSERVATIO)NS				
Item/Location/F	Food Temperature °]	F				
		CTIVE ACTIONS			and the second	
Item Number	AN INSPECTION AND NOTED BE	OF YOUR ESTABLISH LOW.	IMENT HAS BEEN MADE.	YOUR ATTENTION IS D	DIRECTED TO THE CON	DITIONS OBSERVED
33	Three	compath	rest sink	not bein	- mai ta	. Lo .
	m (leaning for	4	residued	and dun	Rea
	0418	~ habide	s/foods in	(205-	closed	7 - 19
42	Cookin	envilore	Tooler	's with f	sol residu	ed in
45	Walk	Luxans u	sith welst	e on in e	1 (LSS,	
		7	7			

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	an 18	-	Print: Jason 1	henner	Title: Manage	r
Inspected by: 7			Print: Jason 1	Lewis	V	