



Food Establishment Inspection Report

Date: 8/4/22 Establishment Name: Sonic Drive In Permit #: 09556
Purpose of Inspection: 1-Permit/Renewal Contact/Owner Name: Jason Mewner
Physical Address: 1512 Hewitt Dr Waco TX 76712

TOTAL SCORE: 7

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Table with columns for Compliance Status (O, U, T) and categories: Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, Water/Plumbing.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with columns for Compliance Status (O, U, T) and categories: Demonstration of Knowledge/ Personnel, Safe Water, Record Keeping and Package Labeling, Conformance with Approved Procedures, Consumer Advisory, Food Temperature Control/ Identification, Permit Requirement, Prerequisite for Operation, Utensils, Equipment, and Vending.

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with columns for Compliance Status (O, U, T) and categories: Prevention of Food Contamination, Proper Use of Utensils, Food Identification, Physical Facilities.

Received by: (signature) Inspected by: (signature) Print: Jason Mewner Title: Manager Permit Expires: 8/22

Notes: 37) Several cases of food on floor. COS-Taken up, 35) Food Handler with arm bands on. COS-Off + handwash. 39) Utensils sitting in food container with water in. COS-Towarex 9/1



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: <u>Sonic Drive In</u>		Permit #: <u>03556</u>	Date: <u>8-4-22</u>
Address: <u>1512 Hewitt Dr</u>		City: <u>Waco</u>	Zip Code: <u>76712</u>

TEMPERATURE OBSERVATIONS	
Item/Location/Food Temperature °F	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
33	Three compartment sink not being maintained on cleaning frequency - residues and dumping other liquids/foods in. Cos - cleaned.
42	Cooking equipment & coolers with food residues on.
45	Walkways with grease on in excess.

Received by: (signature)	Print: <u>Jason Myner</u>	Title: <u>Manager</u>
Inspected by: (signature)	Print: <u>Scott Lewis</u>	