Г	U	JU	Е	. 5 l	abiisiiiieiit iiispectioi	ı Kel	JUI	ι					Sco	ore	: : _	94	
Establishment Name: SONIC DRIVE-IN									Establishment ID: 3034014106								
Location Address: 5988 UNIVERSITY PARKWAY									☐ Inspection ☐ Re-Inspection								
City: WINSTON-SALEM State: NC								Date: 0 8 / 2 0 / 2 0 1 3 Status Code: A									
									Time In: $\underline{10} : \underline{3000}_{\text{pm}}^{\text{war}}$ Time Out: $\underline{12} : \underline{4500}_{\text{pm}}^{\text{m}}$								
Zip: 27105 County: 34 Forsyth									Total Time: 2 hrs 15 minutes								
Pe	Permittee: BOOM OF NORTH CAROLINA, INC.								Category #: II								
Telephone:																	
Wastewater System: ⊠Municipal/Community ☐ On-Site Sy							Sys	FDA Establishment Type: No. of Risk Factor/Intervention Violations: 2									
W	ate	r S	up	ply	y: ⊠Municipal/Community □ On-	Site Su	upply	/					Repeat Risk Factor/Intervention Violations.		ns	· 	
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.								Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R	VR	IN	OUT	N/A	N/O	Compliance Status	0	UT	CDI	R VR
S	_	rvisi	on		.2652				Safe	Food	d an	d Wa	ater .2653, .2655, .2658				
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0			28 🗆		X		Pasteurized eggs used where required	1	0.5		
\Box		oye	e He	alth	.2652				29 🔀				Water and ice from approved source	2	1 0		
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0	ШШ	Ш	30 🗆		X		Variance obtained for specialized processing methods	1	0.5		
3	X				Proper use of reporting, restriction & exclusion	3 1.5 0			Food	Tem	nper	-	e Control .2653, .2654				
\Box			gien	ic Pr	ractices .2652, .2653				31 🗷				Proper cooling methods used; adequate equipment for temperature control	1	0.5		
4	×				Proper eating, tasting, drinking, or tobacco use	2 1 0		Ш	32 🗆		X		Plant food properly cooked for hot holding	1	0.5		
5	×				No discharge from eyes, nose or mouth	1 0.5 0			33 🗆			X	Approved thawing methods used	1	0.5 0		
$\overline{}$			g Co	onta	mination by Hands .2652, .2653, .2655, .2656				34 🔀	I_{\Box}			Thermometers provided & accurate	1	0.5 0		
Н	X				Hands clean & properly washed No bare hand contact with RTE foods or pre-	420		Ш	Food	\perp	ntific	atio	·	الظا		1-	
7	X		Ш	Ш	approved alternate procedure properly followed	3 1.5 0		Ш	35				Food properly labeled: original container	2	1 0		
8	X				Handwashing sinks supplied & accessible	210				$\overline{}$	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .2657	7			
$\overline{}$	• • •	ovec	So	urce					36 🗆	×			Insects & rodents not present; no unauthorized animals	2	X 0		
9	X	Ш			Food obtained from approved source	2 1 0	ШШ	Ш	37 🗆	×			Contamination prevented during food preparation, storage & display	2	X O		N D
10				X	Food received at proper temperature	210	_	Ш	38 🔀	П			Personal cleanliness	\vdash	+		
11	X				Food in good condition, safe & unadulterated	210			39 🔀	-			Wiping cloths: properly used & stored	Н	+		
12			X		Required records available: shellstock tags, parasite destruction	210			<u> </u>	1_				H		+	
$\overline{}$		ctio	n fro	om C	Contamination .2653, .2654				40 🗆	or He	×		Washing fruits & vegetables	1	0.5	4	
13	X				Food separated & protected	3 1.5 0			41 X	_	se oi	Ute	In-use utensils: properly stored	1	0.5		
14		X			Food-contact surfaces: cleaned & sanitized		\square			+			Utensils, equipment & linens: properly stored,		0.5 0		
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	210			42 🔀	+			dried & handled Single-use & single-service articles: properly				
Р	ote	ntiall	у На	azaro	dous Food TIme/Temperature .2653				43				stored & used	1	0.5 0		
16	X				Proper cooking time & temperatures	3 1.5 0			44				Gloves used properly	1	0.5		
17				X	Proper reheating procedures for hot holding	3 1.5 0			Uten	sils a	and I		pment .2653, .2654, .2663 Equipment, food & non-food contact surfaces		_	Т	
18				X	Proper cooling time & temperatures	3 1.5 0			45 🗆	×			approved, cleanable, properly designed, constructed, & used	2	X		$ \mathbf{x} \square $
19	X				Proper hot holding temperatures	3 1.5 0			46 🔀				Warewashing facilities: installed, maintained, & used: test strips	1	0.5 0	$\overline{\Box}$	
20		X			Proper cold holding temperatures	3 🗙 0	\square		47 🗆	×			Non-food contact surfaces clean	1	×		X
21	×				Proper date marking & disposition	3 1.5 0		\Box	Phys		Faci			انظ		1-	
22			<u> </u>		Time as a public health control: procedures &	210		H	48 🔀				Hot & cold water available; adequate pressure	2	1 0		
\perp	`ons	ume		lvisc	records				49 🔀				Plumbing installed; proper backflow devices	2	1 0	$\frac{1}{1}$	ПП
23			X	10130	Consumer advisory provided for raw or	1 0.5 0		П	50	-			Sewage & waste water properly disposed		1 0		
ш	 ligh	oxdot		ptibl	undercooked foods le Populations .2653					\vdash			Toilet facilities: properly constructed, supplied	Н		1	
24			X		Pasteurized foods used; prohibited foods not offered	3 1.5 0			51 🔀			-	& cleaned	H	0.5 0		
C	hen	nical			.2653, .2657				52 🔀				Garbage & refuse properly disposed; facilities maintained	1	0.5		
25			X		Food additives: approved & properly used	1 0.5 0			53 🗆	X			Physical facilities installed, maintained & clean	1	×		
26	X				Toxic substances properly identified stored, & used	210			54 🗆	X			Meets ventilation & lighting requirements; designated areas used	1	×		
C	onf	orma	ance	witl	h Approved Procedures .2653, .2654, .2658									6			
27			X		Compliance with variance, specialized process,	2 1 0							Total Deductions:	6			





Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

	nt Name: SONIC DI	RIVE-IN		Estab	Establishment ID: 3034014106					
Location Ad	ddress: 5988 UNIVE	RSITY PARK	WAY	X Ins	☑Inspection ☐Re-Inspection Date: 08/20/201					
City: WINST				e: NC		·	Status Code:	Α		
•			_ Zip:_ ²⁷¹⁰⁵				Category #:			
				Emai	I 1:					
				Emai	l 2:					
Telephone:				 Emai	l 3:					
			Tempe	rature Observa	ations					
Item Chili	Location Steam unit	Temp 185	Item Sliced cheese	Location Walk in cooler	Ter 54	np Item I	Location	Temp		
Hotdogs	Steam unit	190	SLaw	Walk in cooler	51					
Slaw	Make unit	40	Sliced	Walk in cooler	51					
Lettuce	Make unit	39	Chicken	Fryer	206	_				
Sliced	Make unit	40	Hamburger	Grill	200					
Sliced cheese	Make unit	36	Hot water	Three compartmen	nt sink 120					
Hotdogs	Lower make unit	44	Quat sanitizer	Sanitizing comparts	ment 200	_				
Chili	Walk in cooler	51	-			_				
			·	,	one pair bac	ck to be rewashed a	na samuzea			
cooler amb no more th product dis	bient air read 54 de nan 45 deg F - since sposition issued - ite	g F and inte e items had ems to be sa otected - Sig	rnal temps of n been placed in alvaged were p gnificant gaps a	ne/Temperature Conost items register cooler yesterday, laced in walk in fre	ontrol for Sted 51 to 50 some pote eezer or ot	Safety Food), Hot an 4 deg F - all cold ho entially hazardous ite her coolers to maint	nd Cold Holding - Iding items must ems had to be dis ain 45 deg F	be held scarded -		
cooler amb no more th product dis 6 6-202.15 (repaired so	bient air read 54 de nan 45 deg F - since sposition issued - ite Duter Openings, Pro	g F and interest items had ems to be sate of the sate	rnal temps of not been placed in alvaged were placed in alvaged were placed in alvaged were placed in alvaged were placed in alvaged	ne/Temperature Conost items register cooler yesterday, laced in walk in fre	ontrol for Sed 51 to 5-some pote eezer or ot ar hinge of de pests	Safety Food), Hot an 4 deg F - all cold ho entially hazardous ite her coolers to maint	nd Cold Holding - Iding items must ems had to be dis ain 45 deg F	be held scarded - - have		
cooler amb no more th product dis 6 6-202.15 (repaired so	bient air read 54 denan 45 deg F - since sposition issued - ite sposition is sposition is sposition is sposition is sposition.	g F and interest items had ems to be say to be	rnal temps of not been placed in alvaged were placed in alvaged were placed in alvaged were placed in alvaged were placed in alvaged	ne/Temperature Conost items register cooler yesterday, laced in walk in free top and side nead totection from outsing the Last Sandoval Last Michaud	ontrol for Sed 51 to 5-some pote eezer or other things of de pests	Safety Food), Hot and 4 deg F - all cold ho entially hazardous ite her coolers to maint the rear door leaving op	ad Cold Holding - Iding items must ems had to be distain 45 deg F	be held scarded - - have		
cooler amb no more th product dis 6 6-202.15 (repaired so	bient air read 54 denan 45 deg F - since sposition issued - ite sposition is sposition is sposition is sposition is sposition.	g F and interest items had ems to be say to be	rnal temps of not been placed in alvaged were placed in alvaged were placed in alvaged were placed in alvaged were placed in alvaged	ne/Temperature Conost items register cooler yesterday, laced in walk in free top and side nead totection from outsing the Last Sandoval Last Michaud	ontrol for Sed 51 to 5-some pote eezer or other things of de pests	Safety Food), Hot an 4 deg F - all cold ho entially hazardous ite her coolers to maint	ad Cold Holding - Iding items must ems had to be distain 45 deg F	be helescarde		

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KCPH

E	stablishment Name: SONIC DRIVE-IN	Establishment ID: 3034014106
		ions and Corrective Actions thin the time frames below, or as stated in sections 8-405.11 of the food code.
37		rom the Premises - Some pans of chicken stored without lids in reach in freezer se are covered to help prevent possible contamination from premises
45		pment - Call Coke to have rep repair switch on soda fountain ice bin lid where ng racks throughout facility, especially in walk in cooler; Repair caulking starting
47	4-602.13 Nonfood Contact Surfaces - Detailed clear doors and under drain pan of soda fountain	ning needed on and around equipment, especially on hood screens, inside fryer
53		ents, and Fixtures-Methods - Cracked floor tiles and baseboard tiles throughout, le of walk in cooler, open tiles or corner guard on FRP tiles
54	6-202.11 Light Bulbs, Protective Shielding - Replace	e broken light shielding over grill area





Establishment Name: SONIC DRIVE-IN Establishment ID: 3034014106

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.





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