

Food Establishment Inspection Report

Score: 93.5

Establishment Name: SONIC DRIVE-IN

Establishment ID: 3034014111

Location Address: 2615 LEWISVILLE-CLEMMONS ROA

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 04 / 19 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 25 ^{am} _{pm} Time Out: 03 : 50 ^{am} _{pm}

Total Time: 2 hrs 25 minutes

Permittee: BOOM OF NORTH CAROLINA, INC

Category #: II

Telephone: (336) 712-9710

FDA Establishment Type: Fast Food Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 3

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 1

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.5	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	

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
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	3	1.5	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	3	1.5	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
Total Deductions:					6.5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: BOOM OF NORTH CAROLINA, INC
 Telephone: (336) 712-9710

Establishment ID: 3034014111
 Inspection Re-Inspection Date: 04/19/2017
 Comment Addendum Attached? Status Code: A
 Category #: II
 Email 1: GBIRDWELL3@AOL.COM
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Brittnei Ruppert 7-13-20	00	Corndog	Hot hold	148			
Hamburger	Final cook	175	Grilled	Reach-in cooler	42			
Chili	Hot hold	70	Tomatoes	Make unit	42			
Chili	Hot hold	160	Lettuce	Make unit	44			
Hot water	3-compartment sink	120	Lettuce	Make unit 2	42			
Quat ppm	Bucket	200	Corndog	Upright cooler	41			
Quat ppm	3-compartment sink	300	Ambient	Upright cooler 2	40			
Fried chicken	Hot hold	160						

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Many dishes (approximately 30%) on clean dish shelves were soiled with food debris including: pans, several sauce scoops, the blade of the can opener, and other containers. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. Continue to remove soiled dishes from the clean dish shelves beside of the 3-compartment sink. CDI - Items washed, rinsed and sanitized during the inspection.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Repeat: The majority of beverage nozzles were soiled. Beverage dispensing nozzles and lines shall be cleaned at a frequency specified by the manufacturer or as necessary to prevent accumulation of soil. CDI - Nozzles cleaned.
- 17 3-403.11 Reheating for Hot Holding - P - 0 pts - Chili from a seal container was being cooked on the steam table, the temperature of the chili ranged from 70-129F. The chili was placed on the steam table 1.5 hours prior to the measurement. Reheating for hot holding shall be completed within 2 hours. The steam table is not designed to rapidly heat potentially hazardous food. Use the stove/grill to rapidly heat food for hot holding. CDI - Chili cooked to 180F on the grill.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - A full container of grilled chicken had a discard date of 4-9-17. The person in charge stated the label/lid was on an old container and that the chicken was prepared the day prior to the inspection. Potentially hazardous food shall be labeled with the correct preparation or discard date if held in the food establishment for more than 24 hours. CDI - Chicken date marked 4-18-19.



Person in Charge (Print & Sign): First Last

[Handwritten Signature]

Regulatory Authority (Print & Sign): First Last
 Grayson Hodge

Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - 3 bins and a few condiment containers were not labeled. Food that is removed from the manufacturer's packaging and is not easily recognizable shall be labeled with the common name of the food. Label.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - A couple of sanitizer buckets measured below 150 ppm quat, one bucket was stored on a prep table, and one wet wiping cloths was stored in an empty 3-compartment sink. Sanitizer solutions for wet wiping cloths shall be maintained between 150-400 ppm quat. Sanitizer buckets shall be stored where they do not contaminate food or equipment. Wet wiping cloths shall be stored in a sanitizer solutions between uses.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - 2 stacks of coffee cups were stored unprotected. The mouthparts of single service cups shall be protected from contamination. Provide plastic sleeves or dispensers.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Replace torn gaskets on the upright cooler/freezer beside of the cook line. Repair the beverage dispensers to shut off when the ice bin is opened. Remove plastic wrap from around the outside of the ice machine. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning needed in the following areas: on shelving throughout (including underside of prep tables), inside of fryer cabinets, and inside of most refrigeration units including the floor of the walk-in freezer. Nonfood contact surfaces shall be kept clean. Clean frequently.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - A sprayer was attached to the mop sink hose with an atmospheric backflow preventer installed. A backflow preventer rated for continuous pressure shall be installed if the spray nozzle remains attached, or the hose/sprayer shall be detached after each use. CDI - Hose detached from the faucet.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Baseboard is missing on the outside of the walk-in freezer and behind the grill. Floor tile is damaged around the floor sink below the 3-compartment sink. Replace/adjust the ceiling tile above the computer and above the mop sink to be flush with the ceiling grid. Recaulk around the toilet base in the women's restroom. Small gap present around the back door. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Wall cleaning is needed around the 3-compartment sink. Floor cleaning needed under prep tables and other large equipment. Floors, walls, and ceilings shall be maintained clean.



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