

Food Establishment Inspection Report

Score: 83.5

Establishment Name: SONIC #3538

Establishment ID: 3034014096

Location Address: 528 NELSON STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 12 / 04 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 08 : 30 ☒ am ☐ pm Time Out: 11 : 45 ☒ am ☐ pm

Permittee: BOOM OF NORTH CAROLINA, INC.

Total Time: 3 hrs 15 minutes

Telephone: (336) 992-9504

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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	03	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	03	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	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input 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	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	
Total Deductions:										16.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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☒ Inspection ☐ Re-Inspection Date: 12/04/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Terri Walls 8/14/23	0	sausage	hot holding	155	hot dogs	walk in cooler	41
sliced cheese	top layers(back prep	49	tomato	large prep	43	cheese	walk in cooler	42
raw egg mix	back prep unit	38	cheese	large prep	42	hot water	3 compartment sink	131
sausage	cook temp	177	hot dogs	small prep	60	quat sanitizer	3 compartment sink	400
potatoes	cook temp	213	slaw	small prep	53			
corn dog	reheat temp	189	lettuce	small prep	58			
potatoes	hot holding	113	lemons	dessert prep	42			
corndog	hot holding	146	lettuce	walk in cooler	42			

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.

- 8 5-205.11 Maintain access to handsinks. Handsinks may only be used for handwashing. Pf Repeat violation. Employee observed rinsing rag in back hand sink. Hand sinks shall be used for the sole purpose of washing hands. They may not be used for any other purpose. CDI. Management informed. Employee educated.
- 14 4-601.11(A) Equipment food contact surfaces and utensils shall be clean to sight and touch. Pf Repeat violation. Onion slicer, several stacks of metal pans and 3 plastic bins of utensils all required additional cleaning, as did inside surfaces of ice machine. Food contact surfaces shall be clean to sight and touch. Dirty dishes sent to 3 compartment sink for additional cleaning. Ice machine unable to be dissassembled and cleaned during inspection. 10 day verification required. Contact Amanda Taylor at 336-703-3136 when compliant.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Tater tots in hot holding 103-119F. Potentially hazardous food shall be hot held at 135F or greater. CDI. Food discarded.

Lock
Text



Person in Charge (Print & Sign): Terri First Walls Last

Regulatory Authority (Print & Sign): Amanda First Taylor Last

Terri Walls

[Signature]

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 12 / 13 / 2018

REHS Contact Phone Number: (336) 703 - 3136



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Sliced cheese in back holding unit 48-49F on top layers, as cheese was stacked too high in pan. All items in front prep unit, including lettuce, cheese, tomato and hot dogs 53-60F. Unit air temp 63F. Potentially hazardous food shall be cold held at 45F or less. CDI. Top layers of sliced cheese discarded. All potentially hazardous items in prep unit discarded. Do not use prep unit for food storage until it has been repaired to maintain food temperatures of 45F or less.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Many dead insects present in light lenses throughout kitchen. Dead pests shall not be allowed to accumulate on the premises.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Box of cheese stored on floor of walk in cooler. Food shall be stored at least six inches above the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Metal pans on clean dish rack stacked wet. Allow pans to air dry thoroughly before stacking.
4-903.11 4-903.11 Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. Whisks and tongs stored hanging on rack above dirty drainboard at 3 compartment sink. Dishes on dirty drainboard stacked high so that contamination of whisks and tongs highly likely. Movable prep table pushed up directly against clean drainboard at 3 compartment sink. Onion batter present on clean dishes on clean drainboard. Store clean dishes and utensils so they are not subject to splash or other contamination.
- 45 4-501.11 Equipment shall be maintained in good repair. Repeat violation. The following equipment is in need of evaluation for repair and/or replacement: torn refrigerator, freezer and ice machine gaskets throughout kitchen, cracks on 3 compartment sink between wash and rinse compartments need to be welded smooth, interior and exterior panels on walk in refrigeration units, rusted casters on carts and equipment throughout, ice buildup inside reach in cooler, cut or cap exposed threads on walk in cooler unit, repair legs of prep sink so that it sits level and drains properly, adjust large prep unit so it sits level, replace badly dented metal pans in dish area, torn/duct taped cover on speed rack. Weld smooth corners of frymaster so they are smooth and easily cleanable. Equipment shall be in good repair.
- 47 4-601.11 Food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and accumulations. Repeat violation. Cleaning needed on insides, outsides, gaskets and casters of all cook line and refrigeration equipment, hoods and hood vents, undersides of prep tables and drainboards, undersides of hot holding area, as well as buildup on hoses at 3 compartment sinks and pipes condensate units of walk in units.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C Repeat violation. Garbage dumpster has improperly closing lid and missing drain plug. Enclosure door damaged. Maintain receptacles and enclosures in good repair.
5-501.115 Maintaining Refuse Areas and Enclosures - C Clean unnecessary items and debris from dumpster pad, such as old equipment. Maintain refuse areas clean.



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- 53 6-501.12 All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. Repeat violation. Replace missing/damaged ceiling tile above can wash. Clean stained light lens above can wash. Recaulk prep sink to wall as well as ladies room sink. Replace moldy sealant where 3 compartment sink meets wall. Recaulk toilets to floors. Repair large crack in wall of ladies room to be smooth and easily cleanable. Clean excessively soiled floor drain under prep sink. Clean floors throughout establishments, including walk in units, restrooms and especially underneath equipment. Repair wall damage across from upright freezer. Repair broken floor tiles and deteriorated grout throughout kitchen. Physical facilities shall be in good repair.
- 54 6-501.14 Change the filters and clean the intake and exhaust air ducts so they are not a source of contamination by dust, dirt or other materials. Cleaning needed on intake overhead vents in restrooms and kitchen. Remove moldy buildup from return vents in kitchen. Ventilation shall be maintained clean.

✓
Spell



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