Granbury Health Department - 116 West Bridge St.
Retail Food Establishment Inspection Report

Risk Cat.: 100-90=A, 89-80=B, 79-70=C, 69-61=48hr. reinspection, 60 or less=cessation

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat.
55	11	13	13	2 16 A	Yes No	8947614	13-22242	97

Martha Ramirez 03/28/2017

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment: Sonic Drive IN | Owner:

Physical Address: 1155 E Hwy 377 | Zip: 76048 | Phone: ( )

DEMERITS (5 Pts)	**Food (PHF) Temperature/Time Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	WIF	-4.5°
	2. Cold Hold (41°F/45°F)	1-3door McCall	38.1°
	3. Hot Hold (135°F) Chili's - 147.8° HB Patti 141.8°	2-3door McCall	39.3°
	4. Proper Cooking Temperatures per PHF	McCall	38.5°
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Ext Sept 2013

Supplier Glacier

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other) ✓		
	9. Approved Source/Labeling ✓	Hood - Grease Masters 9/13	
	10. Sound Condition ✓		
	11. Proper Handling of Ready-To-Eat Foods	Grease Trap	
	12. Cross-Contamination of Raw/Cooked Foods/Other	Trimble 10/24/13	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure ✓		

DEMERITS (3 Pts)	**Facility and Equipment Requirements** Violations Require Immediate Corrective Action, Not To Exceed 10 Days	Remarks	COS
	15. Equipment Adequate to Maintain Product Temperature		
	16. Handwash Facilities Adequate and Accessible		
	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination	Bugs Burger Bug Killers 10/17/13 X Observed flies in Kitchen area	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quad Ammonia	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	test strips provided	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)		
	27. Food Establishment Permit / FPM Certification ✓		

Subtotals	**Other Violations** - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First
5 Pts	
4 Pts	
3 Pts 1	
3 Total Demerits	

Inspected by: [signature] Print: Jeanne Johnson RS 4575

Follow-up Insp YES NO | Received by: [signature] Print: Martha Ramirez Title: GM

Form No. E-5 (7/02)