Food Establishment Inspection Report

Score: 97

Establishment Name: SONIC #3538
Establishment ID: 3034014096

Location Address: 528 NELSON STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE **State:** NC

Date: 12 / 01 / 2016 **Status Code:** A

Zip: 27284 **County:** 34 Forsyth

Time In: 02 : 25 ○am ☒pm **Time Out:** 04 : 50 ○am ☒pm

Total Time: 2 hrs 25 minutes

Permittee: BOOM OF NORTH CAROLINA, INC.

Category #: II

Telephone: (336) 992-9504

FDA Establishment Type: _____

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

No. of Risk Factor/Intervention Violations: 0

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

No. of Repeat Risk Factor/Intervention Violations: _____

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☒	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒1	0	☐	☒	☐
38	☐	☒			Personal cleanliness	1	0.5	☒0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒0	☐	☐	☒
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 3

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Comment Addendum to Food Establishment Inspection Report

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Telephone: (336) 992-9504

Establishment ID: 3034014096

☒ Inspection   ☐ Re-Inspection   Date: 12/01/2016

Comment Addendum Attached? ☐   Status Code: A

Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	Jasmine Hudolin	0	Grilled	Final	170			
Hot water	3 comp sink	140	Hamburger	Hot hold	172			
Quat sanitizer	3 comp sink	150	Hot dogs	Walk in cooler	44			
Tomatoes	Make unit	37	Chili	Hot hold	185			
Lettuce	Make unit	41	Hot dogs	Hot hold	148			
Hot dogs	Reach in	42						
Chicken	Reach in	41						
Tomatoes	Reach in	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.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT. Container of cherry stored uncovered near front hand washing sink. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination. Cover cherry container after each use.   ✓ Spell

38   2-402.11 Effectiveness-Hair Restraints - C- 0 pts. Food employees observed wearing visors. Visors are not effective hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, linens, unwrapped single-service and single-use articles. Provide baseball caps for food employees.

45   , 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Equipment repair/replacement needed on torn refrigeration gaskets, damaged faucet on rear hand washing sink, coke on/off switch mechanism. Realign plumbing under three compartment sink to drain directly onto floor drain. Equipment shall be maintained in good repair.

Person in Charge (Print & Sign): First Jasmine   Last Williams

Regulatory Authority (Print & Sign): First Eva   Last Robert

REHS ID: 2551 - Robert, Eva

Verification Required Date: 12 / 11 / 2016

REHS Contact Phone Number: (336) 703 - 3135

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✔
Spell

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- 0 pts. Cleaning needed on grill make top and on hot holding cabinet. Nonfood-contact surfaces shall be kept clean.

49   5-203.14 Backflow Prevention Device, When Required - P- 0 pts. ASSE 1022 required on Bunn machine to prevent backsiphonage of contaminants back into the main water supply system. Person in charge called plumber during inspection and plumber scheduled to install backflow prevention device within an hour. Verification required.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT. Repair wall damaged near grill area. Remove cardboard from ceiling at can wash area. Remove blue tape on wall near can wash. Repair damaged and broke baseboards and floor tiles throughout. Seal worn floor grout. Recaulk prep sink. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning needed under and behind equipment. Wall cleaning needed on shelf storing sauce. Cleaning needed at three compartment sink wall. Physical facilities shall be kept clean.

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