



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN: 2:30 pm
TIME OUT: 3:30 pm
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Sonic OWNER: Joe Sanders PERSON IN CHARGE: Tommy Quate
 ADDRESS: 201 Prairie Dr COUNTY: Mississippi
 CITY/ZIP: East Prairie 63845 PHONE: 649-7100 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE:
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD
 PURPOSE:
 Pre-opening Routine Follow-up Complaint Other
 FROZEN DESSERT: Approved Disapproved Not Applicable License No. 133-14840
 SEWAGE DISPOSAL: PUBLIC PRIVATE
 WATER SUPPLY: COMMUNITY NON-COMMUNITY PRIVATE
 Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable COS = Corrected On Site R = Repeat item		
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
1		Pasteurized eggs used where required			1		In-use utensils: properly stored		
1		Water and ice from approved source			1		Utensils, equipment and linens: properly stored, dried, handled		
1		Food Temperature Control			1		Single-use/single-service articles: properly stored, used		
1		Adequate equipment for temperature control			1		Gloves used properly		
1		Approved thawing methods used			1		Utensils, Equipment and Vending		
1		Thermometers provided and accurate			1		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
1		Food Identification			1		Warewashing facilities: installed, maintained, used; test strips used		
1		Food properly labeled; original container			1		Nonfood-contact surfaces clean		
1		Prevention of Food Contamination			1		Physical Facilities		
1		Insects, rodents, and animals not present			1		Hot and cold water available; adequate pressure		
1		Contamination prevented during food preparation, storage and display			1		Plumbing installed; proper backflow devices		
1		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			1		Sewage and wastewater properly disposed		
1		Wiping cloths: properly used and stored			1		Toilet facilities: properly constructed, supplied, cleaned		
1		Fruits and vegetables washed before use			1		Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: _____ Date: 9/25/18
 Inspector: _____ Telephone No. 685-4991 EPHS No. 1209
 Follow-up: Yes No
 Follow-up Date: _____



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ESTABLISHMENT NAME Sonic	ADDRESS 201 Prairie Dr	CITY East Prairie	ZIP 63845
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
environment / walk-in	31°F		
Cooling Chambers / Free Air	39°F		
Chills / Hot Hold	148°F		
Cheese / Counter Cook	40°F		
Crisp Chicken / hot hold	145°F		

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
	None @ this time		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-50.11A	Fryers / Griddle. Floor, wall behind, and equipment around. Saturated in grease.	Next Reg. Visit	
4-60.11C	3 observed of filters in "Ice cream machines" Dirty w/ excess dust.		
4-60.11C*	See statement: The tops of most/all equipment dirty w/ dust.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *[Signature]* Date: 9/25/18

Inspector: *[Signature]* Telephone No. 636-291-1191 EPHS No. 2009

Follow-up: Yes No
 Follow-up Date: *[Signature]*