



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

TIME IN: 9:30 TIME OUT: 11:00
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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 Sorrells PERSON IN CHARGE:

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
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT
 Approved Disapproved Not Applicable
 License No. 133-19870

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

Person in Charge / Title: Shirley Douglas Asst. Manager Date: 10-14-2020

Inspector: Andie Martin Telephone No: 513-683-2191 EPHS No: 1681 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.
tomatoes/make-line cooler		39°F	Ambient Air stand up beverage		37°F
Ice Cream mix/machine		32°F	air cooler		
Ambient Air Ice Cream toppings cooler		38°F	Ambient Air walk-in cooler		37°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 at 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
4-601.11C	Food debris in bottom of Beverage-air freezer	NRI	

EDUCATION PROVIDED OR COMMENTS
 NRI = next routine inspection

Person in Charge / Title: Theresa Douglas Date: 10-14-2020
 Inspector: Jodie Mauer Telephone No: 573-683-2191 EPHS No: 1681
 Follow-up: Yes No
 Follow-up Date: