



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

TIME IN	9:50am	TIME OUT	10:40am
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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: <u>Sonic</u>		OWNER: <u>Sonic</u>	PERSON IN CHARGE: <u>Savannah</u>	
ADDRESS: <u>201 Prairie Dr</u>		COUNTY: <u>Mississippi</u>		
CITY/ZIP: <u>East Prairie 63845</u>	PHONE: <u>573-360-1131</u>	FAX: _____	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP. FOOD				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other				
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		
		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		X
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	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			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	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
<input checked="" type="checkbox"/> X		Pasteurized eggs used where required			<input checked="" type="checkbox"/> X		In-use utensils: properly stored		
<input checked="" type="checkbox"/> X		Water and ice from approved source			<input checked="" type="checkbox"/> X		Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/> X		Food Temperature Control			<input checked="" type="checkbox"/> X		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/> X		Adequate equipment for temperature control			<input checked="" type="checkbox"/> X		Gloves used properly		
<input checked="" type="checkbox"/> X		Approved thawing methods used			<input checked="" type="checkbox"/> X		Utensils, Equipment and Vending		
<input checked="" type="checkbox"/> X		Thermometers provided and accurate			<input checked="" type="checkbox"/> X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/> X		Food Identification			<input checked="" type="checkbox"/> X		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/> X		Food properly labeled; original container			<input checked="" type="checkbox"/> X		Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/> X		Prevention of Food Contamination			<input checked="" type="checkbox"/> X		Physical Facilities		
<input checked="" type="checkbox"/> X		Insects, rodents, and animals not present			<input checked="" type="checkbox"/> X		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/> X		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/> X		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/> X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/> X		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/> X		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/> X		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/> X		Fruits and vegetables washed before use			<input checked="" type="checkbox"/> X		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/> X		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <u>Savannah Russell Asst Manager</u>		Date: <u>12-8-25</u>	
Inspector: <u>W. Vitale</u>	Telephone No. <u>573-683-2191</u>	EPHS No. <u>1450</u>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: _____	



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TIME IN 4:50am TIME OUT 10:40am
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ESTABLISHMENT NAME Sonic		ADDRESS 201 Prairie Dr		CITY East Prairie	ZIP 63845
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air / Walk-in Cooler		41°F	Raw Sausage Patties / Reach-in Cooler Upright		39°F
Whipped Cream / Walk-in Cooler		39°F	Scrambled eggs / Hot Holding		165°F
Shredded Lettuce / Walk-in Cooler		39°F	Sausage patties / Hot Holding		177°F
Hot Dogs / Reach-in Cooler Upright		39°F	Sliced tomatoes / prep table top		37°F
Ambient Air / Reach-in Cooler Upright		38°F	Diced white onions / prep table top		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
3-501.10	Hot dogs located in the upright cooler have date marker of a discard date of 12-4-25. - Corrected on site - manager changed tag.				12/8/25 SK
* Additional Temps *					
Sliced tomatoes / prep table bottom		41°F			
Ambient Air / prep table bottom		40°F			
Vanilla Ice cream mix / Mopper		34°F			
Ambient Air / Toppings Reach-in Cooler		41°F			
Strawberry Purée / Ice Bath next to Soda station		28°F			
Chili / Hot Holding		164°F			
Hamburger Patties / Cooking Temp		193°F			
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
5-501.113	Dumpster lids are open.				12/2026 SK
6-501.12A	Floor in back area by Soda Syrup station is heavily soiled.				12/2026 SK
4-602.13	Large hanging black fan has heavy dust build up - Unrusted cup holder above ice cream mopper has heavy dust build up. - Boxes of mustard & ketchup packets are soiled with Blue Syrup splatter.				12/2026 SK
6-301.12	No paper towels at hand washing sink located in the front				12/2026 SK
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: Sam Kneese Asst Manager					Date: 12-8-25
Inspector: Patricia Donrean	Telephone No. 573 683 2191	EPHS No. 1450	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: _____		