
	<b>RETAIL FOOD INSPECTION REPORT</b> 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766	<b>SCORE: 96</b> Violations COS: 0 Violations Repeat: 0 Follow Up Required? No
Date: 01/13/2025	Site Name: SONIC	Page 1 of 2
License: FP20-00008	Address: 2815 BROADWAY ST	
Person in Charge: JOSH HANNA EXP 8/10/2023		Business Phone:
Business Email:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
<i>Foodborne Illness Risk Factors are important practices identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</i>					
IN=In Compliance    OUT=Out of Compliance    NO=Not Observed    NA=Not Applicable    PV=Point Value COS=Corrected on site    R=Repeat Violation					
##	Description	Status	PV	##	Description
<b>Supervision</b>					
1.	Person in charge present, demonstrates knowledge, performs duties	IN	2	14.	Required records available: shellstock tags, parasite destruction
1a.	Permit to operate valid	IN	2	<b>Protection from Contamination</b>	
2.	CFM/FH certifications valid, present	IN	2	15.	Food separated, protected from contamination
<b>Employee Health</b>					
3.	Mgmt, regular/conditional employees; knowledge, responsibilities, reporting	IN	3	16.	Food contact surfaces cleaned, sanitized
4.	Proper use exclusion/restriction	IN	2	17.	Proper disposition returned/unsafe food
5.	Procedures--vomiting/diarrheal events	IN	2	<b>Time/Temperature Controlled for Safety</b>	
<b>Good Hygienic Practices</b>					
6.	Proper eating/drinking/tobacco/vape use	IN	1	18.	Proper cooking time/temperature
7.	No discharge from eyes/nose/mouth	IN	1	19.	Proper reheating procedures
<b>Preventing Contamination by Hands</b>					
10.	Adequate handwashing facilities--properly supplied/accessible/used	IN	2	20.	Proper cooling time/temperature
8.	Hands clean, properly washed	IN	3	21.	Proper hot holding/temperature
9.	No bare hand contact with RTE, approved alternate procedures followed	IN	3	22.	Proper cold holding temperature
<b>Approved Source</b>					
11.	Food obtained from approved source	IN	3	23.	Proper date marking, disposition
12.	Food received at proper temperature	IN	1	24.	Time as PH control procedures, records
13.	Food good condition/safe/unadulterated	IN	2	<b>Consumer Advisory</b>	
<b>Highly Susceptible Populations</b>					
<b>Food/Color Additives and Toxic Substances</b>					
25. Consumer advisory provided for raw & undercooked foods					
26. Pasteurized food used; prohibited food not offered					
27. Food additives approved/properly used					
28. Toxics properly identified/stored/used					

GOOD RETAIL PRACTICES					
<i>Good retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.</i>					
##	Description	Status	PV	##	Description
<b>Safe Food and Water</b>					
30.	Pasteurized eggs used where required	IN	1	<b>Proper Use of Utensils</b>	
31.	Water and ice from approved source	IN	1	43.	In-use utensils properly stored/handled
32.	Variance obtained specialized processing	IN	1	44.	Utensils, equipment, & linens: properly stored /dried/handled
<b>Food Temperature Control</b>					
33.	Proper cooling methods used; adequate equipment for temperature control	IN	2	45.	Single-use/service; proper storage, use
34.	Plant food proper cook for hot holding	IN	2	46.	Gloves used properly
35.	Approved thawing methods used	IN	1	<b>Utensils, Equipment, and Vending</b>	
36.	Thermometers provided, accurate	IN	1	47.	Food/nonfood surfaces cleanable, properly designed /constructed used
<b>Food Identification</b>					
37.	Food properly labeled; original container	IN	1	48.	Warewashing facilities installed, maintained/used test strips present
<b>Prevention of Food Contamination</b>					
38.	Insects/rodents/animals/sign not present	IN	1	49.	Nonfood contact surfaces clean
39.	Contamination prevented during food preparation/storage/display	IN	3	<b>Physical Facilities</b>	
40.	Personal hygiene, jewelry, hair restraints	IN	1	50.	Hot/cold water available, safe pressure
41.	Wiping cloths properly used, stored	IN	1	51.	Plumbing installed, backflow devices
42.	Washing fruits and vegetables	IN	1	52.	Sewage/wastewater proper disposal
				53.	Toilet facilities properly constructed/supplied/used
				54.	Garbage/refuse proper disposal, maint.
				55.	Physical facilities installed/clean/maint.
				56.	Adequate ventilation/lighting, food only in designed areas

Inspector Name (Print): Nick Bueche
Inspector Name (Sign): 

## General Comments:

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### Comments:

15. Food separated, protected from contamination: **Please cover all foods in cooler/freezer**
  44. Utensils, equipment, & linens: properly stored /dried/handled: **Please clean production reach-in at Dresser Station**
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### IMMINENT HEALTH HAZARDS

Certain conditions are grounds for immediate facility closure-these conditions are called Imminent Health Hazards. Imminent Health Hazards include lack of hot/cold water, loss of significant portion of refrigeration on site such as loss of walk in cooler/walk in freezer, sewage backup, unsanitary conditions, lack of electricity, fire/flood, multiple complaints or apparent outbreak of foodborne illness, improper use of toxic materials on site, or any other incident or condition on site that may compromise food safety

**Facilities are required by law to contact COP Code Enforcement, cease all food preparation/service, and close voluntarily in case of Imminent Health Hazard.**

If an Imminent Health Hazard occurs, contact NRH Consumer Health immediately at any time by calling 817-281-1000 and asking for the health inspector on call.

### FOOD MANAGER AND FOOD HANDLER CERTIFICATION REQUIREMENTS

At least one person with supervisory capacity per food establishment permit will be required to become a Certified Food Manager (CFM). The original certificate verifying CFM training must be posted in public view. A CFM must be issued by a TXDSHS or ANSI-accredited agency: <https://dshs.texas.gov/food-managers/>

All other persons employed by the food establishment must obtain Food Handler certification from a TXDSHS or ANSI-accredited agency within 30 days of hire. <https://dshs.texas.gov/food-handlers/> Copies of this certification must be on site and available during inspection

### CHANGES TO MENU/EQUIPMENT/PLUMBING/FACILITY LAYOUT MUST BE APPROVED BEFOREHAND

Any changes to a food establishment menu, equipment, plumbing, or facility layout must be approved by NRH Consumer Health before changes are made.

### CONSUMER ADVISORY AND ALLERGEN LABELING

If an animal food such as beef, pork, lamb, poultry, milk, eggs, fish, or shellfish is served raw or undercooked, a written consumer advisory must be provided to consumers. An example of a written consumer advisory includes a note on the menu stating that, "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Packaged food that contains one of the eight major food allergens (milk, eggs, soy, wheat, peanuts, tree nuts, fish, or shellfish) must be labeled with a written allergen warning. An example of an allergen warning includes a label on the food product that states, "Food or beverages may contain milk, eggs, soy, wheat, peanuts, tree nuts, fish, or shellfish."

### WRITTEN EMPLOYEE HEALTH POLICY AND VOMIT/DIARRHEA CLEAN UP PROCEDURES REQUIRED

A written employee health policy and written procedures about how the food establishment will clean up after a vomit/diarrheal event are required on site. These policies must be available for inspection. Examples of these policies are available at [www.texas.gov](http://www.texas.gov).

### CERTAIN RECORDS MUST BE AVAILABLE DURING HEALTH INSPECTION:

Certain records must be available for review during a food establishment inspection. These include:

- Certified Food Manager/Food Handler training certificates,
- Grease trap service records (service is due every 90 days),
- Pest control service records,
- Daily temperature logs for all hot/cold hold equipment and as required by inspector,
- Logs related to a variance, specialized process, or HACCP plan.