



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

TIME IN 7:47 am	TIME OUT 9:55 am
DATE Oct. 20, 2016	PAGE 1 of 4

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 Drive In		OWNER: Pete Esch	PERSON IN CHARGE: Nadine Cribbs	
ADDRESS: 701 East Main Street		ESTABLISHMENT NUMBER: 0873	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601		PHONE: (573)431-1400	FAX: (573)431-1400	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
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 checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-17425 Exp. 10-31-16		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"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input type="checkbox"/> N/A	Food separated and protected				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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge/Title: <i>Nadine Cribbs</i> Nadine Cribbs		Date: October 20, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 2, 2016



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Sonic Drive In		ADDRESS 701 East Main Street		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Shake maker: ambient, mix		41, 36	Sandwich prep cooler, bottom: ambient, hot dogs		41, 41
Ambient, flavorings prep cooler		40	Sandwich prep cooler, top: cut lettuce, sliced tomatoes		41, 39
Chicken, deep fryer		182	Hot hold steam table: eggs, chili, sausage		183, 192, 188
Cheese, cold hold on ice bath		41	True cooler: ambient, hot dog		35, 32
Egg, grill		192	Ambient, Beverage Air freezer		5

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
7-201.11B	A bucket of sanitizer was stored next to food on the drainboard of the 3-vat sink in the front of the store, and another bucket was stored on the work table by the soda dispenser. Chemicals shall be stored below or separately from food and equipment. Please store sanitizer buckets below food, clean equipment, clean linens, and single-use items.	10/20/16	nc
4-501.114A	The concentration of sanitizer in the bucket stored by the flavorings prep table was less than 100 ppm quaternary ammonia. Sanitizer concentration shall be between 200 and 400 ppm in sanitizer solutions. Please use test strips to ensure concentration is correct.	10/20/16	↓
4-601.11A	Mold was observed on the inside of the ice maker (between deflector and wall of machine and top left side). Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry before returning to service.	10/21/16	
4-601.11A	Food debris observed on several pieces of clean equipment, stored on the rack across from the shake machine. This included pump containers for flavorings, prep table inserts, and lids. Also, the lid to the tub holding brushes was very dirty, and a cardboard lid holding containers was soiled. Please wash, rinse, and sanitize all equipment with debris and protect clean equipment during storage (example: cover with food-grade plastic). Do not use cardboard for storing if the area requires frequent cleaning.	10/21/16	
4-601.11A	Mold was observed on the nozzles on the soda dispensers. Please disassemble and wash (with scrubbing), rinse, and sanitize nozzles daily.	10/20/16	
4-601.11A	The portable cutting board, stored on the work table by the soda dispenser, was stained and black. Please dispose of board when black and stained areas are not removed by cleaning and sanitizing.	10/21/16	

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
6-501.18	Debris observed on the ledges and around the handles of the handwashing sink in the front of the store. Handwashing sinks shall be kept clean. Please clean all surfaces of sink as often as needed to keep clean.	10/20/16	nc ↓
6-501.12A	The following items around the handwashing sink (in the front of the store) were observed with an accumulation of debris: the soap dispenser, towel dispenser, wall, and window ledge. Physical facilities shall be clean. Please clean area as often as needed to keep clean.	11/2/16	
5-205.11B	A spoon was stored in the vat of the handwashing sink at the front of the store. Handwashing sinks shall be used only for handwashing. Please ensure all employees use the handwashing sinks appropriately. CORRECTED ON SITE by discussion with manager and moving spoon to 3-vat sink.	COS	
5-501.116B	Accumulation of debris observed on the outside of all trash cans. Trash receptacles shall be cleaned at a frequency to prevent odors and pest attraction. Please clean all surfaces of trash cans when emptied.	11/2/16	
4-501.14	Debris observed in and around the 3-vat sink at the front of the store. Warewashing sinks shall be kept clean. Please clean all surfaces of sink as often as needed to keep clean.	10/20/16	
3-501.13B	A bag of chili was thawing under water in one vat of the 3-vat sink in the front of the store. Water was not running into the vat. Food shall be thawed submerged under running water. Please allow water to run at a velocity to float away particles.	10/20/16	
4-902.11A	A container of clean ladles were hanging above the handwashing sink at the front of the store, possibly exposing them to splash. Clean equipment shall be protected from contamination from splash. Please store clean equipment where it is protected.	10/20/16	
5-501.115	Accumulation of debris (trash, leaves) and plastic bags of trash were stored in the outside trash dumpster enclosure. Please clean enclosure and store all trash inside the dumpsters.	11/2/16	
5-501.110			

EDUCATION PROVIDED OR COMMENTS

Due to another appointment, I had to leave this facility before conducting the exit interview. Ms. Lacey Scherffius, assistant manager, was on-site during this inspection. The exit interview was conducted with Manager Nadine Cribbs this day from 3:12 pm-3:35 pm

Person in Charge / Title: <i>Nadine Cribbs</i> Nadine Cribbs		Date: October 20, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 2, 2016



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ESTABLISHMENT NAME Sonic Drive In		ADDRESS 701 East Main Street	CITY / ZIP Park Hills 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, walk-in cooler		34	
Ambient, walk-in freezer		11	

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
3-302.11A	Chicken was stored with and above ground meats in the Beverage-Air freezer, and raw chicken was stored above chili and bacon in the walk-in freezer. Food shall be stored to prevent cross contamination. Please store all raw animal foods below all other foods; store different types of raw animal foods separately or in the following order: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please rearrange food in correct order.	10/20/16	MC
4-601.11A 4-901.11A	Clean containers, stored on the rack next to the 3-vat sink in the back of the store, were observed wet nested, dirty with food and sticker residue, and cracked or crazed. Food contact surfaces shall be clean to sight and touch and free of imperfections. Clean equipment shall be allowed to air dry before nesting. Please inspect equipment. Discard containers that are cracked or crazed and that do not come clean. Reclean and sanitize all containers that are wet-nested and allow to air dry.	10/20/16	↓
NOTE	In general, this facility (walls, floors, equipment, utensils, carts, storage racks, and plumbing fixtures were very dirty, greasy, and wet, and a lot of mold growth was observed. Please thoroughly clean facility and keep a maintenance schedule to ensure cleanliness is maintained. Monitor procedures and modify as needed to ensure cleanliness of facility and equipment. If the floors and equipment do not dry after cleaning, ensure HVAC system is functioning correctly to remove excess moisture.	11/2/16	

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4-601.11C	Accumulation of debris observed on the shelf below the lemonade mixers. Nonfood contact surfaces shall be cleaned at a frequency to prevent a build-up of debris. Please clean as often as needed to keep clean.	11/2/16	↓
4-903.11A 4-601.11C	A stack of single-use lids were stored in a rack next to the tea/coffee brewer. The lids were soiled from food splash. Single-use items shall be protected from contamination. Please dispose of lids and store lids so they are protected from splash. Clean rack holding the lids before returning to service.	10/20/16	
4-601.11C	Accumulation of dried food debris observed on the outside surfaces of the shake machine, including the holders for the pump containers, the seal on the door, and the outside surfaces of the pump containers of flavors. Please clean entire machine and containers as often as needed to keep clean.	10/21/16	
4-601.11C	Spilled soft serve mix and flavoring drips were observed on the flavorings prep table, lids, and containers. Also, there was a lot of pooled water from condensation. Please keep prep table clean and dry.	10/20/16	
4-903.11A	A box of foam cups was stored on the floor in the dry storage area. Single-use items shall be stored at least six inches off the floor.	10/20/16	
6-403.11A	An employee jacket was stored on top of a box of foam cups. Personal items shall be stored in a designated area where clean equipment, clean utensils, single-use items, clean linens, and food cannot be contaminated. Please ensure employees store personal items in a designated area.	10/20/16	
6-501.12A	The pipes and drains beneath plumbing equipment throughout the facility were dirty with debris and mold. Please clean pipes and drains as often as needed to keep clean.	11/2/16	
6-501.12A	Accumulation of mold and debris observed on the backsplash, faucet, handles, hoses, and wall of the 3-vat sink in the back of the store. Please clean and sanitize to reduce mold growth.	11/2/16	

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4-601.11C	Mold observed on the seals of the doors of the sandwich prep cooler. Please clean and sanitize seals to reduce mold growth.	11/2/16	AC
4-601.11C	Accumulation of grease and debris observed on outside surfaces, handles, seals and insides of the True refrigerator and the Beverage-Air freezer. Please clean all surfaces as often as needed to keep clean.		
4-601.11C	Accumulation of debris observed on the outside of the container and lid holding onion rings inside the True refrigerator. Please wash, rinse, and sanitize container before refilling with fresh food.		
6-501.12A	Walls inside the walk-in cooler were observed with mold growth and debris. Please clean as often as needed to keep clean.		
6-501.12A	Water was observed pooled in several areas in the store, including in the walk-in cooler door area, under the 3-vat sink in the back, and in the front work areas. Please keep floor dry to reduce mold and bacterial growth throughout the store.		
6-501.12A	Accumulation of debris observed on the floor under and around equipment throughout the store, including inside the walk-in cooler and freezer, and under sinks. Please clean all floors thoroughly.		
6-501.12A	The room with the water heater had an accumulation of clutter, preventing cleaning. Please clean and organize this room.		
6-501.18	Accumulation of debris observed on the mop sink (inside and outside) and wall by the hose. Please clean.		
6-501.12A	Accumulation of debris on the employee lockers. Please clean all surfaces.		
3-305.11A	Accumulation of frost inside the Beverage Air freezer. Food shall be protected from contamination from frost. Please defrost frequently to protect food and keep unit functioning correctly.		

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