



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

TIME IN	10:17 am	TIME OUT	12:36 am
DATE	June 8, 2017	PAGE	1 of 3

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, GM
ADDRESS: 701 East Main Street	ESTABLISHMENT NUMBER: 0873	COUNTY: St. Francois
CITY/ZIP: Park Hills 63601	PHONE: (573)431-1400	FAX: (573)431-1400
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		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		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-17425, exp. 10-31-17		
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT N/O 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 <input type="checkbox"/> 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"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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 <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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						

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

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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" 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, GM	Date: June 7, 2017
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: June 22, 2017



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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
Chicken, deep fryer		187, 211	Dressing prep table, top: lettuce, tomatoes, cheese		45, 41, 41
Hamburger patties, flat grill		158, 164	Dressing prep table, bottom: hot dogs, lettuce, ambient		42, 41, 41
Hot hold drawer, ambient		188	Hot hold steam table: chili, eggs, hotdogs		183, 165, 182
Cheese, on ice bath		40	True Refrigerator: corn dog, ambient		37, 34
Beverage Air Freezer, ambient		0	Soft serve mix, in hoppers		37, 40, 40

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
4-202.11A	A black tub, stored on the drying rack by the 3-vat sink in the rear of the store, was broken. Food contact surfaces shall be free of breaks and other imperfections. Please discard tub.	6-9-17	NK
5-203.14A	A hose was attached to a hose bibb below the 3-vat sink in the rear of the store. There was no backflow prevention observed. Water shall be protected from contamination from backflow. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on the hose bibb.	6-22-17	
7-102.11	A spray bottle containing a yellow liquid, stored in the outside storage shed, was not labeled. Working containers of chemicals shall be labeled with their common name. Please label spray bottle.	6-8-17	
5-203.14B	Backflow prevention was not observed on the water line into the Bunn coffee maker. Water shall be protected from contamination from backflow. Please provide evidence that this coffee maker is equipped with backflow prevention OR install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water inlet line before it enters the machine.	6-22-17	
3-501.16A	Cut lettuce stored in the top of the dressing prep cooler had an internal temperature of 45F. Potentially hazardous food shall be held at 41F or lower. NOTE: the container of lettuce was moved to the back of the unit where it was closer to the blowing cold air. Temperature dropped to 42F by the end of this inspection. Please continue to monitor the temperature of the lettuce to ensure it is held at 41F or lower.	6/8/17	

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	Accumulation of debris observed on the "shelf" base of the oil storage unit. Please clean the base as often as needed to keep clean.	6-10-17	NK
2-401.11B	Employee drinks were stored with and above single-use items on the shelf in front of the oil storage container. Employee drinks and food shall be stored where single-use items cannot be contaminated. CORRECTED ON SITE by moving to base of the oil storage unit.	COS	
4-601.11C	Dried food debris observed on the three containers holding bulk powders, located by the walk-in freezer. Please clean containers as often as needed to keep clean.	6-10-17	
6-501.12A	Accumulation of debris observed on the floor of the walk-in freezer, especially under the racks. Please clean floor of freezer as often as needed to keep clean.	6-10-17	
6-501.12A	Accumulation of debris observed on the walls and light switch plate of the water heater room. Please clean walls that are soiled and the light switch plate.	6-22-17	
4-903.11A	Boxes of single-use cups were stored on the floor in the outside storage shed. Single use items shall be stored a minimum of six inches off the floor. Please elevate cups.	6-10-17	
6-501.12A	Accumulation of debris observed on the floor of the outside storage shed. Please clean floor as often as needed to keep clean.	6-22-17	
5-501.115	Accumulation of trash and leaves observed in the outside dumpster enclosure. Outside enclosures for trash receptacles shall be kept free of litter and unused equipment. Please clean enclosure.	6-22-17	

EDUCATION PROVIDED OR COMMENTS

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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		TEMP. in ° F
Ambient, walk-in freezer		18	Dessert prep cooler: whipped cream in top		40
Hot dogs, roller cooker		166-171	Dessert prep cooler, bottom: ambient		40
			Walk-in cooler: ambient, hot dogs, soft serve mix		39, 39, 40

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4-601.11A	Debris observed on the back ledge, on the inside of the lid, and sides of the lid, of the dressing prep cooler. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces of prep table.	6-8-17	AC
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6-501.18	The handwashing sink in the front of the store was dirty, and the handles and splash guard on the handwashing sink in the back of the store, were dirty. Sinks shall be kept clean. Please wash all surfaces of handwashing sinks as often as needed to keep clean. COS by cleaning both sinks.	COS	MK
6-501.12A	The wall below the handwashing sink in front of the store was dirty. Physical facility shall be kept clean. Please clean wall as often as needed to keep clean. COS by cleaning	COS	
4-601.11B	Cooked on food observed inside the hot hold drawer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean drawer.	6-22-17	
3-304.12C	According to manager, in-use spatulas and tongs used at the flat grill are cleaned two to three times a day. In-use utensils that are used with potentially hazardous food shall be stored on a clean and sanitized surface, and both shall be cleaned and sanitized (or changed out) a minimum of every four hours. Please begin a four-hour schedule for changing in-use utensils at the flat grill, and clean and sanitize the holders.	6-8-17	
4-601.11C	Accumulation of debris on the seal on the door of the True refrigerator, and on the outside surfaces of the refrigerator (especially sides and bottom grate). Please clean all surfaces of refrigerator.	6-10-17	
4-501.11B	The seal on the bottom door of the Beverage Air freezer was torn. Seals shall be maintained in good repair. Please replace the door seal. NOTE: seal is on site, needs to be installed.	6-22-17	
3-302.15A	Labels were on bananas were used to make desserts. Produce shall be cleaned (and labels removed) before serving, cutting, or cooking. Please remove labels and wash bananas before making available for dessert preparation. COS by discussion with staff and washing bananas	COS	
4-903.11A	Accumulation of debris observed on two black tubs containing utensils, stored on the clean dish rack by the 3-vat sink in the front of the store. Clean equipment shall be protected while in storage. COS by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

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