



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

TIME IN	9:30am	TIME OUT	12:45pm
DATE	3-7-18	PAGE	1 of 5

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: 187	
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.10-31-18		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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <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"/> N/A	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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				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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 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 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 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: Nadine Cribbs		Date: March 7, 2018	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-21-18 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



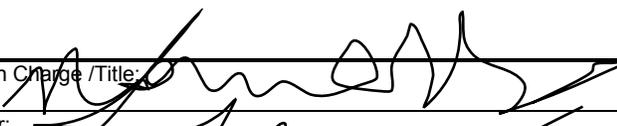
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

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
Dresser station cooler ambient	40	Hamburger from grill	210
Cold hold: tomato, lettuce, cheese	38,40,41	True reach-in cooler	40
Hot dogs in dresser station	40	Reach-in freezer	0
Hot hold: hot dogs, eggs, chili,	144,164,180	Soft serve mix #1 & #2	40, 37
Hot hold: sausage	172	Walk-in cooler/freezer, hot dogs in cooler	46, 0, 47

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
4-601.11A	An accumulation of grease, dust and salt was observed on the inner surfaces of the fry dump station. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area at a frequency that prevents a build-up of debris.	3-10-18	AK
4-601.11A	Mildew was observed on the deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the deflector and wash, rinse and sanitize it.		
3-501.16B	The ambient temperature of the walk-in cooler was measured at 46F. The unit thermometer indicated an ambient temperature of 48F. A container of hot dogs was measured at 47F. Potentially hazardous food shall be held at 41F or less. All of the potentially hazardous foods in the cooler were moved to other coolers in the facility. Do not place potentially hazardous foods in the walk-in cooler until it has been repaired to a condition that will hold food at 41F or less.		
4-601.11A	Food residue was observed on the table mounted can opener and the opener base. Food contact surfaces shall be clean to sight and touch. Please clean the can opener daily.		
7-102.11	A pump sprayer of degreaser stored in the storage room was not labeled. Toxic materials shall be labeled with the common name of the material. COS by labeling the container.		

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	Minor food debris was observed inside the dresser station cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the dresser station cooler.	3-21-18	C
4-601.11C	An accumulation of dust was observed on top of the expo station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the top of the expo station.		
4-601.11C	Dust and food debris was observed on the equipment tables in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the equipment tables in the kitchen area.		
6-501.12A	An accumulation of dirt, grease and food debris on the floor below the grill and adjacent equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below the equipment.		
4-601.11C	An accumulation of grease and food debris was observed on the side of the reach-in cooler beside the fry station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the cooler.		
6-501.12A	An accumulation of grease was observed on the inner surfaces of the hoods in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove dripping and excess grease from the hood interiors.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Nadine Cribbs Date: March 7, 2018

Inspector:  John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 3-21-18



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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-601.11C	Food residue was observed on fry cup dispensers at the fry station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the dispensers.	3-21-18	[Signature]
4-601.11C	An accumulation of dust and debris was observed on top of the fry station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the top of the fry station.		
4-601.11C	An accumulation of grease and food residue was observed on the inner and outer surfaces of the Prince Castle holding unit. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of this equipment.		
4-601.11C	Food splatters were observed on shelving, walls, and counter surfaces in the hot dog roller/hot hold area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all observable surfaces in this area.		
6-501.12A	Grease and food debris was observed on the floor below equipment on the fry-side of the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below this equipment.		
6-501.12A	Dirt and food debris was observed on the floor below the fountainette and adjacent equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Nadine Cribbs	Date:	March 7, 2018
Inspector:		John Wiseman	Telephone No.	(573)-431-1947
			EPHS No.	1507
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	3-21-18



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6-501.12B	Employees were observed attempting to clean kitchen equipment in the presence of exposed food. Except for cleaning that is necessary due to a spill or accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.				3-21-18
6-501.14A	An accumulation of dust was observed on AC vents above the single service storage racks near the front of the business. Intake and exhaust air vent and ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.				
6-501.12A	An accumulation of dirt and debris was observed on the floor below shelving in the storage area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.				
5-501.116 B	The trash can and it's caster base in the ware washing area is dirty. Waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of soil or becoming attractants for insects and rodents. Please clean the trash can and the can base.				
6-501.12A	Dirt and food debris was observed on the floor below the storage rack and the three compartment sink in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the ware washing area.				
6-501.14A	An accumulation of dust was observed on AC vents in the ware washing area. Intake and exhaust air vent and ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.				
EDUCATION PROVIDED OR COMMENTS					
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Inspector:		John Wiseman		Telephone No. (573) 431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 3-21-18	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

6-501.12A	Dirt and debris was observed on the floor of the walk-in freezer and on aluminum racks in the freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor and racks in the walk-in freezer.	3-21-18	RC
4-501.11A	Brooms for cleaning were observed to be soiled and damaged. Please replace soiled or damaged cleaning equipment.		
6-501.12A	The storage room is generally dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and organize the storage room.		

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Inspector:	John Wiseman	Telephone No. (573) 431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-21-18