



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

TIME IN DATE 4/1/19	8:25 AM	TIME OUT 11:40 AM
		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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Sonic Drive In	OWNER: Pete Esch and Bill Pschier	PERSON IN CHARGE: Cassie Williams	
ADDRESS: 745 Weber Road	ESTABLISHMENT NUMBER: 0269	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-756-2828	FAX: NA	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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-10707, Exp. 1/31/2020	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
IN OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> OUT <input checked="" 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 <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> OUT <input checked="" 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"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<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 <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 <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>			IN = in compliance OUT = not in compliance		
IN OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean	<input checked="" type="checkbox"/>	
		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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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"/>	<input checked="" 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	<input checked="" type="checkbox"/>	

Person in Charge /Title:  Cassie Williams Date: April 1, 2019

Inspector:  Daniel Huff Telephone No. (573)431-1947 EPHS No. 1645 Follow-up: Yes No



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ESTABLISHMENT NAME	ADDRESS	CITY/ZIP	
Sonic Drive In	745 Weber Road	Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Shake Mix in Machine	39	Beverage Air Refrigerator: Ambient, Hot Dog	39, 40
Soft Serve Mix in Machine	39	Egg from Grill	206
Fountainette Cooler: Ambient, Iced Coffee	36, 38	Prep Cooler - Top: Lettuce, Sliced Tomato	41, 41
Burgers from Grill	195-205	Prep Cooler - Bottom - Ambient	38
Beverage Air Freezer: Ambient	8	Walk In Cooler: Ambient, Soft Serve Mix	34, 38
Code Reference	PRIORITY ITEMS		Correct by (date)
	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.		Initial
4-601.11A	A buildup of lime and black debris was observed inside the ice machine above the deflector. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the cooler and wash, rinse, and sanitize the surfaces inside the ice machine.		4/2/19
4-501.114C	The sanitizer solution in the 3-vat sink and in buckets in the kitchen had a sanitizer concentration below the required concentration of 150-400 parts per million (ppm) for the quaternary ammonia sanitizer used in the facility. CORRECTED ON SITE by mixing new sanitizer at a concentration of approximately 200 ppm.		COS
4-601.11A	An accumulation of grease and residue was observed inside the hood over the flat grill. Grease droplets were also observed inside the hood. This is considered a food contact surface because it is located above the grill where food is prepared. Food contact surfaces shall be clean to sight and touch. Please clean the hood over the flat grill.		4/4/19
7-201.11B	Sanitizer and detergent containers were observed hanging from a rack above the drainboard of the 3-vat sink where a tub of sliced onion rings were staged during prep. Toxic materials shall not be stored where food, clean equipment, utensils, clean linens, or single use items may be contaminated. No evidence of drips was observed. CORRECTED ON SITE by moving the rack holding the detergent and sanitizer to hang above the wash vat of the 3-vat sink.		COS
2-401.11A	Employee beverages were observed on a shelf above plastic wrap and single use bags. Employee beverages shall be stored where they cannot contaminate food, clean equipment, utensils, clean linens, and single use items. CORRECTED ON SITE by moving the plastic wrap and single use bags to a separate shelf.		COS
Code Reference	CORE ITEMS		Correct by (date)
	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.		Initial
4-501.11B	The door seal and the plastic panel inside the door is deteriorating and coming loose on the ice machine. Equipment shall be maintained in good repair. Please replace the door seal and repair the panel inside the door.		4/8/19
6-501.14A	An accumulation of dust was observed on the ceiling vents above the soft serve machine. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vents.		4/4/19
4-501.11B 4-601.11C	The door seals are broken and residue and mold were observed inside the broken seals on 1) the bottom door of the Beverage Air freezer, 2) the top door of the Beverage Air refrigerator, and 3) the door of the Fountainette Cooler. Non-food contact surfaces shall be free of residue accumulations and equipment shall be maintained in good repair. Please clean and replace the door seals.		4/8/19
4-601.11C	An accumulation of food debris was observed inside the Beverage Air Refrigerator. Non-food contact surfaces shall be free of debris accumulations. CORRECTED ON SITE by cleaning.		COS
6-501.18	The hand washing sink near the warewashing area was dirty. Plumbing fixtures shall be cleaned as often as needed to keep them clean. CORRECTED ON SITE by cleaning.		COS
6-501.14A	Dust and residue was observed on the floor fan in the kitchen. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fan before use and as often as needed to prevent dust and residue accumulation.		4/8/19
3-305.11A (1) 3-305.11A (1)	An accumulation of dust was observed on the condenser fan covers inside the walk in cooler. Food shall be stored where it is not exposed to contamination. Please clean the condenser fan covers. Residue and mold was observed on the wire racks inside the walk in cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the wire racks.		4/8/19

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Cassie Williams* Cassie Williams Date: April 1, 2019

Inspector: *Daniel Huff* Daniel Huff Telephone No. (573)431-1947 EPHS No. 1645 Follow-up: Yes No
Follow-up Date: 4/11/19



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ESTABLISHMENT NAME	ADDRESS	CITY/ZIP	
Sonic Drive In	745 Weber Road	Farmington, 63640	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk In freezer: Ambient	10	Hot Hold: Chili, Scrambled Eggs	147, 170
Sausage from grill	182	Breakfast Station Cold Hold: Sliced Tomatoes	60*

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
3-501.16A (2)	*Sliced tomatoes were observed in the breakfast station cold hold and they were measured at 60 degrees Fahrenheit at 9:30 AM. Potentially hazardous foods held under refrigeration shall be maintained at 41 degrees Fahrenheit. According to staff the tomatoes were placed in the cold hold at approximately 6:15 AM. The cold hold is cooled by placing ice beneath the insert pans. However, staff forgot to place ice in the well of the cold hold this morning. CORRECTED ON SITE by discussion with staff and the tomatoes were voluntarily discarded.	COS	•✓
7-201.11B	A spray bottle of cleaning solution was stored in a cabinet with single use bags for use with food. Toxic materials shall not be stored where food, clean equipment, utensils, clean linens, or single use items may be contaminated. CORRECTED ON SITE by moving the bottle of cleaning solution.	COS	✓

Code Reference	CORE ITEMS	Correct by (date)	Initial
3-305.11A (3)	Boxes of food were observed on the floor inside the walk in cooler and walk in freezer. Food shall be stored at least 6 inches above the floor. Please place the food boxes on shelves. NOTE: The facility manager stated that a food delivery was received earlier this morning and the food boxes had not yet been placed on shelves.	4/4/19	✓
5-501.115	An old cooler and other miscellaneous items and debris was observed inside the dumpster enclosure. Refuse storage areas shall be clean and free of unnecessary items. Please remove the unnecessary items from the dumpster enclosure.	4/11/19	✓
6-202.15A	The exterior door of the water heater room is deteriorated at the bottom creating an opening to the outdoors. Outer openings shall be sealed to prevent entry of rodents and insects. Please repair or replace the door.	4/11/19	✓
6-403.11B	A jacket and a pair of roller skates were stored in a cabinet where single use items were also stored. Employee personal items shall be stored in a designated location where food, clean equipment, utensils, clean linens, or single use items cannot be contaminated. CORRECTED ON SITE by moving the jacket and roller skates.	COS	✓

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Cassie Williams</i>	Cassie Williams	Date: April 1, 2019
Inspector:	<i>Daniel Huff</i>	Telephone No. (573)-431-1947 1645	EPHS No. Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4/11/19