



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

TIME IN	10:42 AM	TIME OUT	12:56 PM
DATE	June 3, 2020	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: Nadene 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 10/31/2020		
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <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"/> IN <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> 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 <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"/> 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"/> Q/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/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 <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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		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"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<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"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 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:	Nadene Cribbs/GM	Date:	June 3, 2020
Inspector:	Donovan Kleinberg	Telephone No.:	(573) 431-1947
		EPHS No.:	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	6/18/2020



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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	
Walk-In Freezer Ambient		12	Right Electro Freeze; Ambient, Mix	
Walk-In Cooler Ambient		33	Left Electro Freeze; Ambient, Mix	
True Freezer Ambient		11	Sliced Tomato on Cold Hold	
True Cooler Ambient		33	Cold Hold Table Bottom Ambient	
Chicken Off Grill		161	Sundae Table Bottom Ambient	

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.			
6-501.111	There were numerous house flies observed in the back of the establishment near the exit door. The presence of pests shall be controlled by monitoring for their presence in food deliveries and applying appropriate control methods inside the establishment itself. Please reduce the presence of the flies.	6/4/2020	
7-202.12A	A can of raid was found inside the storage area near the water heater which was not approved for use inside food establishments. Only those approved toxic and poisonous materials shall be used inside food establishments. Please remove the non-approved materials from the establishment.	6/3/2020	
7-201.11A	Inside the storage room degreaser was observed to be stored next to single service gloves. Potentially toxic or poisonous materials shall be separated from food, food equipment and single service items by a space or partition to prevent contamination. Please separate the degreaser from single service items.	6/3/2020	nc
4-601.11A	The ice scoops for the ice dispensers were observed to have an accumulation of hard water. Food Contact Surfaces shall be kept clean to sight and touch. Please wash, rinse and sanitize the ice scoops.	6/3/2020	
4-601.11A	There was soda syrup splash observed on the upper surfaces of the soda fountains. This poses the risk of food contamination by drippage. Food Contact Surfaces shall be kept clean to sight and touch. Please clean the upper splash boards of the soda fountains.	6/3/2020	
4-601.11A	There was dried on food splatter on the upper surfaces of the mix and chill. This presents a risk of food contamination by drippage. Food Contact Surfaces shall be kept clean to sight and touch. Please clean the upper surfaces of the mix and chill.	6/3/2020	
2-301.14H	A food employee was observed donning single use gloves without washing their hands. Employees shall wash their hands before applying gloves to prevent contamination of the gloves. Please instruct employees on proper times to wash their hands. CORRECTED ON SITE by discussion with manager.	COS	

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.			
3-302.11A4	A package of frozen beef was observed to be open inside the walk-in freezer. Foods shall be stored in a covered container. Please keep containers and packages of food closed after opening. CORRECTED ON SITE by closing the package.	COS	
5-205.11B	A employee beverage was observed on top of the handwashing sink in the back area. Handwashing sinks shall not be used for any other purpose aside from handwashing. Please have employees store their drinks in areas that prevent potential contamination of food, food equipment and single service items that are not the handsink. CORRECTED ON SITE by removing the drink from the handsink.	COS	
4-903.11A	Employee beverages were observed stored atop boxes of single service gloves on the shelf next to the back area three vat sink. Single service items shall be stored in a manner that protects them from contamination. Please store employee drinks in areas where they are not able to contaminate food, food equipment or single service items. CORRECTED ON SITE by moving gloves.	COS	nc
4-501.14C	The sprayer on the three vat sink in the rear area was observed to have an accumulation of debris. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the three vat sprayer head.	6/3/2020	
3-307.11	There was water drippage from melting frozen water on the ceiling observed in the walk-in freezer. Food shall be protected from contamination. Please place a shield to protect food from incoming drips and maintenance the freezer to prevent the accumulation of ice in the interior.	6/3/2020	
6-501.14A	The air vent inside the walk-in cooler was observed to be dirty. Air intake and exhaust vents shall be cleaned to prevent them from becoming sources of contamination. Please clean the vent.	6/3/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		Nadene Cribbs/GM	Date: June 3, 2020	
Inspector:		Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
			Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 6/18/2020



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ESTABLISHMENT NAME Sonic Drive-In		ADDRESS 701 East Main Street		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION Hot Dog on Hot Hold		TEMP. in ° F 158	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
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3-305.11A	Employee food was observed stored inside the walk-in cooler. Food shall be protected from contamination while in storage. Please place employee food inside a container which is placed in the bottom of the cooler and labeled as employee food to prevent cross-contamination. CORRECTED ON SITE by disposing food.	COS	
6-501.12A	There was an accumulation of food debris on the floor inside the walk-in cooler. Physical facilities shall be cleaned as often as necessary to prevent the accumulation of debris. Please clean the floor of the walk-in cooler.	6/3/2020	
6-501.14A	The air vent inside the bathroom was observed to have an accumulation of dust. Air intake and exhaust vents shall be cleaned as often as necessary to prevent them from becoming sources of contamination. Please clean the vent.	6/3/2020	
4-601.11C	One of the carts used to hold tubs and items was observed to have a heavy accumulation of grease and debris. Noon-Food Contact (NFC) surfaces of equipment shall be cleaned as often as necessary to keep them clean. Please clean the cart.	6/3/2020	
6-501.12A	The floor underneath the deep fryer was observed to have an accumulation of grease and debris. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the floor underneath the deep fryer.	6/3/2020	
4-601.11C	The sides of the deep fryer were observed to have an accumulation of grease. NFC surfaces shall be cleaned as often as necessary to keep them clean. Please clean the deep fryer.	6/3/2020	
4-601.11C	The upper sides of the fry hold were observed to have an accumulation of debris. NFC surfaces shall be kept free of debris. Please clean the upper areas of the fry hold.	6/3/2020	

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4-601.11C	The vent hood for the grill was observed to have a heavy accumulation of grease and debris. NFC surfaces shall be kept free of dust and debris. Please clean the vent hood around the grill.	6/3/2020	
5-501.115	There was an accumulation of garbage and debris noted inside the dumpster enclosure area. Dumpster enclosures shall be maintained free of unnecessary items and kept clean. Please clean the enclosure.	6/3/2020	MC
6-501.12A	The floor of the outside storage shed had an accumulation of litter and debris. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the floor the shed.	6/3/2020	

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