

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

TIME IN 930			TIME OUT 1100		
PAGE	1	of	2		

SSYABLEHMENT NAME: CALEBY	NEXT ROUTINE INSPE	CTION THIS DAY, THE ITEMS NOTI CCTION, OR SUCH SHORTER PER S FOR CORRECTIONS SPECIFIED	OD OF TIME AS	MAY BE S	PECIFIE	ED IN WI	RITING BY	THE REGULA	TORY AUTHORITY			
COTYZIP: KENNETT, MO	Sonic Drive-In GREG W						,0.(1,000,0)	PERSON IN CHARGE: CALEB YATES				
ESTABLISHENT TYPE BACETY SCHOOL BACETY BACETY SCHOOL BACETY BACETY SCHOOL BACETY BACET	ADDRESS: 1101	FIRST STREET							COUNTY: 069			
RESTARVANT C.STORE CATERER DELL GROCERY \$TORE TRAYERN MARKERY CATERER DELL TAYERN			39	FAX:				P.H. PRIORITY	: 🔳 н []м[] L	
Pre-copening	BAKERY RESTAURANT				P. [☐ MOBILE	VENDO	RS
PUBLIC		Routine Follow-up	☐ Complaint	☐ Other	r							
Bits factors are food preparation practices and employee behaviors made commonly apported to the Contrain For Disease Control and Prevention as contributing factors in foodborne illiness outbreaks. Public health interventions are control measures to prevent foodborne illiness or injury. Compilares	Approved Dis	sapproved PUBLIC										
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Person in Charge /Title: CALEB YATES Date: 2/5/2020	Person in Charge /Ti	tle: CALER VATES		1	Î	1	rnysical			ciean		4
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573-868-9008 1647 Follow-up Date:	1 Selection	Insta	573-8	68-900			1647	Follov		169		E6.37



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

TIME IN 930	TIME OUT 1100
DACE 2	. 2

ESTABLISHMENT NAME Sonic Drive-In		ADDRESS 1101 FIRST STR	CITY/ZIP KENNETT, MO				
FC	OOD PRODUCT/LOCATION	TEMP. in ° F	T/ LOCATION	C SECURED SECTION OF THE SECTION OF			
IC	CE CREAM PREP TABLE	40			173		
	STAND UP FREEZER	-14	Chicken Nugg	ets/Warmer	15	57	
	WALK IN COOLER	38					
	PREP Cooler	37	0				
Sli	ced Tomatoes/Prep Cooler	40	Scramble Eggs and	Sausage/Warmer	18	30	
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY e elimination, prevention or reduction VE IMMEDIATE ACTION within 7:	on to an acceptable level, hazards	s associated with foodborne illness	Correct by (date)	Initial	
4-601.11A	Vent Hood filters above fryers an	d grill soiled with grease and d	ebris, clean		NRI	X C1	
Code Reference 4-601.11C 4-901.11	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. Black residue on walls, ceiling and fan guards in walk in cooler, clean Multiple dishes stack together wet, must allow them to properly air dry before stacking						
NRI	Next Routine Inspection						
		EDUCATION PROVI	DED OR COMMENTS			over contra	
		1					
Person in Ch	arge /Title: CALEB YATES)	Date: 2/5/2020			
Inspector:/	1/1/	/ Telephone No.	EPHS No.	Follow-up:	Yes I	✓ No	