

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

TIME IN 900			TIME OUT 1030	
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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 PERSON IN CHARGE: OWNER **Brittany Crossfield** Jake Stauffer, R.B. Grisham COUNTY: 069 ADDRESS: 910 N Douglass CITY/ZIP: Malden, MO 63863 PHONE: 573-276-3155 FAX: P.H. PRIORITY: 🔳 H М ESTABLISHMENT TYPE ☐ INSTITUTION ☐ TEMP.FOOD ■ MOBILE VENDORS ☐ CATERER☐ SENIOR CENTER **GROCERY STORE** □ BAKERY C. STORE DELI
SUMMER F.P. DELI **TAVERN** SCHOOL RESTAURANT **PURPOSE** □ Complaint ☐ Other □ Pre-opening Routine ☐ Follow-up WATER SUPPLY SEWAGE DISPOSAL FROZEN DESSERT PRIVATE □ PRIVATE COMMUNITY ■ NON-COMMUNITY ☐ Approved ☐ Disapproved PUBLIC Results Date Sampled License No. 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. COS Compliance Potentially Hazardous Foods Demonstration of Knowledge Compliance Proper cooking, time and temperature Person in charge present, demonstrates knowledge, OUT N/O N/A OUT and performs duties IN OUT Proper reheating procedures for hot holding NIII N/A Employee Health Proper cooling time and temperatures N N/A OUT Management awareness; policy present IN OUT Proper use of reporting, restriction and exclusion N/O N/A Proper hot holding temperatures OUT OUT OUT N/A Proper cold holding temperatures Good Hygienic Practices Proper date marking and disposition Proper eating, tasting, drinking or tobacco use OUT N/O N/A OUT N/O Time as a public health control (procedures / No discharge from eyes, nose and mouth N/O IN OUT NED OUT records) Consumer Advisory Preventing Contamination by Hands Consumer advisory provided for raw or Hands clean and properly washed 屬 IN OUT OUT N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT N/O approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not CONT OUT N/O N/A IN offered accessible Chemical Approved Source OUT N/A Food additives: approved and properly used OUT Food obtained from approved source Food received at proper temperature Toxic substances properly identified, stored and OUT IN OUT N D N/A Food in good condition, safe and unadulterated Conformance with Approved Procedures OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT IN OUT N/O and HACCP plan destruction Protection from Contamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected N/A OUT inspection Food-contact surfaces cleaned & sanitized OUT = not in compliance C IN = in compliance IN N/A N/A = not applicable N/O = not observed Proper disposition of returned, previously served, NED IN OUT 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 Proper Use of Utensils cos R cos R OUT Safe Food and Water × In-use utensils: properly stored X Pasteurized eggs used where required Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × X handled × Single-use/single-service articles: properly stored, used Food Temperature Control × Gloves used properly Adequate equipment for temperature control × Utensils, Equipment and Vending Approved thawing methods used Food and nonfood-contact surfaces cleanable, properly Thermometers provided and accurate × designed, constructed, and used Warewashing facilitles: installed, maintained, used; test Food Identification × strips used × Nonfood-contact surfaces clean X Food properly labeled; original container **Physical Facilities** Prevention of Food Contamination Hot and cold water available; adequate pressure × Insects, rodents, and animals not present × Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × and display Sewage and wastewater properly disposed Personal cleanliness: clean outer clothing, hair restraint, × X fingernails and jewelry Toilet facilities: properly constructed, supplied, cleaned Wiping cloths: properly used and stored X Garbage/refuse properly disposed; facilities maintained × X Fruits and vegetables washed before use Physical fa ties installed, maintained, and clean Person in Charge /Title: Brittany Crossfield Date: 01/06/2023 No Telephone No **EPHS** No. Follow-up: \square 573-888-9008 Follow-up Date: 1/12/23 CANARY - FILE COPY E6.37 DISTRIBUTION: WHITE - OWNER'S COP



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ESTABLISHMENT NAME Sonic Drive In		910 N Douglass City/zip Malden, MO 638			7		
FOOD PRODUCT/LOCATION		TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ LOCATION		TEMP. in ° F		
Ice Cream Topping Cooler		36	Sausage/Warmer		153		
	Ice Cream	32	Hoshizaki Cooler		33		
Hot Dogs/Warmer Chili/Warmer		146	Trausen		-11		
		138 Walk in cooler			36		
	amburger Patty/Warmer	146 PRIORITY I	теме		Correct by	Initial	
Code Reference	Priority items contribute directly to the or injury. These Items MUST RECE	e elimination, prevention or reduction	n to an acceptable level, hazards associate	d with foodborne illness	(date)	Bc.	
4-601.11A	Multiple dirty pots and par	ns sitting on shelving for c	lean dishes		1/12/23		
Code Reference	standard operating procedures (SSC	Ps). These items are to be correct	structures, equipment design, general main ted by the next regular inspection or as	ienance or sanitation stated.	Correct by (date)	Initial	
	3 Vat sink faucet spraying water onto wall , repair or replace Hoshizaki cooler soiled with food and debris						
	11C Floor fan soiled with dust and debris,						
	I1 Missing floor tiles next to ice maker						
5-205.12B							
4-601.11C	Walk in freezer floor soiled	d with food			1/12/23	&C	
	Corrected Onsite						
NRI	Next Routine Inspection	EDUCATION PROV	IDED OR COMMENTS				
Person in Ch	narge /Title: Brittany Cross	field	PLANTIA C	Date: 01/06/20	023		
Inspector	alon O Pul	Telephone No 573-888-900		Follow-up: Follow-up Date: 1/1	Yes [No E6.37A	