**CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER**  
**ENVIRONMENTAL SECTION**  
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Sonic Drive In  
**OWNER:** D & G Properties  
**PERSON IN CHARGE:** Brandon Sanders

**ADDRESS:** 530 S. Hope Street  
**PHONE:** (573)243-6211  
**FAX:** --none--  
**CITY/ZIP:** Jackson 63755  
**LICENSE NO.:** 037-16534  
**ESTABLISHMENT #:** 5185  
**COUNTY:** 04

**PURPOSE:** Pre-opening  
**FROZEN DESSERT:** Disapproved  
**SEWAGE DISPOSAL:** Private  
**WATER SUPPLY:** Community  
**LICENSE N6. 03 T-16 534**

**SEWAGE DISPOSAL**  
- Public D Private  
- Water Supply D Community  
- Non-Community D Private

**Date Sampled:**  
**Results:**

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**RISK FACTORS**  
- 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**  
- Control measures to prevent foodborne illness or injury.

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**Person in charge present, demonstrates knowledge, and performs duties**

<table>
<thead>
<tr>
<th>Item</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proper cooking, time and temperature</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>Proper cooling time and temperatures</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Proper date marking and disposition</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Time as a public health control (procedures / records)</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Consumer advisory provided for raw or undercooked food</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
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<tr>
<td>Pasteurized foods used, prohibited foods not offered</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Food additives: approved and properly used</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Toxic substances properly identified, stored and used</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>Compliance with approved Specialized Process and HACCP plan</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
</tbody>
</table>

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**Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

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<thead>
<tr>
<th>Item</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>In-use utensils properly stored</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>Gloves used properly</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Plumbing installed; proper backflow devices</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td>Sewage and wastewater properly disposed</td>
<td></td>
<td></td>
<td><strong>IN</strong></td>
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<tr>
<td>Toilet facilities; properly constructed, supplied, cleaned</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>Garbage/refuse properly disposed, facilities maintained</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
<tr>
<td>Physical facilities installed, maintained, and cleaned</td>
<td></td>
<td></td>
<td><strong>OUT</strong></td>
</tr>
</tbody>
</table>

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**Person in Charge /Title:**

**Date:** 01-23-2013

**Follow-up:** Yes  
**Follow-up Date:** 01-24-2013

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*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
## Sonic Drive In

**Address**: 530 S. Hope Street, Jackson, 63755

### TEMP, in °F

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>foot long hot dog - roller</td>
<td>145</td>
</tr>
</tbody>
</table>

### Code Reference

- **5-501.11** Garbage dumpster lids are open
- **6-501.11** Rear floor drain, mop sink, front floor drain, and baseboard at walk in freezer door in disrepair
- **6-201.11** Above areas are dirty because of disrepair
- **5-205.15** Toilet tank will not fill but toilet will flush
- **5-205.15** Water supply to "mop sink" does not work
- **5-205.15** Water is backed up over the drain in the bathroom floor
- **6-202.14** Spring on restroom door disconnected (released to allow warm air to water pipes)
- **6-304.11** Odors in restroom
- **6-301.12** No paper towels in the restroom
- **4-501.11** Several seals of refrigeration doors broken or dirty & hinge coming apart on walk-in freezer door
- **5-501.16** No waste can by kitchen hand sink
- **3-304.12** Dipping dry batter mix with an acrylic glass - Corrected

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**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge / Title**: [Signature]

**Date**: 01-23-2013

**Inspector**: [Signature]

**Telephone No**: (573)335-7846

**EPHS No**: 1129

**Follow-up Date**: 01-24-2013