



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Sonic Restaurants INC Of Tyrone, GA
Address: 64 Carriage Oak Dr

City: Tyrone Time In: 9:00 pm Time Out: 10:15 pm

Inspection Date: 11/29/2010 CFSM: keith greaves

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: [] Last Score: 92 Grade: A Date: 8/12/10

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-60497 Prior Score: 83 Grade: B Date: 5/26/10

'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 illness or injury.

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

CURRENT SCORE: 92 CURRENT GRADE: A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision (9 points), Approved Source (9 points), Protection from Contamination (9 points).

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating of Potentially Hazardous Foods (9 points), Consumer Advisory (4 points), Holding of Potentially Hazardous Foods (9 points), Date Marking (4 points), Highly Susceptible Populations (9 points), Chemicals (4 points), Conformance with Approved Procedures (4 points).

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water (3 points), Food Temperature Control (3 points), Prevention of Food Contamination (3 points), Postings and Compliance with Clean Air Act (3 points).

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils (1 point), Utensils, Equipment and Vending (1 point), Water, Plumbing and Waste (2 points), Physical Facilities (1 point), Pest and Animal Control (3 points).

Person in Charge (Signature): (Print) Date: 11/29/2010 9:00:00 PM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment Sonic Restaurants INC Of Tyrone, GA	Permit 1-60497	Date InspectionDate2
Address 64 Carriage Oak Dr	City/State Tyrone, GA 30290	Zip Code 30290

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken breast-walkin cooler	39	ranch sauce-cooler	39		
hot dogs-walkin cooler	39				
chili-walkin cooler	39				
chicken breast-upright cooler	41				
chili-hot holding	185				
chicken & beef mix-hot holding	165				
diced tomatoes-cooler	41				
sliced tomatoes-cooler	43				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	#4-2B: Additional cleaning of onion slicer. additional cleaning of ice machine.
S14	#14A: Store scoops with handle upright. Corrected.
S15	#15A: Replace broken scoop for bulk items.
S17	#17C: Additional cleaning of fan covers in walkin cooler to remove dust buildup. Additional cleaning of vent cover over grill area. Additional cleaning of fan grate in grill area.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 11/29/2010 9:00:00 PM

