

CITY of BEAUMONT  
Environmental Health Division  
3040 College Street  
Beaumont TX 77701  
409-832-7463

Site Name: Sonic

Completed By: Reina Sixtos At:4/30/24 12:21 pm

Address: 2970 N DOWLEN RD, BEAUMONT, TX

Case Number: EHI2023-7183

---

**Score: 84**

---

**3 Point Demerit**

**OUT** 10. Food contact surfaces & returnables; Cleaned and sanitized at ppm/temp

*QAC bucket sanitizer @ 400 ppm. Ok.  
Observed build up inside the ice machine.  
Observed build up inside the drink dispenser.*

*228.113(1) 228.114(a)(5)(d). Cleaning of Equipment and Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. (D) in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch. (5) Except when dry cleaning methods are used as specified under §228.115(a) of this title, surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned.*

---

**OUT** 2. Proper Cold Hold temperature (41 F/45 F)

*Walk-in cooler @ 38°F  
Walk-in freezer @ 0°F  
Reach in cooler @ 36°F  
Reach in freezer @ 1°F*

*Cold held temperatures:  
Relish @ 61°F*

*Prep cooler seems to be in disrepair and needs to be serviced. No thermometer was inside the cooler.*

---

**IN** 3. Proper Hot Holding Temperature(135 F)

*Hot held temperatures:  
Chili @ 176°F  
Chicken strips @ 153°F  
Hamburger patties @ 157°F*

---

**IN** 6. Time as a Public Health Control; procedures & records

CITY of BEAUMONT  
Environmental Health Division  
3040 College Street  
Beaumont TX 77701  
409-832-7463

Site Name: Sonic

Completed By: Reina Sixtos At:4/30/24 12:21 pm

Address: 2970 N DOWLEN RD, BEAUMONT, TX

Case Number: EHI2023-7183

---

### Score: 84

---

**228.75(i) (i) Time as a public health control. (1) Except as specified under paragraph (4) of this subsection if time without temperature control is used as the public health control for a working supply of time/temperature control for safety food before cooking, or for ready-to-eat time/temperature control for safety food that is displayed or held for sale or service. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: (A) methods of compliance with paragraphs (2)(A)-(C) or (3)(A)-(E) of this subsection; and (B) methods of compliance with subsection (d) of this section for food that is prepared, cooked, and refrigerated before time is used as a public health control. §228.75 (i)(2) §228.75 (i)(3)(D)(i) (2) If time without temperature control is used as the public health control up to a maximum of 4 hours: (A) the food shall have an initial temperature of 5 degrees Celsius (41 degrees Fahrenheit) or less when removed from cold holding temperature control, or 57 degrees Celsius (135 degrees Fahrenheit) or greater when removed from hot holding temperature control; P [6] (B) the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; P [6] (C) the food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control; P [6] and (D) the food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.**

---

**OUT** 9. Food Separated & protected, prevented during food prep, storage, disp, taste

**Observed ice chest doors opened.**

**Please keep ice chest doors closed when not in use.**

**228.66. Preventing Food and Ingredient Contamination. (a) Packaged and unpackaged food - separation, packaging, and segregation. (1) Food shall be protected from cross contamination by: (A) except as specified in subparagraph (A)(iii) of this paragraph, separating raw animal foods during storage, preparation, holding, and display from: (i) raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables; and (ii) cooked ready-to-eat food. arranging each type of food in equipment so that cross contamination of one type with another is prevented; P [9]and (iii) preparing each type of food at different times or in separate areas; P [9]**

---

#### 2 Point Demerit

**IN** 21. Person in charge present, demonstration of knowledge, and perform duties

**Christi Session was certified food manager at time of inspection.**

---

**OUT** 27. Proper cooling method used; Equipment Adequate to Maintain Product Temp

CITY of BEAUMONT  
Environmental Health Division  
3040 College Street  
Beaumont TX 77701  
409-832-7463

Site Name: Sonic

Address: 2970 N DOWLEN RD, BEAUMONT, TX

Completed By: Reina Sixtos At:4/30/24 12:21 pm

Case Number: EHI2023-7183

---

### Score: 84

---

*Cold hold sensitive foods must be kept at 41°F or below, to slow bacterial growth and prevent food-borne illness. Food products have been out of temperature less than 4 hours.*

*General manager was given time as a public health control forms to maintain records of cold held foods until prep cooler can be serviced.*

**228.75(f)(1)(B)**

*(f) Time/temperature controlled for safety food, hot and cold holding.*

*(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under subsection (i) of this section, and except as specified in paragraphs (2) and (3) of this subsection, time/temperature control for safety food shall be maintained:*

*(B) 5 degrees Celsius (41 degrees Fahrenheit) or less.*

---

#### 1 Point Demerit

**OUT** 35. Personal Cleanliness/eating, drinking or tobacco use

*Observed an employee preparing food with a watch on.*

**228.40. Jewelry Prohibition.** *Except for a plain ring such as a wedding band, while preparing food, food employees MAY NOT wear jewelry including medical information jewelry on their arms and hands.*

---

**OUT** 39. Utensils, equipment, & linens; properly used, stored, dried, & handled

*Observed cutting board needs to be replaced.*

**§228.111. Equipment, Maintenance and Operation. Cutting surfaces.** *Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.*

---

**OUT** 42. Non-Food Contact Surfaces clean

*Observed spills inside the soft serve machine that need to be cleaned and sanitized.*

*Observed spills inside prep cooler next to grill.*

*Observed reach in freezer next to fryer needs to be cleaned.*

*Observed prep cooler was sticky to the touch and needs to be cleaned.*

**§228.113. Cleaning of Equipment and Utensils.** *Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch. (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

---

**OUT** 43. Adequate ventilation and lighting; designated areas used

CITY of BEAUMONT  
Environmental Health Division  
3040 College Street  
Beaumont TX 77701  
409-832-7463

Site Name: Sonic

Completed By: Reina Sixtos At: 4/30/24 12:21 pm

Address: 2970 N DOWLEN RD, BEAUMONT, TX

Case Number: EHI2023-7183

---

**Score: 84**

---

*Observed dust build up on the vents in front of the walk-in cooler.*

*228.186(d) Cleaning ventilation systems, nuisance and discharge prohibition. 228.104(1) Intake and exhaust air ducts shall be cleaned, and filters changed so they are not a source of contamination by dust, dirt, and other materials.*

---

**OUT**

45. Physical facilities installed, maintained, and clean

*Observed mops not stored properly.*

*Observed floor drain under fountain drink machine needs to be cleaned.*

*Observed broken floor drain causing stagnant water.*

*Observed heavy grease build up behind fryers. A deep clean behind equipment is needed.*


*228.186(f) §1228.186. Premises, Buildings, Systems, Rooms, Fixtures, Equipment, Devices, and Materials. (f) Drying mops. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

*228.186. Premises, Buildings, Systems, Rooms, Fixtures, Equipment, Devices, and Materials. (a) Repairing. The physical facilities shall be maintained in good repair. (b) Cleaning, frequency and restrictions. (1) The physical facilities shall be cleaned as often as necessary to keep them clean. (2) Except for cleaning that is necessary due to a spill or other accident cleaning shall be done during periods when the least amount of food is exposed such as after closing.*

---

Total Demerits: 1

Inspected By:



Print: Reina Sixtos

Received By:

Signer Name: Christi Session  
Task: Inspection



CITY of BEAUMONT  
Environmental Health Division  
3040 College Street  
Beaumont TX 77701  
409-832-7463

**Site Name:** Sonic

**Address:** 2970 N DOWLEN RD, BEAUMONT, TX

**Completed By:** Reina Sixtos **At:** 4/30/24 12:21 pm

**Case Number:** EHI2023-7183

---

---

**B/84**