



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SONIC DRIVE IN	BUSINESS PHONE: (559) 589-9600	RECORD ID#: PR0006879	DATE: May 04, 2022
FACILITY SITE ADDRESS: 246 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SCOTT A. MCMILLAN	CERTIFIED FOOD MANAGER: Marlena Hernandez	EXP DATE: 1/24/2027	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed the ice scoop embedded in the ice machine when not in use. Please be sure to remove the ice scoop and place it on a clean surface (e.g. plate, bowl, etc.) when it is not in use.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the electro freeze machine with syrup build up. Please clean this as soon as possible to prevent pest attraction.

Observed the inside of the refrigerator across from the fryer to be dirty. Please clean this as soon as possible to prevent pest attraction and cross contamination.

Observed the hood dirty, please get this serviced as soon as possible and send a copy of the invoice to the department when done.

Observed the soda machine next to the drive through window to be dirty. Please clean this as soon as possible to prevent microbial growth and cross contamination.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed the men and women restrooms to be dirty. Please clean this as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please reseal the loose tiles near the drive through window and near the electro freeze machine.

Observed the facility microbial growth on the side of the wall near the ice bin, the operator stated that it had been there since before she began working at the facility. Additionally, grease build up, food debris, and dust build up was present throughout the facility. The facility needs a deep clean of the floors, walls, walk-in units and appliances.

General Comments:

NOTE: This report must be made available to the public on request



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Observations:

All hand washing stations had hot water, soap, and paper towels.

Both three compartment sinks had hot water.

Food prep sink had hot water.

Final cooking temperature for the beef burger patty was 207.4F

Hot holding temperature for the hot dogs were 145.7F.

Hot holding temperature for the french fries and tator tots were both 135F and above.

During the inspection a new employee was being trained. Please be sure to have the employees food handler card on site within 30 days of employment and send a copy to our department. Thank you.

All dry storage was well maintained, organized, and placed six inches above the ground.

Please correct the above noted violations in a timely manner and contact the department should you have any questions.

Thank you for your time.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

M Henry

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SONIC DRIVE IN	BUSINESS PHONE: (559) 589-9600	RECORD ID#: PR0006879	DATE: October 19, 2021
FACILITY SITE ADDRESS: 246 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SCOTT A. MCMILLAN	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: This facility is in need of deep cleaning for the floors, walls, inside the walk-ins, all food equipment and ceilings. Facility observed with food debris, dust and grease.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed flies inside the food prep areas. Please contact Pest Control Services immediately and have a preventative plan.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: No food manager certification is currently valid. The manager must obtain one within 30 days.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: During the routine inspection, observed a cold holding unit that holds the milk shakes topping leaking from the bottom. This was causing a puddle of water near by the hand washing station, making it inaccessible.

Asked the operator to unplug the reach in until it is fixed and not leaking. Keep the hand washing station accessible at all times.

General Comments:

Correct the above violations immediately.

Hand washing stations must be used frequently.

3 compartment sink dispenses sanitizer.

Thank you

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Yatee Patel - REHS

Agency Representative

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