



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

DATE 09/11/2017	Page 1 of 4
TIME IN 11:03 AM	TIME OUT 12:54 PM

ESTABLISHMENT NAME Checo's Mexican Restaurant, LLC		OWNER Sergio Mascorro		PERSON IN CHARGE Jorge Mendoza	
ADDRESS 601 State Route B			ESTABLISHMENT LICENSE NO.		COUNTY Phelps
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 429-7884	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Expires: License Number: N/A		
ESTABLISHMENT TYPE					PURPOSE
<input type="checkbox"/> Bakery <input type="checkbox"/> C. Store <input type="checkbox"/> Caterer <input type="checkbox"/> Deli <input type="checkbox"/> Grocery Store <input type="checkbox"/> Institution <input type="checkbox"/> Mobile <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> School <input type="checkbox"/> Senior Center <input type="checkbox"/> Summer F.P. <input type="checkbox"/> Tavern <input type="checkbox"/> Temporary					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	43	Walk In Cooler	Sliced Tomatoes	57	True Three Door Unit
Ambient Air	37	True Single Door R/I	Sour Cream	56	True Three Door Unit
Hamburger	157	Hot Hold Unit	Ambient Air	42	True Two Door R/I
Chicken	175	Hot Hold Unit	Ambient Air	33	True Two Door R/I

PRIORITY ITEMS		
CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY

3-302.11	Observed taco bowls stored uncovered in the kitchen prep area. 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	Observed excessive residual product on the blade and base of the table mounted can opener. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
7-207.11	Medicine for an employee's use not properly stored. Observed employee medication stored with food items on the shelf above the White-Westinghouse freezer. 7-207.11 Only those medicines that are necessary for the health of employees shall be allowed in a food establishment. Medicines shall bear a legible manufacturer's label and be located to prevent the contamination of food, equipment, utensils, linens, and single-service items.	Immediate
4-601.11(A)	Observed dried residual food product on the knife blades of knives stored on the clean ware magnetic strip. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units in the facility. 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
4-701.10	The food-contact surface of the wares and utensils not sanitized. NOTE: facility has been out of sanitizer for warewash machine since Saturday. Manager has been notified that all wares and utensils must be washed, rinsed, and sanitized in the three vat sink until machine has	Immediate



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**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items <b>MUST RECEIVE IMMEDIATE ACTION</b> within 72 hours or as stated.	CORRECT BY
	<i>been repaired and inspected by Health Authority.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	
4-601.11(A)	<i>Observed debris on dishes and in containers stored on the clean wares rack.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-302.11	<i>Food uncovered in the True single door reach in located by the hot hold unit.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	<i>Food uncovered on the prep line during a pause in service.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. NOTE: Spoke to Manager regarding appropriate cold hold temperatures of 41 digress or less. He is going to keep ice in the three door prep unit to maintain appropriate temperatures. During pauses in service food should be stored in the walk in cooler.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate
4-601.11(A)	<i>Observed dried residual food product on the interior shelves of the True two door reach in.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-304.12	<i>Improper storage of scoop used for tortilla chips.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	09/18/2017
3-302.12	<i>Bulk ingredients not labeled on storage rack.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	09/18/2017
3-305.11	<i>Observed food stored on the floor in the walk in cooler.</i> 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	09/18/2017



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**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-302.14	<p><i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i></p> <p>4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p>	09/18/2017
4.204.112	<p><i>Temperature measuring device missing in the walk in cooler, True single door reach in, and the True two door reach in.</i></p> <p>4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.</p>	09/18/2017
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed standing water in the bottom of the True three door prep unit.</i></p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	09/18/2017
4-501.11	<p><i>Equipment not maintained in a state of good repair or proper adjustment. Observed the True three door prep unit is not properly functioning holding temperatures to 41 degrees or less.</i></p> <p>Note: Facility is to use ice to hold food to temperature until machine is repaired and inspected by Health Authority.</p> <p>4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.</p>	09/18/2017
6-501.12	<p><i>Observed excessive dust on the cover of the air return vent in the dining room.</i></p> <p>6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.</p>	09/18/2017
4-903.11	<p><i>Single-service items stored on the floor in storage room housing bulk ice machine.</i></p> <p>4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.</p>	09/18/2017



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*(This area is mostly blank, likely for inspection notes or violations.)*

**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 11 priority violations and 9 core violations of the food code.  
 I am aware of each violation and the compliance date for each violation. *sm*  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

*(This area is mostly blank, likely for education or comments.)*

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Jorge Mendoza / Manager	<i>Jorge mendoza</i>	DATE 09/11/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 09/18/2017