



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

DATE 06/05/2017	Page 1 of 4
TIME IN 11:00 AM	TIME OUT 12:10 PM

ESTABLISHMENT NAME Checo's Mexican Restaurant		OWNER Sergio Mascorro		PERSON IN CHARGE Alberto Esquivel	
ADDRESS 405 Independence Lane			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Vienna 65582			TELEPHONE NUMBER (573) 466-3420	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		P.H. PRIORITY H
Date Sampled: N/A			Expires: N/A		License Number: N/A
Result: 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	Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Walk In Cooler	Red Sauce	147	Hot Hold Unit
Ambient Air	37	True Two Door R/I	Hamburger	137	Hot Hold Unit
Guacamole	43	Delfield Prep Unit	Steak	42	True Single Door R/I
Cheese Sauce	146	Hot Hold Unit	Ambient Air	37	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	<i>Food uncovered in the walk in cooler and all cold hold units throughout the facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in all cold hold units throughout the facility.</i> 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.	06/12/2017
3-302.11	<i>Raw shell eggs stored above ready-to-eat food in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	<i>Food uncovered on the shelf above the Kenmore freezer.</i> 3-302.11 Food shall be protected from cross contamination.	06/12/2017
3-302.11	<i>Food uncovered and opened in the Kenmore freezer.</i> 3-302.11 Food shall be protected from cross contamination.	06/12/2017
3-302.11	<i>Raw meats stored above and beside ready-to-eat food in the True two door reach in and True single door reach in.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-101.11	<i>Observed pork chops with an expired sale by date in the True two door reach in.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Immediate



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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
4-601.11(A)	Observed food debris on knives stored on magnetic knife rack. 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.	Corrected On-site
3-302.11	Food uncovered on the shelf above the magnetic knife rack. 3-302.11 Food shall be protected from cross contamination.	Immediate
4-701.10	The food-contact surface of the wares and utensils not sanitized. Observed the ware washing machine is not dispensing sanitizing agent. Note: facility must use three vat sink for ware washing until machine is fixed and inspected by the Phelps/ Maries County Health Department. 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Immediate
4-601.11(A)	Excessive burned-on residue buildup on the interior of the Blodgett oven. 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.	06/12/2017
7-207.11	Medicine for an employee's use not properly stored. Observed medication stored on top of the True two door reach in. 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.	Corrected On-site

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
5-205.11	The employee handsink located in the kitchen is used for purposes other than hand washing. 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
4-203.11	Food thermometer inaccurate in both the walk in cooler and True two door reach in. 4-203.11 Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.	06/12/2017
3-302.12	Bulk ingredients not labeled. 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.	06/12/2017
4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed	06/12/2017



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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
	excessive ice accumulation in the Kenmore freezer. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	06/12/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed the ware washing machine is not calibrated to properly dispense sanitizing agent. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Immediate
4.204.112	<i>Temperature measuring device missing in the True single door reach in.</i> 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.	06/12/2017
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	06/12/2017
5-501.11	<i>Dumpster not located on a non-absorbent surface.</i> 5-501.11 An outdoor storage surface for refuse, recyclables, and returnables shall be: sloped to drain; and constructed of nonabsorbent, smooth and durable material, such as concrete or asphalt, if there is evidence of vermin or a creation of a nuisance or health hazard.	06/12/2017
6-501.11	<i>Observed the screen door in the kitchen to be torn and in disrepair.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/12/2017
6-501.11	<i>Observed stained ceiling tiles and tiles with holes in the wait station and dining area.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/12/2017
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	06/12/2017



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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 12 priority violations and 12 core violations of the food code. AE
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Alberto Esquivel / Manager	<i>Alberto Esquivel</i>	DATE 06/05/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	<i>Debbie Matlock</i>	EPHS NO. 1508
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 06/12/2017