



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>CHECO'S</i>	Number: <i>F125-10015</i>
Address: <i>405 INDEPENDENCE, VIENNA, MO 65582</i>	County Code: <i>125 MARIES</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>H</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>SERGIO MASCORRO</i>	Phone: <i>(573) 422-3622</i>	Fax:
Email: <i>taladro84@gmail.com</i>		

Inspection

Date: <i>07/23/2020</i>	Time In: <i>11:40 AM</i>	Time Out: <i>12:35 PM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>08/06/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>milk</i>	<i>37</i>	<i>Cold Holding</i>
<i>tamales</i>	<i>38</i>	<i>Cold Holding</i>
<i>raw beef strips</i>	<i>41</i>	<i>Cold Holding</i>
<i>rice</i>	<i>205</i>	<i>Hot Holding</i>
<i>pico de gallo</i>	<i>36</i>	<i>Cold Holding</i>
<i>taco meat</i>	<i>136</i>	<i>Hot Holding</i>
<i>raw beef strips</i>	<i>40</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics *In Compliance*

3-2 Sources, Specifications, and Original Containers and Records *In Compliance*

3-3 Protection From Contamination After Receiving **Not In Compliance**

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.

Core **Re-inspection Date: 08/06/2020**

Food not protected from contamination.

3.302.11. Food shall be protected from cross contamination.

Priority **Re-inspection Date: 08/06/2020**

Food uncovered in coolers throughout kitchen.

3-4 Destruction Of Organisms Of Public Health Concern *In Compliance*

3-5 Limitation Of Growth Of Organisms Of Public Health Concern **Not In Compliance**

3.501.15. Cooling shall be accomplished by using one or more of the following methods: 1) placing food in shallow pans; 2) separating food into smaller or thinner portions; 3) using rapid cooling equipment; 4) stirring food in a container placed in an ice water bath; 5) using containers that facilitate heat transfer; 6) adding ice as an ingredient. When placed in cooling or cold holding equipment, food containers shall be arranged to provide maximum heat transfer and loosely covered, or uncovered if protected from overhead contamination during the cooling period.

Core **Re-inspection Date: 08/06/2020**

Incorrect methods utilized for cooling Potentially Hazardous Foods.

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.

Priority **Re-inspection Date: 08/06/2020**

Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.

3-6 Food Identity, Presentation, and On-Premises Labeling *In Compliance*

3-7 Contaminated Food *In Compliance*

3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair *In Compliance*

Equipment, Utensils and Linens *(continued)*

4-2 Design and Construction

Not In Compliance

- 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 or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Except as specified in (C) of this section, cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Paragraph (B) of this section does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars. (D) Temperature measuring devices shall be designed to be easily readable. (E) Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than one degree Celsius (1°C) or two degrees Fahrenheit (2°F) in the intended range of use.

Core

Re-inspection Date: 08/06/2020

Temperature measuring device missing from coolers throughout.

4-3 Numbers and Practices

In Compliance

4-4 Location and Installation

In Compliance

4-5 Maintenance and Operation

In Compliance

4-6 Cleaning Of Equipment and Utensils

In Compliance

4-7 Sanitization Of Equipment and Utensils

In Compliance

4-8 Laundering

Not Applicable

4-9 Protection of Clean Items

In Compliance

Water, Plumbing and Waste

5-1 Water

In Compliance

5-2 Plumbing System

In Compliance

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

Not Applicable

5-4 Sewage, Other Liquid Waste and Rainwater

In Compliance

5-5 Refuse, Recyclables, and Returnables

In Compliance

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas

In Compliance

6-2 Design, Construction, and Installation

In Compliance

6-3 Numbers and Capacities

Not In Compliance

6-3 Numbers and Capacities *(continued)***Not In Compliance**

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core

Re-inspection Date: 08/06/2020

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

In Compliance

Poisonous or Toxic Materials

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

In Compliance

7-3 Stock and Retail Sale

Not Applicable

Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

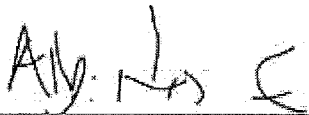
8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature

Person In Charge: *Alberto Esquivel*

Inspector's Signature

Name: *Patrick Stites*