



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

160°F 71°C

DATE 01/03/2017	Page 1 of 3
TIME IN 08:34 AM	TIME OUT 09:37 AM

Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

ESTABLISHMENT NAME Just Delicious		OWNER Justina Keeney	PERSON IN CHARGE Justina Keeney	
ADDRESS 1375 East 10th Street		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 465-0918	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT N/A Expires: N/A 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	Pre-Opening

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	35	Supera Prep Unit	Ambient Air	37	True Four Door Unit
Ambient Air	39	True Two Door R/I			
Ambient Air	38	True Two Door R/I			
Ambient Air	34	True Refrigerator			

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<b>2-4 Hygienic Practices</b>

**Food**

In Compliance	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
In Compliance	<b>3-3 Protection From Contamination After Receiving</b>
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>

Not In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b> <u>Priority</u> <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True Two Door R/I.</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. <b>Correct By:</b> Corrected On-site <u>Priority</u> <i>Ready-to-eat food not discarded as required. Observed ranch, mayonnaise, and feta cheese vinagrette to be opened for more than seven days.</i> 3-501.18 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods. <b>Correct By:</b> Corrected On-site
-------------------	--

In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
---------------	--

Not In Compliance	<b>3-7 Contaminated Food</b> <u>Priority</u> <i>Unsafe food not discarded or reconditioned according to an approved procedure. Observed a gallon of milk in the true two door reach-in to be past its expiration date</i> 3-701.11 Unsafe, adulterated, or contaminated food shall be reconditioned according to an approved procedure or discarded.
-------------------	---



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

DATE 01/03/2017	Page 2 of 3
TIME IN 08:34 AM	TIME OUT 09:37 AM

ESTABLISHMENT NAME Just Delicious	ADDRESS 1375 East 10th Street	CITY/ZIP CODE Rolla 65401
--------------------------------------	----------------------------------	------------------------------

**RISK FACTORS AND INTERVENTIONS**

**Food**

**Correct By:** Corrected On-site

Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>
----------------	--

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
---------------	--

In Compliance	<b>4-2 Design and Construction</b>
---------------	------------------------------------

In Compliance	<b>4-3 Numbers and Practices</b>
---------------	----------------------------------

In Compliance	<b>4-4 Location and Installation</b>
---------------	--------------------------------------

In Compliance	<b>4-5 Maintenance and Operation</b>
---------------	--------------------------------------

In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b>
---------------	---

In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b>
---------------	---

Not Applicable	<b>4-8 Laundering</b>
----------------	-----------------------

In Compliance	<b>4-9 Protection Of Clean Items</b>
---------------	--------------------------------------

**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
---------------	------------------

In Compliance	<b>5-2 Plumbing System</b>
---------------	----------------------------

Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
----------------	---

In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
---------------	--

In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>
---------------	---

**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
---------------	--

In Compliance	<b>6-2 Design, Construction, and Installation</b>
---------------	---

In Compliance	<b>6-3 Numbers and Capacities</b>
---------------	-----------------------------------

In Compliance	<b>6-4 Location and Placement</b>
---------------	-----------------------------------

In Compliance	<b>6-5 Maintenance and Operation</b>
---------------	--------------------------------------

**Poisonous or Toxic Materials**

In Compliance	<b>7-1 Labeling and Identification</b>
---------------	--

In Compliance	<b>7-2 Operational Supplies and Applications</b>
---------------	--

Not Applicable	<b>7-3 Stock and Retail Sale</b>
----------------	----------------------------------

**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
----------------	--------------------------

Not Applicable	<b>8-2 HACCP Plan</b>
----------------	-----------------------

Not Applicable	<b>8-3 Qualifications and Responsibilities</b>
----------------	--

Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>
----------------	---



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

DATE 01/03/2017	Page 3 of 3
TIME IN 08:34 AM	TIME OUT 09:37 AM

ESTABLISHMENT NAME Just Delicious	ADDRESS 1375 East 10th Street	CITY/ZIP CODE Rolla 65401
--------------------------------------	----------------------------------	------------------------------

**RISK FACTORS AND INTERVENTIONS**

*(This section is currently blank for this report.)*

**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 3 priority violations and 0 core violations of the food code. *JK*  
 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**

*(This section is currently blank.)*

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Justina Keeney / Owner <i>Justina Keeney</i>	DATE 01/03/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 <i>[Signature]</i>	EPHS NO. 1572
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A