



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

DATE 10/26/2018	Page 1 of 1
TIME IN 03:05 PM	TIME OUT 03:50 PM

ESTABLISHMENT NAME Just A Taste		OWNER Eric Taylor & Casey Stuck		PERSON IN CHARGE Casey Stuck	
ADDRESS 200 N Jefferson		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-6506	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
LIME JUICE	38	WALKIN FRIDGE	SLICED PEPPERS	37	UNDER PREP TABLE COOLER
EGG WHITES	42	CONTINENTAL REFRIGERATOR	MILK	33	WALKIN FRIDGE UPSTAIRS
GOAT CHEESE	37	EVEREST FRIDGE			
TOMATO SAUCE	37	PREP TABLE COOLER			

**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
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4-903.11	Single-service items stored on the floor in dry storage area. Observed paper food containers 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.	Corrected On-site
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4-302.14	Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions. 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	11/02/2018
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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 0 critical violations and 0 non-critical violations of the food code.  
 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) Casey Stuck / Owner		DATE 10/26/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/02/2018