



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *JUST DELICIOUS* Number: *F134-10085*
Address: *1375 A EAST 10TH ST., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *L*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *JUSTINA KEENEY* Phone: *(573) 465-0918* Fax:
Email: *justdeliciousweets@gmail.com*

Inspection

Date: *01/22/2020* Time In: *10:15 AM* Time Out: *11:00 AM* Purpose: *Routine*
Follow-up: *No* Follow-up Date:
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Diced Tomatoes</i>	<i>38.0</i>	<i>Cold Holding</i>
<i>Milk</i>	<i>33.0</i>	<i>Cold Holding</i>
<i>Sandwich Spread</i>	<i>37.0</i>	<i>Cold Holding</i>
<i>Soup A</i>	<i>125.0</i>	<i>Hot 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	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	<i>Not In Compliance</i>

3-3 Protection From Contamination After Receiving <i>(continued)</i>	Not In Compliance
3.302.11. Food shall be protected from cross contamination.	
Priority/Corrected Onsite	
<i>Food uncovered in back room storage cabinet.</i>	
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	Not In Compliance
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.	
Priority/Corrected Onsite	
<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit.</i>	
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>
Equipment, Utensils and Linens	
4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>
Water, Plumbing and Waste	
5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

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	In Compliance
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: *Justina Keeney*

Inspector's Signature

Name: *Patrick Stites*