

The Town of Cross Roads Retail Food Establishment Inspection Report



Date: 5-4-23	Time in: 1135	Time out: 1205	License/Permit #	Est. Type Pharm	Risk Category Low	Page 1 of 3
Purpose of Inspection:						
1-Compliance <input checked="" type="checkbox"/>		2-Routine <input checked="" type="checkbox"/>		3-Field Investigation <input type="checkbox"/>		4-Visit <input type="checkbox"/>
5-Other <input type="checkbox"/>						Total Score
Establishment Name: CVS Pharmacy			Contact/Owner Name:		* Number of Repeat Violations: 0	
Physical Address: 11101 Hwy 380			City/County: Town of Cross Roads		✓ Number of Violations COS: 0	
			Zip Code:		Phone:	
					Follow-up: Yes <input checked="" type="checkbox"/>	
					100	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site
Mark the appropriate points in the OUT box for each numbered item. R = repeat violation. Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status		Employee Health	R
O U T	I N			O S	O U T		
		1. Proper cooling time and temperature				12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
		2. Proper Cold Holding temperature (41°F/ 45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		3. Proper Hot Holding temperature (135°F)				Preventing Contamination by Hands	
		4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)	
		6. Time as a Public Health Control; procedures & records				Highly Susceptible Populations	
		Approved Source				16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Chemicals	
		8. Food Received at proper temperature				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination				18. Toxic substances properly identified, stored and used	
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing	
		10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ppm/temperature				19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition of returned, previously served or reconditioned				20. Approved Sewage/Wastewater Disposal System; proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel	R	Compliance Status		Food Temperature Control/ Identification	R
O U T	I N			O S	O U T		
		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>	
		22. Food Handler/ no unauthorized persons/ personnel				28. Proper Date Marking and disposition	
		Safe Water, Recordkeeping and Food Package Labeling				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		23. Hot and Cold Water available; adequate pressure, safe				Permit Requirement, Prerequisite for Operation	
		24. Required records available (shellshock tags; parasite destruction); <u>Packaged Food labeled</u>				30. Food Establishment Permit (Current & Valid)	
		Conformance with Approved Procedures				Utensils, Equipment, and Vending	
		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				31. Adequate handwashing facilities; Accessible and properly supplied, used	
		Consumer Advisory				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/ Buffet Plate/ Allergen label)				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First							
Compliance Status		Prevention of Food Contamination	R	Compliance Status		Food Identification	R
O U T	I N			O S	O U T		
		34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)	
		35. Personal Cleanliness/eating, drinking or tobacco use				Physical Facilities	
		36. Wiping Cloths: properly used and stored				42. Non-Food Contact surfaces clean	
		37. Environmental contamination				43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing method				44. Garbage and Refuse properly disposed; facilities maintained	
		Proper Use of Utensils				45. Physical facilities installed, maintained, and clean	
		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils, properly used				46. Toilet Facilities; properly constructed, supplied, and clean	
		40. Single-service & single-use articles, properly stored and used				47. Other Violations	

Received by: 	Print: Misty Gunter	Title: Person In Charge/ Owner Operations Manager
Inspected by: 	Print: John Glover	Business Email:

Corrective Actions to Ensure Safe Food

Item No.

- 1 Cooling**
 - TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

- 2 Cold Hold**
 - TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction

 - TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

- 3 Hot Hold**
 - TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction

 - TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

- 4 Cooking**
 - TCS food undercooked:
Action: Re-cook to proper temperature

- 5 Rapid Reheating**
 - TCS food improperly reheated:
Action: Reheat rapidly to 165° F

- 7 Approved Source/Sound Condition**
 - Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

- 9 Cross-Contamination of Raw/Cooked Foods**
 - Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

- 14 Handwashing**
 - Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

- 15 Proper Handling of Ready-to-Eat Foods**
 - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

- 19, 23 Water Supply**
 - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: CVS Pharmacy	Physical Address: 11101 Hwy 380	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
-------------------------------------	------------------------------------	--	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Display)</i>	<i>41-45</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	<i>Commercially prepackaged foods stored and sold</i>

Received by: <i>[Signature]</i> (signature)	Print: <i>Misty Gunter</i>	Title: <i>Person In Charge/ Owner Operations Manager</i>
Inspected by: <i>[Signature]</i> (signature)	Print: <i>John Glover</i>	Samples: <i>Y</i> , <i>N</i> # collected <i>0</i>