



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 11-15-22 Time in: 8:30 a.m. Time out: 9:10 a.m. License/Permit #: 4804108 Est. Type: _____ Risk Category: _____ Page 1 of 1

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL SCORE: _____

Establishment Name: CVS Pharmacy #6806 Contact/Owner Name: _____ * Number of Repeat Violations: _____
 * Number of Violations COS: _____

Physical Address: Splo Wesley City/County: Greenville Zip Code: 75401 Phone: _____ Follow-up: Yes No (circle one)

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

Priority Items (3 Points) - Violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status					Item	Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health
					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) <u>43°F MILK</u>						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
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Pasteurized eggs used when required
					8. Food Received at proper temperature						Chemicals
					Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used
					10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature						Water/Plumbing
					11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>
											20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) - Violations Require Corrective Action within 10 days

Compliance Status					Item	Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					Demonstration of Knowledge/ Personnel						Food Temperature Control/Identification
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition
					Safe Water, Record Keeping 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 (shellstock tags, parasite destruction); Packaged Food labeled						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 under cooked foods (Disclosure/Reminder/Buffer 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 at Next Inspection, Whichever Comes First

Compliance Status					Item	Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					Prevention of Food Contamination						Food Identification
					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: (signature) Kevin Freeman Print: Kevin Freeman Title: Person In Charge/ Owner

Inspected by: (signature) T. McMahan R.S. Print: T. McMahan R.S. Business Email: _____

Form EH-06 (Revised 09-2015)

* Sink in ladies room needs to be regrouted
 * Six exhaust fans in both restrooms.