

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>CVS Pharmacy # 6151</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1008</i>	Date <i>2/6/17</i>
Address <i>900 Coshocton Rd., Mt. Vernon</i>		Category/Descriptive <i>C15</i>	
License holder <i>CVS Pharmacy # 6151</i>	Inspection time (min) <i>30</i>	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne    30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation    Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

#### Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

#### Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
	5.4	Refuse, recyclables, and returnables

#### Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

#### Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

#### Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

#### Administrative

	901:3-4 OAC
	3701-21 OAC

### Violation(s)/Comment(s)

<i>Baby food formula observed within date of time of inspection</i>	
<i>Refrigeration temperatures acceptable at 4°F or below at time of inspection milk 36°F</i>	
<i>No dented cans observed at time of inspection</i>	
<i>Mop sink accessible at time of inspection</i>	
<i>Still some ceiling tiles water damaged in basement. No product stored below leak areas</i>	
<i>Restrooms stocked and functional</i>	
<i>Discussed updates to Ohio Uniform Food Cod</i>	

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licensor <i>[Signature]</i>	
Received by <i>[Signature]</i>	Title <i>Store Manager</i>	Phone	