

# 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>12/26/17</i>
Address <i>900 Cashuckton Rd., Mt. Vernon</i>		Category/Descriptive <i>C15</i>	
License holder <i>CVS Pharmacy</i>	Inspection time (min) <i>35</i>	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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
<input checked="" type="checkbox"/>	2.4	Supervision

#### 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

#### 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

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

#### 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

#### 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

#### Poisonous or Toxic Materials

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

#### 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

#### Administrative

	901:3-4 OAC
	3701-21 OAC

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

- Cold holding acceptable at 41°F or below at time of inspection, thermometer present in cooler holding milk and eggs. Note: True cooler in the back to be removed. Removal of cooler will alleviate the blocking of mop sink to allow access and organization of this area.

- Maintain structure and basement floors free of debris buildup.

- Baby food/formula observed within date during inspection.

- Restrooms observed stocked, clean and sanitary during inspection.

2.4) Provide verification of employee health policy, training, and a clean up kit to respond to bodily fluid accidents.

- One missing ceiling tile in basement, ensure leak repaired, replace tile. No product stored below this area.

Inspected by <i>[Signature]</i>	R/S/SIT # <i>3458</i>	Licensor <i>KARX Co HO</i>
Received by <i>[Signature]</i>	Title <i>Shift Supervisor</i>	Phone