State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me of facility		Check	(on	e , /		License Number	Date						
	CVS Ph	armacy #4134	ΠF	□ FSO DIRFE			12020	11218/8						
Ad	1009 E.	main St	City/Z	ets Greenville / 45331										
Lic	ense holder	armacli	inspe	Inspection Time Trav			ovel Time / C	tegory/Descriptive						
X		k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Re	nce Review Follow up			Follow up date (if required)	Water sample date/result (if required)						
13.4	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable														
Compliance Status Compliance Status														
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	Manual Design D	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □OL		Proper date marking and disposition							
2	A/N)C TUOL NIL	Certified Food Protection Manager		24	□IN □OL		Time as a public health control: procedures & records							
^	DIN DOUT AND/A	Employee Health Management, food employees and conditional employee	;	LINA LINA			Consumer Advisory							
3 		knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □OU DAÑ/A	JΤ	Consumer advisory provided	d for raw or undercooked foods						
5	MIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Popu	lations						
6		Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN□OU (DEN)VA	JT	Pasteurized foods used; pro	hibited foods not offered						
7 ♣️N □ OUT □ N/O No discharge from eyes, nose, and mouth Preventing Contamination by Hands							Chemical							
8			27	27 IN OUT Food additives: approved and properly used										
9		No bare hand contact with ready-to-eat foods or appro	ved	28 2 (N			Toxic substances properly Identified, stored, used							
	DN/A □ N/O	alternate method properly followed		Conformance with Approved Procedures										
10	DIN DOUT DENVA	Adequate handwashing facilities supplied & accessible Approved Source	;	29	□IN □OU ĎEN/A	JT .	Compliance with Reduced O specialized processes, and							
11	ÌN □ OUT	Food obtained from approved source		30	□ IN □ OU	JT O	Special Requirements: Fresh Juice Production							
12	□IN □OUT □N/A ÀN/O	Food received at proper temperature		31		JT	Special Requirements: Heat Treatment Dispensing Freezers							
13	Ď(N □ OUT	Food in good condition, safe, and unadulterated			SKN/A D N/G		Special Requirements, freat	Treatment Dispensing Freezers						
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	DIN DOU		Special Requirements: Custo	m Processing						
	⊉ ¶N □ OUT	Protection from Contamination		33	□IN □OU ÈNN/A □N/0		Special Requirements: Bulk V	Nater Machine Criteria						
15	□N/A □ N/O	Food separated and protected		24			Special Requirements: Acidifi	ied White Rice Preparation						
16	□IN □OUT ŒŃ/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A □ N/C		Criteria	·						
17	MIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU M∭N/A	JT .	Critical Control Point Inspecti	on						
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□ IN □ OU	JT	Process Review							
18	DIN DOUT	Proper cooking time and temperatures		36	DEN/A		Flocess Keview							
19	□IN □ OUT	Proper reheating procedures for hot holding		37	□IN.□OU □MA		Variance							
20	□IN □OUT □M/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to										
21	□IN □ OUT ໘M/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne										
22	MIN □ OUT □N/A	Proper cold holding temperatures		illness or injury.										

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Nan	ne of	Facility	Δ1.	_			٠, ١		•		Type of	Inspe	ction		Date	! 15	7 10	$\overline{}$
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J																		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.																		
Ma	ark d				l, OUT, N/O, N/A)									_				able
					d and Water						0.000	200000		t and Ver	1 (1 to 1			
38		N □ OUT 🗹	A □ N/O	Pasteur	ized eggs used wh	nere required		54	D LIN	□ OUT				d-contact		s clear	able, pro	operly
39	Æ	N 🗆 OUT			and lce from approv	ed source		55	i 🗆 IN	□ OUT	NAL/A	Varewa:		ilities: ins		naintain	ed, used;	test
	دسا				erature Control				1	OUT	51	trips Ionfood	-contact	surfaces	clean			
40		N 🗖 OUT 🇃 N/A	O/N 🗆 A		cooling methods us perature control	sea; adequate e	equipmen	1 50	/ Jesuit	Поот			sical Fa		Ologii			
41		N//眞 TUO □ N	O/N 🗆 A	Plant fo	od properly cooked	for hot holding	g	57) JE(IN		IN/A H	ot and	cold wat	er availal	ble; ade	quate p	ressure	ş.
42	ПП	N 🗆 OUT 🖽 N	A □ N/O	Approve	ed thawing methods	s used		58	M)M	OUT 🗆	N/A P	lumbing	g installe	d; proper	r backflo	w devi	ces	
43	43 DIN □ OUT □N/A			Thermo	meters provided an	ıd accurate		59	59 🕱 IN □ OUT □ N/A Sewage and waste water properly of							isposed	l.=	
, 1		War.		Food Id	entification			60	NI)E	OUT [IN/A To	oilet fac	ilities: pro	perly con	structed,	supplie	d, clean	ed ·
44	ŽÜ	N □ OUT		Food pr	roperly labeled; orig	jinal container		61	DIN	OUT 🗆	IN/A G	arbage/	refuse pr	operly disp	posed; fa	acilities	maintaine	ed
		4	Preven		ood Contaminatio			62	ĭ ∑ (IN	□ OUT	Pi	hysical	facilities	installed, i	maintaine	ed, and	clean	
45	(ja	TUO 🗆 N			rodents, and anima s protected	ls not present/o	outer	63	ĵ ∑K IN	□ OUT	A	dequate	ventilati	on and lig	hting; de	esignate	d areas ι	used
46	6 BUNDOUT C				ination prevented du & display	uring food prepa	aration/	64	וואנו ו		1N/A E	xistina E	auipment	t and Facil	lities			
47	-	N □ OUT			al cleanliness													
48 *49		ANAR TUO D V			cloths: properly use				T			A	dministr	ative			*	
.48	יי ט	A EL OOT (W/A/A			g fruits and vegetal se of Utensils	Sies		65	i ⊠ (in		IN/A 90	01:3-4 C	AC					
50	וו 🖂	A/Ṁ́Q́ TUO □ V			utensils: properly st	ored		66	I IN	ĬĮ TUO □	[N/A 37	701-21	OAC					
51	51 DINDOUT DANA Ute			Utensils handled	, equipment and line	ens: properly sto	ored, dried	i,	_		·		<u> </u>	<u> </u>				
52					ıse/single-service ar	ticles: properly s	stored, us	ed										
53 IN OUT ÇI(VA IN N/O Slash-resis				esistant and cloth glo	ove use			• •			e.							
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation																		
Iten	No.	Code Section	Priori	ty Level	Comment				On-site i	auning mapi	ection, n	raiebes	it violant		-	A	cos	R
					5.	atisfacto	ry i	at -	the	time	. of	i	nspe	ction	`			
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Sanitarian									Licensor:	D	ark	e (.0.	HL)			
PRI	ORIT	Y LEVEL: C =	= CRITIC	AL N	C = NON-CRITIC	CAL								Page_	2 0	f 2		

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)