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

Name of facility: CVS/PHARMACY #5666
Check one: 
☐ Standard  ☐ Critical Control Point (FSO)  ☐ Process Review (RFE)  ☐ Variance Review  ☐ Follow Up  ☐ Foodborne, 30 Day  ☐ Complaint  ☐ Pre-licensing  ☐ Consultation
License Number: 365
Date: 03/06/2020

Address:
1101 BELLEFONTAINE ST.
City/State/Zip Code:
WAPAKONETA OH 45895
License holder:
OHIO CVS STORES, LL.C.

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
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<tbody>
<tr>
<td>IN 45</td>
<td>10</td>
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</table>

<table>
<thead>
<tr>
<th>Type of inspection (check all that apply)</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
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</thead>
<tbody>
<tr>
<td>☐ Standard</td>
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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

### Supervision

1. ☐ IN  ☐ OUT  ☐ N/A  
   Person in charge present, demonstrates knowledge, and performs duties

2. ☐ IN  ☐ OUT  ☐ N/A  
   Certified Food Protection Manager

### Employee Health

3. ☐ IN  ☐ OUT  ☐ N/A  
   Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. ☐ IN  ☐ OUT  ☐ N/A  
   Proper use of restriction and exclusion

5. ☐ IN  ☐ OUT  ☐ N/A  
   Procedures for responding to vomiting and diarrheal events

### Good Hygiene Practices

6. ☐ IN  ☐ OUT  ☐ N/O  
   Proper eating, tasting, drinking, or tobacco use

7. ☐ IN  ☐ OUT  ☐ N/O  
   No discharge from eyes, nose, and mouth

### Preparing Contamination by Hands

8. ☐ IN  ☐ OUT  ☐ N/O  
   Hands clean and properly washed

9. ☐ IN  ☐ N/A  ☐ N/O  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. ☐ IN  ☐ OUT  ☐ N/A  
    Adequate handwashing facilities supplied & accessible

### Approved Source

11. ☐ IN  ☐ OUT  
    Food obtained from approved source

12. ☐ IN  ☐ OUT  ☐ N/O  
    Food received at proper temperature

13. ☐ IN  ☐ OUT  
    Food in good condition, safe, and unadulterated

14. ☐ IN  ☐ N/A  ☐ N/O  
    Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. ☐ IN  ☐ OUT  ☐ N/O  
    Food separated and protected

16. ☐ IN  ☐ OUT  ☐ N/O  
    Food-contact surfaces: cleaned and sanitized

17. ☐ IN  ☐ OUT  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/temperature Controlled for Safety Food (TCS food)

18. ☐ IN  ☐ OUT  ☐ N/O  
    Proper cooking time and temperatures

19. ☐ IN  ☐ N/A  ☐ N/O  
    Proper reheating procedures for hot holding

20. ☐ IN  ☐ OUT  ☐ N/O  
    Proper cooling time and temperatures

21. ☐ IN  ☐ OUT  ☐ N/O  
    Proper hot holding temperatures

22. ☐ IN  ☐ OUT  ☐ N/A  
    Proper cold holding temperatures

### Time/temperature Controlled for Safety Food (TCS food)

23. ☐ IN  ☐ OUT  ☐ N/A  
    Proper date marking and disposition

24. ☐ IN  ☐ OUT  ☐ N/A  
    Time as a public health control: procedures & records

### Compliance Status


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<tr>
<th>Compliance Status</th>
<th>Time/temperature Controlled for Safety Food (TCS food)</th>
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<tbody>
<tr>
<td>25. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>26. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Pasteurized foods used; prohibited foods not offered</td>
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<tr>
<td>27. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Food additives: approved and properly used</td>
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<tr>
<td>28. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Toxic substances properly identified, stored, used</td>
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<tr>
<td>29. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
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<tr>
<td>30. ☐ IN  ☐ OUT  ☐ N/O</td>
<td>Special Requirements: Fresh Juice Production</td>
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<tr>
<td>31. ☐ IN  ☐ OUT  ☐ N/O</td>
<td>Special Requirements: Heat Treatment Dispensing Freezers</td>
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<tr>
<td>32. ☐ IN  ☐ OUT  ☐ N/O</td>
<td>Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>33. ☐ IN  ☐ OUT  ☐ N/O</td>
<td>Special Requirements: Bulk Water Machine Criteria</td>
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<tr>
<td>34. ☐ IN  ☐ OUT  ☐ N/O</td>
<td>Special Requirements: Acidified White Rice Preparation Criteria</td>
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<td>35. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Critical Control Point Inspection</td>
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<td>36. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Process Review</td>
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<td>37. ☐ IN  ☐ OUT  ☐ N/A</td>
<td>Variance</td>
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### Risk Factors

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions

Public health interventions are control measures to prevent foodborne illness or injury.

As per HEA 5302A The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)
## OBSERVATIONS AND CORRECTIVE ACTIONS

Mark “X” in appropriate box for COS and R: COS = corrected on-site during inspection  
R = repeat violation

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<th>Comment</th>
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| 10       | 3717-1-06.2(C) | NC             | Handwashing sinks - hand drying provision.  
Hand towel dispenser in the womens restroom was empty and roll of paper towels sitting on top not providing a sanitary method for retrieving towels. |
| 45       | 3717-1-06.1(M) | NC             | Outer openings - protected.  
Exit door by the baby food area is not sealing to the threshold of the door frame. |
| 54       | 3717-1-04(I)  | NC             | Nonfood-contact surfaces - materials.  
The grates in the dairy cooler are starting to rust and are no longer easily cleanable. |
| 56       | 3717-1-04.5(A)(3) | NC             | Cleanliness of nonfood-contact surfaces of equipment.  
Build-up is in the bottom of the dairy cooler and on the grates. |

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