

# Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	0	Date	09/29/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:17 AM
Establishment CVS Pharmacy #6820	License/Permit # 203	Permit Holder Highland Park CVS LLC	Risk Category Low Risk/Class III		
Street Address 534 Woodlawn Rd		Purpose of Inspection Routine Inspection			
City/State Lincoln	ZIP Code 62656				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle 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  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>		
5	In	Procedures for responding to vomiting and diarrheal events			18	N/A	Proper cooking time and temperatures
<b>Good Hygienic Practices</b>							
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature
<b>Preventing Contamination by Hands</b>							
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition
<b>Approved Source</b>							
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>		
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>		
<b>GOOD RETAIL PRACTICES</b>							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
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		COS	R			COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
<b>Employee Training</b>							
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53	Toilet facilities: properly constructed, supplied, & cleaned			57	All food employees have food handler training		
54	Garbage & refuse properly disposed; facilities maintained			58	Allergen training as required		
55	Physical facilities installed, maintained, and clean					X	
56	Adequate ventilation and lighting; designated areas used						

# Food Establishment Inspection Report

Establishment: CVS Pharmacy #6820 Establishment #: 203

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: 100 Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Ben and Jerry's Ice cream, in freezer	27						
Refrigerator ambient air	37						

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	Mop was found stored incorrectly in-between use. Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Reference Section 6-501.16 in the Food Code. COS, inverted mop.

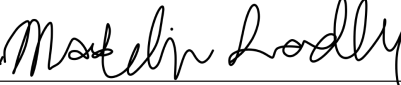
CFPM Verification (name, expiration date, ID#):

N/A			
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HACCP Topic: Discussed proper storage of mops, and importance of air gaps.

  
 \_\_\_\_\_  
 Person in Charge (Signature)

Sep 29, 2023  
 \_\_\_\_\_  
 Date

  
 \_\_\_\_\_  
 Inspector (Signature)

Follow-up:    Yes    No   (Check one)      Follow-up Date: N/A