

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>CVS Pharmacy</u>		Inspection Date: <u>5/3/22</u>	
Address: <u>859 Newville Rd, Oland, CA 95963</u>		Reinspection Date (on or after): <u>Next inspection</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>CVS/Longs California LLC</u>	Phone No.: <u>865-4743</u>	Inspection Time: <u>3:20 pm</u>	Permit Exp. Date:
Certified Food Handler: <u>- Packaged Food -</u>		Certificate Expiration Date: <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code</u> (See reverse side of sheet for summary)			

	In = In compliance	N/A = Not Applicable	N/O = Not Observed	Maj = Major violation	Out = Items not in compliance	COS = Corrected On Site						
	Critical Risk Factors for Disease			Maj	Out	COS		Out	COS			
<input checked="" type="checkbox"/>							1. Demonstration of knowledge			24. Person in charge present and performs duties		
<input checked="" type="checkbox"/>							2. Communicable disease restrictions			25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/>		N/O					3. Discharge of eyes, nose, mouth			26. Approved thawing methods used		
<input checked="" type="checkbox"/>		N/O					4. Eating, tasting, drinking, tobacco use			27. Food separated and protected		
<input checked="" type="checkbox"/>		N/O					5. Hands clean & properly washed, glove use			28. Washing fruits and vegetables		
<input checked="" type="checkbox"/>							6. Handwashing facilities available			29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>		N/A	N/O				7. Proper hot and cold food holding temps			30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/>		N/A					8. Time as a public health control, records			33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/>		N/A	N/O				9. Proper cooling methods			34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/>		N/A	N/O				10. Proper cooking time and temps			35. Equipment, utensils, approved, clean good repair		X
<input checked="" type="checkbox"/>		N/A	N/O				11. Reheating temperature for hot holding			36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/>		N/A	N/O				12. Returned and reservice of food			37. Vending Machines		
<input checked="" type="checkbox"/>							13. Food safe and unadulterated			38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/>		N/A	N/O				14. Food contact surfaces clean and sanitized			39. Thermometers provided and accurate		
<input checked="" type="checkbox"/>							15. Food from approved source			40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/>		N/A	N/O				16. Shell stock tags, 17. Gulf Oyster regs			41. Plumbing, proper backflow prevention		
<input checked="" type="checkbox"/>		N/A	N/O				18. Compliance with HACCP plan			42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/>		N/A	N/O				19. Advisory for raw/undercooked food			43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/>		N/A					20. Health care/ School prohibited food			44. Premises clean, vermin proof, personal items separate		
<input checked="" type="checkbox"/>							21. Hot & cold water. Temp: <u>76</u> °F	X		45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/>							22. Wastewater properly disposed			46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/>							23. No rodents, insects, birds, animals			47. Signs posted; Permit & inspection report available		
										48. Plan Review Required		

No PHF []					
°F	Food	Location	°F	Food	Location
	<u>40 Lunchables</u>	<u>Beverage display cooler</u>			

Comments:

2) Provide hot water of 120°F. Measured 76°F at mop sink.

3) Repair inoperable display freezer

Received By: [Signature] REHS: John H. Wells