

Business Name:

CVS Pharmacy #1649

Operator:

Phone:

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Address

125 West Washington Street, Chambersburg PA 17201

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2009-1186

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/C, N/A) for each item.

IN = in compliance OUT = not in compliance N/C = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status

Demonstration of Knowledge

9100 IN OUT N/C N/A 5

9200 IN OUT N/C N/A 5

Employee Health

9300 IN OUT N/C N/A 25

Preventing Contamination by Hands

9400 IN OUT N/C N/A 15

9500 IN OUT N/C N/A 15

9600 IN OUT N/C N/A 15

Approved Source, Wholesome, Not Adulterated

9700 IN OUT N/C N/A 15

9800 IN OUT N/C N/A 10

1000 IN OUT N/C N/A 10

1100 IN OUT N/C N/A 10

1200 IN OUT N/C N/A 5

Protection from Cross Contamination

1300 IN OUT N/C N/A 15

1400 IN OUT N/C N/A 5

1500 IN OUT N/C N/A 5

Blue Low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

Food Temperature Control

2800 IN OUT N/C N/A 5

2900 IN OUT N/C N/A 5

3000 IN OUT N/C N/A 5

Food Identification

3100 IN OUT N/C N/A 5

Protection from Contamination

3200 IN OUT N/C N/A 5

3300 IN OUT N/C N/A 5

3400 IN OUT N/C N/A 5

3500 IN OUT N/C N/A 2

3600 IN OUT N/C N/A 3

Proper Use of Utensils

3700 IN OUT N/C N/A 3

3800 IN OUT N/C N/A 3

3900 IN OUT N/C N/A 3

Compliance Status

Potentially Hazardous Food Time/Temperature

1600 IN OUT N/C N/A 20

1700 IN OUT N/C N/A 25

1720 IN OUT N/C N/A 5

1800 IN OUT N/C N/A 25

1900 IN OUT N/C N/A 25

2000 IN OUT N/C N/A 15

2100 IN OUT N/C N/A 10

2120 IN OUT N/C N/A 5

2200 IN OUT N/C N/A 5

Consumer Advisory

2300 IN OUT N/C N/A 5

Highly Susceptible Populations

2400 IN OUT N/C N/A 10

Chemical

2500 IN OUT N/C N/A 10

Conformance with Approved Procedures

2600 IN OUT N/C N/A 10

2700 IN OUT N/C N/A 10

Service

- 128 [x] Scheduled
129 [] Return
126 [] Fld PI R/w
130 [] Complaint
133 [] Illness / Injury
134 [] Permit Inv.
136 [] Field Education
127 [] Pre-Oper.
106 [] HACCP

Results

- 01 [] Satisfactory
02 [] Unsatisfactory
03 [x] Complete
04 [] Incomplete

Action

- 04 [] Suspend
07 [x] Approved
10 [] Disapproved
26 [] Follow-up Req'd

Meals Served

- 6020 [] Breakfast
6025 [] Lunch
6030 [] Dinner
6035 [] Cater
6040 [x] Other

Meal Observed

- 6045 [] Breakfast
6050 [] Lunch
6055 [] Dinner
6060 [] Cater
6065 [x] Other

Table with 2 columns: Category and Points. Includes rows for Post Control Points (0), Blue Points (0), and Total Points (0).

Based on an inspection this day, the above items are violations which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. This completed inspection form is a public document that must be made available to any person who requests under the provision of the Right to Know law.

Person in Charge (Printed Name): David Hawbecker
Regulatory Authority (Printed Name): Alicia Schooley

Signature: [Signature]
Signature: [Signature]

