



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 09/04/2018	Page 1 of 1
TIME IN 02:10 PM	TIME OUT 02:35 PM

ESTABLISHMENT NAME CVS Pharmacy		OWNER CVS Caremark	PERSON IN CHARGE Jillian Rippinger	
ADDRESS 500 North Bishop		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 308-4887	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY L
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input checked="" type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	Follow-Up

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-701.11	<p><i>Unsafe food not discarded or reconditioned according to an approved procedure. Ice cream in Master Bikt freezer on right has water contamination on product.</i></p> <p>3-701.11 Unsafe, adulterated, or contaminated food shall be reconditioned according to an approved procedure or discarded.</p> <p>JILLIAN VOLUNTARILY DISCARDED ICE CREAM DURING INSPECTION.</p>	Corrected On-site

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-305.11	<p><i>Food not protected from contamination. Ice cream in Master Bilt freezer on right is dripping condensation & freezing to lids of products causing contamination of products.</i></p> <p>3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.</p>	09/21/2018

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 0 critical violations and 0 non-critical violations of the food code. R
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

Jillian informed us the person who was supposed to fix the unit did not show up. A new request to fix it was made. They will call us at 573-458-6010 when the unit is fixed. Do not store any food products in back of freezer until issue is resolved.

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jillian Rippinger / Assistant Manager <i>Jillian Rippinger</i>		DATE 09/04/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 09/21/2018