County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716 Phone (408) 918-3400 www.ehinfo.org

K47 Signs posted; last inspection report available



Facility	CV #030E	Site Address 525 W CAPITOL EX	SAN IOSE	CA 05136		Inspection Day 04/12/202		Placard (Color & Sco	ore
FA0264174 - CVS\PHARMACY #9395 Program		525 W CAPITOL EX	Owner Nam			Inspection Ti		GR	EE	N
	EP (GROCERY STORE) < 5,000 SQ F	T - FP06		DRUG STORE	S CALI					'
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION	Consent By TAYLOR PERRY		FSC Exempt				,	94	
RISK FACTORS AND	INTERVENTIONS				IN	OUT Major Mir	or COS/	SA N/O	N/A	PBI
	wledge; food safety certification				Х					
	e; reporting/restriction/exclusion				Х					
No discharge from eye					Х					
K04 Proper eating, tasting,					X					
	washed; gloves used properly				Х					
-	acilities supplied, accessible				Х					_
Proper hot and cold ho					Х					S
	h control; procedures & records					\perp	_	X		_
Proper cooling method								X		
K10 Proper cooking time &						-	_	X		
K11 Proper reheating proce								X		
K12 Returned and reservic								Х		
K13 Food in good condition					Х					
K14 Food contact surfaces								Х		
K15 Food obtained from ap	•				Х				V	
	stock tags, condition, display							_	X	
K17 Compliance with Gulf	-								X	
K18 Compliance with varia						_		_	X	_
	r raw or undercooked foods	act being offered							X	
	acilities/schools: prohibited foods	not being ollered			Х				Х	
K21 Hot and cold water avaK22 Sewage and wastewa					X					
K23 No rodents, insects, bi					X					
					^				OUT	COS
	GOOD RETAIL PRACTICES					001	COS			
K24 Person in charge present and performing duties K25 Proper personal cleanliness and hair restraints										
K28 Approved thawing methods used; frozen food										
K27 Food separated and protected										
K28 Fruits and vegetables washed										
K29 Toxic substances properly identified, stored, used										
K30 Food storage: food storage containers identified										
K31 Consumer self service does prevent contamination										
K32 Food properly labeled and honestly presented										
K33 Nonfood contact surfa										
K34 Warewash facilities: in	stalled/maintained; test strips									
кзэ Equipment, utensils: Approved, in good repair, adequate capacity										
кзв Equipment, utensils, linens: Proper storage and use										
K37 Vending machines	-									
Adequate ventilation/lighting; designated areas, use						Х				
Thermometers provided, accurate										
Wiping cloths: properly used, stored										
K41 Plumbing approved, installed, in good repair; proper backflow devices										
Garbage & refuse properly disposed; facilities maintained										
K42 Garbage & refuse prop		<u>u</u>		Toilet facilities: properly constructed, supplied, cleaned						
K42 Garbage & refuse propert K43 Toilet facilities: propert	y constructed, supplied, cleaned								Х	
K42 Garbage & refuse propertK43 Toilet facilities: propert			-proofing						X	
 K42 Garbage & refuse propert K43 Toilet facilities: propert K44 Premises clean, in gook K45 Floor, walls, ceilings: b 	y constructed, supplied, cleaned od repair; Personal/chemical stora		-proofing							

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OFFICIAL INSPECTION REPORT

cility Site Address A0264174 - CVS\PHARMACY #9395 525 W CAPITOL EX, SAN JOSE, CA 95136		Inspection Date 04/12/2023			
Program PR0330151 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT -	FP06	Owner Name LONGS DRUG STORES CALIFORNIA LLC	Inspection Time 14:30 - 15:20		
K48 Plan review					
K49 Permits available					
K58 Placard properly displayed/posted					

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Light bulb in the walk in refrigeration was in disrepair and one light bulb was lacking a shield. [CA] Replace light bulb and provide a shatterproof shield.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet paper stored outside the dispenser. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256, 114256, 114256, 114256, 114257, 114257, 114259, 11

Inspector Observations: Mop stored inside the bucket when not in use. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	<u>Comments</u>
Ambient air	Freezer	3.00 Fahrenheit	
Beverage	Walk in refrigerator	36.00 Fahrenheit	
Hot Water	Hand wash sink - restroom	100.00 Fahrenheit	
Hot Water	Mop sink	120.00 Fahrenheit	
Cheese	Reach in refrigerator	36.00 Fahrenheit	
Ham	Reach in refrigerator	37.00 Fahrenheit	
Milk	Reach in refrigerator	37.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 4/26/2023. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA] Corrective Action
 [COS] Corrected on Site
 [N] Needs Improvement
 [NA] Not Applicable
 [NO] Not Observed

[PBI] Performance-based Inspection[PHF] Potentially Hazardous Food

[PIC] Person in Charge [PPM] Part per Million [S] Satisfactory

[SA] Suitable Alternative

[TPHC] Time as a Public Health Control

Received By: Taylor Perry

PIC

Signed On: April 12, 2023