# **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



	OFFI	CIAL INSPECT	ION F	REPORT		1.	_	<b></b> _			
Facility FA0264174 - CVS\PHARM			Inspection Date 12/05/2024			Placard Color & Score  GREEN					
Program PR0330151 - NO FOOD P	PREP <5,000 SQ FT - FP06		Owner Na LONGS	ame S DRUG STORE	S CALI		ion Time 5 - 11:15	Ш			<b>'V</b>
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By CHLOE TOGUPEN	1	FSC Exempt		•		٦L	<u> </u>	<u> 4</u>	
RISK FACTORS AN	D INTERVENTIONS	•			IN		UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of kn	nowledge; food safety certification									Χ	
K02 Communicable disea	ase; reporting/restriction/exclusion				Х						S
коз No discharge from e	eyes, nose, mouth								Х		
K04 Proper eating, tastin	ng, drinking, tobacco use								Х		
K05 Hands clean, proper	rly washed; gloves used properly								Х		
K06 Adequate handwash	n facilities supplied, accessible				Х						S
K07 Proper hot and cold	holding temperatures									Χ	S
K08 Time as a public hea	alth control; procedures & records									Х	
K09 Proper cooling meth	nods									Χ	
K10 Proper cooking time	& temperatures									Χ	
K11 Proper reheating pro	•									Χ	
K12 Returned and reserv	vice of food				Х						
к13 Food in good conditi	ion, safe, unadulterated				Х						
K14 Food contact surface	es clean, sanitized									Χ	
K15 Food obtained from	approved source				Х						
	ell stock tags, condition, display									Χ	
K17 Compliance with Gu										Χ	
K18 Compliance with var	riance/ROP/HACCP Plan									Х	
K19 Consumer advisory	for raw or undercooked foods									Χ	
K20 Licensed health care	e facilities/schools: prohibited foods	not being offered								Χ	
K21 Hot and cold water a	available				Х						
K22 Sewage and wastew	vater properly disposed				Х						
K23 No rodents, insects,	birds, or animals				Χ						
GOOD RETAIL PRA										OUT	cos
	esent and performing duties										
Proper personal cleanliness and hair restraints											
Approved thawing methods used; frozen food											
K27 Food separated and protected											
	Fruits and vegetables washed										
-	Toxic substances properly identified, stored, used										
•	K30 Food storage: food storage containers identified										
	ce does prevent contamination										
	ed and honestly presented										
K33 Nonfood contact surfaces clean						Х					
	installed/maintained; test strips	.,									
K35 Equipment, utensils: Approved, in good repair, adequate capacity K36 Equipment, utensils, linens: Proper storage and use											
	, linens: Proper storage and use										
K37 Vending machines						V					
K38 Adequate ventilation/lighting; designated areas, use						Х					
K49 Wining cloths: properly used stored											
K40 Wiping cloths: properly used, stored K41 Plumbing approved, installed, in good repair; proper backflow devices											
K41 Plumbing approved, installed, in good repair; proper backflow devices  K42 Garbage & refuse properly disposed; facilities maintained											
K43 Toilet facilities: properly constructed, supplied, cleaned											
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing						V					
_		age, Auequate vermin-	proofing							X	
K45 Floor, walls, ceilings											
	ate home/living/sleeping quarters										

R202 DAR0NNUWA Ver. 2.39.7

### OFFICIAL INSPECTION REPORT

Facility FA0264174 - CVS\PHARMACY #9395	Site Address 525 W CAPITOL EX, SAN JOSE, CA 95136		Inspection Date 12/05/2024		
<b>Program</b> PR0330151 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name LONGS DRUG STORES CALIFORNIA LLC	Inspection Time 09:45 - 11:15			
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**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND SPIDER WEBS AND DUST ON THE WINDOW SILLS AND ON TOP OF A BEVERAGE REFRIGERATOR. [CA] CLEAN THESE AREAS MORE OFTEN.

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

Inspector Observations: ONE OF THE LIGHTS IN THE WALK IN COOLER IS NOT WORKING. [CA] PROVIDE WORKING LIGHTS.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### **Measured Observations**

<u>ltem</u>	Location	Measurement	Comments
PROTEIN DRINK	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	MOP SINK	120.00 Fahrenheit	
BEVERAGES	WALK IN COOLER	35.00 Fahrenheit	

# **Overall Comments:**

#### 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: CHLOE TOGUPEN

MANAGER

Signed On: December 05, 2024