



FOOD ESTABLISHMENT INSPECTION REPORT

CVS
22 Main St.
Blackstone, Massachusetts 01504
Permit Holder: Same

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
3B1CC	10/15/25	10:48 AM 11:39 AM	Routine	Retail Market	D.James
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Estab.Type</u>	<u>Rating</u>	<u>Score</u>
	2		Retail Market	Excellent	95

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection **Repeat Violations Highlighted in Yellow**

Supervision					Protection from Contamination (Cont'd)				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					Time/Temperature Control for Safety				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices					Consumer Advisory				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					Highly Susceptible Populations				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source					Food/Color Additives and Toxic Substances				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					Utensils, Equipment and Vending				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Food Identification					Physical Facilities				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination									
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D. James

Veronica Rosado - Expires
Certificate #:

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Risk Factor</u>	<u>Repeat</u>	<u>Risk Factor</u>
0	0	5	0	0	

Follow Up Required: Y Follow Up Date:

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Inspector
D.James

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39

3-305.11 Food Storage - Establishment -

- C Water and juices drinks observed stored directly on the floor.

Non pressurized drinks must be stored at least 6 inches off of the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

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3-305.11 Food Storage - Establishment -

- C Apple cider vinegar observed stored directly on the floor.

Non pressurized drinks must be stored at least 6 inches off of the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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Utensils, Equipment and Vending

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Nonfood contact surfaces clean

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4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Establishment -

C Reach-in freezer shelf observed soiled.

Non-food contact surface must remain clean. Code:
Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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Physical Facilities

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Garbage & refuse disposed; facilities maintained

54 5-501.113 Covering Receptacles - Establishment -

C Dumpster door observed left open when not in use.

Dumpster lids and doors must remain closed when not in use. *Code: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered when they contain food residue and are not in continuous use or after they are filled. If kept outside, they shall have tight-fitting lids or doors.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

55 6-501.11 Repairing - Establishment -

C Cooler observed holding at 54°F.

Refrigeration units must hold at 41°F or below. *Code: The physical facilities shall be maintained in good repair.*



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List 1

IN= In Compliance OUT = Out of Compliance NA = Not Applicable NO= Not Observed

Managers Certification is up to date?	NA
Monthly service records available?	IN
Are employees wearing masks properly?	NA
Hand Sinks full stocked?	IN
Is there an Emp. Health Policy?	NA
Are SOP's in place for cleaning up vomit/diarrheal incidents?	NA
If applicable, are shellstock tags available?	NA
If applicable, is operation in compliance with HACCP plan?	NA
Irreversible Test strips/device available?	NA
Thermometer available for 3-bay sink?	NA
Notification posted for most recent inspection report?	OUT
Most recent Inspection report available?	OUT
Are pest control reports available and up to date?	IN
Add more or change these questions in Setup/ checklists!	NA

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach-In Cooler	Milk	Holding	36 °F
Establishment	Reach-In Cooler	Eggs	Holding	39 °F
Establishment	Reach-In Cooler	Coffee drink	Holding	46 °F
Establishment	Reach-in Freezer	Ice cream	Holding	-15 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

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