



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Date: 2025-08-21	Time in:	Time out:	License/Permit #	TMS Number	2025-019732	Page 1 of 3
Purpose of Inspection:		Routine				TOTAL/SCORE
Establishment Name: CVS Pharmacy		Contact/Owner Name:		Number of Repeat Violations: 0 Number of Violations COS: 0		100
Physical Address: 6941 Hwy 67, Alvarado, TX, 76009		City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	N	C		O	I	N	N	C	
U	N	O	A	O	R	U	N	O	A	O	R
T				S		T				S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)					
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Protection from Contamination						18. Toxic substances properly identified, stored and used					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/Plumbing					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Received by: (signature) 	Print: Donika	Title: Person In Charge/ Owner Shift supervisor
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



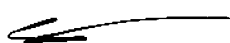

**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>												
O	I	N	N	C	R	O	I	N	N	C	R	
U	N	O	A	O		U	N	O	A	O		
		IN			Demonstration of Knowledge/ Personnel				IN		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		IN			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				IN		28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling				IN		29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
		IN			23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation	
		IN			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				IN		30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures						Utensils, Equipment, and Vending	
		IN			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				IN		31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory				IN		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		IN			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

O	I	N	N	C	R	O	I	N	N	C	R	
U	N	O	A	O		U	N	O	A	O		
		IN			Prevention of Food Contamination				IN		41. Original container labeling (Bulk Food)	
		IN			34. No Evidence of Insect contamination, rodent/other animals						Physical Facilities	
		IN			35. Personal Cleanliness/eating, drinking or tobacco use				IN		42. Non-Food Contact surfaces clean	
		IN			36. Wiping Cloths; properly used and stored				IN		43. Adequate ventilation and lighting; designated areas used	
		IN			37. Environmental contamination				IN		44. Garbage and Refuse properly disposed; facilities maintained	
		IN			38. Approved thawing method				IN		45. Physical facilities installed, maintained, and clean	
					Proper Use of Utensils				IN		46. Toilet Facilities; properly constructed, supplied, and clean	
		IN			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				IN		47. Other Violations	
		IN			40. Single-service & single-use articles; properly stored and used							

Received by: (signature) 	Print: Donika	Title: Person In Charge/ Owner Shift supervisor
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
WIC	38	
	Samples: No	# Collected:
Received by: (signature)	Print: Donika	Title: Person In Charge/ Owner Shift supervisor
Inspected by: (signature)	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

Date: 09/13/2024	Establishment Name: CVS Pharmacy	Physical Address: 6941 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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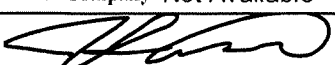
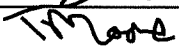
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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2 - RIF -15 dairy RIC 41 RIC 41

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Johnny Henshaw	Phone # / email: johnnyhenshaw@gmail.com
Inspected by: (signature) 	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/18/2024	Establishment Name: CVS Pharmacy	Physical Address: 6941 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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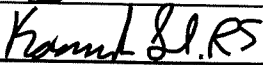
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC (milk, juice)	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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30 - Permit valid until 8/2/24
 AdditionalComments: Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Terminix		Service Date: 03/07/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Johnny Henshaw	Phone # / email: johnnyhenshaw@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/05/2023	Time in: 09:48 AM	Time out: 10:27 AM	License/Permit # -	TMS Project # 2023-022326	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: CVS Pharmacy			Contact/Owner Name: Donika Mechmet		* Number of Repeat Violations: <u>0</u> * Number of Violations COS: <u>0</u>		97/100
Physical Address: 6941 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
				✓			✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				✓								Preventing Contamination by Hands	
				✓			✓					14. Hands cleaned and properly washed/ Gloves used properly	
				✓				✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				✓								Highly Susceptible Populations	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											Chemicals	
		✓							✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓						✓					18. Toxic substances properly identified, stored and used	
	✓											Water/ Plumbing	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
		✓					✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											Permit Requirement, Prerequisite for Operation	
	✓						✓					30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures												Utensils, Equipment, and Vending	
	✓						✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				✓					✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
			✓				1					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
			✓				✓					44. Garbage and Refuse properly disposed; facilities maintained	
			✓				1					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						1					47. Other Violations	

Received by: (signature)	Print: Donika Mechmet	Phone # / email: Daschabell2@yahoo.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/05/2023	Establishment Name: CVS Pharmacy	Physical Address: 6941 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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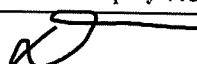

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Reach in cooler(ric)-milk	39				
2 - RIC(orange juice)	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 30 - Permit posted and valid through 8/2/24.
 - 34 - Observed pest traps in back storage. No pest activity observed.
 - 42 - Clean reach in cooler shelving near where milk is stored.
 - 45 - Clean reach in cooler/freezer lower, front panels and gaskets.
 - 47 - Keep printed health inspections on site and available for inspections.
- AdditionalComments:Print this report and keep it on site.

Registered Food Service manager N/A	Certificate #:	Exp. Date:
Pest Control Company Terminix		Service Date: 08/10/2023
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Donika Mechmet	Phone # / email: Daschabell2@yahoo.com
Inspected by: (signature) 	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 12-18-21	Time in:	Time out:	License/Permit #: 2020-014000	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: CVS pharmacy			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: 12411 Hwy 107		City/County: Hayward		Zip Code:	Phone:	Follow-up: Yes (circle one)

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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Time and Temperature for Food Safety (F = degrees Fahrenheit)														
													Employee Health	
	✓							✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓							✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
													Preventing Contamination by Hands	
													14. Hands cleaned and properly washed/ Gloves used properly	
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
													Highly Susceptible Populations	
													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
													Chemicals	
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
													18. Toxic substances properly identified, stored and used	
													Water/ Plumbing	
													19. Water from approved source; Plumbing installed; proper backflow device	
													20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Demonstration of Knowledge/ Personnel														
													Food Temperature Control/ Identification	
								✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
								✓					28. Proper Date Marking and disposition	
								✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
													Permit Requirement, Prerequisite for Operation	
													30. Food Establishment Permit (Current & Valid)	
													Utensils, Equipment, and Vending	
								✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
								✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
													33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Prevention of Food Contamination														
													Food Identification	
	✓												41. Original container labeling (Bulk Food)	
	✓												Physical Facilities	
	✓							✓					42. Non-Food Contact surfaces clean	
								✓					43. Adequate ventilation and lighting; designated areas used	
								✓					44. Garbage and Refuse properly disposed; facilities maintained	
								✓					45. Physical facilities installed, maintained, and clean	
													46. Toilet Facilities; properly constructed, supplied, and clean	
													47. Other Violations	

Received by:	Print: <u>Shenica</u>	Title: Person In Charge/ Owner <u>Manager</u>
Inspected by:	Print: <u>Angela Varghese</u>	Business Email: _____

