



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Manager - Jess Aujla

NUMBER AND STREET

COUNTY

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

CVS

NUMBER AND STREET

COUNTY

MUNICIPALITY

ZIP CODE

TELEPHONE NO.

ESTABLISHMENT STATE LICENSE
NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

ESTABLISHMENT CODE

☒ 1 RETAIL

☐ 2 OTHER (Specify)

☐ 3

☐ 4

GOODS

☐ 1 DESTROYED

☐ 2 EMBARGOED

☒ INITIAL INSPECTION

☐ 2 REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

9/09/14

EVALUATION

☒ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

PRINCETON REGIONAL HEALTH DEPARTMENT
ONE MONUMENT DRIVE
P.O. BOX 390
PRINCETON, NEW JERSEY 08542
609-497-7608

HEALTH OFFICER

David A. Henry

INSPECTING OFFICIAL

INSPECTOR'S NAME AND TITLE

Keith Levine REHS

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B 2257

CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

NAME (Individual, Facility, Establishment, etc.)

MUNICIPALITY

DATE

TEL., CODE or ID NO.

ITEM NO.

REMARKS

General Condition - Fair

- In Store -

Dust and residue build-up in reach-in refrigerators and freezers. * Please clean more frequently

Some milk gallons found on shelf w/ expired dates

- Outside Rear of Store -

Garbage/trash build-up in rear of building underneath stairs that lead to back door.

Notes:

All refrigeration temps proper - 41° or below

All freezers functioning properly

Open showcases running at proper temps - 41° or below

Shelving properly maintained, no dust build-up

No signs of pest activity

Egg dates current and most milk product dates current

Baby Formula & OTC meds checked - dates current

Thermometers available in refrigerator units

Dry storage area maintained

Pre-packaged goods sold only - no food prep is done

Dumpster area is currently well maintained

* Please follow a regular cleaning schedule as put in place from prior inspections

SIGNATURE OF INDIVIDUAL COMPLETING FORM

SIGNATURE OF OWNER OF FACILITY, ESTABLISHMENT, ETC., IF REQUIRED