### Food Facility
- **Name:** CHESTNUT HILL ELEMENTARY CAFETERIA
- **License #:** 3467
- **Address:** 3740 WEST 26TH STREET
- **City:** ERIE
- **State:** PA
- **Municipality:** MILLCREEK
- **Owner:** MILLCREEK TOWNSHIP SCHOOL DISTRICT
- **Purpose of Inspection:** REGULAR
- **Zip Code:** 16506
- **Telephone:** (814) 451-6700

### Food Facility Inspection Report

#### Compliance Status

**Demonstration of Knowledge**
- **Risk Factors:**
  - Food received at proper temperature.
  - Food in good condition, safe, and unadulterated.
  - Required records available: shellstock tags, parasite destruction.
  - Proper use of reporting; restriction and exclusion.
  - Proper reheating procedures for hot holding.
  - Proper cooking time and temperature.
  - Variance obtained for specialized processing methods.
  - Proper cooling time and temperature.
  - Gloves used properly.
  - Certified Food Manager certificate: valid and properly displayed.
  - Adequate handwashing facilities supplied and accessible.
  - Water and ice from approved source.
  - Single-use/single-service articles: properly stored and used.
  - No bare hand contact with RTE foods or pre-approved alternate
  - Proper date marking and disposition.
  - Washing fruit and vegetables.
  - Warewashing facilities: installed, maintained, and used; test strips.
  - Pasteurized eggs used where required.
  - Utensils, equipment and linens: properly stored, dried and handled.
  - Compliance with variance/specialized process/HACCP.
  - Food in good condition, safe, and unadulterated.
  - Time as a public health control; procedures and record.
  - Hands clean and properly washed.
  - No discharge from eyes, nose, and mouth.
  - Proper eating, tasting, drinking, or tobacco use.
  - Proper date marking and disposition.
  - Physical facilities installed, maintained, and clean.
  - Food and nonfood-contact surfaces cleanable, properly designed, and constructed.
  - Food employee certification: valid and properly displayed.
  - Adequate ventilation and lighting; designated areas used.

**Protection From Contamination**
- **Risk Factors:**
  - Preventing Contamination by Hands.
  - Food Temperature Control.
  - Food Identification.
  - Prevention of Food Contamination.
  - Food Temperature Control.
  - Food Identification.
  - Prevention of Food Contamination.

**GOOD RETAIL PRACTICES**
- **Risk Factors:**
  - Pasteurized eggs used where required.
  - Water and ice from approved source.
  - Variance obtained for specialized processing methods.
  - Proper cooling methods used; adequate equipment for temperature control.
  - Plant food properly cooked for hot holding.
  - Approved thawing methods used.
  - Temperature Measuring Device provided and accurate.
  - Food properly labeled; original container.
  - In-use utensils: properly stored.
  - Utensils, equipment and linens: properly stored, dried and handled.
  - Single-use/single-service articles: properly stored and used.
  - Gloves used properly.
  - Food and nonfood-contact surfaces cleanable, properly designed, and constructed.
  - Food employee certification: valid and properly displayed.
  - Adequate ventilation and lighting; designated areas used.

**Person in Charge:** TAMATH ZACZYK
**Inspector:** MARIA LIGGETT
**Date:** 10/11/2021
**Retail Food Facility Inspection Report**

**Food Facility**
CHESTNUT HILL ELEMENTARY CAFETERIA

**Address**
3746 WEST 26TH STREET

**City / State**
ERIE, PA

**Zip Code**
16506

**Telephone**
(814) 835-5500

**License #**
3467

**Municipality**
SE MILLCREEK

**Owner**
MILLCREEK TOWNSHIP SCHOOL DISTRICT

**Purpose of Inspection**
REGULAR

**Category**
EAD

**Facility Risk**
MEDIUM

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**Temperature and Sanitizer Observations**

<table>
<thead>
<tr>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>cooler</td>
<td>40°F</td>
</tr>
<tr>
<td>walk-in freezer</td>
<td>0°F</td>
</tr>
<tr>
<td>freezer</td>
<td>0°F</td>
</tr>
<tr>
<td>walk-in cooler</td>
<td>35°F</td>
</tr>
</tbody>
</table>

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**Predefined Remarks**

No violations were observed at the time of this inspection.

**Inspector Remarks**

PIC Tamath Zaczyk 8/15/22

Brand new walk-in refrigeration

Checked log sheets

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**Person in Charge**
TAMATH ZACZYK

**Date**
10/11/2021

**Inspector**
MARIA LIGGETT

**Date**
10/11/2021