

# Retail Food Facility Inspection Report

<b>ERIE COUNTY DEPARTMENT OF HEALTH</b> 606 W. 2ND STREET ERIE, PA 16507 Phone: (814) 451-6700		No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0 Overall Compliance Status: IN		Inspection Date: 10/11/2021 Time In: 10:00 AM Time Out: 12:00 PM	
<b>Food Facility</b> CHESTNUT HILL ELEMENTARY CAFETERIA		<b>Address</b> 3740 WEST 26TH STREET		<b>City / State</b> ERIE, PA	
<b>License #</b> 3467		<b>Municipality</b> SE MILLCREEK		<b>Owner</b> MILLCREEK TOWNSHIP SCHOOL DISTRICT	
<b>Purpose of Inspection</b> REGULAR		<b>Category</b> EAD		<b>Facility Risk</b> MEDIUM	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
 Public Health Interventions are control measures to prevent foodborne illness or injury.

IN = in compliance    OUT = out of compliance    COS = corrected on-site during inspection    R = repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
<b>Demonstration of Knowledge</b>			<b>Protection From Contamination</b>		
1	IN		14	IN	
Person in charge present, demonstrates knowledge, and performs duties.			Food separated and protected.		
<b>Employee Health</b>			<b>Potentially Hazardous Food Time/Temperature</b>		
2	IN		15	IN	
Management, food employee and conditional employee; knowledge, responsibilities and reporting.			Food-contact surfaces: cleaned and sanitized.		
3	IN		16	IN	
Proper use of reporting; restriction and exclusion.			Proper disposition of returned, previously served, reconditioned, and unsafe food.		
4	IN		<b>Consumer Advisory</b>		
Procedures for responding to vomiting and diarrheal events.			24		
<b>Good Hygienic Practices</b>			<b>Highly Susceptible Population</b>		
5	IN		25	IN	
Proper eating, tasting, drinking, or tobacco use.			Pasteurized foods used; prohibited foods not offered.		
6	IN		<b>Food/Color Additives and Toxic Substances</b>		
No discharge from eyes, nose, and mouth.			26		
<b>Preventing Contamination by Hands</b>			<b>Conformance with Approved Procedure</b>		
7	IN		27	IN	
Hands clean and properly washed.			Food/Color additives: approved and properly used.		
8	IN		<b>Compliance with variance/specialized process/HACCP.</b>		
No bare hand contact with RTE foods or pre-approved alternate method properly followed.			28		
9	IN		Compliance with variance/specialized process/HACCP.		
Adequate handwashing facilities supplied and accessible.					
<b>Approved Source</b>					
10	IN				
Food obtained from approved source.					
11	IN				
Food received at proper temperature.					
12	IN				
Food in good condition, safe, and unadulterated.					
13	IN				
Required records available: shellstock tags, parasite destruction.					

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	COS	R	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
29	IN		42	IN	
Pasteurized eggs used where required.			In-use utensils: properly stored.		
30	IN		43	IN	
Water and ice from approved source.			Utensils, equipment and linens: properly stored, dried and handled.		
31	IN		44	IN	
Variance obtained for specialized processing methods.			Single-use/single-service articles: properly stored and used.		
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>		
32	IN		45	IN	
Proper cooling methods used; adequate equipment for temperature control.			Gloves used properly.		
33	IN		<b>Physical Facilities</b>		
Plant food properly cooked for hot holding.			49		
34	IN		Hot and cold water available; adequate pressure.		
Approved thawing methods used.			50		
35	IN		Plumbing installed; proper backflow devices.		
Temperature Measuring Device provided and accurate.			51		
<b>Food Identification</b>			Sewage and waste water properly disposed.		
36	IN		52		
Food properly labeled; original container.			Toilet facilities: properly constructed, supplied, and cleaned.		
<b>Prevention of Food Contamination</b>			53		
37	IN		Garbage and refuse properly disposed; facilities maintained.		
Insects, rodents and animals not present.			54		
38	IN		Physical facilities installed, maintained, and clean.		
Contamination prevented during food preparation, storage and display.			55		
39	IN		Adequate ventilation and lighting; designated areas used.		
Personal cleanliness.					
40	IN				
Wiping cloths: properly used and stored.					
41	IN				
Washing fruit and vegetables.					

## FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)

Certified Food Employee	Certificate
56	57
IN	IN
Certified Food Employee employed; acts as PIC; accessible.	Certified Food Manager certificate: valid and properly displayed.

Person in Charge: TAMATH ZACZYK	Date: 10/11/2021
Inspector: MARIA LIGGETT	Date: 10/11/2021

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<b>License #</b> 3467	<b>Municipality</b> SE MILLCREEK	<b>Owner</b> MILLCREEK TOWNSHIP SCHOOL DISTRICT	<b>Purpose of Inspection</b> REGULAR	<b>Category</b> EAD	<b>Facility Risk</b> MEDIUM

### TEMPERATURE AND SANITIZER OBSERVATIONS

Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
cooler	40°F	freezer	0°F	walk-in cooler	35°F
walk-in freezer	0°F				

### PREDEFINED REMARKS

### INSPECTOR REMARKS

No violations were observed at the time of this inspection.	PIC Tamath Zaczyk 8/15/22 Brand new walk-in refrigeration Checked log sheets
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