

# 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: 11/24/2021 Time In: 09:30 AM Time Out: 11:00 AM	
<b>Food Facility</b> MCDOWELL INTERMEDIATE CAFETERIA		<b>Address</b> 3740 WEST 26TH STREET		<b>City / State</b> ERIE, PA	
<b>License #</b> 3460		<b>Municipality</b> SW MILLCREEK		<b>Owner</b> MILLCREEK TOWNSHIP SCHOOL DISTRICT	
<b>Purpose of Inspection</b> REGULAR		<b>Category</b> EAD		<b>Facility Risk</b> HIGH	
<b>Zip Code</b> 16506		<b>Telephone</b> (814) 835-5700			

## 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	Description
<b>Demonstration of Knowledge</b>			
1	IN		Person in charge present, demonstrates knowledge, and performs duties.
<b>Employee Health</b>			
2	IN		Management, food employee and conditional employee; knowledge, responsibilities and reporting.
3	IN		Proper use of reporting; restriction and exclusion.
4	IN		Procedures for responding to vomiting and diarrheal events.
<b>Good Hygienic Practices</b>			
5	IN		Proper eating, tasting, drinking, or tobacco use.
6	IN		No discharge from eyes, nose, and mouth.
<b>Preventing Contamination by Hands</b>			
7	IN		Hands clean and properly washed.
8	IN		No bare hand contact with RTE foods or pre-approved alternate method properly followed.
9	IN		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.

Compliance Status	COS	R	Description
<b>Protection From Contamination</b>			
14	IN		Food separated and protected.
15	IN		Food-contact surfaces: cleaned and sanitized.
16	IN		Proper disposition of returned, previously served, reconditioned, and unsafe food.
<b>Potentially Hazardous Food Time/Temperature</b>			
17	IN		Proper cooking time and temperature.
18	IN		Proper reheating procedures for hot holding.
19	IN		Proper cooling time and temperature.
20	IN		Proper hot holding temperature.
21	IN		Proper cold holding temperature.
22	IN		Proper date marking and disposition.
23	IN		Time as a public health control; procedures and record.
<b>Consumer Advisory</b>			
24	IN		Consumer advisory provided for raw or undercooked foods.
<b>Highly Susceptible Population</b>			
25	IN		Pasteurized foods used; prohibited foods not offered.
<b>Food/Color Additives and Toxic Substances</b>			
26	IN		Food/Color additives: approved and properly used.
27	IN		Toxic substances properly identified, stored and used.
<b>Conformance with Approved Procedure</b>			
28	IN		Compliance with variance/specialized process/HACCP.

## 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	Description
<b>Safe Food and Water</b>			
29	IN		Pasteurized eggs used where required.
30	IN		Water and ice from approved source.
31	IN		Variance obtained for specialized processing methods.
<b>Food Temperature Control</b>			
32	IN		Proper cooling methods used; adequate equipment for temperature control.
33	IN		Plant food properly cooked for hot holding.
34	IN		Approved thawing methods used.
35	IN		Temperature Measuring Device provided and accurate.
<b>Food Identification</b>			
36	IN		Food properly labeled; original container.
<b>Prevention of Food Contamination</b>			
37	IN		Insects, rodents and animals not present.
38	IN		Contamination prevented during food preparation, storage and display.
39	IN		Personal cleanliness.
40	IN		Wiping cloths: properly used and stored.
41	IN		Washing fruit and vegetables.

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
42	IN		In-use utensils: properly stored.
43	IN		Utensils, equipment and linens: properly stored, dried and handled.
44	IN		Single-use/single-service articles: properly stored and used.
45	IN		Gloves used properly.
<b>Utensils, Equipment and Vending</b>			
46	IN		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
47	IN		Warewashing facilities: installed, maintained, and used; test strips.
48	IN		Nonfood-contact surfaces clean.
<b>Physical Facilities</b>			
49	IN		Hot and cold water available; adequate pressure.
50	IN		Plumbing installed; proper backflow devices.
51	IN		Sewage and waste water properly disposed.
52	IN		Toilet facilities: properly constructed, supplied, and cleaned.
53	IN		Garbage and refuse properly disposed; facilities maintained.
54	IN		Physical facilities installed, maintained, and clean.
55	IN		Adequate ventilation and lighting; designated areas used.

## FOOD EMPLOYEE CERTIFICATION

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

Compliance Status	COS	R	Description
<b>Certified Food Employee</b>			
56	IN		Certified Food Employee employed; acts as PIC; accessible.
<b>Certificate</b>			
57	IN		Certified Food Manager certificate: valid and properly displayed.

Person in Charge: CARRIE CIOTTI	Date: 11/24/2021
Inspector: LISA SUSANN	Date: 11/24/2021

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TEMPERATURE AND SANITIZER OBSERVATIONS					
Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
high temperature dishwasher	180°F	hot holding	153°F-207°F	sanitizer buckets	400ppm Quat
walk-in coolers	38°F-40°F	walk-in freezer	-1°F		

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	Carrie Ciottoi NRFSP 8-14-23  Discussed: cooling procedures/logs, all free standing coolers are used during lunch time only, no product is stored in lunch room overnight, coolers were opened and closed constantly during lunch so I was not able to get an accurate temperature of coolers, coolers logs were checked, all were at temperature this morning  food rotation, IPM and staffing

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