

# 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: 3/1/2022 Time In: 11:15 AM Time Out: 12:30 PM	
<b>Food Facility</b> MCDOWELL HIGH SCHOOL CAFETERIA		<b>Address</b> 3740 WEST 26TH STREET		<b>City / State</b> ERIE, PA	
		<b>Zip Code</b> 16506		<b>Telephone</b> (814) 835-5700	
<b>License #</b> 3461	<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> 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.		
			15	IN	
			Food-contact surfaces: cleaned and sanitized.		
<b>Employee Health</b>			16	IN	
2	IN		Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Management, food employee and conditional employee; knowledge, responsibilities and reporting.			<b>Potentially Hazardous Food Time/Temperature</b>		
3	IN		17	IN	
Proper use of reporting; restriction and exclusion.			Proper cooking time and temperature.		
4	IN		18	IN	
Procedures for responding to vomiting and diarrheal events.			Proper reheating procedures for hot holding.		
<b>Good Hygienic Practices</b>			19	IN	
5	IN		Proper cooling time and temperature.		
Proper eating, tasting, drinking, or tobacco use.			20	IN	
6	IN		Proper hot holding temperature.		
No discharge from eyes, nose, and mouth.			21	IN	
<b>Preventing Contamination by Hands</b>			22	IN	
7	IN		Proper cold holding temperature.		
Hands clean and properly washed.			23	IN	
8	IN		Time as a public health control; procedures and record.		
No bare hand contact with RTE foods or pre-approved alternate method properly followed.			<b>Consumer Advisory</b>		
9	IN		24	IN	
Adequate handwashing facilities supplied and accessible.			Consumer advisory provided for raw or undercooked foods.		
<b>Approved Source</b>			<b>Highly Susceptible Population</b>		
10	IN		25	IN	
Food obtained from approved source.			Pasteurized foods used; prohibited foods not offered.		
11	IN		<b>Food/Color Additives and Toxic Substances</b>		
Food received at proper temperature.			26	IN	
12	IN		Food/Color additives: approved and properly used.		
Food in good condition, safe, and unadulterated.			27	IN	
13	IN		Toxic substances properly identified, stored and used.		
Required records available: shellstock tags, parasite destruction.			<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	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>			45	IN	
32	IN		Gloves used properly.		
Proper cooling methods used; adequate equipment for temperature control.			<b>Utensils, Equipment and Vending</b>		
33	IN		46	IN	
Plant food properly cooked for hot holding.			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.		
34	IN		47	IN	
Approved thawing methods used.			Warewashing facilities: installed, maintained, and used; test strips.		
35	IN		48	IN	
Temperature Measuring Device provided and accurate.			Nonfood-contact surfaces clean.		
<b>Food Identification</b>			<b>Physical Facilities</b>		
36	IN		49	IN	
Food properly labeled; original container.			Hot and cold water available; adequate pressure.		
<b>Prevention of Food Contamination</b>			50	IN	
37	IN		Plumbing installed; proper backflow devices.		
Insects, rodents and animals not present.			51	IN	
38	IN		Sewage and waste water properly disposed.		
Contamination prevented during food preparation, storage and display.			52	IN	
39	IN		Toilet facilities: properly constructed, supplied, and cleaned.		
Personal cleanliness.			53	IN	
40	IN		Garbage and refuse properly disposed; facilities maintained.		
Wiping cloths: properly used and stored.			54	IN	
41	IN		Physical facilities installed, maintained, and clean.		
Washing fruit and vegetables.			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	Compliance Status	COS	R
<b>Certified Food Employee</b>			<b>Certificate</b>		
56	IN		57	IN	
Certified Food Employee employed; acts as PIC; accessible.			Certified Food Manager certificate: valid and properly displayed.		

Person in Charge: ELIZABETH DUNHAM	Date: 3/1/2022
Inspector: LISA SUSANN	Date: 3/1/2022

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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
coolers	32°F-38°F	high temperature dishwasher	180°F	hot holding	135°F- 180°F
sanitizer bucket	400ppm Quat	walk-in cooler	33°F	walk-in cooler	34°F
walk-in freezer	-3°F	walk-in freezer	-5°F		

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	Elizabeth Dunham ServSafe 8-15-22
	Discussed: cooling procedures, menu items, logs, temperatures, food rotation, IPM and staffing

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