# Retail Food Facility Inspection Report

**Food Facility**
MCDOWELL HIGH SCHOOL CAFETERIA

**Address**
3740 WEST 26TH STREET

**City / State**
ERIE, PA

**License #**
3461

**Municipality**
SW MILLCREEK

**Owner**
MILLCREEK TOWNSHIP SCHOOL DISTRICT

**Purpose of Inspection**
REGULAR

**Category**
EAD

**Facility Risk**
MEDIUM

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## 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.

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<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN = in compliance</td>
<td>OUT = out of compliance</td>
<td>COS = corrected on-site during inspection</td>
</tr>
</tbody>
</table>

### Demonstrated Knowledge

1. **Employee Health**
   - **Management:** Person in charge present, demonstrates knowledge, and performs duties.
   - **Proper use of reporting, restriction, and exclusion:**
   - **Procedures for responding to vomiting and diarrheal events:**

2. **Good Hygienic Practices**
   - **Proper eating, tasting, drinking, or tobacco use:**
   - **No discharge from eyes, nose, and mouth:**

3. **Preventing Contamination by Hands**
   - **Hands clean and properly washed:**
   - **No bare hand contact with RTE foods or pre-approved alternate method properly followed:**
   - **Adequate handwashing facilities supplied and accessible:**

4. **Approved Source**
   - **Food obtained from approved source:**
   - **Food received at proper temperature:**
   - **Food in good condition, safe, and unadulterated:**
   - **Required records available:** shellstock tags, parasite destruction.

5. **Food Temperature Control**
   - **Proper cooking methods used; adequate equipment for temperature control:**
   - **Plant food properly cooked for hot holding:**
   - **Approved thawing methods used:**
   - **Temperature Measuring Device provided and accurate:**

6. **Utensils, Equipment and Vending**
   - **Proper use of utensils:**
   - **Utensils, equipment and linens:** properly stored, dried and handled.
   - **Single-use/single-service articles:** properly stored and used.
   - **Gloves used properly:**

7. **Food/Color Additives and Toxic Substances**
   - **Pasteurized foods used; prohibited foods not offered:**
   - **Food/Color additives:** approved and properly used.
   - **Toxic substances properly identified, stored and used:**

8. **Conformance with Approved Procedure**
   - **Compliance with variance/specialized process/HACCP:**

9. **Food Identity**
   - **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:**

10. **Food Preparation**
    - **Preparation of food with proper equipment:**
    - **Hanging of food in drying equipment:**
    - **Proper cooling time and temperature:**
    - **Proper reheating procedures for hot holding:**
    - **Proper cooling temperature and time:**
    - **Proper hot holding temperature:**
    - **Proper cold holding temperature:**
    - **Proper date marking and disposition:**
    - **Time as a public health control; procedures and record:**

11. **Physical Facility**
    - **Adequate ventilation and lighting; designated areas used:**

### Good Retail Practices

- **Safe Food and Water**
- **Proper Use of Utensils**
- **Uttensils, Equipment and Vending**
- **Food Identification**
- **Prevention of Food Contamination**

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**Certified Food Employee**

- **Certified Food Employee:**
- **Person in Charge:**
- **Food Facility Inspector:**

**Date:** 3/1/2022
Retail Food Facility Inspection Report

ERIE COUNTY DEPARTMENT OF HEALTH
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

Food Facility
MCDOUGAL HIGH SCHOOL CAFETERIA

License # 3461
City / State ERIE, PA
Zip Code 16506
Telephone (814) 835-5700

Address 3740 WEST 26TH STREET
Purpose of Inspection REGULAR
Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT
Category EAD
Facility Risk MEDIUM

Inspection Date: 3/1/2022
Time In: 11:15 AM
Time Out: 12:30 PM

Overall Compliance Status: IN
No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: 0

TEMPERATURE AND SANITIZER OBSERVATIONS

<table>
<thead>
<tr>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
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<th>Temp Or PPM</th>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>coolers</td>
<td>32°F-38°F</td>
<td>high temperature dishwasher</td>
<td>180°F</td>
<td>hot holding</td>
<td>135°F- 180°F</td>
</tr>
<tr>
<td>sanitizer bucket</td>
<td>400ppm Quat</td>
<td>walk-in cooler</td>
<td>33°F</td>
<td>walk-in cooler</td>
<td>34°F</td>
</tr>
<tr>
<td>walk-in freezer</td>
<td>-3°F</td>
<td>walk-in freezer</td>
<td>-5°F</td>
<td></td>
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PREDEFINED REMARKS
No violations were observed at the time of this inspection.

INSPECTOR REMARKS
Elizabeth Dunham ServSafe 8-15-22
Discussed: cooling procedures, menu items, logs, temperatures, food rotation, IPM and staffing

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