# Retail Food Facility Inspection Report

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Demonstration of Knowledge</th>
<th>Protection From Contamination</th>
<th>Prevention of Food Contamination</th>
<th>Good Hygienic Practices</th>
<th>Food Temperature Control</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 IN</td>
<td>Person in charge present, demonstrates knowledge, and performs duties.</td>
<td>14 IN Food separated and protected.</td>
<td>7 IN Hands clean and properly washed.</td>
<td>5 IN Proper eating, tasting, drinking, or tobacco use.</td>
<td>32 IN Proper cooling methods used; adequate equipment for temperature control.</td>
<td>46 IN Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.</td>
<td>49 IN Hot and cold water available; adequate pressure.</td>
</tr>
<tr>
<td>2 IN</td>
<td>Management, food employee and conditional employee: knowledge, responsibilities and reporting.</td>
<td>15 IN Food contact surfaces: cleaned and sanitized.</td>
<td>8 IN No bare hand contact with RTE foods or pre-approved alternate method properly followed.</td>
<td>6 IN No discharge from eyes, nose, and mouth.</td>
<td>33 IN Plant food properly cooked for hot holding.</td>
<td>47 IN Warewashing facilities: installed, maintained, and used; test strips.</td>
<td>50 IN Plumbing installed; proper backflow devices.</td>
</tr>
<tr>
<td>3 IN</td>
<td>Proper use of reporting; restriction and exclusion.</td>
<td>16 IN Proper disposition of returned, previously served, reconditioned, and unsafe food.</td>
<td>9 IN Adequate handwashing facilities supplied and accessible.</td>
<td>4 IN Proper date marking and disposition.</td>
<td>34 IN Approved thawing methods used.</td>
<td>48 IN Nonfood-contact surfaces clean.</td>
<td>51 IN Sewage and waste water properly disposed.</td>
</tr>
<tr>
<td>4 IN</td>
<td>Procedures for responding to vomiting and diarrheal events.</td>
<td>17 IN Proper cooking time and temperature.</td>
<td>10 IN Food obtained from approved source.</td>
<td>10 IN Food in good condition, safe, and unadulterated.</td>
<td>35 IN Temperature Measuring Device provided and accurate.</td>
<td>52 IN Toilet facilities: properly constructed, supplied, and cleaned.</td>
<td>52 IN Adequate ventilation and lighting; designated areas used.</td>
</tr>
<tr>
<td>5 IN</td>
<td>Proper eating, tasting, drinking, or tobacco use.</td>
<td>18 IN Proper reheating procedures for hot holding.</td>
<td>11 IN Food received at proper temperature.</td>
<td>11 IN Food in good condition, safe, and unadulterated.</td>
<td>36 IN Food properly labeled; original container.</td>
<td>53 IN Garbage and refuse properly disposed; facilities maintained.</td>
<td>54 IN Physical facilities installed, maintained, and clean.</td>
</tr>
<tr>
<td>6 IN</td>
<td>No discharge from eyes, nose, and mouth.</td>
<td>19 IN Proper cooling time and temperature.</td>
<td>12 IN Food received at proper temperature.</td>
<td>12 IN Food in good condition, safe, and unadulterated.</td>
<td>37 IN Insects, rodents and animals not present.</td>
<td>54 IN Physical facilities installed, maintained, and clean.</td>
<td>55 IN Adequate ventilation and lighting; designated areas used.</td>
</tr>
</tbody>
</table>

## Food Temperature Control
- 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.

## Utensils, Equipment and Vending
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
- Warewashing facilities: installed, maintained, and used; test strips.
- Nonfood-contact surfaces clean.

## Physical Facilities
- Hot and cold water available; adequate pressure.
- Plumbing installed; proper backflow devices.
- Sewage and waste water properly disposed.
- Toilet facilities: properly constructed, supplied, and cleaned.
- Garbage and refuse properly disposed; facilities maintained.
- Physical facilities installed, maintained, and clean.

## Compliance with Approved Procedure
- Compliance with variance/specialized process/HACCP.

## Approved Source
- Pasteurized eggs used where required.
- Pasteurized foods used; prohibited foods not offered.
- Food/Color additives: approved and properly used.
- Toxic substances properly identified, stored and used.

## Conformance with Approved Procedure
- Food/Color additives: approved and properly used.
- Toxic substances properly identified, stored and used.

## Prevention of Food Contamination
- Contamination prevented during food preparation, storage and display.
- Personal cleanliness.
- Wiping cloths: properly used and stored.
- Washing fruit and vegetables.

## Good Retail Practices
- Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
- Proper Use of Utensils
- 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 EMPLOYEE CERTIFICATION
- Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)
- Certified Food Employee: CARRIE CIOTTI
- Certified Food Manager certificate: valid and properly displayed.

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Retail Food Facility Inspection Report

ERIE COUNTY DEPARTMENT OF HEALTH
606 W. 2ND STREET
ERIE, PA 16507
Phone: (814) 451-6700

Food Facility: MCDOWELL INTERMEDIATE CAFETERIA
Address: 3740 WEST 26TH STREET
City / State: ERIE, PA
Zip Code: 16506
Telephone: (814) 835-5700

License # 3460
Municipality SW MILLCREEK
Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT
Purpose of Inspection REGULAR
Category EAD
Facility Risk HIGH

Inspection Date: 3/8/2022
Time In: 11:00 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>
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<th>Temp Or PPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>coolers</td>
<td>38°F-41°F</td>
<td>high temperature dishwasher</td>
<td>180°F</td>
<td>walk-in cooler</td>
<td>33°F-38°F</td>
</tr>
<tr>
<td>sanitizer bucket</td>
<td>400ppm Quat</td>
<td>hot holding</td>
<td>148°F-180°F</td>
<td>walk-in freezer</td>
<td>11°F</td>
</tr>
<tr>
<td>walk-in cooler</td>
<td>33°F-38°F</td>
<td></td>
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</tbody>
</table>

PREDEFINED REMARKS

No violations were observed at the time of this inspection.

INSPECTOR REMARKS

Carrie Ciotti ServSafe 8-14-23
Discussed: cooling procedures, menu items, raw vs precooked, food rotation, IPM and employee staffing

Person in Charge: CARRIE CIOTTI
Date: 3/8/2022
Inspector: LISA SUSANN
Date: 3/8/2022