

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		Inspection Date: 3/8/2022 Time In: 11:00 AM Time Out: 12:30 PM		
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

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
Demonstration of Knowledge			Protection From Contamination		
1	IN		14	IN	
Person in charge present, demonstrates knowledge, and performs duties.			Food separated and protected.		
Employee Health			Potentially Hazardous Food Time/Temperature		
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		Consumer Advisory		
Procedures for responding to vomiting and diarrheal events.			24 IN Consumer advisory provided for raw or undercooked foods.		
Good Hygienic Practices			Highly Susceptible Population		
5	IN		25	IN	
Proper eating, tasting, drinking, or tobacco use.			Pasteurized foods used; prohibited foods not offered.		
6	IN		Food/Color Additives and Toxic Substances		
No discharge from eyes, nose, and mouth.			26	IN	
Preventing Contamination by Hands			Food/Color additives: approved and properly used.		
7	IN		27	IN	
Hands clean and properly washed.			Toxic substances properly identified, stored and used.		
8	IN		Conformance with Approved Procedure		
No bare hand contact with RTE foods or pre-approved alternate method properly followed.			28	IN	
9	IN		Compliance with variance/specialized process/HACCP.		
Adequate handwashing facilities supplied and accessible.					
Approved Source					
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
Safe Food and Water			Proper Use of Utensils		
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.		
Food Temperature Control			Utensils, Equipment and Vending		
32	IN		46	IN	
Proper cooling methods used; adequate equipment for temperature control.			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.		
33	IN		47	IN	
Plant food properly cooked for hot holding.			Warewashing facilities: installed, maintained, and used; test strips.		
34	IN		48	IN	
Approved thawing methods used.			Nonfood-contact surfaces clean.		
35	IN		Physical Facilities		
Temperature Measuring Device provided and accurate.			49	IN	
Food Identification			Hot and cold water available; adequate pressure.		
36	IN		50	IN	
Food properly labeled; original container.			Plumbing installed; proper backflow devices.		
Prevention of Food Contamination			51	IN	
37	IN		Sewage and waste water properly disposed.		
Insects, rodents and animals not present.			52	IN	
38	IN		Toilet facilities: properly constructed, supplied, and cleaned.		
Contamination prevented during food preparation, storage and display.			53	IN	
39	IN		Garbage and refuse properly disposed; facilities maintained.		
Personal cleanliness.			54	IN	
40	IN		Physical facilities installed, maintained, and clean.		
Wiping cloths: properly used and stored.			55	IN	
41	IN		Adequate ventilation and lighting; designated areas used.		
Washing fruit and vegetables.					

FOOD EMPLOYEE CERTIFICATION

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

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

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

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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	38°F-41°F	high temperature dishwasher	180°F	hot holding	148°F-180°F
sanitizer bucket	400ppm Quat	walk-in coolers	33°F-38°F	walk-in freezer	11°F

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

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