

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: 2/22/2022 Time In: 10:00 AM Time Out: 10:30 AM		
Food Facility JS WILSON JR. HIGH CAFETERIA		Address 3740 WEST 26TH STREET		City / State ERIE, PA	Zip Code 16506	Telephone (814) 835-5500
License # 3468	Municipality SE MILLCREEK	Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT		Purpose of Inspection REGULAR	Category EAD	Facility Risk LOW

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	Person in charge present, demonstrates knowledge, and performs duties.		<input type="checkbox"/>	<input type="checkbox"/>	14	IN	Food separated and protected.		<input type="checkbox"/>	<input type="checkbox"/>
Employee Health						Potentially Hazardous Food Time/Temperature					
2	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting.		<input type="checkbox"/>	<input type="checkbox"/>	15	IN	Food-contact surfaces: cleaned and sanitized.		<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting; restriction and exclusion.		<input type="checkbox"/>	<input type="checkbox"/>	16	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		<input type="checkbox"/>	<input type="checkbox"/>
4	IN	Procedures for responding to vomiting and diarrheal events.		<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory					
Good Hygienic Practices						Highly Susceptible Population					
5	IN	Proper eating, tasting, drinking, or tobacco use.		<input type="checkbox"/>	<input type="checkbox"/>	17	IN	Proper cooking time and temperature.		<input type="checkbox"/>	<input type="checkbox"/>
6	IN	No discharge from eyes, nose, and mouth.		<input type="checkbox"/>	<input type="checkbox"/>	18	IN	Proper reheating procedures for hot holding.		<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands						Food/Color Additives and Toxic Substances					
7	IN	Hands clean and properly washed.		<input type="checkbox"/>	<input type="checkbox"/>	19	IN	Proper cooling time and temperature.		<input type="checkbox"/>	<input type="checkbox"/>
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed.		<input type="checkbox"/>	<input type="checkbox"/>	20	IN	Proper hot holding temperature.		<input type="checkbox"/>	<input type="checkbox"/>
9	IN	Adequate handwashing facilities supplied and accessible.		<input type="checkbox"/>	<input type="checkbox"/>	21	IN	Proper cold holding temperature.		<input type="checkbox"/>	<input type="checkbox"/>
Approved Source						Conformance with Approved Procedure					
10	IN	Food obtained from approved source.		<input type="checkbox"/>	<input type="checkbox"/>	22	IN	Proper date marking and disposition.		<input type="checkbox"/>	<input type="checkbox"/>
11	IN	Food received at proper temperature.		<input type="checkbox"/>	<input type="checkbox"/>	23	IN	Time as a public health control; procedures and record.		<input type="checkbox"/>	<input type="checkbox"/>
12	IN	Food in good condition, safe, and unadulterated.		<input type="checkbox"/>	<input type="checkbox"/>	Good Retail Practices					
13	IN	Required records available: shellstock tags, parasite destruction.		<input type="checkbox"/>	<input type="checkbox"/>	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	Pasteurized eggs used where required.		<input type="checkbox"/>	<input type="checkbox"/>	42	IN	In-use utensils: properly stored.		<input type="checkbox"/>	<input type="checkbox"/>
30	IN	Water and ice from approved source.		<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Utensils, equipment and linens: properly stored, dried and handled.		<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Variance obtained for specialized processing methods.		<input type="checkbox"/>	<input type="checkbox"/>	44	IN	Single-use/single-service articles: properly stored and used.		<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control						Utensils, Equipment and Vending					
32	IN	Proper cooling methods used; adequate equipment for temperature control.		<input type="checkbox"/>	<input type="checkbox"/>	45	IN	Gloves used properly.		<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Plant food properly cooked for hot holding.		<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities					
34	IN	Approved thawing methods used.		<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.		<input type="checkbox"/>	<input type="checkbox"/>
35	IN	Temperature Measuring Device provided and accurate.		<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Warewashing facilities: installed, maintained, and used, test strips.		<input type="checkbox"/>	<input type="checkbox"/>
Food Identification						Prevention of Food Contamination					
36	IN	Food properly labeled; original container.		<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Nonfood-contact surfaces clean.		<input type="checkbox"/>	<input type="checkbox"/>
37	IN	Insects, rodents and animals not present.		<input type="checkbox"/>	<input type="checkbox"/>	49	IN	Hot and cold water available; adequate pressure.		<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Contamination prevented during food preparation, storage and display.		<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Plumbing installed; proper backflow devices.		<input type="checkbox"/>	<input type="checkbox"/>
39	IN	Personal cleanliness.		<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Sewage and waste water properly disposed.		<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Wiping cloths: properly used and stored.		<input type="checkbox"/>	<input type="checkbox"/>	52	IN	Toilet facilities: properly constructed, supplied, and cleaned.		<input type="checkbox"/>	<input type="checkbox"/>
41	IN	Washing fruit and vegetables.		<input type="checkbox"/>	<input type="checkbox"/>	53	IN	Garbage and refuse properly disposed; facilities maintained.		<input type="checkbox"/>	<input type="checkbox"/>
Food Employee Certification						Certificate					
Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)											
56	IN	Certified Food Employee employed; acts as PIC; accessible.		<input type="checkbox"/>	<input type="checkbox"/>	57	IN	Certified Food Manager certificate: valid and properly displayed.		<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge: CARRIE JOHANNESMEYER	Date: 2/22/2022
Inspector: MARIA LIGGETT	Date: 2/22/2022

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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	32-40°F	dishwasher (rinse)	190°F	freezer	-2°F
hot holding	163, 135°F	milk coolers	38, 36°F	walk-in cooler	34°F
walk-in freezer	2°F				

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	PIC Carrie Johannesmeyer 8/14/2023
	Discussed menu
	Checked log sheets

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