# Retail Food Facility Inspection Report

**Food Facility**

WALNUT CREEK MIDDLE SCHOOL CAFETERIA

**Address**

3740 WEST 26TH STREET

**City / State**

ERIE, PA

**Zip Code**

16506

**Telephone**

(814) 451-6700

**License #**

3465

**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.

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

### Demonstration of Knowledge

1. IN  Person in charge present, demonstrates knowledge, and performs duties.

2. IN  Management, food employee and conditional employee; knowledge, responsibilities and reporting.

3. IN  Proper use of reporting; restriction and exclusion.

4. IN  Procedures for responding to vomiting and diarrheal events.

### Employee Health

5. IN  Proper eating, tasting, drinking, or tobacco use.

6. IN  No discharge from eyes, nose, and mouth.

### Good Hygienic Practices

7. IN  Hands clean and properly washed.

8. IN  No bare hand contact with RTE foods or pre-approved alternate method properly followed.

9. IN  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.

### Prevention from Contamination by Hands

14. IN  Food separated and protected.

15. IN  Food-contact surfaces: cleaned and sanitized.

16. IN  Proper disposition of returned, previously served, reconditioned, and unsafe food.

### Food Temperature Control

17. IN  Proper cooking time and temperature.

18. IN  Proper reheating procedures for hot holding.

19. IN  Proper cooling time and temperature.

20. IN  Proper hot holding temperature.

21. IN  Proper cold holding temperature.

22. IN  Proper date marking and disposition.

23. IN  Time as a public health control: procedures and record.

### Good Retail Practices

#### Safe Food and Water

19. IN  Pasteurized eggs used where required.

20. IN  Water and ice from approved source.

21. IN  Variance obtained for specialized processing methods.

#### Food Temperature Control

32. IN  Proper cooking methods used; adequate equipment for temperature control.

33. IN  Plant food properly cooked for hot holding.

34. IN  Approved thawing methods used.

35. IN  Temperature Measuring Device provided and accurate.

### Food Identification

36. IN  Food properly labeled; original container.

### Utensils, Equipment and Vending

37. IN  Insects, rodents and animals not present.

38. IN  Contamination prevented during food preparation, storage and display.

39. IN  Personal cleanliness.

40. IN  Wiping cloths: properly used and stored.

41. IN  Washing fruit and vegetables.

### Conformance with Approved Procedure

28. IN  Compliance with variance/specialized process/HACCP.

### Public Health Interventions

#### Food Employee Certification

- **Certified Food Employee**
  - 56. IN  Certified Food Employee employed; acts as PIC; accessible.
  - Date: 9/29/2021

- **Certification**
  - 57. IN  Certified Food Manager certificate: valid and properly displayed.
  - Date: 9/29/2021

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**Purpose of Inspection**

**Regulatory**

**Date: 9/29/2021**

**Inspector:** LISA SUSANN
**TEMPERATURE AND SANITIZER OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
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<th>Item Or Location</th>
<th>Temp Or PPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>coolers</td>
<td>40°F</td>
<td>high temperature dishwasher</td>
<td>180°F</td>
<td>hot holding</td>
<td>151°F-167°F</td>
</tr>
<tr>
<td>sanitizer bucket</td>
<td>400ppm Quat</td>
<td>walk-in cooler</td>
<td>36°F</td>
<td>walk-in freezer</td>
<td>1°F</td>
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**PREDEFINED REMARKS**

No violations were observed at the time of this inspection.

**INSPECTOR REMARKS**

Julie Dingus ServSafe 8-15-22

Discussed: food rotation, cooling procedures, menu items, IPM and staffing

**Person in Charge:** JULIE DINGUS  
**Date:** 9/29/2021

**Inspector:** LISA SUSANN  
**Date:** 9/29/2021