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: 9/29/2021 Time In: 10:15 AM Time Out: 11:15 AM

Food Facility	Address	City / State	Zip Code	Telephone
WALNUT CREEK MIDDLE SCHOOL CAFETERIA	3740 WEST 26TH STREET	ERIE, PA	16506	(814) 835-5700

License #	Municipality	Owner	Purpose of Inspection	Category	Facility Risk
3465	SW MILLCREEK	MILLCREEK TOWNSHIP SCHOOL DISTRICT	REGULAR	EAD	MEDIUM

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
Demonstration of Knowledge				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.	☐	☐
Employee Health				
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.	☐	☐
Good Hygienic Practices				
5	IN	Proper eating, tasting, drinking, or tobacco use.	☐	☐
6	IN	No discharge from eyes, nose, and mouth.	☐	☐
Preventing Contamination by Hands				
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.	☐	☐
Protection From Contamination				
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.	☐	☐
Potentially Hazardous Food Time/Temperature				
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.	☐	☐
Consumer Advisory				
24	IN	Consumer advisory provided for raw or undercooked foods.	☐	☐
Highly Susceptible Population				
25	IN	Pasteurized foods used; prohibited foods not offered.	☐	☐
Food/Color Additives and Toxic Substances				
26	IN	Food/Color additives: approved and properly used.	☐	☐
27	IN	Toxic substances properly identified, stored and used.	☐	☐
Conformance with Approved Procedure				
28	IN	Compliance with variance/specialized process/HACCP.	☐	☐

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
Safe Food and Water				
29	IN	Pasteurized eggs used where required.	☐	☐
30	IN	Water and ice from approved source.	☐	☐
31	IN	Variance obtained for specialized processing methods.	☐	☐
Food Temperature Control				
32	IN	Proper cooling 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.	☐	☐
Prevention of Food Contamination				
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.	☐	☐
Proper Use of Utensils				
42	IN	In-use utensils: properly stored.	☐	☐
43	IN	Utensils, equipment and linens: properly stored, dried and handled.	☐	☐
44	IN	Single-use/single-service articles: properly stored and used.	☐	☐
45	IN	Gloves used properly.	☐	☐
Utensils, Equipment and Vending				
46	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.	☐	☐
47	IN	Warewashing facilities: installed, maintained, and used; test strips.	☐	☐
48	IN	Nonfood-contact surfaces clean.	☐	☐
Physical Facilities				
49	IN	Hot and cold water available; adequate pressure.	☐	☐
50	IN	Plumbing installed; proper backflow devices.	☐	☐
51	IN	Sewage and waste water properly disposed.	☐	☐
52	IN	Toilet facilities: properly constructed, supplied, and cleaned.	☐	☐
53	IN	Garbage and refuse properly disposed; facilities maintained.	☐	☐
54	IN	Physical facilities installed, maintained, and clean.	☐	☐
55	IN	Adequate ventilation and lighting; designated areas used.	☐	☐

FOOD EMPLOYEE CERTIFICATION

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

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

Person in Charge: JULIE DINGUS	Date: 9/29/2021
Inspector: LISA SUSANN	Date: 9/29/2021

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: 9/29/2021 Time In: 10:15 AM Time Out: 11:15 AM

Food Facility	**Address**	**City / State**	**Zip Code**	**Telephone**
WALNUT CREEK MIDDLE SCHOOL CAFETERIA	3740 WEST 26TH STREET	ERIE, PA	16506	(814) 835-5700

License #	**Municipality**	**Owner**	**Purpose of Inspection**	**Category**	**Facility Risk**
3465	SW MILLCREEK	MILLCREEK TOWNSHIP SCHOOL DISTRICT	REGULAR	EAD	MEDIUM

TEMPERATURE AND SANITIZER OBSERVATIONS

Item Or Location	*Temp Or PPM*	*Item Or Location*	*Temp Or PPM*	*Item Or Location*	*Temp Or PPM*
coolers	40°F	high temperature dishwasher	180°F	hot holding	151°F-167°F
sanitizer bucket	400ppm Quat	walk-in cooler	36°F	walk-in freezer	1°F

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	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