Retail Food Facility Inspection Report

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

Food Facility
WESTLAKE MIDDLE SCHOOL CAFETERIA
License # 3470
Municipality NW MILLCREEK
Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT
Purpose of Inspection REGULAR
Category EAD
Facility Risk LOW

No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: 0
Overall Compliance Status: IN

City / State ERIE, PA
Zip Code 16506
Telephone (814) 835-5750

Inspection Date: 2/7/2022
Time In: 11:00 AM
Time Out: 12:15 PM

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

1. Demonstration of Knowledge
   - 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.

Compliance Status

14. IN Food separated and protected.
15. IN Food-contact surfaces: cleaned and sanitized.
16. IN Proper disposal of returned, previously served, reconditioned, and unsafe food.

Protection From Contamination
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.

Potentially Hazardous Food Time/Temperature
24. IN Consumer advisory provided for raw or undercooked foods.

Consumer Advisory
25. IN Pasteurized foods used; prohibited foods not offered.

Highly Susceptible Population
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.

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 lines: 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 cleanliness, 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 Sorage 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§6501-651C)

Certified Food Employee
56. IN Certified Food Employee employed; acts as PIC; accessible.

Certification
57. IN Certified Food Manager certificate: valid and properly displayed.

Person in Charge: STACY LOREI
Date: 2/7/2022
Inspector: KEITH NOONAN
Date: 2/7/2022