

Retail Food Facility Inspection Report

ERIE COUNTY DEPARTMENT OF HEALTH 606 W. 2ND STREET ERIE, PA 16507 Phone: (814) 461-6700		No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0 Overall Compliance Status: IN		Inspection Date: 10/13/2022 Time In: 10:45 AM Time Out: 12:45 PM		
Food Facility BELLE VALLEY ELEMENTARY CAFETERIA		Address 3740 WEST 26TH STREET		City / State ERIE, PA	Zip Code 16506	Telephone (814) 835-5500
License # 3466	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							
1	IN			14	IN		
Person in charge present, demonstrates knowledge, and performs duties.		<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected.		<input type="checkbox"/>	<input type="checkbox"/>
Employee Health							
2	IN			15	IN		
Management, food employee and conditional employee; knowledge, responsibilities and reporting.		<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized.		<input type="checkbox"/>	<input type="checkbox"/>
3	IN			16	IN		
Proper use of reporting; restriction and exclusion.		<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food.		<input type="checkbox"/>	<input type="checkbox"/>
4	IN			Potentially Hazardous Food Time/Temperature			
Procedures for responding to vomiting and diarrheal events.		<input type="checkbox"/>	<input type="checkbox"/>	17	IN		
Good Hygienic Practices							
5	IN			18	IN		
Proper eating, tasting, drinking, or tobacco use.		<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding.		<input type="checkbox"/>	<input type="checkbox"/>
6	IN			19	IN		
No discharge from eyes, nose, and mouth.		<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature.		<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands							
7	IN			20	IN		
Hands clean and properly washed.		<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperature.		<input type="checkbox"/>	<input type="checkbox"/>
8	IN			21	IN		
No bare hand contact with RTE foods or pre-approved alternate method properly followed.		<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperature.		<input type="checkbox"/>	<input type="checkbox"/>
9	IN			22	IN		
Adequate handwashing facilities supplied and accessible.		<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition.		<input type="checkbox"/>	<input type="checkbox"/>
Approved Source							
10	IN			23	IN		
Food obtained from approved source.		<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control; procedures and record.		<input type="checkbox"/>	<input type="checkbox"/>
11	IN			Consumer Advisory			
Food received at proper temperature.		<input type="checkbox"/>	<input type="checkbox"/>	24	IN		
12	IN			Consumer advisory provided for raw or undercooked foods.		<input type="checkbox"/>	<input type="checkbox"/>
13	IN			Highly Susceptible Population			
Required records available: shellstock tags, parasite destruction.		<input type="checkbox"/>	<input type="checkbox"/>	25	IN		
				Pasteurized foods used; prohibited foods not offered.		<input type="checkbox"/>	<input type="checkbox"/>
Food/Color Additives and Toxic Substances							
26	IN			Food/Color additives: approved and properly used.		<input type="checkbox"/>	<input type="checkbox"/>
27	IN			Toxic substances properly identified, stored and used.		<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedure							
28	IN			Compliance with variance/specialized process/HACCP.		<input type="checkbox"/>	<input type="checkbox"/>

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			Proper Use of Utensils			
Pasteurized eggs used where required.		<input type="checkbox"/>	<input type="checkbox"/>	42	IN		
30	IN			In-use utensils: properly stored.		<input type="checkbox"/>	<input type="checkbox"/>
31	IN			43	IN		
Water and ice from approved source.		<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled.		<input type="checkbox"/>	<input type="checkbox"/>
Variance obtained for specialized processing methods.		<input type="checkbox"/>	<input type="checkbox"/>	44	IN		
Food Temperature Control							
32	IN			Single-use/single-service articles: properly stored and used.		<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling methods used; adequate equipment for temperature control.		<input type="checkbox"/>	<input type="checkbox"/>	45	IN		
33	IN			Gloves used properly.		<input type="checkbox"/>	<input type="checkbox"/>
Plant food properly cooked for hot holding.		<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending			
34	IN			46	IN		
Approved thawing methods used.		<input type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.		<input type="checkbox"/>	<input type="checkbox"/>
35	IN			47	IN		
Temperature Measuring Device provided and accurate.		<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, and used; test strips.		<input type="checkbox"/>	<input type="checkbox"/>
Food Identification							
36	IN			48	IN		
Food properly labeled; original container.		<input type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean.		<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination							
Physical Facilities							
37	IN			49	IN		
Insects, rodents and animals not present.		<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure.		<input type="checkbox"/>	<input type="checkbox"/>
38	IN			50	IN		
Contamination prevented during food preparation, storage and display.		<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices.		<input type="checkbox"/>	<input type="checkbox"/>
39	IN			51	IN		
Personal cleanliness.		<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed.		<input type="checkbox"/>	<input type="checkbox"/>
40	IN			52	IN		
Wiping cloths: properly used and stored.		<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, and cleaned.		<input type="checkbox"/>	<input type="checkbox"/>
41	IN			53	IN		
Washing fruit and vegetables.		<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained.		<input type="checkbox"/>	<input type="checkbox"/>
				54	IN		
				Physical facilities installed, maintained, and clean.		<input type="checkbox"/>	<input type="checkbox"/>
				55	IN		
				Adequate ventilation and lighting; designated areas used.		<input type="checkbox"/>	<input type="checkbox"/>

FOOD EMPLOYEE CERTIFICATION

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

Certified Food Employee		Certificate					
56	IN			57	IN		
Certified Food Employee employed; acts as PIC; accessible.		<input type="checkbox"/>	<input type="checkbox"/>	Certified Food Manager certificate: valid and properly displayed.		<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge: SUSAN STAFF	Date: 10/13/2022
Inspector: MARIA LIGGETT	Date: 10/13/2022

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Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
coolers	34-40°F	dishwasher (rinse)	183°F	hot holding	158-166°F
ice cream freezer	10°F	milk coolers	38, 40°F	walk-in cooler	34°F
walk-in freezer	5°F				

No violations were observed at the time of this inspection.	PIC Susan Staff
	Discussed menu and checked log sheets

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