

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: 10/19/2022 Time In: 11:00 AM Time Out: 12:15 PM	
Food Facility MCDOWELL HIGH SCHOOL CAFETERIA		Address 3740 WEST 26TH STREET		City / State ERIE, PA	
License # 3461		Municipality SW MILLCREEK		Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT	
Purpose of Inspection REGULAR		Category EAD		Facility Risk 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	Description
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.

Compliance Status	COS	R	Description
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	Description
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.

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

Person in Charge: ELIZABETH DUNHAM	Date: 10/19/2022
Inspector: LISA SUSANN	Date: 10/19/2022

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License # 3461	Municipality SW MILLCREEK	Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT	Purpose of Inspection REGULAR	Category EAD	Facility Risk MEDIUM

TEMPERATURE AND SANITIZER OBSERVATIONS					
Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
coolers	32°F-41°F	hot holding	137°F-198°F	sanitizer bucket	400ppm Quat
walk-in cooler	37°F	walk-in cooler	38°F	walk-in freezer	11°F
walk-in freezer	-7°F				

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	Elizabeth Dunham ServSafe 8-8-27
	Discussed: cooling procedures, menu items, deliveries, food prep, renovations, IPM and staffing

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