

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: 10/12/2022 Time In: 10:00 AM Time Out: 11:00 AM		
Food Facility MCDOWELL INTERMEDIATE CAFETERIA		Address 3740 WEST 26TH STREET	City / State ERIE, PA	Zip Code 16506	Telephone (814) 835-5700
License # 3460	Municipality SW MILLCREEK	Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT	Purpose of Inspection REGULAR	Category EAD	Facility Risk HIGH

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		Person in charge present, demonstrates knowledge, and performs duties.	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					
2	IN		Management, food employee and conditional employee; knowledge, responsibilities and reporting.	<input type="checkbox"/>	<input type="checkbox"/>
3	IN		Proper use of reporting; restriction and exclusion.	<input type="checkbox"/>	<input type="checkbox"/>
4	IN		Procedures for responding to vomiting and diarrheal events.	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices					
5	IN		Proper eating, tasting, drinking, or tobacco use.	<input type="checkbox"/>	<input type="checkbox"/>
6	IN		No discharge from eyes, nose, and mouth.	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					
7	IN		Hands clean and properly washed.	<input type="checkbox"/>	<input type="checkbox"/>
8	IN		No bare hand contact with RTE foods or pre-approved alternate method properly followed.	<input type="checkbox"/>	<input type="checkbox"/>
9	IN		Adequate handwashing facilities supplied and accessible.	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source					
10	IN		Food obtained from approved source.	<input type="checkbox"/>	<input type="checkbox"/>
11	IN		Food received at proper temperature.	<input type="checkbox"/>	<input type="checkbox"/>
12	IN		Food in good condition, safe, and unadulterated.	<input type="checkbox"/>	<input type="checkbox"/>
13	IN		Required records available: shellstock tags, parasite destruction.	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	COS	R	Compliance Status	COS	R
Protection From Contamination					
14	IN		Food separated and protected.	<input type="checkbox"/>	<input type="checkbox"/>
15	IN		Food-contact surfaces: cleaned and sanitized.	<input type="checkbox"/>	<input type="checkbox"/>
16	IN		Proper disposition of returned, previously served, reconditioned, and unsafe food.	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature					
17	IN		Proper cooking time and temperature.	<input type="checkbox"/>	<input type="checkbox"/>
18	IN		Proper reheating procedures for hot holding.	<input type="checkbox"/>	<input type="checkbox"/>
19	IN		Proper cooling time and temperature.	<input type="checkbox"/>	<input type="checkbox"/>
20	IN		Proper hot holding temperature.	<input type="checkbox"/>	<input type="checkbox"/>
21	IN		Proper cold holding temperature.	<input type="checkbox"/>	<input type="checkbox"/>
22	IN		Proper date marking and disposition.	<input type="checkbox"/>	<input type="checkbox"/>
23	IN		Time as a public health control; procedures and record.	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory					
24	IN		Consumer advisory provided for raw or undercooked foods.	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Population					
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.

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water					
29	IN		Pasteurized eggs used where required.	<input type="checkbox"/>	<input type="checkbox"/>
30	IN		Water and ice from approved source.	<input type="checkbox"/>	<input type="checkbox"/>
31	IN		Variance obtained for specialized processing methods.	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					
32	IN		Proper cooling methods used; adequate equipment for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>
33	IN		Plant food properly cooked for hot holding.	<input type="checkbox"/>	<input type="checkbox"/>
34	IN		Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>
35	IN		Temperature Measuring Device provided and accurate.	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification					
36	IN		Food properly labeled; original container.	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					
37	IN		Insects, rodents and animals not present.	<input type="checkbox"/>	<input type="checkbox"/>
38	IN		Contamination prevented during food preparation, storage and display.	<input type="checkbox"/>	<input type="checkbox"/>
39	IN		Personal cleanliness.	<input type="checkbox"/>	<input type="checkbox"/>
40	IN		Wiping cloths: properly used and stored.	<input type="checkbox"/>	<input type="checkbox"/>
41	IN		Washing fruit and vegetables.	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	COS	R	Compliance Status	COS	R
Proper Use of Utensils					
42	IN		In-use utensils: properly stored.	<input type="checkbox"/>	<input type="checkbox"/>
43	IN		Utensils, equipment and linens: properly stored, dried and handled.	<input type="checkbox"/>	<input type="checkbox"/>
44	IN		Single-use/single-service articles: properly stored and used.	<input type="checkbox"/>	<input type="checkbox"/>
45	IN		Gloves used properly.	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment and Vending					
46	IN		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.	<input type="checkbox"/>	<input type="checkbox"/>
47	IN		Warewashing facilities: installed, maintained, and used; test strips.	<input type="checkbox"/>	<input type="checkbox"/>
48	IN		Nonfood-contact surfaces clean.	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities					
49	IN		Hot and cold water available; adequate pressure.	<input type="checkbox"/>	<input type="checkbox"/>
50	IN		Plumbing installed; proper backflow devices.	<input type="checkbox"/>	<input type="checkbox"/>
51	IN		Sewage and waste water properly disposed.	<input type="checkbox"/>	<input type="checkbox"/>
52	IN		Toilet facilities: properly constructed, supplied, and cleaned.	<input type="checkbox"/>	<input type="checkbox"/>
53	IN		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.CSASS§6501-6510)

Compliance Status	COS	R	Compliance Status	COS	R
Certified Food Employee					
56	IN		Certified Food Employee employed; acts as PIC; accessible.	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	COS	R	Compliance Status	COS	R
Certificate					
57	IN		Certified Food Manager certificate: valid and properly displayed.	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge: CARRIE CIOTTI	Date: 10/12/2022
Inspector: LISA SUSANN	Date: 10/12/2022

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TEMPERATURE AND SANITIZER OBSERVATIONS

Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
coolers	38°F-43°F	high temperature dishwasher	180°F	walk-in cooler	36°F
walk-in cooler	40°F	walk-in freezer	5°F	walk-in freezer	6°F

PREDEFINED REMARKS

INSPECTOR REMARKS

No violations were observed at the time of this inspection.	Carrie Ciotti ServSafe 8-14-23 Discussed: Inspection conducted with Victor Yan catering kitchen is no longer part of the main kitchen all lunches were cold lunches during inspection cooling procedures, renovations, IPM and staffing watch cooler holding at 43°F near service area, maintenance will adjust as needed
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