

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: 10/4/2022 Time In: 10:30 AM Time Out: 11:30 AM	
Food Facility TRACY ELEMENTARY CAFETERIA		Address 3740 WEST 26TH STREET		City / State ERIE, PA	
License # 3469		Municipality NW MILLCREEK		Zip Code 16506	
Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT		Purpose of Inspection REGULAR		Telephone (814) 835-5750	
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	Person in charge present, demonstrates knowledge, and performs duties.	<input type="checkbox"/>	<input type="checkbox"/>	14	IN	Food separated and protected.	<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"/>	15	IN	Food-contact surfaces: cleaned and sanitized.	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>	<input type="checkbox"/>	16	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	<input type="checkbox"/>	<input type="checkbox"/>
4	IN	Procedures for responding to vomiting and diarrheal events.	<input type="checkbox"/>	<input type="checkbox"/>	Potentially Hazardous Food Time/Temperature				
Good Hygienic Practices									
5	IN	Proper eating, tasting, drinking, or tobacco use.	<input type="checkbox"/>	<input type="checkbox"/>	17	IN	Proper cooking time and temperature.	<input type="checkbox"/>	<input type="checkbox"/>
6	IN	No discharge from eyes, nose, and mouth.	<input type="checkbox"/>	<input type="checkbox"/>	18	IN	Proper reheating procedures for hot holding.	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands									
7	IN	Hands clean and properly washed.	<input type="checkbox"/>	<input type="checkbox"/>	19	IN	Proper cooling time and temperature.	<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"/>	20	IN	Proper hot holding temperature.	<input type="checkbox"/>	<input type="checkbox"/>
9	IN	Adequate handwashing facilities supplied and accessible.	<input type="checkbox"/>	<input type="checkbox"/>	21	IN	Proper cold holding temperature.	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source									
10	IN	Food obtained from approved source.	<input type="checkbox"/>	<input type="checkbox"/>	22	IN	Proper date marking and disposition.	<input type="checkbox"/>	<input type="checkbox"/>
11	IN	Food received at proper temperature.	<input type="checkbox"/>	<input type="checkbox"/>	23	IN	Time as a public health control; procedures and record.	<input type="checkbox"/>	<input type="checkbox"/>
12	IN	Food in good condition, safe, and unadulterated.	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory				
13	IN	Required records available: shellstock tags, parasite destruction.	<input type="checkbox"/>	<input type="checkbox"/>	24	IN	Consumer advisory provided for raw or undercooked foods.	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Population									
Food/Color Additives and Toxic Substances									
Conformance with Approved Procedure									
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					Proper Use of Utensils				
29	IN	Pasteurized eggs used where required.	<input type="checkbox"/>	<input type="checkbox"/>	42	IN	In-use utensils: properly stored.	<input type="checkbox"/>	<input type="checkbox"/>
30	IN	Water and ice from approved source.	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Utensils, equipment and linens: properly stored, dried and handled.	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Variance obtained for specialized processing methods.	<input type="checkbox"/>	<input type="checkbox"/>	44	IN	Single-use/single-service articles: properly stored and used.	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					Utensils, Equipment and Vending				
32	IN	Proper cooling methods used; adequate equipment for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.	<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Plant food properly cooked for hot holding.	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Warewashing facilities: installed, maintained, and used; test strips.	<input type="checkbox"/>	<input type="checkbox"/>
34	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Nonfood-contact surfaces clean.	<input type="checkbox"/>	<input type="checkbox"/>
35	IN	Temperature Measuring Device provided and accurate.	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities				
Food Identification					49	IN	Hot and cold water available; adequate pressure.	<input type="checkbox"/>	<input type="checkbox"/>
36	IN	Food properly labeled; original container.	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Plumbing installed; proper backflow devices.	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					51	IN	Sewage and waste water properly disposed.	<input type="checkbox"/>	<input type="checkbox"/>
37	IN	Insects, rodents and animals not present.	<input type="checkbox"/>	<input type="checkbox"/>	52	IN	Toilet facilities: properly constructed, supplied, and cleaned.	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Contamination prevented during food preparation, storage and display.	<input type="checkbox"/>	<input type="checkbox"/>	53	IN	Garbage and refuse properly disposed; facilities maintained.	<input type="checkbox"/>	<input type="checkbox"/>
39	IN	Personal cleanliness.	<input type="checkbox"/>	<input type="checkbox"/>	54	IN	Physical facilities installed, maintained, and clean.	<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Wiping cloths: properly used and stored.	<input type="checkbox"/>	<input type="checkbox"/>	55	IN	Adequate ventilation and lighting; designated areas used.	<input type="checkbox"/>	<input type="checkbox"/>
41	IN	Washing fruit and vegetables.	<input type="checkbox"/>	<input type="checkbox"/>	FOOD EMPLOYEE CERTIFICATION				
Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)									
Certified Food Employee					Certificate				
56	IN	Certified Food Employee employed; acts as PIC; accessible.	<input type="checkbox"/>	<input type="checkbox"/>	57	IN	Certified Food Manager certificate: valid and properly displayed.	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge: MICHELLE PRYOR	Date: 10/4/2022
Inspector: KEITH NOONAN	Date: 10/4/2022

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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
Cooler units	40, 36	Dishwasher	152 wash, 183 rinse	Hot holding cabinets	166, 167
Milk cooler	36	Sanitizer bucket	>200 ppm quat	Walk in cooler	38
Walk in freezer	Hard frozen				

PREDEFINED REMARKS

INSPECTOR REMARKS

No violations were observed at the time of this inspection.

CFPM: Michelle Pryor exp. 8/8/2027

Reviewed menu, discussed item preparation, cooking from frozen, rapid re-heating, hot/cold holding, TCS/RTE dating, cooling if necessary, hand washing and other food safety fundamentals.

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