

# 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: 9/30/2022 Time In: 11:00 AM Time Out: 12:00 PM	
<b>Food Facility</b> WALNUT CREEK MIDDLE SCHOOL CAFETERIA		<b>Address</b> 3740 WEST 26TH STREET		<b>City / State</b> ERIE, PA	<b>Zip Code</b> 16506
<b>License #</b> 3465	<b>Municipality</b> SW MILLCREEK	<b>Owner</b> MILLCREEK TOWNSHIP SCHOOL DISTRICT		<b>Purpose of Inspection</b> REGULAR	<b>Category</b> EAD
<b>Facility Risk</b> 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	Compliance Status		COS	R
<b>Demonstration of Knowledge</b>				<b>Protection From Contamination</b>			
1	IN			14	IN		
Person in charge present, demonstrates knowledge, and performs duties.				Food separated and protected.			
<b>Employee Health</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
2	IN			15	IN		
Management, food employee and conditional employee; knowledge, responsibilities and reporting.				Food-contact surfaces: cleaned and sanitized.			
3	IN			16	IN		
Proper use of reporting; restriction and exclusion.				Proper disposition of returned, previously served, reconditioned, and unsafe food.			
4	IN			<b>Good Hygienic Practices</b>			
Procedures for responding to vomiting and diarrheal events.				17	IN		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
5	IN			18	IN		
Proper eating, tasting, drinking, or tobacco use.				Proper reheating procedures for hot holding.			
6	IN			19	IN		
No discharge from eyes, nose, and mouth.				Proper cooling time and temperature.			
<b>Approved Source</b>				<b>Highly Susceptible Population</b>			
7	IN			20	IN		
Hands clean and properly washed.				Proper hot holding temperature.			
8	IN			21	IN		
No bare hand contact with RTE foods or pre-approved alternate method properly followed.				Proper cold holding temperature.			
9	IN			22	IN		
Adequate handwashing facilities supplied and accessible.				Proper date marking and disposition.			
<b>Food/Color Additives and Toxic Substances</b>				<b>Conformance with Approved Procedure</b>			
10	IN			23	IN		
Food obtained from approved source.				Time as a public health control; procedures and record.			
11	IN			<b>Consumer Advisory</b>			
Food received at proper temperature.				24	IN		
12	IN			Consumer advisory provided for raw or undercooked foods.			
Food in good condition, safe, and unadulterated.				<b>Highly Susceptible Population</b>			
13	IN			25	IN		
Required records available: shellstock tags, parasite destruction.				Pasteurized foods used; prohibited foods not offered.			
<b>Good Retail Practices</b>				<b>Food/Color Additives and Toxic Substances</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
29	IN			42	IN		
Pasteurized eggs used where required.				In-use utensils: properly stored.			
30	IN			43	IN		
Water and ice from approved source.				Utensils, equipment and linens: properly stored, dried and handled.			
31	IN			44	IN		
Variance obtained for specialized processing methods.				Single-use/single-service articles: properly stored and used.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
32	IN			45	IN		
Proper cooling methods used; adequate equipment for temperature control.				Gloves used properly.			
33	IN			<b>Physical Facilities</b>			
Plant food properly cooked for hot holding.				46	IN		
34	IN			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.			
Approved thawing methods used.				47	IN		
35	IN			Warewashing facilities: installed, maintained, and used; test strips.			
Temperature Measuring Device provided and accurate.				48	IN		
<b>Food Identification</b>				Nonfood-contact surfaces clean.			
36	IN			<b>Food Identification</b>			
Food properly labeled; original container.				49	IN		
<b>Prevention of Food Contamination</b>				Hot and cold water available; adequate pressure.			
37	IN			50	IN		
Insects, rodents and animals not present.				Plumbing installed; proper backflow devices.			
38	IN			51	IN		
Contamination prevented during food preparation, storage and display.				Sewage and waste water properly disposed.			
39	IN			52	IN		
Personal cleanliness.				Toilet facilities: properly constructed, supplied, and cleaned.			
40	IN			53	IN		
Wiping cloths: properly used and stored.				Garbage and refuse properly disposed; facilities maintained.			
41	IN			54	IN		
Washing fruit and vegetables.				Physical facilities installed, maintained, and clean.			
<b>FOOD EMPLOYEE CERTIFICATION</b>				Adequate ventilation and lighting; designated areas used.			
<b>FOOD EMPLOYEE CERTIFICATION</b>				<b>FOOD EMPLOYEE CERTIFICATION</b>			
Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)							
<b>Certified Food Employee</b>				<b>Certificate</b>			
56	IN			57	IN		
Certified Food Employee employed; acts as PIC; accessible.				Certified Food Manager certificate: valid and properly displayed.			

Person in Charge: BRANDY PLONSKI		Date: 9/30/2022
Inspector: LISA SUSANN		Date: 9/30/2022

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<b>License #</b> 3465	<b>Municipality</b> SW MILLCREEK	<b>Owner</b> MILLCREEK TOWNSHIP SCHOOL DISTRICT	<b>Purpose of Inspection</b> REGULAR	<b>Category</b> EAD	<b>Facility Risk</b> MEDIUM

TEMPERATURE AND SANITIZER OBSERVATIONS					
Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
coolers	36-40°F	freezer	-9°F	high temperature dishwasher	180°F
hot holding	137°F-166°F	walk-in cooler	39°F	walk-in freezer	0°F

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	Brandy Plonski ServSafe 8-8-27  Discussed: cooling procedures, menu items, food prep, IPM, temperature logs and employee staffing

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