

# Retail Food Facility Inspection Report

<b>ERIE COUNTY DEPARTMENT OF HEALTH</b> 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: 1/25/2023 Time In: 10:30 AM Time Out: 11:45 AM		
<b>Food Facility</b> CHESTNUT HILL ELEMENTARY CAFETERIA		<b>Address</b> 3740 WEST 26TH STREET	<b>City / State</b> ERIE, PA	<b>Zip Code</b> 16506	<b>Telephone</b> (814) 835-5500
<b>License #</b> 3467	<b>Municipality</b> SE 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>									
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"/>
<b>Employee Health</b>									
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"/>	<b>Potentially Hazardous Food Time/Temperature</b>				
<b>Good Hygienic Practices</b>									
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"/>
<b>Preventing Contamination by Hands</b>									
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"/>
<b>Approved Source</b>									
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"/>	<b>Consumer Advisory</b>				
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"/>
<b>Highly Susceptible Population</b>									
<b>Food/Color Additives and Toxic Substances</b>									
<b>Conformance with Approved Procedure</b>									
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		
<b>Safe Food and Water</b>									
29	IN	Pasteurized eggs used where required.	<input type="checkbox"/>	<input type="checkbox"/>	<b>Proper Use of Utensils</b>				
30	IN	Water and ice from approved source.	<input type="checkbox"/>	<input type="checkbox"/>	42	IN	In-use utensils: properly stored.	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Variance obtained for specialized processing methods.	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Utensils, equipment and linens: properly stored, dried and handled.	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>									
32	IN	Proper cooling methods used; adequate equipment for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	44	IN	Single-use/single-service articles: properly stored and used.	<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Plant food properly cooked for hot holding.	<input type="checkbox"/>	<input type="checkbox"/>	45	IN	Gloves used properly.	<input type="checkbox"/>	<input type="checkbox"/>
34	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	<b>Utensils, Equipment and Vending</b>				
35	IN	Temperature Measuring Device provided and accurate.	<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"/>
<b>Food Identification</b>									
36	IN	Food properly labeled; original container.	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Warewashing facilities: installed, maintained, and used; test strips.	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>									
37	IN	Insects, rodents and animals not present.	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Nonfood-contact surfaces clean.	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Contamination prevented during food preparation, storage and display.	<input type="checkbox"/>	<input type="checkbox"/>	<b>Physical Facilities</b>				
39	IN	Personal cleanliness.	<input type="checkbox"/>	<input type="checkbox"/>	49	IN	Hot and cold water available; adequate pressure.	<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Wiping cloths: properly used and stored.	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Plumbing installed; proper backflow devices.	<input type="checkbox"/>	<input type="checkbox"/>
41	IN	Washing fruit and vegetables.	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Sewage and waste water properly disposed.	<input type="checkbox"/>	<input type="checkbox"/>
<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	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"/>

<b>Person in Charge:</b> TAYLOR JOHANNESMEYER	<b>Date:</b> 1/25/2023
<b>Inspector:</b> MARIA LIGGETT	<b>Date:</b> 1/25/2023

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TEMPERATURE AND TEMPERATURE OBSERVATIONS					
Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
Cooler	38°F	Dishwasher (heat)	187°F	Hot Holding	155-180°F
Ice Cream Freezer	Hard Frozen	Milk Cooler	39°F	Sanitizer buckets (Quat)	400ppm
Walk In Cooler	35°F	Walk In Freezer	Hard Frozen		

PREPARED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	PIC: Taylor Johannesmeyer (New kitchen manager) ServSafe: Taylor Johannesmeyer, exp 8/8/2027 Discussed: IPM; menu; cooking/cooling procedures; new manager responsibilities Facility is very clean and neat. Facility keeps great log sheets for all equipment/food. Very good use of dating for opened food packages and FIFO. Inspected by Jake Lanyon (ECDH)

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