

# 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: 2/2/2023 Time In: 11:20 AM Time Out: 12:20 PM		
<b>Food Facility</b> WESTLAKE MIDDLE SCHOOL CAFETERIA		<b>Address</b> 3740 WEST 26TH STREET	<b>City / State</b> ERIE, PA	<b>Zip Code</b> 16506	<b>Telephone</b> (814) 835-5750
<b>License #</b> 3470	<b>Municipality</b> NW MILLCREEK	<b>Owner</b> MILLCREEK TOWNSHIP SCHOOL DISTRICT	<b>Purpose of Inspection</b> REGULAR	<b>Category</b> EAD	<b>Facility Risk</b> 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
<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>Consumer Advisory</b>		
Procedures for responding to vomiting and diarrheal events.			24 IN Consumer advisory provided for raw or undercooked foods.		
<b>Good Hygienic Practices</b>			<b>Highly Susceptible Population</b>		
5	IN		25	IN	
Proper eating, tasting, drinking, or tobacco use.			Pasteurized foods used; prohibited foods not offered.		
6	IN		<b>Food/Color Additives and Toxic Substances</b>		
No discharge from eyes, nose, and mouth.			26 IN Food/Color additives: approved and properly used.		
<b>Preventing Contamination by Hands</b>			27 IN Toxic substances properly identified, stored and used.		
7	IN		<b>Conformance with Approved Procedure</b>		
Hands clean and properly washed.			28 IN Compliance with variance/specialized process/HACCP.		
8	IN				
No bare hand contact with RTE foods or pre-approved alternate method properly followed.					
9	IN				
Adequate handwashing facilities supplied and accessible.					
<b>Approved Source</b>					
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.					

## 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>			<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>			45 IN Gloves used properly.		
32	IN		<b>Utensils, Equipment and Vending</b>		
Proper cooling methods used; adequate equipment for temperature control.			46 IN Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.		
33	IN		47 IN Warewashing facilities: installed, maintained, and used; test strips.		
Plant food properly cooked for hot holding.			48 IN Nonfood-contact surfaces clean.		
34	IN		<b>Physical Facilities</b>		
Approved thawing methods used.			49 IN Hot and cold water available; adequate pressure.		
35	IN		50 IN Plumbing installed; proper backflow devices.		
Temperature Measuring Device provided and accurate.			51 IN Sewage and waste water properly disposed.		
<b>Food Identification</b>			52 IN Toilet facilities: properly constructed, supplied, and cleaned.		
36	IN		53 IN Garbage and refuse properly disposed; facilities maintained.		
Food properly labeled; original container.			54 IN Physical facilities installed, maintained, and clean.		
<b>Prevention of Food Contamination</b>			55 IN Adequate ventilation and lighting; designated areas used.		
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.					

## 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.	57 IN Certified Food Manager certificate: valid and properly displayed.

Person in Charge: STACY LOREI	Date: 2/2/2023
Inspector: KEITH NOONAN	Date: 2/2/2023

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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
Dishwasher	163 wash, 188 rinse	Grab&go cooler	32	Hot holding (steam tables)	All items >150
Hot holding cabinets	167, 175	Milk cooler	36	Sanitizer (3-bowl, buckets)	>200 ppm quat
Single door coolers	36, 38	Walk in cooler	36		

### PREDEFINED REMARKS

No violations were observed at the time of this inspection.

### INSPECTOR REMARKS

Discussed menu, discussed cooking from frozen, re-heating, preparations for immediate service, TCS/RTE dating, cooler/freezer organization, hand washing glove usage and other food safety fundamentals.

CFPM: Stacy Lorei exp. 7/20/2025

Person in Charge: STACY LOREI	Date: 2/2/2023
Inspector: KEITH NOONAN	Date: 2/2/2023