

Retail Food Facility Inspection Report

ERIE COUNTY DEPARTMENT OF HEALTH 606 W. 2ND STREET ERIE, PA 16507 Phone: (814) 461-6700		No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0 Overall Compliance Status: IN		Inspection Date: 2/14/2023 Time In: 10:00 AM Time Out: 11:00 AM	
Food Facility BELLE VALLEY ELEMENTARY CAFETERIA		Address 3740 WEST 26TH STREET	City / State ERIE, PA	Zip Code 16506	Telephone (814) 835-5500
License # 3466	Municipality SE MILLCREEK	Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT	Purpose of Inspection REGULAR	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
Demonstration of Knowledge			
1	IN	<input type="checkbox"/>	<input type="checkbox"/>
Person in charge present, demonstrates knowledge, and performs duties.			
Employee Health			
2	IN	<input type="checkbox"/>	<input type="checkbox"/>
Management, food employee and conditional employee; knowledge, responsibilities and reporting.			
3	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper use of reporting, restriction and exclusion.			
4	IN	<input type="checkbox"/>	<input type="checkbox"/>
Procedures for responding to vomiting and diarrheal events.			
Good Hygienic Practices			
5	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper eating, tasting, drinking, or tobacco use.			
6	IN	<input type="checkbox"/>	<input type="checkbox"/>
No discharge from eyes, nose, and mouth.			
Preventing Contamination by Hands			
7	IN	<input type="checkbox"/>	<input type="checkbox"/>
Hands clean and properly washed.			
8	IN	<input type="checkbox"/>	<input type="checkbox"/>
No bare hand contact with RTE foods or pre-approved alternate method properly followed.			
9	IN	<input type="checkbox"/>	<input type="checkbox"/>
Adequate handwashing facilities supplied and accessible.			
Approved Source			
10	IN	<input type="checkbox"/>	<input type="checkbox"/>
Food obtained from approved source.			
11	IN	<input type="checkbox"/>	<input type="checkbox"/>
Food received at proper temperature.			
12	IN	<input type="checkbox"/>	<input type="checkbox"/>
Food in good condition, safe, and unadulterated.			
13	IN	<input type="checkbox"/>	<input type="checkbox"/>
Required records available: shellstock tags, parasite destruction.			

Compliance Status		COS	R
Protection From Contamination			
14	IN	<input type="checkbox"/>	<input type="checkbox"/>
Food separated and protected.			
15	IN	<input type="checkbox"/>	<input type="checkbox"/>
Food-contact surfaces cleaned and sanitized.			
16	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Potentially Hazardous Food Time/Temperature			
17	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooking time and temperature.			
18	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper reheating procedures for hot holding.			
19	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling time and temperature.			
20	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper hot holding temperature.			
21	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper cold holding temperature.			
22	IN	<input type="checkbox"/>	<input type="checkbox"/>
Proper date marking and disposition.			
23	IN	<input type="checkbox"/>	<input type="checkbox"/>
Time as a public health control; procedures and record.			
Consumer Advisory			
24	IN	<input type="checkbox"/>	<input type="checkbox"/>
Consumer advisory provided for raw or undercooked foods.			
Highly Susceptible Population			
25	IN	<input type="checkbox"/>	<input type="checkbox"/>
Pasteurized foods used; prohibited foods not offered.			
Food/Color Additives and Toxic Substances			
26	IN	<input type="checkbox"/>	<input type="checkbox"/>
Food/Color additives approved and properly used.			
27	IN	<input type="checkbox"/>	<input type="checkbox"/>
Toxic substances properly identified, stored and used.			
Conformance with Approved Procedure			
28	IN	<input type="checkbox"/>	<input type="checkbox"/>
Compliance with variance/specialized process/HACCP.			

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

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

FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)

Compliance Status		COS	R
Certified Food Employee			
56	IN	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Employee employed; acts as PIC; accessible.			
Certificate			
57	IN	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Manager certificate: valid and properly displayed.			

Person in Charge: SUSAN STAFF	Date: 2/14/2023
Inspector: MARIA LIGGETT	Date: 2/14/2023

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TEMPERATURE AND SANITATION OBSERVATIONS					
Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
coolers	35-39°F	dishwasher (rinse)	182°F	ice cream freezer	6°F
milk coolers	40, 38°F	walk-in cooler	34°F	walk-in freezer	-3°F

PREPARED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	PIC Susan Staff
	Discussed grill hood and menu
	Checked log sheets

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