

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: 1/11/2023 Time In: 11:00 AM Time Out: 12:00 PM	
Food Facility WALNUT CREEK MIDDLE SCHOOL CAFETERIA		Address 3740 WEST 26TH STREET		City / State ERIE, PA	
License # 3465		Municipality SW MILLCREEK		Zip Code 16506	
Owner MILLCREEK TOWNSHIP SCHOOL DISTRICT		Purpose of Inspection REGULAR		Telephone (814) 835-5700	
Category EAD		Facility Risk 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
Demonstration of Knowledge			Protection From Contamination		
1	IN		14	IN	
Person in charge present, demonstrates knowledge, and performs duties.			Food separated and protected.		
			15	IN	
			Food-contact surfaces: cleaned and sanitized.		
Employee Health			16	IN	
2	IN		Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Management, food employee and conditional employee; knowledge, responsibilities and reporting.			Potentially Hazardous Food Time/Temperature		
3	IN		17	IN	
Proper use of reporting; restriction and exclusion.			Proper cooking time and temperature.		
4	IN		18	IN	
Procedures for responding to vomiting and diarrheal events.			Proper reheating procedures for hot holding.		
Good Hygienic Practices			19	IN	
5	IN		Proper cooling time and temperature.		
Proper eating, tasting, drinking, or tobacco use.			20	IN	
6	IN		Proper hot holding temperature.		
No discharge from eyes, nose, and mouth.			21	IN	
Preventing Contamination by Hands			Proper cold holding temperature.		
7	IN		22	IN	
Hands clean and properly washed.			Proper date marking and disposition.		
8	IN		23	IN	
No bare hand contact with RTE foods or pre-approved alternate method properly followed.			Time as a public health control; procedures and record.		
9	IN		Consumer Advisory		
Adequate handwashing facilities supplied and accessible.			24	IN	
Approved Source			Consumer advisory provided for raw or undercooked foods.		
10	IN		Highly Susceptible Population		
Food obtained from approved source.			25	IN	
11	IN		Pasteurized foods used; prohibited foods not offered.		
Food received at proper temperature.			Food/Color Additives and Toxic Substances		
12	IN		26	IN	
Food in good condition, safe, and unadulterated.			Food/Color additives: approved and properly used.		
13	IN		27	IN	
Required records available: shellstock tags, parasite destruction.			Toxic substances properly identified, stored and used.		
GOOD RETAIL PRACTICES			Conformance with Approved Procedure		
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		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.		
Food Temperature Control			45	IN	
32	IN		Gloves used properly.		
Proper cooling methods used; adequate equipment for temperature control.			Utensils, Equipment and Vending		
33	IN		46	IN	
Plant food properly cooked for hot holding.			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.		
34	IN		47	IN	
Approved thawing methods used.			Warewashing facilities: installed, maintained, and used; test strips.		
35	IN		48	IN	
Temperature Measuring Device provided and accurate.			Nonfood-contact surfaces clean.		
Food Identification			Physical Facilities		
36	IN		49	IN	
Food properly labeled; original container.			Hot and cold water available; adequate pressure.		
Prevention of Food Contamination			50	IN	
37	IN		Plumbing installed; proper backflow devices.		
Insects, rodents and animals not present.			51	IN	
38	IN		Sewage and waste water properly disposed.		
Contamination prevented during food preparation, storage and display.			52	IN	
39	IN		Toilet facilities: properly constructed, supplied, and cleaned.		
Personal cleanliness.			53	IN	
40	IN		Garbage and refuse properly disposed; facilities maintained.		
Wiping cloths: properly used and stored.			54	IN	
41	IN		Physical facilities installed, maintained, and clean.		
Washing fruit and vegetables.			55	IN	
			Adequate ventilation and lighting; designated areas used.		

FOOD EMPLOYEE CERTIFICATION

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

Certified Food Employee	Certificate
56	57
IN	IN
Certified Food Employee employed; acts as PIC; accessible.	Certified Food Manager certificate: valid and properly displayed.

Person in Charge: TAMATHA ZACZYK	Date: 1/11/2023
Inspector: LISA SUSANN	Date: 1/11/2023

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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
coolers	30°F-41°F	hot holding	120°F-161°F	sanitizer bucket	400ppm Quat
walk-in cooler	35°F	walk-in freezer	2°F		

PREDEFINED REMARKS

INSPECTOR REMARKS

No violations were observed at the time of this inspection.	Tamatha Zaczyk ServSafe 8-8-27 Discussed: cooling procedures, food rotation, menu items, logs and IPM cooked carrots found at 120°F were 149°F out of the oven, carrots will be discarded at the end of lunch
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