



Food Establishment Inspection Report: RFF-23-674



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: 1 Total No. of Violations: 1 Overall Compliance Status: OUT	Date: November 15, 2023 Time In: 10:45am Time Out: 11:45am
Food Facility: Belle Valley Elementary Facility Address: 5300 HENDERSON RD MILLCREEK TWP, PA 16509	Facility Risk: Low Municipality: SE Millcreek	Type of Inspection: Regular
Facility Telephone: 8148355390 License Applicant: Ryan Ours	Category: RFF Owner: Millcreek Township School District	License Number: RFF-76

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.

Mark designed compliance status (IN, OUT, N/A, N/O) for each numbered item. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed

P = Priority Item | Pf = Priority Foundation Item | C = Code Item | V = Violation Type | Mark in appropriate box for COS and/or R | COS = corrected on-site during inspection | R = repeat violation

#	Status	Supervision	COS/R	#	Status	Protection from Contamination	COS/R
1	IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.		17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	
2	IN	Certified Food Protection Manager		Time/Temperature Control for Safety			
Employee Health				18	IN	Proper cooking time and temperatures	
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting		19	N/O	Proper reheating procedures for hot holding	
4	IN	Proper use of restriction and exclusion		20	IN	Proper cooling time and temperatures	
5	IN	Written procedure for responding to vomiting and diarrheal events		21	IN	Proper hot holding temperatures	
Good Hygiene Practices				22	IN	Proper cold holding temperatures	
6	IN	Proper eating, tasting, drinking, and tobacco use		23	IN	Proper date marking and disposition	
7	IN	No discharge from eyes, nose, and mouth		24	IN	Time as a public health control: procedures and records	
Preventing Contamination by Hands				Consumer Advisory			
8	IN	Hands clean and properly washed		25	N/A	Consumer advisory provided: raw/undercooked food	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		Highly Susceptible Population			
10	IN	Adequate handwashing sinks, properly supplied/accessible		26	N/A	Pasteurized food used; prohibited foods not offered	
Approved Source				Food/Color Additives and Toxic Substances			
11	IN	Food obtained from approved source		27	N/A	Food additives: approved and properly used	
12	N/O	Food received at proper temperature		28	IN	Toxic substances properly identified, stored & used	
13	IN	Food in good condition, safe, and unadulterated		Conformance with Approved Procedures			
14	N/A	Required records available: shellstock tags, parasite destruction		29	IN	Compliance with variance/specialized process/ROP criteria/HACCP Plan	
Protection from Contamination				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.			
15	IN	Food separated and protected					
16	IN	Food-contact surfaces: cleaned & sanitized					

GOOD RETAIL PRACTICES

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark OUT if numbered item is not in compliance | V = violation type | Mark in appropriate box for COS and/or R | COS = corrected on-site during inspection | R = repeat violation

#	Status	Safe Food and Water	COS/R	#	Status	Proper Use of Utensils	COS/R
30	IN	Pasteurized eggs used where required		43	IN	In-use utensils: properly stored	
31	IN	Water and ice from approved sources		44	IN	Utensils/equipment/linens: properly stored, dried, and handled	
32	IN	Variance obtained for specialized processing methods		45	IN	Single-use/single-service articles: properly stored & used	
Food Temperature Control				46	IN	Gloves used properly	
33	IN	Proper cooling methods used: adequate equipment for temperature control		Utensils and Equipment			
34	IN	Plant food properly cooked for hot holding		47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	IN	Approved thawing methods used		48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	
36	IN	Thermometers provided and accurate		49	IN	Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	IN	Food properly labeled; original container		50	IN	Hot and cold water available, adequate pressure	
Prevention of Food Contamination				51	IN	Plumbing installed; proper backflow devices	
38	OUT	Insects, rodents, and animals not present		52	IN	Sewage and waste water properly disposed	
39	IN	Contamination prevented during food preparation, storage & display		53	IN	Toilet facilities; properly constructed, supplied, and cleaned	
40	IN	Personal cleanliness		54	IN	Garbage and refuse properly disposed; facilities maintained	
41	IN	Wiping cloths, properly used and stored		55	IN	Physical facilities installed, maintained, and clean	
42	IN	Washing fruits and vegetables		56	IN	Adequate ventilation and lighting; designated areas used	



Food Establishment Inspection Report: RFF-23-674



Erie County Department of Health
606 W. 2nd Street
Erie, PA 16507
Phone (814) 451-6700

Establishment Name: Belle Valley Elementary

Date: November 16, 2023

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
coolers	33-38
hot holding	145-178
dish machine	180, 161
sanitizer	400 ppm

Any modification, alteration, or expansion must be approved by this Department.

OBSERVATIONS AND/OR CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames or as states in Section 8-405.11 of the Food Code

Violation Number	Regulation Reference	Description of Violation	Inspector Comments	Corrective Time
38	6-501.111	Food facility inspection indicates evidence of rodents/insect activity, but facility does not have a pest control program. (Pf, C)	Mouse droppings were found in dry storage area. Spices/seasonings were discarded. Clean and sanitize all equipment; continue to monitor the area.	

PREDEFINED REMARKS

INSPECTOR REMARKS

	Quat sanitizer is on the high end of permitted concentration levels. Check with supplier
	Maintenance is working with the cafeteria with pest control.
	All supervisors are ServSafe Certified.

Person in Charge
Vicky Blasco

Date
November 16, 2023

Inspector
Jenna Snider

Date
November 16, 2023