

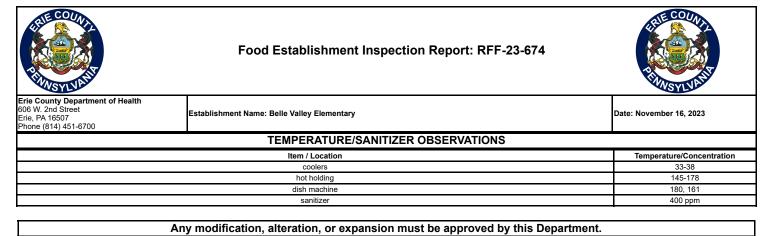
Food Establishment Inspection Report: RFF-23-674



	SYLVA							VSYLVA	
Erie County Department of Health No. of Risk Factor/ Intervention Violations: 1								Date: November 15, 2023	
606 W. 2nd Street Erie, PA 16507			Total No. of Violations: 1				Time In: 10:45am		
			Overall Compliance Status: OUT	-				Time Out: 11:45am	
Food Facility: Belle Valley Elementary				Facility Risk: Low Type of Inspection:					
Facility Address: 5300 HENDERSON RD MILLCREEK TWP, PA 16509							Municipality: SE Millcreek Regular		
_	y Telephone:			egory: RFF			License Number: RFF-76		
icens	se Applicant: I	Ryan Ours		ner: Millcreek To					
			FOODBORNE ILLNESS F						
	Risk		or procedures identified as the most prevalent	-					
	D = Dri		liance status (IN, OUT, N/A, N/O) for each r idation Item C = Code Item V = Violation						
	Status	ionty item FT = Fhonty Foun	Supervision	COS/R	П	Status		om Contamination	COS/R
-	Status	Person/Alternate Perso	on in charge present, demonstrates	C03/K		Status		, previously served, reconditioned,	C03/K
1	IN	knowledge and perform			17	IN	and unsafe food	, previously served, reconditioned,	
2	IN	Certified Food Protection	Food Protection Manager			Time/Temperature Control for Safety			
	Employee Health			18	IN	Proper cooking time and temperatures			
3	IN	Management, food em knowledge, responsibil	ployee, and conditional employee: ities, and reporting		19	N/O	Proper reheating procedures f	for hot holding	
4	IN	Proper use of restrictio			20	IN	Proper cooling time and temp	eratures	
5	IN		esponding to vomiting and diarrheal		21	IN	Proper hot holding temperatur	res	
events			22	IN	Proper cold holding temperatures				
. 1			giene Practices	-	23	IN	Proper date marking and disposition		
6	IN	1 0. 0,	ting, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records		
7				Consumer Advisory					
- 1			ntamination by Hands	-1	25	N/A	Consumer advisory provided:	raw/undercooked food	
8	IN		nd properly washed			Highly Susceptible Population			
9	IN	No bare hand contact v alternative procedure p	with RTE food or a pre-approved		26	N/A	Pasteurized food used; prohib		
10	IN		g sinks, properly supplied/accessible	1	Food/Color Additives and Toxic Substances				
			oved Source		27	N/A	Food additives: approved and		
11	IN	Food obtained from ap		1	28	IN	Toxic substances properly ide	,	
12	N/O	Food received at prope			1	1		pproved Procedures	
13	IN		, safe, and unadulterated		29	IN	Compliance with variance/spe criteria/HACCP Plan	ecialized process/ROP	
14	N/A	Required records avail destruction	able: shellstock tags, parasite		Risk Factors are important practices or procedures identified as the most prevalent contributing				
			rom Contamination		factors of foodborne illness or injury. Public health interventions are control measures to prevent				
15	IN	Food separated and pr	otected			orne illness			
16	IN	Food-contact surfaces:			1				

		G	OOD RETA	IL PR	ACTICES		
		Good Retail Practices are preventative meas	ures to control the	addition	of pathogens, chemicals, a	nd physical objects into foods.	
	Mar	k OUT if numbered item is not in compliance V = violation type	Mark in appropria	ate box fo	r COS and/or R COS = cor	rected 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,	
32	IN	Variance obtained for specialized processing methods			44 111	and handled	
52				45	IN	Single-use/single-service articles: properly stored	
		Food Temperature Control				& used	
33	IN	Proper cooling methods used: adequate		46	IN	Gloves used properly	
55		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,	
35	IN	Approved thawing methods used		47		properly designed, constructed, and used	
36	IN	Thermometers provided and accurate			IN	Warewashing facilities: installed, maintained and	
-		Food Identification		48		used; cleaning agents, sanitizers, and test strips available	
37	IN	Food properly labeled; original container		49	IN	Non-food contact surfaces clean	
	F	Prevention of Food Contamination				Physical Facilities	
38	OUT	Insects, rodents, and animals not present		50	IN	Hot and cold water available, adequate pressure	
39	IN	Contamination prevented during food		51 52	IN	Plumbing installed; proper backflow devices	
		preparation, storage & display			IN	Sewage and waste water properly disposed	
40	IN	Personal cleanliness		52	IN	Toilet facilities; properly constructed, supplied, and	
41	IN	Wiping cloths, properly used and stored		53	IIN	cleaned	
42	IN	Washing fruits and vegetables			IN	Garbage and refuse properly disposed; facilities	
				54		maintained	
				55	IN	Physical facilities installed, maintained, and clean	
				56	IN	Adequate ventilation and lighting; designated areas used	

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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		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

Inspector Jenna Snider Date November 16, 2023

Date November 16, 2023