



### Food Establishment Inspection Report: RFF-23-482

Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	<b>No. of Risk Factor/ Intervention Violations: 0</b> <b>Total No. of Violations: 0</b> <b>Overall Compliance Status: IN</b>	Date: October 2, 2023 Time In: 11:45AM Time Out: 2PM
<b>Food Facility: McDowell High School</b> Facility Address: 3580 W 38TH ST MILLCREEK TWP, PA 16506	Facility Risk: Medium Municipality: SW Millcreek	Type of Inspection: Regular
Facility Telephone: 8148355403 License Applicant: Ryan Ours	Category: RFF Owner: Millcreek Township School District	License Number: RFF-596

#### 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		<b>Time/Temperature Control for Safety</b>			
<b>Employee Health</b>				18	IN	Proper cooking time and temperatures	
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting		19	IN	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	
<b>Good Hygiene Practices</b>				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	
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
8	IN	Hands clean and properly washed		25	IN	Consumer advisory provided: raw/undercooked food	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		<b>Highly Susceptible Population</b>			
10	IN	Adequate handwashing sinks, properly supplied/accessible		26	IN	Pasteurized food used; prohibited foods not offered	
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	IN	Food obtained from approved source		27	IN	Food additives: approved and properly used	
12	IN	Food received at proper temperature		28	IN	Toxic substances properly identified, stored & used	
13	IN	Food in good condition, safe, and unadulterated		<b>Conformance with Approved Procedures</b>			
14	N/A	Required records available: shellstock tags, parasite destruction		29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan	
<b>Protection from Contamination</b>				<b>Risk Factors</b> 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 preventative 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	
<b>Food Temperature Control</b>				46	IN	Gloves used properly	
33	IN	Proper cooling methods used: adequate equipment for temperature control		<b>Utensils and Equipment</b>			
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	
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	IN	Food properly labeled; original container		50	IN	Hot and cold water available, adequate pressure	
<b>Prevention of Food Contamination</b>				51	IN	Plumbing installed; proper backflow devices	
38	IN	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	



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606 W. 2nd Street  
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Phone (814) 451-6700

Establishment Name: McDowell High School

Date: October 2, 2023

**TEMPERATURE/SANITIZER OBSERVATIONS**

Item / Location	Temperature/Concentration
Walk-in cooler	37°F
Walk-in freezers	-8°F - 11°F
Coolers	33°F - 40°F
High temp dishwasher	168°F
Hot hold	135°F - 173°F
Quat sanitizer	400 PPM

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

**NO VIOLATIONS OBSERVED AT TIME OF INSPECTION.**

**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

**PREDEFINED REMARKS**

**INSPECTOR REMARKS**

No violations were observed at the time of this inspection.	ServSafe Elizabeth Dunham exp 8/8/2027
	Inspection conducted with Lisa Susann, ECDH.
	Discussed upcoming cafeteria renovations for summer 2024. Ensure that all necessary applications and supporting documents are submitted to the department for approval before the start of construction.

Person in Charge  
**Elizabeth Dunham**

Date  
October 2, 2023

Inspector  
**Victor Yan**

Date  
October 2, 2023