



Food Establishment Inspection Report: RFF-24-344



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: March 12, 2024, Food Facility: JS Wilson Middle School, Facility Risk: Low, License Number: RFF-78

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

Main inspection table with 16 columns for various food safety categories: Supervision, Employee Health, Good Hygiene Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, and Protection from Contamination. Includes status (IN, N/A) and COS/R ratings.

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.

GOOD RETAIL PRACTICES

Table for Good Retail Practices with 16 columns for various food safety categories: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, and Physical Facilities. Includes status (IN) and COS/R ratings.



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

Establishment Name: JS Wilson Middle School

Date: March 12, 2024

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
hot holding	135-155
coolers	38-41
sliced tomatoes (after 2 hours)	50
dish machine	167, 186
sanitizer	200ppm

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.	Ensure that proper hand washing is occurring after changing gloves and prior to putting on new and when returning to the kitchen.
	Ensure that sandwiches are protected during the last lunch.
	Sliced tomatoes must be maintained at 41 or below, or discarded at the end of the day.
	Ice machine to be cleaned.
	Suggesting that apples must be protected. Currently stored in open container for students to pick up.

Person in Charge  
**April Wiseman**

Date  
March 12, 2024

Inspector  
**Jenna Snider**

Date  
March 12, 2024