

12

13

14

15

16

N/O

IN

N/A

ΙN

IN

Food received at proper temperature

Food separated and protected

Food in good condition, safe, and unadulterated

Food-contact surfaces: cleaned & sanitized

Required records available: shellstock tags, parasite

**Protection from Contamination** 

## Food Establishment Inspection Report: RFF-24-344



Erie County Department of Health	No. of Risk Factor/ Intervention Violations: 0			Date: March 12, 2024
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0		Time In: 12:30pm	
Phone (814) 451-6700	Overall Compliance Status: IN			Time Out: 1:45pm
Food Facility: JS Wilson Middle School			Facility Risk: Low	Type of Inspection:
Facility Address: 901 W 54TH ST MILLCREEK TWP, PA 16509			Municipality: SE Millcreek	Regular
Facility Telephone: 8148355390		Category: RFF		License Number: RFF-78
License Applicant: Ryan Ours	<u> </u>	Owner: Millcreek Township School District		1

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

29

N/A

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.

**Conformance with Approved Procedures** 

Compliance with variance/specialized process/ROP

criteria/HACCP Plan

			OOD RETA				
	Mari	Good Retail Practices are preventative meas k OUT if numbered item is not in compliance   V = violation type					
	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		$\vdash$		and handled Single-use/single-service articles: properly stored	
Food Temperature Control			45	45 IN	& used		
Proper cooling methods used: adequate		46	IN	Gloves used properly			
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		] 40		Warewashing facilities: installed, maintained and	
Food Identification		48	48 IN	used; cleaning agents, sanitizers, and test strips available			
37	IN	Food properly labeled; original container		49	IN	Non-food contact surfaces clean	
Prevention of Food Contamination			Physical Facilities				
38	IN	Insects, rodents, and animals not present		50	IN	Hot and cold water available, adequate pressure	
39	IN	Contamination prevented during food preparation, storage & display		51	IN	Plumbing installed; proper backflow devices	
10	IN	Personal cleanliness		52	IN	Sewage and waste water properly disposed	
41	IN	Wiping cloths, properly used and stored		53	IN	Toilet facilities; properly constructed, supplied, and cleaned	
42	IN	Washing fruits and vegetables		54	IN	Garbage and refuse properly disposed; facilities maintained	
				55	IN	Physical facilities installed, maintained, and clean	
				56	IN	Adequate ventilation and lighting; designated areas used	



## Food Establishment Inspection Report: RFF-24-344

WATE COUNTY
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WSY A

Erie County Department of Health 606 W. 2nd Street Erie, PA 16507

Establishment Name: JS Wilson Middle School

Date: March 12, 2024

Phone (814) 451-6700				
TEMPERATURE/SANITIZER OBSERVATIONS				
	Item / Location	Temperature/Concentration		
	hot holding	135-155		
	38-41			
	50			
	167, 186			
	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
	lup.

Person in Charge

**April Wiseman** 

Date

Date

Inspector

Jenna Snider

March 12, 2024

March 12, 2024