



Food Establishment Inspection Report: RFF-24-342



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: March 12, 2024, Time In: 11:00am, Time Out: 12:30pm, Food Facility: Chestnut Hill Elementary, Facility Risk: Medium, Type of Inspection: Regular, Facility Address: 1001 W 54TH ST MILLCREEK TWP, PA 16509, Municipality: SE Millcreek, Facility Telephone: 8148355390, Category: RFF, License Number: RFF-77, License Applicant: Ryan Ours, Owner: Millcreek Township School District

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

Main inspection table with columns for Status, Supervision, COS/R, Protection from Contamination, and Time/Temperature Control for Safety. Includes sub-sections like Employee Health, Good Hygiene Practices, Preventing Contamination by Hands, Approved Source, and 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.

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

Main inspection table for Good Retail Practices with columns for Status, Safe Food and Water, COS/R, Proper Use of Utensils, and Physical Facilities. Includes sub-sections like Food Temperature Control, Food Identification, and Prevention of Food Contamination.



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

Establishment Name: Chestnut Hill Elementary

Date: March 12, 2024

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
dish machine	167, 184
chicken	142-178
milk	41-43
walk in cooler	37
sanitizer	150-200ppm

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.
	Discussed current cooling procedures which includes separating large portions, placing in the cooler, then moving to the freezer the next day. Discussed going directly to the freezer which ensures proper cooling. Also, cooling log sheets would be extra proof that procedures are working.

Person in Charge
Taylor Johannesmeyer

Date
March 12, 2024

Inspector
Jenna Snider

Date
March 12, 2024