

destruction

Food separated and protected

ΙN

IN

16

Protection from Contamination

Food-contact surfaces: cleaned & sanitized

Food Establishment Inspection Report: RFF-24-342



	No. of Risk Factor/ Intervent	ion Violations: 0	Date: March 12, 2024	
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0	Time In: 11:00am		
Phone (814) 451-6700	Overall Compliance Status:	IN		Time Out: 12:30pm
Food Facility: Chestnut Hill Elementary				Type of Inspection:
Facility Address: 1001 W 54TH ST MILLCREEK TWP, PA 16509		Municipality: SE Millcreek		Regular
Facility Telephone: 8148355390		Category: RFF		License Number: RFF-77
License Applicant: Ryan Ours		Owner: Millcreek Township School District		1

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

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					Time/Temperature Control for Safety		
Employee Health			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	N/O	Proper cooling time and temperatures	
5	IN	Written procedure for responding to vomiting and diarrheal		21	IN	Proper hot holding temperatures	
J	IIN	events		22	IN	Proper cold holding temperatures	
		Good Hygiene Practices		23	IN	Proper date marking and disposition	
6	IN	Proper eating, tasting, drinking, and tobacco use		24	N/A	Time as a public health control: procedures and records	
7	7 IN No discharge from eyes, nose, and mouth			Consumer Advisory			
Preventing Contamination by Hands			25	N/A	Consumer advisory provided: raw/undercooked food		
8	8 IN Hands clean and properly washed			Highly Susceptible Population			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		26	N/A	Pasteurized food used; prohibited foods not offered	
10	IN			Food/Color Additives and Toxic Substances			
10	3 71 1 7 11			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		Conformance with Approved Procedures					
12	N/O	Food received at proper temperature			N1/A	Compliance with variance/specialized process/ROP	
13	IN	Food in good condition, safe, and unadulterated		29	N/A	criteria/HACCP Plan	
14	N/A	Required records available: shellstock tags, parasite destruction				important practices or precedures identified as the most provident	

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.

			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	TI I	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				and handled Single-use/single-service articles: properly stored	
Food Temperature Control			45	IN	& used		
00	INI	Proper cooling methods used: adequate		46	IN	Gloves used properly	
33	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		\coprod		properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		48	18 IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips	
	Food Identification			40	114	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	
40	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		⅂Ͱ──┼	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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Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	V. 2nd Street PA 16507 Establishment Name: Chestnut Hill Elementary		Date: March 12, 2024	
TEMPERATURE/SANITIZER OBSERVATIONS				
	Temperature/Concentration			
	167, 184			
	142-178			
	41-43			
	37			
	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 Regulation 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

Date

Jenna Snider

March 12, 2024