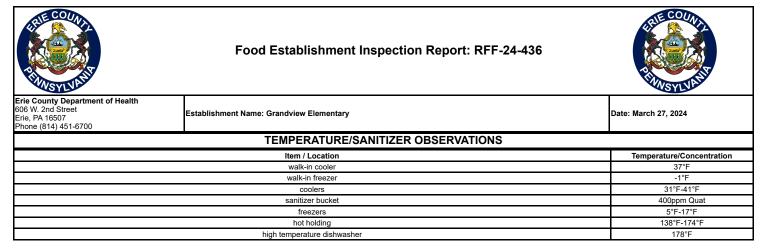


## Food Establishment Inspection Report: RFF-24-436



	VSYLV							VSYLVI		
Erie County Department of Health No. of Risk Factor/ Intervention Violations: 0				olations: 0				Date: March 27, 2024		
Elle, PA 10507			Total No. of Violations: 0				Time In: 11:00am			
			Overall Compliance Status: IN					Time Out: 12:30pm		
Food Facility: Grandview Elementary						Facility Risk: medium Type of Inspection:				
	,	1 LANCASTER RD MILLCRE	,			I	Municipality: SW Millcreek	SW Millcreek Regular		
	ty Telephone: 8			ory: RFF			License Number: RFF-81			
Licen	se Applicant: R				School Dis					
		-	OODBORNE ILLNESS FA					-		
	Risk fa		ocedures identified as the most prevalent co							
	P = Prio		ce status (IN, OUT, N/A, N/O) for each nu on Item   C = Code Item   V = Violation T							
	Status		upervision	COS/R		Status	•	m Contamination	COS/R	
	Status	-	n charge present, demonstrates	C03/K	-	Status		previously served, reconditioned,	CU3/R	
1	IN	knowledge and performs of			17	IN	and unsafe food	previously served, reconditioned,		
2	IN	Certified Food Protection Manager				Time/Temperature Control for Safety				
	-	Employ	ee Health	-	18	IN	Proper cooking time and temp	ooking time and temperatures		
3	IN	Management, food employ knowledge, responsibilities	vee, and conditional employee: s. and reporting		19	IN	Proper reheating procedures for	or hot holding		
4	IN	Proper use of restriction a			20	IN	Proper cooling time and tempe	eratures		
5	IN		onding to vomiting and diarrheal		21	IN	Proper hot holding temperature			
_	events				22	IN	Proper cold holding temperatures			
-			ene Practices	1	23	IN	Proper date marking and disposition			
6	IN	Proper eating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records				
7	7 IN No discharge from eyes, nose, and mouth			Consumer Advisory						
			mination by Hands	1	25 N/A Consumer advisory provided: raw/undercooked food					
8	IN	Hands clean and properly				Highly Susceptible Population				
9	IN		hand contact with RTE food or a pre-approved /e procedure properly followed		26	N/A	Pasteurized food used; prohibi			
10	IN	Adequate handwashing si	nks, properly supplied/accessible		Food/Color Additives and Toxic Substances					
		Approve	ed Source		27 28	N/A	Food additives: approved and			
11	IN	Food obtained from appro-	ved source		28	IN	Toxic substances properly ider	,		
12	IN	Food received at proper te	mperature			r	Conformance with Ap			
13	IN	Food in good condition, sa	fe, and unadulterated		29	N/A	Compliance with variance/spec criteria/HACCP Plan	cialized process/ROP		
14	N/A	Required records available destruction	e: shellstock tags, parasite		<b>Risk Factors</b> are important practices or procedures identified as the most prevalent contributing					
		Protection from	n Contamination		factors of foodborne illness or injury. Public health interventions are control measures to prevent					
15	15 IN Food separated and protected				foodb	orne illness	or injury.			
16	IN	Food-contact surfaces: cle	aned & sanitized		]					

		G	OOD RETA	IL PR	ACTICES			
		Good Retail Practices are preventative measured						
	Mar	k OUT if numbered item is not in compliance   V = violation type	Mark in appropria	ite box fo	or COS and/or R   COS = co	rected 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,		
32	IN	Variance obtained for specialized		44	111	and handled		
52		processing methods			IN	Single-use/single-service articles: properly stored		
		Food Temperature Control				& used		
33	IN	Proper cooling methods used: adequate		46	IN	Gloves used properly		
33	IIN	equipment for temperature control				Utensils and Equipment	s 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	lin	properly designed, constructed, and used		
36	IN	Thermometers provided and accurate		48		Warewashing facilities: installed, maintained and		
		Food Identification			IN	used; cleaning agents, sanitizers, and test strips available		
37	IN	Food properly labeled; original container		49	IN	Non-food contact surfaces clean		
	F	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		51	IN	Plumbing installed; proper backflow devices		
		preparation, storage & display		52	IN	Sewage and waste water properly disposed		
40	IN	Personal cleanliness		52	IN	Toilet facilities; properly constructed, supplied, and		
41	IN	Wiping cloths, properly used and stored		53	IIN	cleaned		
42	IN	Washing fruits and vegetables			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		



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.	Lisa Abbate ServSafe 8-5-25		
	Discussed: cooling procedures, menu items, IPM and staffing		

Person in Charge Lisa Abbate

Inspector Lisa Susann Date March 27, 2024

Date March 27, 2024