



Food Establishment Inspection Report: RFF-24-134



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 5, 2024, Time In: 10:00 am, Time Out: 11:00 am, Food Facility: Tracy Elementary, Facility Risk: Medium, Type of Inspection: Regular, Facility Address: 2624 W 6TH ST MILLCREEK TWP, PA 16505, Municipality: NW Millcreek, Facility Telephone: 8148355390, Category: RFF, License Number: RFF-79, 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 COS/R. Rows include: 1 IN Person/Alternate Person in charge present... 2 IN Certified Food Protection Manager... 3 IN Employee Health Management, food employee... 4 IN Proper use of restriction and exclusion... 5 IN Written procedure for responding to vomiting... 6 N/O Proper eating, tasting, drinking... 7 N/O No discharge from eyes, nose, and mouth... 8 IN Hands clean and properly washed... 9 IN No bare hand contact with RTE food... 10 IN Adequate handwashing sinks... 11 IN Food obtained from approved source... 12 IN Food received at proper temperature... 13 IN Food in good condition, safe, and unadulterated... 14 N/A Required records available: shellstock tags... 15 IN Food separated and protected... 16 IN Food-contact surfaces: cleaned & sanitized... 17 IN Proper disposition of returned, previously served... 18 N/A Proper cooking time and temperatures... 19 IN Proper reheating procedures for hot holding... 20 N/A Proper cooling time and temperatures... 21 IN Proper hot holding temperatures... 22 IN Proper cold holding temperatures... 23 IN Proper date marking and disposition... 24 N/A Time as a public health control: procedures and records... 25 N/A Consumer advisory provided: raw/undercooked food... 26 N/A Pasteurized food used; prohibited foods not offered... 27 N/A Food additives: approved and properly used... 28 IN Toxic substances properly identified, stored & used... 29 IN Compliance with variance/specialized process/ROP criteria/HACCP Plan

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 with columns for Status, Safe Food and Water, COS/R, Proper Use of Utensils, and COS/R. Rows include: 30 IN Pasteurized eggs used where required... 31 IN Water and ice from approved sources... 32 IN Variance obtained for specialized processing methods... 33 IN Proper cooling methods used: adequate equipment for temperature control... 34 IN Plant food properly cooked for hot holding... 35 IN Approved thawing methods used... 36 IN Thermometers provided and accurate... 37 IN Food properly labeled; original container... 38 IN Insects, rodents, and animals not present... 39 IN Contamination prevented during food preparation, storage & display... 40 IN Personal cleanliness... 41 IN Wiping cloths, properly used and stored... 42 IN Washing fruits and vegetables... 43 IN In-use utensils: properly stored... 44 IN Utensils/equipment/linens: properly stored, dried, and handled... 45 IN Single-use/single-service articles: properly stored & used... 46 IN Gloves used properly... 47 IN Food and non-food contact surfaces cleanable, properly designed, constructed, and used... 48 IN Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available... 49 IN Non-food contact surfaces clean... 50 IN Hot and cold water available, adequate pressure... 51 IN Plumbing installed; proper backflow devices... 52 IN Sewage and waste water properly disposed... 53 IN Toilet facilities; properly constructed, supplied, and cleaned... 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



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

Establishment Name: Tracy Elementary

Date: February 5, 2024

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Freezers	Hard frozen
Dishwasher	154 wash, 182 rinse
Cooler units	<41 degrees
Sanitizer Buckets	>200 ppm quat

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

No violations were observed at the time of this inspection.

INSPECTOR REMARKS

Discussed cooking from frozen for immediate service, re-heating, hot/cold holding, product rotation, typical meal items and other good food safety fundamentals.

Person in Charge
Michelle Pryor

Date
February 5, 2024

Inspector
Keith Noonan

Date
February 5, 2024