

Food separated and protected

Food-contact surfaces: cleaned & sanitized

IN

## Food Establishment Inspection Report: RFF-24-171



Erie County Department of Health	No. of Risk Factor/ Intervent	tion Violations: 0	Date: February 9, 2024			
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0	Total No. of Violations: 0				
Phone (814) 451-6700 Overall Compliance Status: IN				Time Out: 12:30pm		
Food Facility: Asbury Elementary		Facility Risk: Medium		Type of Inspection:		
Facility Address: 5875 STERRETTANIA RD	MILLCREEK TWP, PA 16415	Municipality: SW Millcreek		Regular		
Facility Telephone: 8148355390		Category: RFF		License Number: RFF-75		
License Annlicant: Ryan Ours		Owner: Millcreek Township School Di				

## 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 tem | 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 = rep

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						n	
	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	IN	Proper cooling time and temperatures	
5	IN	Written procedure for responding to vomiting and diarrheal		21	IN	Proper hot holding temperatures	
ŭ		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	IN	Time as a public health control: procedures and records	
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	B 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	Adequate handwashing sinks, properly supplied/accessible		Food/Color Additives and Toxic Substances			
10	114	Approved Source	l	27	N/A	Food additives: approved and properly used	
11	IN		ı	28	IN	Toxic substances properly identified, stored & used	
	· · ·			Conformance with Approved Procedures			
12	IN	Food received at proper temperature		29	N/A	Compliance with variance/specialized process/ROP	
13	IN	Food in good condition, safe, and unadulterated		29	IN/A	criteria/HACCP Plan	
14	N/A	Required records available: shellstock tags, parasite destruction		Risk I	actors are	important practices or procedures identified as the most prevalent	contributing
		Protection from Contamination		factors of foodborne illness or injury. Public health interventions are control measures to prevent			

foodborne illness or injury.

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	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		$\parallel$		and handled Single-use/single-service articles: properly stored	
		Food Temperature Control		45	IN	& used	
		Proper cooling methods used: adequate		46	IN	Gloves used properly	
33	IN	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		7	111	properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		] ,, [	INI	Warewashing facilities: installed, maintained and	
		Food Identification		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		51	IN	Plumbing installed; proper backflow devices	
40	IN	preparation, storage & display  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		オ┷	INI		
				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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RIE GOUNT
N. A.
WAY VEEL

SYL				
rie County Department of Health 06 W. 2nd Street rie, PA 16507 hone (814) 451-6700  Establishment Name: Asbury Elementary		Date: February 9, 2024		
	TEMPERATURE/SANITIZER OBSERVATION	ONS		
	Item / Location	Temperature/Concentration		
	coolers			
freezer 12°F				
	hot holding	147°F-186°F		
	sanitizer bucket	400ppm Quat		
walk-in cooler 37°F				
walk-in freezer -8°F				
high temperature dishwasher 180°F				

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	Violation Regulation Description of Violation Inspector Comments Corrective Time					

PREDEFINED REMARKS	INSPECTOR REMARKS		
No violations were observed at the time of this inspection.	Lori Onorato ServSafe 8-22-28		
	Discussed: cooling procedures, menu items, dishwasher temperature, IPM and staffing		

Person in Charge

**Christine Mountford** 

Inspector

Lisa Susann

Date

February 9, 2024

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February 9, 2024