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## Food Establishment Inspection Report: RFF-24-244



	No. of Risk Factor/ Intervent	ion Violations: 0	Date: February 28, 2024	
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0		Time In: 9:45am	
Phone (814) 451-6700	Overall Compliance Status:	IN	Time Out: 10:45am	
Food Facility: Walnut Creek Middle School				Type of Inspection:
Facility Address: 5901 STERRETTANIA RD MILLCF	REEK TWP, PA 16415		Municipality: SW Millcreek	Regular
Facility Telephone: 8148355390		Category: RFF		License Number: RFF-82
License Applicant: Ryan Ours		Owner: Millcreek Township School District		1

## 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 ftem | 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	IN	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	IN	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	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	IN	Pasteurized food used; prohibited foods not offered	
10	IN	Adequate handwashing sinks, properly supplied/accessible				Food/Color Additives and Toxic Substances	
		Approved Source		27	N/A	Food additives: approved and properly used	
11	IN	· · · · · · · · · · · · · · · · · · ·		28	IN	Toxic substances properly identified, stored & used	
11	''			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/PA	criteria/HACCP Plan	
14	N/A	Required records available: shellstock tags, parasite					

**Protection from Contamination** 

Food-contact surfaces: cleaned & sanitized

**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	
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		$\coprod$		properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips	
Food Identification		40 111	available				
37	IN	Food properly labeled; original container		49	IN	Non-food contact surfaces clean	
	ı	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	Establishment Name: Walnut Creek Middle School	Date: February 28, 2024			
TEMPERATURE/SANITIZER OBSERVATIONS					
Item / Location Temperature/Concentration					
sanitizer bucket 200ppm Quat					
walk-in cooler 39°F					
walk-in freezer -7°F					
hot holding 142°F-154°F					
	coolers 39°F-41°F				
	freezer 0°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	Regulation Reference	Description of Violation	Inspector Comments	Corrective Time	

PREDEFINED REMARKS	INSPECTOR REMARKS	
No violations were observed at the time of this inspection.	Brandie Plonski ServSafe 8-8-27	

Date

Person in Charge

Tamatha Zaczyk February 28, 2024

Inspector Dat

Lisa Susann February 28, 2024