



Food Establishment Inspection Report: RFF-24-244



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 28, 2024, Time In: 9:45am, Time Out: 10:45am, Food Facility: Walnut Creek Middle School, Facility Risk: Medium, Type of Inspection: Regular, Facility Address: 5901 STERRETTANIA RD MILLCREEK TWP, PA 16415, Municipality: SW Millcreek, Facility Telephone: 8148355390, Category: RFF, License Number: RFF-82, 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: Status, Supervision, COS/R, Status, Protection from Contamination, COS/R. Rows include: 1-16 (Supervision, Employee Health, Good Hygiene Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination); 17-24 (Protection from Contamination, Time/Temperature Control for Safety); 25 (Consumer Advisory); 26 (Highly Susceptible Population); 27-28 (Food/Color Additives and Toxic Substances); 29 (Conformance with Approved Procedures).

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: Status, Safe Food and Water, COS/R, Status, Proper Use of Utensils, COS/R. Rows include: 30-32 (Safe Food and Water); 33-36 (Food Temperature Control); 37 (Food Identification); 38-42 (Prevention of Food Contamination); 43-46 (Proper Use of Utensils); 47-49 (Utensils and Equipment); 50-56 (Physical Facilities).



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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

No violations were observed at the time of this inspection.

INSPECTOR REMARKS

Brandie Plonski ServSafe 8-8-27

Person in Charge  
Tamatha Zaczyk

Date  
February 28, 2024

Inspector  
Lisa Susann

Date  
February 28, 2024