



Food Establishment Inspection Report: RFF-24-135



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 5, 2024, Time In: 11:15 am, Time Out: 12:15 pm, Food Facility: Westlake Middle School, Facility Risk: Medium, Type of Inspection: Regular, Facility Address: 4330 W LAKE RD MILLCREEK TWP, PA 16505, Municipality: NW Millcreek, Facility Telephone: 8148355390, Category: RFF, License Number: RFF-80, 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 Time/Temperature Control for Safety. Rows include items 1-16 and 17-29 covering various food safety practices.

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 for Good Retail Practices with columns for Status, Safe Food and Water, Proper Use of Utensils, and Physical Facilities. Rows include items 30-56 covering various retail food safety practices.



Food Establishment Inspection Report: RFF-24-135



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

Establishment Name: Westlake Middle School

Date: February 5, 2024

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Freezers	Hard frozen
Cooler units	<41 degrees
Sanitizer Buckets	>200 ppm quat
Dishwasher	>160 dish level

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.	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
Stacy Lorei

Date
February 5, 2024

Inspector
Keith A. Noonan

Date
February 5, 2024