

## Food Establishment Inspection Report: RFF-24-135



	No. of Risk Factor/ Intervent	ion Violations: 0	Date: February 5, 2024		
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0		Time In: 11:15 am		
Phone (814) 451-6700	Overall Compliance Status:	IN	Time Out: 12:15 pm		
Food Facility: Westlake Middle School		Facility Risk: Medium		Type of Inspection:	
Facility Address: 4330 W LAKE RD MILLCREEK TV	NP, PA 16505	Municipality: NW Millcreek		Regular	
Facility Telephone: 8148355390		Category: RFF		License Number: RFF-80	
License Applicant: Pyan Ours		Owner: Millcreek Township School Dis			

## 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 = Prio	ority Item   Pf = Priority Foundation Item   C = Code Item   V = Violation T	ype   Mark in ap	propriate	box for COS	and/or R   COS = corrected on-site during inspection   R = repeat violation	1
	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	N/A	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	N/A	Proper cooling time and temperatures	
5	IN	Written procedure for responding to vomiting and diarrheal		21	IN	Proper hot holding temperatures	
٦	111	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 N/O 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	N/A	Pasteurized food used; prohibited foods not offered	
10	IN	1 1 2				Food/Color Additives and Toxic Substances	
	Approved Source			27	N/A	Food additives: approved and properly used	
11	IN	Food obtained from approved source		28	IN	Toxic substances properly identified, stored & used	
12			Conformance with Approved Procedures				
13	IN	Food in good condition, safe, and unadulterated		29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan	
14	N/A	Required records available: shellstock tags, parasite destruction		Risk Factors are important practices or procedures identified as the most prevalent contril			contributing
		Protection from Contamination		factors	s of foodbor	ne illness or injury. Public health interventions are control measure	
15	IN	Food separated and protected		foodborne illness or injury.			
16	IN	Food-contact surfaces: cleaned & sanitized					

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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	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	
00	INI	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		$\prod_{i=1}^{n}$		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	IIN	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 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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HAIE COUNTY
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Erie County Department of Health
606 W. 2nd Street
Erie, PA 16507
Phone (814) 451-6700

Establishment Name: Westlake Middle School

TEMPERATURE/SANITIZER OBSERVATIONS

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 Regulation Description of Violation Inspector Comments				Corrective Time	

PREDEFINED REMARKS	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

Stacy Lorei

Inspector

Keith A. Noonan

Date

February 5, 2024

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