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Food Establishment Inspection Report: RFF-24-392



	No. of Risk Factor/ Intervent	ion Violations: 0	Date: March 20, 2024	
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0		Time In: 11:30am	
Phone (814) 451-6700	Overall Compliance Status:	IN	Time Out: 12:30pm	
Food Facility: McDowell High School				Type of Inspection:
Facility Address: 3320 CAUGHEY RD MILLCREEK	TWP, PA 16506		Municipality: SW Millcreek	Regular
Facility Telephone: 8148355403		Category: RFF		License Number: RFF-596
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 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

	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	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		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	o 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	Adequate handwashing sinks, properly supplied/accessible		Food/Color Additives and Toxic Substances				
10	IIN			27	N/A	Food additives: approved and properly used		
44		Approved Source		28	IN	Toxic substances properly identified, stored & used		
11	IN	Food obtained from approved source		-		Conformance with Approved Procedures		
12	IN	Food received at proper temperature		20	29 N/A	Compliance with variance/specialized process/ROP		
13	IN	Food in good condition, safe, and unadulterated		29		criteria/HACCP Plan		
14	N/A	Required records available: shellstock tags, parasite destruction				important practices or precedures identified as the most prevelent		

Protection from Contamination

Food-contact surfaces: cleaned & sanitized

Food separated and protected

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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	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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Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	nd Street 6507 Establishment Name: McDowell High School		Date: March 20, 2024		
TEMPERATURE/SANITIZER OBSERVATIONS					
Item / Location Temperature/Concentratio					
sanitizer buckets 200-400ppm Quat					
walk-in cooler 38°F			38°F		
walk-in freezer 10°F					
walk-in cooler 39°F					
walk-in freezer -5°F					
	coolers 38°F-41°F				
	high temperature dishwasher 18°F				
hot holding 139°F-159°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					

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	Elizabeth Dunham servSafe 8/8/27
	Discussed: applying for renovations in opengov, IPM, cans, daily logs, staffing, cooling procedures and emergency reference guide, when to call the health department (power outage, flood, fire, no water/hot water and other eminent health threat

Person in Charge Date

Elizabeth Dunham March 20, 2024

Inspector Date

Lisa Susann March 20, 2024