



Food Establishment Inspection Report: RFF-24-392



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: March 20, 2024, Food Facility: McDowell High School, Facility Risk: Medium, License Number: RFF-596

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.

Main inspection table with columns for Status, Supervision, COS/R, Protection from Contamination, and Time/Temperature Control for Safety. Includes sub-sections like Employee Health, Good Hygiene Practices, and Approved Source.

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. Includes sub-sections like Food Temperature Control, Food Identification, and Prevention of Food Contamination.



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

Establishment Name: McDowell High School

Date: March 20, 2024

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
sanitizer buckets	200-400ppm Quat
walk-in cooler	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	Regulation Reference	Description of Violation	Inspector Comments	Corrective Time

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  
Elizabeth Dunham

Date  
March 20, 2024

Inspector  
Lisa Susann

Date  
March 20, 2024