

Food Establishment Inspection Report: RFF-24-360



| Erie County Department of Health | No. of Risk Factor/ Intervention Violations: 0 | | | Date: March 14, 2024 |
|---|--|---|----------------------------|------------------------|
| 606 W. 2nd Street Erie, PA 16507 | Total No. of Violations: 0 | | Time In: 12:00pm | |
| Phone (814) 451-6700 | Overall Compliance Status: | IN | Time Out: 2:30pm | |
| Food Facility: McDowell Intermediate | | Facility Risk: Medium | | Type of Inspection: |
| Facility Address: 3320 CAUGHEY RD MILLCREEK TWP, PA 16506 | | | Municipality: SW Millcreek | Regular |
| Facility Telephone: 8148355390 | | Category: RFF | | License Number: RFF-83 |
| 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 | 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 | |
| | 114 | 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 IN 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 | Adequate handwashing sinks, properly supplied/accessible | | Food/Color Additives and Toxic Substances | | | |
| 10 | 114 | Approved Source | | 27 | N/A | Food additives: approved and properly used | |
| 11 | IN | | | 28 | IN | Toxic substances properly identified, stored & used | |
| | | Food obtained from approved source | | | | Conformance with Approved Procedures | |
| 12 | IN | Food received at proper temperature | | 20 | NI/A | Compliance with variance/specialized process/ROP | |
| 13 | IN | Food in good condition, safe, and unadulterated | | 29 | N/A | criteria/HACCP Plan | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | Rick F | actors are | important practices or procedures identified as the most prevalent | contributing |

Protection from Contamination

Food-contact surfaces: cleaned & sanitized

Food separated and protected

IN

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.

| | | G | OOD RETA | IL PR | ACTICES | | | |
|---------------------|--|--|----------|--|------------------------|---|-------|--|
| | 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 | | | | | | | |
| | | | | te box fo | | | | |
| | 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 | | 45 | IN | and handled Single-use/single-service articles: properly stored | | |
| | | Food Temperature Control | | | | & used | | |
| 33 | IN | Proper cooling methods used: adequate | | 46 | IN | Gloves used properly | | |
| 33 | IIN | 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 | | <u> </u> | "" | properly designed, constructed, and used | | |
| 36 | IN | Thermometers provided and accurate | | 71! | | Warewashing facilities: installed, maintained and | | |
| Food Identification | | 48 | 48 IN | used; cleaning agents, sanitizers, and test strips available | | | | |
| 37 | IN | Food properly labeled; original container | | 49 | IN | Non-food contact surfaces clean | | |
| | Pre | evention 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 | | 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 | Establishment Name: McDowell Intermediate | Date: March 14, 2024 | | | |
|---|---|---------------------------|--|--|--|
| TEMPERATURE/SANITIZER OBSERVATIONS | | | | | |
| | Item / Location | Temperature/Concentration | | | |
| coolers 38°F-40°F | | | | | |
| hot holding 145°F-158' | | | | | |
| sanitizer bucket 200ppm Quat | | | | | |
| | walk-in cooler 35°F | | | | |
| walk-in freezer -1°F | | | | | |
| walk-in cooler 35°F | | | | | |
| | high temperature dishwasher 180°F | | | | |
| | 3 bowl sink sanitizer 200ppm Quat | | | | |

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. | Carrie Ciotti ServSafe 8-22-28 | |

Person in Charge

Carrie Ciotti

Date March 14, 2024

Inspector

Date

Lisa Susann March 14, 2024