

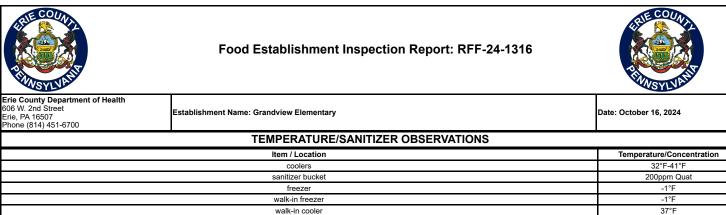
## Food Establishment Inspection Report: RFF-24-1316



ST ST						SYL	
Erie County Department of Health No. of Risk Factor/ Intervention Violations: 0						Date: October 16, 2024	
606 W. 2nd Street Erie. PA 16507	Total No. of Violations: 0					Time In: 10:45am	
Phone (814) 451-6700 Overall Compliance Status: IN						Time Out: 2:00pm	
Food Facility: Grandview Elementary					Facility Risk: Medium Type of Inspection:		
acility Address: 4301 LANCASTER RD	MILLCREEK TWP, PA 16506				Municipality: SW Millcreek Regular		
acility Telephone: 8148355390		Category: RFF			License Number: RFF-81		
License Applicant: Ryan Ours Owner: Millcreek To					strict		
	FOODBORNE ILLNESS	FACTORS A	ND PI	UBLIC H	IEALTH INTERVENTION	IS	
	ctices or procedures identified as the most preval						
5	compliance status (IN, OUT, N/A, N/O) for ea						
	y Foundation Item   C = Code Item   V = Violat		propriat		1		
Status	Supervision	COS/R		Status		m Contamination	COS/R
1 IN Person/Alternate knowledge and p	Person in charge present, demonstrates performs duties.	6	17	IN	Proper disposition of returned, and unsafe food	previously served, reconditioned,	
2 IN Certified Food P	otection Manager				Time/Temperature Control for Safety		
Employee Health		18	IN	Proper cooking time and temp	r cooking time and temperatures		
	od employee, and conditional employee: onsibilities, and reporting		19	IN	Proper reheating procedures for	or hot holding	
	striction and exclusion		20	IN	Proper cooling time and tempe	eratures	
5 IN '	e for responding to vomiting and diarrhea	al	21	IN	Proper hot holding temperature		
events			22	IN	Proper cold holding temperatu	5	
Good Hygiene Practices			23	IN	Proper date marking and disposition		
	Proper eating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records		
7 IN No discharge from eyes, nose, and mouth			Consumer Advisory				
Preventing Contamination by Hands			25 N/A Consumer advisory provided: raw/undercooked food				
	properly washed			•	Highly Susceptible Population		
	ntact with RTE food or a pre-approved dure properly followed		26	N/A	Pasteurized food used; prohibi		
	ashing sinks, properly supplied/accessib			Food/Color Additives and Toxic Substances			
Adequate handwashing sinks, property supplied/accessible		27	N/A	Food additives: approved and			
11 IN Food obtained fr	om approved source		28	IN	Toxic substances properly iden		
	proper temperature		-11	Conformance with Approved Procedures			
	ndition, safe, and unadulterated		29	N/A	Compliance with variance/spec criteria/HACCP Plan	cialized process/ROP	
14 N/A Required records destruction	s available: shellstock tags, parasite		Risk Factors are important practices or procedures identified as the most prevalent contributin				contributing
Protec	ction from Contamination	•	factors of foodborne illness or injury. Public health interventions are control measures to prevent				
15 IN Food separated	and protected		foodb	orne illness	s or injury.		
16 IN Food-contact sur	faces: cleaned & sanitized						

		G	OOD RETA		ACTICES		
		Good Retail Practices are preventative mea					
	Status	k OUT if numbered item is not in compliance   V = violation type Safe Food and Water	COS/R	te box fe			COS/R
			C05/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			40	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		47		properly designed, constructed, and used	
36	IN	Thermometers provided and accurate				Warewashing facilities: installed, maintained and	
Food Identification			48		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 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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Any modification, alteration, or expansion must be approved by this Department.

3 bowl sink sanitizer

hot holding

## 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.	Lisa Abbate ServSafe 8-5-25		
	Discussed: cooling procedures, staffing, menu items, school is part of NSLP, cooler next to ice cream freezer is freezing items in cooler and will be repaired		

Person in Charge Lisa Abbate

Inspector Lisa Susann Date October 16, 2024

Date October 16, 2024 400ppm Quat

177°F-197°F