



Food Establishment Inspection Report: RFF-24-1471

Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: 0 Total No. of Violations: 0 Overall Compliance Status: IN	Date: November 15, 2024 Time In: 10:45am Time Out: 12:00pm
Food Facility: McDowell High School Facility Address: 3580 W 38TH ST MILLCREEK TWP, PA 16506 Facility Telephone: 8148355403 License Applicant: Ryan Ours	Facility Risk: Medium Municipality: SW Millcreek Category: RFF Owner: Millcreek Township School District	Type of Inspection: Regular 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. 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

Supervision			Protection from Contamination		
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 events		21	IN Proper hot holding temperatures	
Good Hygiene Practices			22	IN Proper cold holding temperatures	
6	IN Proper eating, tasting, drinking, and tobacco use		23	IN Proper date marking and disposition	
7	IN No discharge from eyes, nose, and mouth		24	N/A Time as a public health control: procedures and records	
Preventing Contamination by Hands			Consumer Advisory		
8	IN Hands clean and properly washed		25	N/A Consumer advisory provided: raw/undercooked food	
9	IN No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		Highly Susceptible Population		
10	IN Adequate handwashing sinks, properly supplied/accessible		26	N/A Pasteurized food used; prohibited foods not offered	
Approved Source			Food/Color Additives and Toxic Substances		
11	IN Food obtained from approved source		27	N/A Food additives: approved and properly used	
12	IN Food received at proper temperature		28	IN Toxic substances properly identified, stored & used	
13	IN Food in good condition, safe, and unadulterated		Conformance with Approved Procedures		
14	N/A Required records available: shellstock tags, parasite destruction		29	N/A Compliance with variance/specialized process/ROP criteria/HACCP Plan	
Protection from Contamination			Risk Factors		
15	IN Food separated and protected		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.		
16	IN Food-contact surfaces: cleaned & sanitized				

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

Safe Food and Water			Proper Use of Utensils		
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, and handled	
32	IN Variance obtained for specialized processing methods		45	IN Single-use/single-service articles: properly stored & used	
Food Temperature Control			46	IN Gloves used properly	
33	IN Proper cooling methods used: adequate 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, properly designed, constructed, and used	
35	IN Approved thawing methods used		48	IN Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	
36	IN Thermometers provided and accurate		49	IN Non-food contact surfaces clean	
Food Identification			Physical Facilities		
37	IN Food properly labeled; original container		50	IN Hot and cold water available, adequate pressure	
Prevention of Food Contamination			51	IN Plumbing installed; proper backflow devices	
38	IN Insects, rodents, and animals not present		52	IN Sewage and waste water properly disposed	
39	IN Contamination prevented during food preparation, storage & display		53	IN Toilet facilities; properly constructed, supplied, and cleaned	
40	IN Personal cleanliness		54	IN Garbage and refuse properly disposed; facilities maintained	
41	IN Wiping cloths, properly used and stored		55	IN Physical facilities installed, maintained, and clean	
42	IN Washing fruits and vegetables		56	IN Adequate ventilation and lighting; designated areas used	



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Establishment Name: McDowell High School

Date: November 15, 2024

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
coolers	35°F-40°F
hot holding	135°F-193°F
high temperature dishwasher	180°F
cooler truck 1	39°F
cooler truck 2	41°F
freezer truck	14°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

No violations were observed at the time of this inspection.

INSPECTOR REMARKS

Elizabeth Dunham servSafe 8/8/27
Discussed: School is part of NSLP, cooling procedures, menu items, kitchen renovations, IPM, staffing and garbage cans with lids fabricated to prevent dishware from being thrown away by students is acceptable, garbage cans are cleaned between lunches and no evidence of vector is present

Person in Charge
Elizabeth Dunham

Date
November 15, 2024

Inspector
Lisa Susann

Date
November 15, 2024