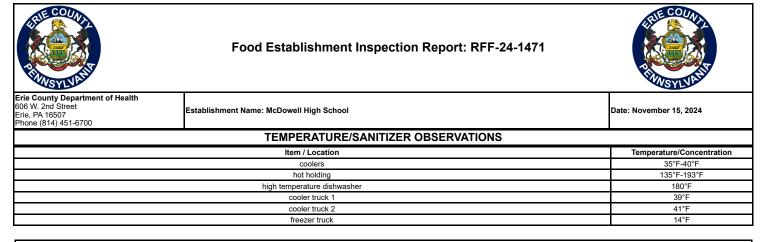


Food Establishment Inspection Report: RFF-24-1471



	VSYL-							USYLV.	
Erie County Department of Health No. of Risk Factor/ Intervention Violations: 0								Date: November 15, 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: 12:00pm		
Food Facility: McDowell High School					Facility Risk: Medium Type of Inspection:				
		30 W 38TH ST MILLCREEK TV	· · · · · · · · · · · · · · · · · · ·				Municipality: SW Millcreek Regular		
	ty Telephone: 8			ory: RFF			License Number: RFF-596		
licen	se Applicant: R	,		r: Millcreek To					
		FC	DODBORNE ILLNESS FAC	CTORS A	ND P	UBLIC H	EALTH INTERVENTION	IS	
	Risk fa		ocedures identified as the most prevalent con						
	D = Drie		e status (IN, OUT, N/A, N/O) for each nur on Item C = Code Item V = Violation Ty						
					propriat				
	Status		upervision	COS/R		Status		m Contamination	COS/R
1	IN	Person/Alternate Person in knowledge and performs d	n charge present, demonstrates uties.		17	IN	Proper disposition of returned, and unsafe food	previously served, reconditioned,	
2	IN	Certified Food Protection Manager			Time/Temperature Control for Safety				
		Employe	ee Health		18	IN	Proper cooking time and temp	time and temperatures	
3	IN	Management, food employ knowledge, responsibilities	ee, and conditional employee:		19	IN	Proper reheating procedures for	or hot holding	
4	IN	Proper use of restriction ar			20	IN	Proper cooling time and tempe	eratures	
5	IN		onding to vomiting and diarrheal		21	IN	Proper hot holding temperature	es	
		events			22	IN	Proper cold holding temperatu	res	
Good Hygiene Practices			23	IN	Proper date marking and dispo	per date marking and disposition			
6	IN	Proper eating, tasting, drinking, and tobacco use			24	N/A	Time as a public health control: procedures and records		
7	IN	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					Highly Suscepti	ble Population	
9	IN	No bare hand contact with alternative procedure prop	RTE food or a pre-approved erly followed		26	N/A	Pasteurized food used; prohibi		
10	IN		nks, properly supplied/accessible			N 1/A	Food/Color Additives a		
		Approve	d Source		27	N/A	Food additives: approved and		
11	IN	Food obtained from approv	/ed source		28	IN	Toxic substances properly ider		
12	IN	Food received at proper te	mperature		1			Conformance with Approved Procedures Compliance with variance/specialized process/ROP	
13	IN	Food in good condition, sa	fe, and unadulterated		29	N/A	criteria/HACCP Plan	Lializeu process/ROP	
14	N/A	Required records available destruction	e: shellstock tags, parasite		Risk Factors are important practices or procedures identified as the most prevalent contributing				
	Protection 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	or injury.			
16	IN	Food-contact surfaces: cle	aned & sanitized		1				

			OOD RETA					
	Mar	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	T	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		44	IN	and handled		
52	IIN	processing methods			IN	Single-use/single-service articles: properly stored & used		
		Food Temperature Control		46	INI			
33	IN	Proper cooling methods used: adequate		40	IN	Gloves used properly		
		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		┛				
36	IN	Thermometers provided and accurate		48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available		
		Food Identification		40				
37	IN	Food properly labeled; original container		49	IN	Non-food contact surfaces clean		
	F	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		52	IN	Sewage and waste water properly disposed		
		Personal cleanliness			IN	Toilet facilities; properly constructed, supplied, and cleaned		
41	IN	Wiping cloths, properly used and stored		53				
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		



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: 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

Inspector Lisa Susann Date November 15, 2024

Date November 15, 2024