



### Food Establishment Inspection Report: RFF-24-1297

Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	<b>No. of Risk Factor/ Intervention Violations: 0</b> <b>Total No. of Violations: 0</b> <b>Overall Compliance Status: IN</b>	Date: October 11, 2024 Time In: 10:00am Time Out: 1:30pm
Food Facility: McDowell Intermediate Facility Address: 3320 CAUGHEY RD MILLCREEK TWP, PA 16506 Facility Telephone: 8148355390 License Applicant: Ryan Ours	Facility Risk: Medium Municipality: SW Millcreek Category: RFF Owner: Millcreek Township School District	Type of Inspection: Regular License Number: RFF-83

#### 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		<b>Time/Temperature Control for Safety</b>		
<b>Employee Health</b>			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	
<b>Good Hygiene Practices</b>			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	IN Time as a public health control: procedures and records	
<b>Preventing Contamination by Hands</b>			<b>Consumer Advisory</b>		
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		<b>Highly Susceptible Population</b>		
10	IN Adequate handwashing sinks, properly supplied/accessible		26	N/A Pasteurized food used; prohibited foods not offered	
<b>Approved Source</b>			<b>Food/Color Additives and Toxic Substances</b>		
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		<b>Conformance with Approved Procedures</b>		
14	N/A Required records available: shellstock tags, parasite destruction		29	N/A Compliance with variance/specialized process/ROP criteria/HACCP Plan	
<b>Protection from Contamination</b>			<b>Risk Factors</b>		
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	
<b>Food Temperature Control</b>			46	IN Gloves used properly	
33	IN Proper cooling methods used: adequate equipment for temperature control		<b>Utensils and Equipment</b>		
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	
<b>Food Identification</b>			<b>Physical Facilities</b>		
37	IN Food properly labeled; original container		50	IN Hot and cold water available, adequate pressure	
<b>Prevention of Food Contamination</b>			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 Intermediate

Date: October 11, 2024

**TEMPERATURE/SANITIZER OBSERVATIONS**

Item / Location	Temperature/Concentration
coolers	39°F-44°F (see notes)
hot holding	146°F-159°F
walk-in freezer	-4°F
walk-in coolers	36°F-40°F
sanitizer buckets	200-400ppm Quat
high temperature dishwasher	190°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.	Carrie Ciotti ServSafe 8-22-28
	Inspection conducted with Victor Yan
	Discussed: cooking and cooling procedures, IPM, school is in the NSLP, food rotation and equipment
	* cooler a temperature of 44°F is currently only being used to store individual packets of butter, cooler will be maintenance

Person in Charge  
**Carrie Ciotti**

Date  
October 11, 2024

Inspector  
**Lisa Susann**

Date  
October 11, 2024