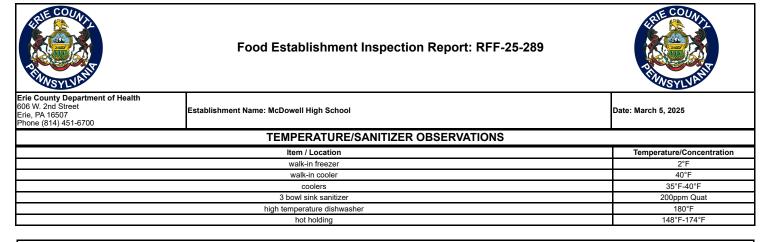


Food Establishment Inspection Report: RFF-25-289



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Erie County Department of Health No. of Risk Factor/ Intervention Violations: 0								Date: March 5, 2025	
606 W. 2nd Street Erie. PA 16507			Total No. of Violations: 0				Time In: 11:30am		
Phone (814) 451-6700 Overall Compliance Status: IN								Time Out: 12:30pm	
Food Facility: McDowell High School							Facility Risk: Medium Type of Inspection:		
		80 W 38TH ST MILLCREEK TV	,				Municipality: SW Millcreek	Regular	
	y Telephone: 8			ory: RFF				License Number: RFF-596	
_icen	se Applicant: R	,		r: Millcreek To					
			DODBORNE ILLNESS FA						
	Risk fa		ocedures identified as the most prevalent con						
	B = Brio		e status (IN, OUT, N/A, N/O) for each nur on Item C = Code Item V = Violation Ty						
					propriat		-	<u> </u>	
	Status		upervision	COS/R		Status		m Contamination	COS/R
1	IN	Person/Alternate Person in knowledge and performs d	i charge present, demonstrates uties.		17	IN	Proper disposition of returned, and unsafe food	previously served, reconditioned,	
2	IN	IN Certified Food Protection Manager				Time/Temperature Control for Safety			
	Employee Health		e Health	-	18	IN	Proper cooking time and temp	Proper cooking time and temperatures	
3	IN	Management, food employ knowledge, responsibilities	ee, and conditional employee:		19	N/A	Proper reheating procedures for	or hot holding	
4	IN	Proper use of restriction an			20	IN	Proper cooling time and tempe	eratures	
5	IN		onding to vomiting and diarrheal		21	IN	Proper hot holding temperature	es	
Ŭ	events			22	IN	Proper cold holding temperatu	ures		
Good Hygiene Practices					23	IN	Proper date marking and disposition		
6	IN		ating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records		
7	IN	No discharge from eyes, no			Consumer Advisory				
Preventing Contamination by Hands				25 N/A Consumer advisory provided: raw/undercooked food					
8	IN	Hands clean and properly			Highly Susceptible Population				
9	IN	No bare hand contact with alternative procedure prope	RTE food or a pre-approved arly followed		26	N/A	Pasteurized food used; prohibi		
10	IN		ks, properly supplied/accessible		Food/Color Additives and Toxic Substances				
			d Source		27	N/A	Food additives: approved and		
11	IN	Food obtained from approv	ved source		28	IN	Toxic substances properly ider		
12	N/O	Food received at proper te	mperature		1		Conformance with A		
13	IN	Food in good condition, sat	fe, and unadulterated		29	N/A	Compliance with variance/spec criteria/HACCP Plan	cialized process/ROP	
14	N/A	Required records available destruction	: shellstock tags, parasite		Risk	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: clea	aned & sanitized		1				

		G	OOD RETA	IL PR	ACTICES		
		Good Retail Practices are preventative meas					
		COUT if numbered item is not in compliance V = violation type		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		and handled Single-use/single-service articles: properly stored	
Food Temperature Control				45	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				properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		1 '		Warewashing facilities: installed, maintained and	
		Food Identification		48	IN	used; cleaning agents, sanitizers, and test strips available	
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 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	
42	IN	Washing fruits and vegetables		۱Ű		cleaned	
72		washing hulls 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: limited cooling, most items are discarded at the end of lunch, IPM, food/milk rotation, daily logs and temperature measuring device calibration
	Inspection conducted with Victor Yan

Person in Charge Elizabeth Dunham

Inspector Lisa Susann Date March 5, 2025

Date March 5, 2025