



Food Establishment Inspection Report: RFF-25-297



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: March 6, 2025 Time In: 11:30am Time Out: 1:00pm
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



#	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	IN	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	N/O	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 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.			
15	IN	Food separated and protected					
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

#	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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TEMPERATURE/SANITIZER OBSERVATIONS		
Item / Location		Temperature/Concentration
walk-in cooler		36°F
walk-in cooler		36°F
walk-in freezer		-1°F
high temperature dishwasher		180°F
3 bowl sink sanitizer		400ppm Quat
coolers		27°F-41°F
hot holding		164°F-167°F
sanitizer bucket		200ppm Quat

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
	Discussed: paper towel dispensers installed above prep tables are too difficult for shorter employees to reach and pose too much risk for cross contamination when employees are trying to reach paper towels, paper towel dispensers must be moved to a location where there is easy access to the dispensers
	Discussed: cooling procedures, menu items, daily temperature logs, IPM and staffing

Person in Charge
Carrie Ciotti

Inspector
Lisa Susann

Date
March 6, 2025

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March 6, 2025