

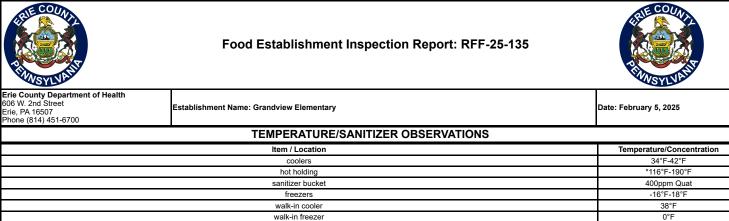
Food Establishment Inspection Report: RFF-25-135



A SILL									
Erie County Department of Health No. of Risk Factor/ Intervention Violations: 0								Date: February 5, 2025	
606 W. 2nd Street Erie, PA 16507			Total No. of Violations: 0				Time In: 11:15am		
Phone (814) 451-6700 Overall Compliance Status: IN							Time Out: 12:30pm		
Food Facility: Grandview Elementary					Facility Risk: Medium Type of Inspection:				
Facili	Facility Address: 4301 LANCASTER RD MILLCREEK TWP, PA 16506						Municipality: SW Millcreek Regular		
	ty Telephone: 8			ory: RFF		License Number: RFF-81			
Licen	se Applicant: R	,		er: Millcreek To					
		F	OODBORNE ILLNESS FA	CTORS A	ND P	UBLIC H	EALTH INTERVENTION	IS	
	Risk fa		ocedures identified as the most prevalent co						
			ce status (IN, OUT, N/A, N/O) for each nu						
			on Item C = Code Item V = Violation T		propriat		1		
	Status		upervision	COS/R		Status		m Contamination	COS/R
1	IN	Person/Alternate Person in knowledge and performs d	n charge present, demonstrates luties.		17	IN	Proper disposition of returned, and unsafe food	previously served, reconditioned,	
2	IN	Certified Food Protection Manager			Time/Temperature Control for Safety				
	Employee Health			18	IN	Proper cooking time and temp	per cooking time and temperatures		
3	IN	Management, food employ knowledge, responsibilities	vee, and conditional employee:		19	N/A	Proper reheating procedures for	or hot holding	
4	IN	Proper use of restriction ar			20	N/A	Proper cooling time and tempe	eratures	
5	IN	Written procedure for resp	onding to vomiting and diarrheal		21	IN	Proper hot holding temperature	es	
5	111	events			22	IN	Proper cold holding temperatu	res	
	-		ene Practices	-	23	IN	Proper date marking and disposition		
6	IN	Proper eating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records			
7	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 Susceptible Population				
9	IN	No bare hand contact with alternative procedure prop	RTE food or a pre-approved		26	N/A	Pasteurized food used; prohibi		
10	IN		inks, properly supplied/accessible		Food/Color Additives and Toxic Substances				
10			ed Source	I	27	N/A	Food additives: approved and		
11	IN	Food obtained from approv		I	28	IN	Toxic substances properly iden	,	
12	IN	Food received at proper te				•	Conformance with A		
13	IN	Food in good condition, sa	•		29	N/A	Compliance with variance/spec criteria/HACCP Plan	cialized process/ROP	
14	N/A	Required records available destruction	e: shellstock tags, parasite		Risk	Factors are		es identified as the most prevalent	contributing
	•	Protection from	n 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				
15	IN	Food separated and protect	cted		foodb	orne illness	or injury.		
16	IN	Food-contact surfaces: cle	aned & sanitized		1				

		G	OOD RETA	L PR	ACTICES		
		Good Retail Practices are preventative meas					
		k OUT 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				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		<u> </u>		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	
-	I	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	
40	IN	Wiping cloths, properly used and stored		53	IN	Toilet facilities; properly constructed, supplied, and	
42	IN	Washing fruits and vegetables				cleaned	
42	IN	washing truits 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	

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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.	Lisa Abbate ServSafe 8-5-25
	Discussed: no leftovers are saved, serving line holding at 116°F will be served less than 2 hours and the hot items are discarded at the end of lunch
	Discussed: menu items, IPM, daily temperature logs and staffing

Person in Charge Melinda Taylor

Inspector Lisa Susann Date February 5, 2025

Date February 5, 2025