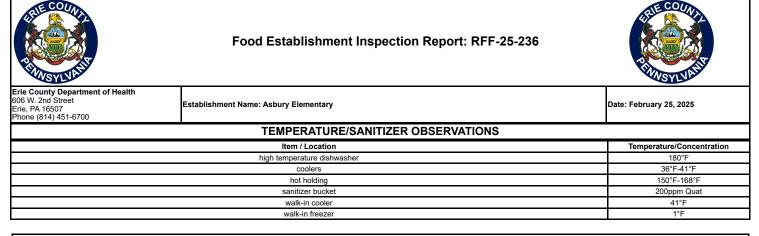


Food Establishment Inspection Report: RFF-25-236



1011					1SYLA			
rie County Department of Health No. of Risk Factor/ Intervention Viola				Date: February 25, 2025				
606 W. 2nd Street Erie. PA 16507 Total No. of Violations: 0					Time In: 11:00am			
Phone (814) 451-6700 Overall Compliance Status: IN					Time Out: 12:30pm			
Food Facility: Asbury Elementary Facility Risk: Medium					Type of Inspection:			
acility Address: 5875 STERRETTANIA RD MILLCREEK TWP, PA 16415				Municipality: SW Millcreek	Regular			
Facility Telephone: 8148355390 Category: RFF				License Number: RFF-75				
icense Applicant: Ryan Ours Owner:	wnship	School Dis	trict					
FOODBORNE ILLNESS FAC	TORS A	ND PL	JBLIC H	EALTH INTERVENTION	S			
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 num								
P = Priority Item Pf = Priority Foundation Item C = Code Item V = Violation Type Mark in app				1				
Status Supervision	COS/R		Status		m Contamination	COS/R		
1 IN Person/Alternate Person in charge present, demonstrates knowledge and performs duties.		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 tempe	oking time and temperatures			
3 IN Management, food employee, and conditional employee: knowledge, responsibilities, and reporting		19	IN	Proper reheating procedures for	3			
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		21 22	IN	Proper hot holding temperature				
events			IN	Proper cold holding temperatures				
Good Hygiene Practices 6 IN Proper eating, tasting, drinking, and tobacco use		23 24	IN	Proper date marking and disposition				
7 IN No discharge from eyes, nose, and mouth	<u> </u>		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						
No bare hand contact with PTE food or a pre-approved				Highly Susceptible Population				
9 IN alternative procedure properly followed		26	N/A	Pasteurized food used; prohibi				
10 IN Adequate handwashing sinks, properly supplied/accessible				Food/Color Additives a				
Approved Source		27	N/A	Food additives: approved and				
11 IN Food obtained from approved source		28	IN	Toxic substances properly iden				
12 N/O Food received at proper temperature		1—		Conformance with Ap	-			
13 IN Food in good condition, safe, and unadulterated		29	N/A	Compliance with variance/spec criteria/HACCP Plan	cialized process/ROP			
14 N/A Required records available: shellstock tags, parasite destruction		Risk Factors are important practices or procedures identified as the most prevalent contributing				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: cleaned & sanitized								

		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		47		properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		1	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	
		Food Identification		48			
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	



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.	Lori Onorato ServSafe 8-22-28
	Discussed: dishwasher temperature, menu items, renovations are scheduled for this summer (minor renovations), IPM and cleaning schedule

Person in Charge Lori Onorato

Inspector Lisa Susann Date February 25, 2025

Date February 25, 2025