



Food Establishment Inspection Report: RFF-26-383



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 10, 2026, Total No. of Violations: 0, Time In: 11:00am, Overall Compliance Status: IN, Time Out: 12:00pm, Food Facility: Asbury Elementary, Facility Risk: Medium, Facility Address: 5875 STERRETTANIA RD MILLCREEK TWP, PA 16415, Municipality: SW Millcreek, Type of Inspection: Regular, Facility Telephone: 8148355390, Category: RFF, License Number: RFF-75, License Applicant: Ryan Ours, Owner: Millcreek Township School District

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

Main inspection table with columns for Status, Supervision, COS/R, Status, Protection from Contamination, and COS/R. Rows include categories like Employee Health, Good Hygiene Practices, Preventing Contamination by Hands, Approved Source, and 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.

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

Main inspection table for Good Retail Practices with columns for Status, Safe Food and Water, COS/R, Status, Proper Use of Utensils, and COS/R. Rows include categories like Food Temperature Control, Food Identification, Prevention of Food Contamination, and Physical Facilities.



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Erie County Department of Health
606 W. 2nd Street
Erie, PA 16507
Phone (814) 451-6700

Establishment Name: Asbury Elementary

Date: March 17, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

| Item / Location | Temperature/Concentration |
|-----------------------------|---------------------------|
| hot holding | 142°F-181°F |
| coolers | 35°F-40°F |
| freezer | 17°F |
| sanitizer bucket | 200ppm Quat |
| high temperature dishwasher | 180°F |
| walk-in cooler | 38°F |
| walk-in freezer | 7°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

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|---|---|
| No violations were observed at the time of this inspection. | Lori Onorato ServSafe 8/22/28 |
| | Discussed: cooling procedures, reheating, dry storage door still has a small gap that needs to be addressed |

Person in Charge
Lori Onorato

Date
March 17, 2026

Inspector
Lisa Susann

Date
March 17, 2026