



Food Establishment Inspection Report: RFF-26-253



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 20, 2026, Food Facility: JS Wilson Middle School, Facility Risk: Medium, License Number: RFF-78

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.

Main inspection table with 16 columns for various categories: Supervision, Employee Health, Good Hygiene Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Protection from Contamination, and Protection from Contamination. Includes sub-sections like Time/Temperature Control for Safety, Consumer Advisory, and Highly Susceptible Population.

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 16 columns for various categories: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, and Physical Facilities. Includes sub-sections like Warewashing facilities 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: JS Wilson Middle School

Date: February 23, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
hot holding	135-183
sanitizer	200ppm
dish machine	188, 172
coolers	35-41

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

No violations were observed at the time of this inspection.

INSPECTOR REMARKS

Discussed cooling logs and updating and maintaining on site.

Person in Charge
April Wiseman

Date
February 23, 2026

Inspector
Jenna Snider

Date
February 23, 2026