



Food Establishment Inspection Report: RFF-26-128



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 2, 2026, Food Facility: Tracy Elementary, Facility Address: 2624 W 6TH ST MILLCREEK TWP, PA 16505, License Applicant: Ryan Ours.

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 columns for Status, Supervision, COS/R, and Protection from Contamination. Includes sub-sections like Employee Health, Good Hygiene Practices, and Approved Source.

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, Proper Use of Utensils, and Physical Facilities. Includes sub-sections like Food Temperature Control and Food Identification.



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

Establishment Name: Tracy Elementary

Date: February 2, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Freezers	Hard frozen
Cooler units	<41 degrees
Dishwasher	158 wash, 187 rinse
Sanitizer buckets	>200 ppm quat
Hot holding cabinets	>135 degrees

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 menu items, thawing, cooking from frozen for immediate service, hand washing, glove usage and other good food safety practices.

Person in Charge
Michelle Pryor

Date
February 2, 2026

Inspector
Keith A. Noonan

Date
February 2, 2026