



Food Establishment Inspection Report: RFF-26-121



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: January 29, 2026, Food Facility: Walnut Creek Middle School, Facility Risk: Medium, License Applicant: Ryan Ours, etc.

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, 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.



Food Establishment Inspection Report: RFF-26-121



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

Establishment Name: Walnut Creek Middle School

Date: January 30, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Hot Holding temps	146-161 F
Coolers	38-41 F
Freezers	hard frozen
Dishwasher temp	164 F
sanitizer buckets	300 ppm
Cooking temps (stromboli)	186 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

No violations were observed at the time of this inspection.	Food license expiration: 8-15-26
	Food Safety Cert expiration: Brandie Plonski 8-8-27
	Discussed checking sanitizer levels when filling up sanitizer buckets. Keep between 150-400 ppm

Person in Charge
Brandie Plonski

Date
January 30, 2026

Inspector
Joseph DiSanto

Date
January 30, 2026