



Food Establishment Inspection Report: RFF-26-129



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 2, 2026, Food Facility: Westlake 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 Consumer Advisory.

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: Westlake Middle School

Date: February 2, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Cooler units	<41 degrees
Freezers	Hard frozen
Sanitizer buckets	>200 ppm quat
Hot holding	>135 degrees
Dishwasher	167 wash, 189 rinse

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 new menu items, thawing, cooking/re-heating from frozen for immediate service, hot/cold holding, cooling when necessary and other food safety fundamentals.

Person in Charge  
Stacy Lorei

Date  
February 2, 2026

Inspector  
Keith A. Noonan

Date  
February 2, 2026