



Food Establishment Inspection Report: RFF-26-207



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 11, 2026, Food Facility: Grandview Elementary, Facility Address: 4301 LANCASTER RD MILLCREEK TWP, PA 16506, Facility Risk: Medium, License Number: RFF-81

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. Rows include: 1. Person/Alternate Person in charge present, demonstrates knowledge and performs duties. 2. Certified Food Protection Manager. 3-5. Employee Health. 6-7. Good Hygiene Practices. 8-10. Preventing Contamination by Hands. 11-14. Approved Source. 15-16. Protection from Contamination. 17-24. Protection from Contamination. 25. Consumer advisory provided: raw/undercooked food. 26. Highly Susceptible Population. 27-28. Food/Color Additives and Toxic Substances. 29. Conformance with Approved Procedures.

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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 with columns for Status, Safe Food and Water, COS/R, Proper Use of Utensils, and Physical Facilities. Rows include: 30. Pasteurized eggs used where required. 31. Water and ice from approved sources. 32. Variance obtained for specialized processing methods. 33-36. Food Temperature Control. 37. Food Identification. 38-42. Prevention of Food Contamination. 43-46. Proper Use of Utensils. 47-49. Utensils and Equipment. 50-56. Physical Facilities.



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

Establishment Name: Grandview Elementary

Date: February 11, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
coolers	32°F-43°F
freezers	5°F-8°F
hot holding	143°F-180°F
sanitizer bucket	200ppm Quat
walk-in cooler	36°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

No violations were observed at the time of this inspection.

INSPECTOR REMARKS

Discussed: menu items, sneeze guards, daily temperature checks, IPM, cooling procedures and cleaning schedule

Person in Charge
Lisa Abbate

Date
February 11, 2026

Inspector
Lisa Susann

Date
February 11, 2026