



Food Establishment Inspection Report: RFF-26-270



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: February 24, 2026, Food Facility: McDowell High School, Facility Risk: Medium, License Number: RFF-596

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, Food Identification, and Prevention of Food Contamination.



Food Establishment Inspection Report: RFF-26-270



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

Establishment Name: McDowell High School

Date: February 24, 2026

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
coolers	37°F-43°F
hot holding	137°F-190°F
sanitizer bucket	200ppm Quat
walk-in cooler	41°F
walk-in freezer	-5°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

Christine Divell ServSafe 8/8/27  
Discussed: cooling procedures, date marking, reheating procedures, daily logs, IPM and staffing

Person in Charge  
Christine Divell

Date  
February 24, 2026

Inspector  
Lisa Susann

Date  
February 24, 2026