



### Food Establishment Inspection Report: RFF-25-1283



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: <b>0</b> Total No. of Violations: <b>0</b> Overall Compliance Status: IN	Date: October 9, 2025 Time In: 12:00pm Time Out: 1:00pm
Food Facility: McDowell Intermediate Facility Address: 3320 CAUGHEY RD MILLCREEK TWP, PA 16506	Facility Risk: Medium Municipality: SW Millcreek	Type of Inspection: Regular
Facility Telephone: 8148355390 License Applicant: Ryan Ours	Category: RFF Owner: Millcreek Township School District	License Number: RFF-83

#### 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

Supervision			Protection from Contamination		
Status		COS/R	Status		COS/R
1	IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.	17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
2	IN	Certified Food Protection Manager	<b>Time/Temperature Control for Safety</b>		
<b>Employee Health</b>			18	IN	Proper cooking time and temperatures
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting	19	IN	Proper reheating procedures for hot holding
4	IN	Proper use of restriction and exclusion	20	IN	Proper cooling time and temperatures
5	IN	Written procedure for responding to vomiting and diarrheal events	21	IN	Proper hot holding temperatures
<b>Good Hygiene Practices</b>			22	IN	Proper cold holding temperatures
6	IN	Proper eating, tasting, drinking, and tobacco use	23	IN	Proper date marking and disposition
7	IN	No discharge from eyes, nose, and mouth	24	IN	Time as a public health control: procedures and records
<b>Preventing Contamination by Hands</b>			<b>Consumer Advisory</b>		
8	IN	Hands clean and properly washed	25	N/A	Consumer advisory provided: raw/undercooked food
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	<b>Highly Susceptible Population</b>		
10	IN	Adequate handwashing sinks, properly supplied/accessible	26	N/A	Pasteurized food used; prohibited foods not offered
<b>Approved Source</b>			<b>Food/Color Additives and Toxic Substances</b>		
11	IN	Food obtained from approved source	27	N/A	Food additives: approved and properly used
12	N/O	Food received at proper temperature	28	IN	Toxic substances properly identified, stored & used
13	IN	Food in good condition, safe, and unadulterated	<b>Conformance with Approved Procedures</b>		
14	N/A	Required records available: shellstock tags, parasite destruction	29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan
<b>Protection from Contamination</b>			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.		
15	IN	Food separated and protected			
16	IN	Food-contact surfaces: cleaned & sanitized			

#### 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

Safe Food and Water			Proper Use of Utensils		
Status		COS/R	Status		COS/R
30	IN	Pasteurized eggs used where required	43	IN	In-use utensils: properly stored
31	IN	Water and ice from approved sources	44	IN	Utensils/equipment/linens: properly stored, dried, and handled
32	IN	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles: properly stored & used
<b>Food Temperature Control</b>			46	IN	Gloves used properly
33	IN	Proper cooling methods used: adequate equipment for temperature control	<b>Utensils and Equipment</b>		
34	IN	Plant food properly cooked for hot holding	47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	IN	Approved thawing methods used	48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
<b>Food Identification</b>			<b>Physical Facilities</b>		
37	IN	Food properly labeled; original container	50	IN	Hot and cold water available, adequate pressure
<b>Prevention of Food Contamination</b>			51	IN	Plumbing installed; proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and waste water properly disposed
39	IN	Contamination prevented during food preparation, storage & display	53	IN	Toilet facilities; properly constructed, supplied, and cleaned
40	IN	Personal cleanliness	54	IN	Garbage and refuse properly disposed; facilities maintained
41	IN	Wiping cloths, properly used and stored	55	IN	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting; designated areas used



Food Establishment Inspection Report: RFF-25-1283



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

Establishment Name: McDowell Intermediate

Date: October 9, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
coolers	37°F-43°F
hot holding	149°F-165°F
walk-in cooler	39°F
walk-in cooler	37°F
walk-in freezer	-2°F
high temperature dishwasher	180°F
sanitizer bucket	200ppm Quat

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.	Carrie Ciotti ServSafe 8/22/28
	Discussed: menu items, cooling procedures, reheating procedures, food rotation, IPM and staffing
	inspection conducted with Victor Yan

Person in Charge  
Carrie Ciotti

Date  
October 9, 2025

Inspector  
Lisa Susann

Date  
October 9, 2025



Food Establishment Inspection Report: RFF-25-1389



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: October 28, 2025, Food Facility: Belle Valley Elementary, Facility Risk: Medium, License Number: RFF-76

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 designated 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, Protection from Contamination, and COS/R. 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, COS/R, Proper Use of Utensils, and COS/R. Includes sub-sections like Food Temperature Control, Food Identification, and Physical Facilities.



Food Establishment Inspection Report: RFF-25-1389



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

Establishment Name: Belle Valley Elementary

Date: October 28, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
dish machine	167, 183
sanitizer	300ppm
hot holding	145-197
coolers	34-43

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

Good procedures in place.

Person in Charge  
Bonnie Unger

Date  
October 28, 2025

Inspector  
Jenna Snider

Date  
October 28, 2025



Food Establishment Inspection Report: RFF-25-1369



Header information including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: October 24, 2025, Total No. of Violations: 1, Time In: 11:00am, Overall Compliance Status: IN, Time Out: 12:00pm, Food Facility: Asbury Elementary, Facility Risk: Medium, Type of Inspection: Regular, Facility Address: 5875 STERRETTANIA RD MILLCREEK TWP, PA 16415, Municipality: SW Millcreek, License Number: RFF-75, Facility Telephone: 8148355390, Category: RFF, License Applicant: Ryan Ours, Owner: Millcreek Township School District

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

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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

Table with 4 columns: Item #, Status, Description, COS/R. Rows include: 1. Person/Alternate Person in charge present, demonstrates knowledge and performs duties. 2. Certified Food Protection Manager. 3-5. Employee Health (Management, proper use of restriction and exclusion, Written procedure for responding to vomiting and diarrheal events). 6-7. Good Hygiene Practices (Proper eating, No discharge from eyes, nose, and mouth). 8-10. Preventing Contamination by Hands (Hands clean, No bare hand contact, Adequate handwashing). 11-14. Approved Source (Food obtained from approved source, Food received at proper temperature, Food in good condition, Required records available). 15-16. Protection from Contamination (Food separated and protected, Food-contact surfaces: cleaned & sanitized). 17-24. Protection from Contamination (Proper disposition of returned food, Time/Temperature Control for Safety). 25. Consumer Advisory (Consumer advisory provided). 26-28. Highly Susceptible Population (Pasteurized food used, Food/Color Additives and Toxic Substances). 29. Conformance with Approved Procedures (Compliance with variance/specialized process/ROP criteria/HACCP Plan).

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

Table with 4 columns: Item #, Status, Description, COS/R. Rows include: 30-32. Safe Food and Water (Pasteurized eggs, Water and ice, Variance for specialized processing). 33-36. Food Temperature Control (Proper cooling methods, Plant food properly cooked, Approved thawing methods, Thermometers provided). 37. Food Identification (Food properly labeled). 38-42. Prevention of Food Contamination (Insects, rodents, animals not present; Contamination prevented during food preparation; Personal cleanliness; Wiping cloths; Washing fruits and vegetables). 43-46. Proper Use of Utensils (In-use utensils properly stored; Utensils/equipment/linens properly stored; Single-use/single-service articles properly stored & used; Gloves used properly). 47-49. Utensils and Equipment (Food and non-food contact surfaces cleanable; Warewashing facilities; Non-food contact surfaces clean). 50-56. Physical Facilities (Hot and cold water available; Plumbing installed; Sewage and waste water properly disposed; Toilet facilities; Garbage and refuse properly disposed; Physical facilities installed, maintained, and clean; Adequate ventilation and lighting).



Food Establishment Inspection Report: RFF-25-1369



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

Establishment Name: Asbury Elementary

Date: October 24, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
walk-in cooler	37°F
walk-in freezer	9°F
coolers	39°F-41°F
hot holding	138°F-178°F
high temperature dishwasher	180°F
sanitizer bucket	200ppm Quat

Any modification, alteration, or expansion must be approved by this Department.

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
38	6-202.15	Exterior door of the food facility has a gap and does not protect against the entry of insects, rodents, and other animals.(C)	Back door in dry storage area has a gap in it that does not protect against the entry of insects and rodents	Correct within 30 days

PREDEFINED REMARKS

INSPECTOR REMARKS

	Lori Onorato ServSafe 8/22/28
	Discussed: renovations took place over the summer, no plans were submitted to the Health Department for prior approval
	Discussed: cooling procedures, reheating procedures, equipment, daily logs, cleaning schedule kitchen is run by The Nutrition Group

Person in Charge  
Lori Onorato

Date  
October 24, 2025

Inspector  
Lisa Susann

Date  
October 24, 2025



Food Establishment Inspection Report: RFF-25-1234



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: 0 Total No. of Violations: 0 Overall Compliance Status: IN	Date: October 1, 2025 Time In: 11:00 am Time Out: 12:00 pm
Food Facility: Tracy Elementary Facility Address: 2624 W 6TH ST MILLCREEK TWP, PA 16505 Facility Telephone: 8148355390	Facility Risk: Medium Municipality: NW Millcreek	Type of Inspection: Regular
License Applicant: Ryan Ours	Category: RFF Owner: Millcreek Township School District	License Number: RFF-79

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

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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

Status	Supervision	COS/R	Status	Protection from Contamination	COS/R
1	IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.	17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
2	IN	Certified Food Protection Manager	Time/Temperature Control for Safety		
Employee Health			18	IN	Proper cooking time and temperatures
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting	19	IN	Proper reheating procedures for hot holding
4	IN	Proper use of restriction and exclusion	20	N/O	Proper cooling time and temperatures
5	IN	Written procedure for responding to vomiting and diarrheal events	21	IN	Proper hot holding temperatures
Good Hygiene Practices			22	IN	Proper cold holding temperatures
6	N/O	Proper eating, tasting, drinking, and tobacco use	23	IN	Proper date marking and disposition
7	N/O	No discharge from eyes, nose, and mouth	24	N/A	Time as a public health control: procedures and records
Preventing Contamination by Hands			Consumer Advisory		
8	IN	Hands clean and properly washed	25	N/A	Consumer advisory provided: raw/undercooked food
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	Highly Susceptible Population		
10	IN	Adequate handwashing sinks, properly supplied/accessible	26	N/A	Pasteurized food used; prohibited foods not offered
Approved Source			Food/Color Additives and Toxic Substances		
11	IN	Food obtained from approved source	27	N/A	Food additives: approved and properly used
12	N/O	Food received at proper temperature	28	IN	Toxic substances properly identified, stored & used
13	IN	Food in good condition, safe, and unadulterated	Conformance with Approved Procedures		
14	N/A	Required records available: shellstock tags, parasite destruction	29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan
Protection from Contamination			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.		
15	IN	Food separated and protected			
16	IN	Food-contact surfaces: cleaned & sanitized			

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

Status	Safe Food and Water	COS/R	Status	Proper Use of Utensils	COS/R
30	IN	Pasteurized eggs used where required	43	IN	In-use utensils: properly stored
31	IN	Water and ice from approved sources	44	IN	Utensils/equipment/linens: properly stored, dried, and handled
32	IN	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles: properly stored & used
Food Temperature Control			46	IN	Gloves used properly
33	IN	Proper cooling methods used: adequate equipment for temperature control	Utensils and Equipment		
34	IN	Plant food properly cooked for hot holding	47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	IN	Approved thawing methods used	48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
Food Identification			Physical Facilities		
37	IN	Food properly labeled; original container	50	IN	Hot and cold water available, adequate pressure
Prevention of Food Contamination			51	IN	Plumbing installed; proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and waste water properly disposed
39	IN	Contamination prevented during food preparation, storage & display	53	IN	Toilet facilities: properly constructed, supplied, and cleaned
40	IN	Personal cleanliness	54	IN	Garbage and refuse properly disposed; facilities maintained
41	IN	Wiping cloths, properly used and stored	55	IN	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting; designated areas used



Food Establishment Inspection Report: RFF-25-1234



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

Establishment Name: Tracy Elementary

Date: October 1, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Coolers	<41 degrees
Freezer	Hard frozen
Hot holding	>135
Sanitizer buckets	>200 ppm quat
Dishwasher	155 wash. 185 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

INSPECTOR REMARKS

No violations were observed at the time of this inspection.

Discussed cooking from frozen, re-heating for immediate service, hot/cold holding, hand washing and other food safety fundamentals.

Person in Charge  
Michelle Pryor

Date  
October 1, 2025

Inspector  
Keith A. Noonan

Date  
October 1, 2025



Food Establishment Inspection Report: RFF-25-1259



Header information including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: October 6, 2025, Total No. of Violations: 0, Time In: 11:30am, Overall Compliance Status: IN, Time Out: 2:00pm, Food Facility: Grandview Elementary, Facility Risk: Medium, Type of Inspection: Regular, Facility Address: 4301 LANCASTER RD MILLCREEK TWP, PA 16506, Municipality: SW Millcreek, Facility Telephone: 8148355390, Category: RFF, License Number: RFF-81, License Applicant: Ryan Ours, Owner: Millcreek Township School District

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

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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

Table with 4 columns: Item #, Status, Description, COS/R. Rows include Supervision (1-5), Employee Health (3-5), Good Hygiene Practices (6-10), Preventing Contamination by Hands (8-10), Approved Source (11-14), Protection from Contamination (15-16), and Protection from Contamination (17-29).

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GOOD RETAIL PRACTICES

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Table with 4 columns: Item #, Status, Description, COS/R. Rows include Safe Food and Water (30-32), Food Temperature Control (33-36), Food Identification (37), Prevention of Food Contamination (38-42), Proper Use of Utensils (43-49), Utensils and Equipment (47-49), and Physical Facilities (50-56).



Food Establishment Inspection Report: RFF-25-1259



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

Establishment Name: Grandview Elementary

Date: October 6, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
hot holding	143°F-184°F
freezers	6°F-8°F
sanitizer bucket	200ppm Quat
walk-in cooler	37°F
walk-in freezer	-1°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.

Discussed: menu items, cooling procedures, reheating procedures, IPM and staffing

Person in Charge  
Lisa Abbate

Date  
October 6, 2025

Inspector  
Lisa Susann

Date  
October 6, 2025



### Food Establishment Inspection Report: RFF-25-1317



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: 0 Total No. of Violations: 0 Overall Compliance Status: IN	Date: October 15, 2025 Time In: 11:00am Time Out: 11:45am
Food Facility: Chestnut Hill Elementary Facility Address: 1001 W 54TH ST MILLCREEK TWP, PA 16509 Facility Telephone: 8148355390	Facility Risk: Medium Municipality: SE Millcreek	Type of Inspection: Regular
License Applicant: Ryan Ours	Category: RFF Owner: Millcreek Township School District	License Number: RFF-77

#### FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Status	Supervision	COS/R	Status	Protection from Contamination	COS/R
1	IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.	17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
2	IN	Certified Food Protection Manager	<b>Time/Temperature Control for Safety</b>		
<b>Employee Health</b>			18	IN	Proper cooking time and temperatures
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting	19	N/O	Proper reheating procedures for hot holding
4	IN	Proper use of restriction and exclusion	20	N/O	Proper cooling time and temperatures
5	IN	Written procedure for responding to vomiting and diarrhea events	21	IN	Proper hot holding temperatures
<b>Good Hygiene Practices</b>			22	IN	Proper cold holding temperatures
6	N/O	Proper eating, tasting, drinking, and tobacco use	23	IN	Proper date marking and disposition
7	IN	No discharge from eyes, nose, and mouth	24	N/A	Time as a public health control: procedures and records
<b>Preventing Contamination by Hands</b>			<b>Consumer Advisory</b>		
8	IN	Hands clean and properly washed	25	N/A	Consumer advisory provided: raw/undercooked food
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	<b>Highly Susceptible Population</b>		
10	IN	Adequate handwashing sinks, properly supplied/accessible	26	N/A	Pasteurized food used; prohibited foods not offered
<b>Approved Source</b>			<b>Food/Color Additives and Toxic Substances</b>		
11	IN	Food obtained from approved source	27	N/A	Food additives: approved and properly used
12	N/O	Food received at proper temperature	28	IN	Toxic substances properly identified, stored & used
13	IN	Food in good condition, safe, and unadulterated	<b>Conformance with Approved Procedures</b>		
14	N/A	Required records available: shellstock tags, parasite destruction	29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan
<b>Protection from Contamination</b>			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.		
15	IN	Food separated and protected			
16	IN	Food-contact surfaces: cleaned & sanitized			

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Status	Safe Food and Water	COS/R	Status	Proper Use of Utensils	COS/R
30	IN	Pasteurized eggs used where required	43	IN	In-use utensils: properly stored
31	IN	Water and ice from approved sources	44	IN	Utensils/equipment/linens: properly stored, dried, and handled
32	IN	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles: properly stored & used
<b>Food Temperature Control</b>			46	IN	Gloves used properly
33	IN	Proper cooling methods used: adequate equipment for temperature control	<b>Utensils and Equipment</b>		
34	IN	Plant food properly cooked for hot holding	47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	IN	Approved thawing methods used	48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
<b>Food Identification</b>			<b>Physical Facilities</b>		
37	IN	Food properly labeled; original container	50	IN	Hot and cold water available, adequate pressure
<b>Prevention of Food Contamination</b>			51	IN	Plumbing installed; proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and waste water properly disposed
39	IN	Contamination prevented during food preparation, storage & display	53	IN	Toilet facilities; properly constructed, supplied, and cleaned
40	IN	Personal cleanliness	54	IN	Garbage and refuse properly disposed; facilities maintained
41	IN	Wiping cloths, properly used and stored	55	IN	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting; designated areas used



Food Establishment Inspection Report: RFF-25-1317



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

Establishment Name: Chestnut Hill Elementary

Date: October 15, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
sanitizer	200ppm
coolers	33-41
hot holding	155-192
dish machine	172, 187

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.	Good procedures in place.
	Discussed storage of excess plasticware.
	Discussed Food Safety Manager Certification for kitchen manager.

Person in Charge  
Jordan Johannesmeyer

Date  
October 15, 2025

Inspector  
Jenna Snider

Date  
October 15, 2025



### Food Establishment Inspection Report: RFF-25-1207



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: 0 Total No. of Violations: 0 Overall Compliance Status: IN	Date: September 24, 2025 Time In: 11:30am Time Out: 12:45pm
Food Facility: JS Wilson Middle School Facility Address: 901 W 54TH ST MILLCREEK TWP, PA 16509 Facility Telephone: 8148355390	Facility Risk: Low Municipality: SE Millcreek	Type of Inspection: Regular License Number: RFF-78
License Applicant: Ryan Ours	Category: RFF Owner: Millcreek Township School District	

#### 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 designated 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

Status	Supervision	COS/R	Status	Protection from Contamination	COS/R
1	IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.	17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
2	IN	Certified Food Protection Manager	<b>Time/Temperature Control for Safety</b>		
<b>Employee Health</b>			18	IN	Proper cooking time and temperatures
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting	19	N/O	Proper reheating procedures for hot holding
4	IN	Proper use of restriction and exclusion	20	N/O	Proper cooling time and temperatures
5	IN	Written procedure for responding to vomiting and diarrheal events	21	IN	Proper hot holding temperatures
<b>Good Hygiene Practices</b>			22	IN	Proper cold holding temperatures
6	IN	Proper eating, tasting, drinking, and tobacco use	23	IN	Proper date marking and disposition
7	IN	No discharge from eyes, nose, and mouth	24	N/A	Time as a public health control: procedures and records
<b>Preventing Contamination by Hands</b>			<b>Consumer Advisory</b>		
8	IN	Hands clean and properly washed	25	N/A	Consumer advisory provided: raw/undercooked food
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	<b>Highly Susceptible Population</b>		
10	IN	Adequate handwashing sinks, properly supplied/accessible	26	N/A	Pasteurized food used; prohibited foods not offered
<b>Approved Source</b>			<b>Food/Color Additives and Toxic Substances</b>		
11	IN	Food obtained from approved source	27	N/A	Food additives: approved and properly used
12	N/O	Food received at proper temperature	28	IN	Toxic substances properly identified, stored & used
13	IN	Food in good condition, safe, and unadulterated	<b>Conformance with Approved Procedures</b>		
14	N/A	Required records available: shellstock tags, parasite destruction	29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan
<b>Protection from Contamination</b>			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.		
15	IN	Food separated and protected			
16	IN	Food-contact surfaces: cleaned & sanitized			

#### 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

Status	Safe Food and Water	COS/R	Status	Proper Use of Utensils	COS/R
30	IN	Pasteurized eggs used where required	43	IN	In-use utensils: properly stored
31	IN	Water and ice from approved sources	44	IN	Utensils/equipment/linens: properly stored, dried, and handled
32	IN	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles: properly stored & used
<b>Food Temperature Control</b>			46	IN	Gloves used properly
33	IN	Proper cooling methods used: adequate equipment for temperature control	<b>Utensils and Equipment</b>		
34	IN	Plant food properly cooked for hot holding	47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	IN	Approved thawing methods used	48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
<b>Food Identification</b>			<b>Physical Facilities</b>		
37	IN	Food properly labeled; original container	50	IN	Hot and cold water available, adequate pressure
<b>Prevention of Food Contamination</b>			51	IN	Plumbing installed; proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and waste water properly disposed
39	IN	Contamination prevented during food preparation, storage & display	53	IN	Toilet facilities; properly constructed, supplied, and cleaned
40	IN	Personal cleanliness	54	IN	Garbage and refuse properly disposed; facilities maintained
41	IN	Wiping cloths, properly used and stored	55	IN	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting; designated areas used



Food Establishment Inspection Report: RFF-25-1207



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

Establishment Name: JS Wilson Middle School

Date: September 24, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
walk-in cooler	43
additional coolers	33-4
sanitizer	200ppm
dish machine	185, 170
hot holding	135
chicken patties	165

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.	Walk-in cooler alarm was sounding earlier in the day; temps must be monitored continuously until repair is made.
	Ensure that sanitizer buckets are being frequently enough to maintain proper concentration.
	Discussed secondary means for monitoring dish machine temperature.

Person in Charge  
April Wiseman

Date  
September 24, 2025

Inspector  
Jenna Snider

Date  
September 24, 2025



Food Establishment Inspection Report: RFF-25-1227



Header information table including: Erie County Department of Health, No. of Risk Factor/ Intervention Violations: 0, Date: September 30, 2025, Food Facility: Walnut Creek Middle School, Facility Risk: Medium, License Applicant: Ryan Ours, Owner: Millcreek Township School District

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 designated 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, Protection from Contamination, and COS/R. Rows include items 1-16 covering supervision, employee health, hygiene, and contamination prevention.

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 COS/R. Rows include items 30-56 covering safe food, temperature control, food identification, and physical facilities.



Food Establishment Inspection Report: RFF-25-1227



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

Establishment Name: Walnut Creek Middle School

Date: September 30, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
sanitizer bucket	200ppm Quat
coolers	37°F-39°F
hot holding	148°F-172°F
high temperature dishwasher	180°F
walk-in cooler	40°F
walk-in freezer	-1°F
freezer	3°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.	Brandie Plonski ServSafe 8-8-27
	Discussed: inspection was conducted with JoeDisanto, cooling procedures, IPM, staffing, The Nutrition Group is the new food company in charge of kitchen and cleaning schedule

Person in Charge  
Brandie Plonski

Date  
September 30, 2025

Inspector  
Lisa Susann

Date  
September 30, 2025



Food Establishment Inspection Report: RFF-25-1246



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	No. of Risk Factor/ Intervention Violations: 0 Total No. of Violations: 0 Overall Compliance Status: IN	Date: October 2, 2025 Time In: 11:00 am Time Out: 12:00 pm
Food Facility: Westlake Middle School Facility Address: 4330 W LAKE RD MILLCREEK TWP, PA 16505 Facility Telephone: 8148355390	Facility Risk: Medium Municipality: NW Millcreek Category: RFF	Type of Inspection: Regular License Number: RFF-80
License Applicant: Ryan Ours	Owner: Millcreek Township School District	

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

Status	Supervision	COS/R	Status	Protection from Contamination	COS/R
1	IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.	17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
2	IN	Certified Food Protection Manager	Time/Temperature Control for Safety		
Employee Health			18	N/O	Proper cooking time and temperatures
3	IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting	19	IN	Proper reheating procedures for hot holding
4	IN	Proper use of restriction and exclusion	20	N/O	Proper cooling time and temperatures
5	IN	Written procedure for responding to vomiting and diarrheal events	21	IN	Proper hot holding temperatures
Good Hygiene Practices			22	IN	Proper cold holding temperatures
6	N/O	Proper eating, tasting, drinking, and tobacco use	23	IN	Proper date marking and disposition
7	N/O	No discharge from eyes, nose, and mouth	24	N/A	Time as a public health control: procedures and records
Preventing Contamination by Hands			Consumer Advisory		
8	IN	Hands clean and properly washed	25	N/A	Consumer advisory provided: raw/undercooked food
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	Highly Susceptible Population		
10	IN	Adequate handwashing sinks, properly supplied/accessible	26	N/A	Pasteurized food used; prohibited foods not offered
Approved Source			Food/Color Additives and Toxic Substances		
11	IN	Food obtained from approved source	27	N/A	Food additives: approved and properly used
12	N/O	Food received at proper temperature	28	IN	Toxic substances properly identified, stored & used
13	IN	Food in good condition, safe, and unadulterated	Conformance with Approved Procedures		
14	N/A	Required records available: shellstock tags, parasite destruction	29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan
Protection from Contamination			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.		
15	IN	Food separated and protected			
16	IN	Food-contact surfaces: cleaned & sanitized			

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

Status	Safe Food and Water	COS/R	Status	Proper Use of Utensils	COS/R
30	IN	Pasteurized eggs used where required	43	IN	In-use utensils: properly stored
31	IN	Water and ice from approved sources	44	IN	Utensils/equipment/linens: properly stored, dried, and handled
32	IN	Variance obtained for specialized processing methods	45	IN	Single-use/single-service articles: properly stored & used
Food Temperature Control			46	IN	Gloves used properly
33	IN	Proper cooling methods used: adequate equipment for temperature control	Utensils and Equipment		
34	IN	Plant food properly cooked for hot holding	47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	IN	Approved thawing methods used	48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
36	IN	Thermometers provided and accurate	49	IN	Non-food contact surfaces clean
Food Identification			Physical Facilities		
37	IN	Food properly labeled; original container	50	IN	Hot and cold water available, adequate pressure
Prevention of Food Contamination			51	IN	Plumbing installed; proper backflow devices
38	IN	Insects, rodents, and animals not present	52	IN	Sewage and waste water properly disposed
39	IN	Contamination prevented during food preparation, storage & display	53	IN	Toilet facilities: properly constructed, supplied, and cleaned
40	IN	Personal cleanliness	54	IN	Garbage and refuse properly disposed; facilities maintained
41	IN	Wiping cloths, properly used and stored	55	IN	Physical facilities installed, maintained, and clean
42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting; designated areas used



Food Establishment Inspection Report: RFF-25-1246



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

Establishment Name: Westlake Middle School

Date: October 2, 2025

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Coolers	<41 degrees
Freezer	Hard frozen
Sanitizer buckets	>200 ppm quat
Hot holding	>135
Dishwasher	165 wash 187 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

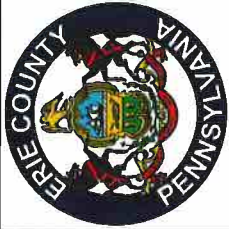
Discussed cooking from frozen, re-heating for immediate service, menu item preparation, product rotation, hand washing and othe good food safety practices.

Person in Charge  
Stacy Lorei

Date  
October 2, 2025

Inspector  
Keith A. Noonan

Date  
October 2, 2025



# Food Establishment Inspection Report: RFF-25-1314



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

**Facility:** McDowell High School  
**Facility Address:** 3580 W 38TH ST MILLCREEK TWP, PA 16506  
**Facility Telephone:** 8148355403

**License Applicant:** Ryan Ours  
**Category:** RFF  
**Owner:** Millcreek Township School District

**No. of Risk Factor/ Intervention Violations:** 0  
**Total No. of Violations:** 0  
**Overall Compliance Status:** IN

**Date:** October 15, 2025  
**Time In:** 11:30am  
**Time Out:** 2:00pm  
**Type of Inspection:** Regular  
**License Number:** RFF-596

**Facility Risk:** Medium  
**Municipality:** SW Millcreek

## 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

Status	Supervision	COS/R	Status	Protection from Contamination	COS/R
1 IN	Person/Alternate Person in charge present, demonstrates knowledge and performs duties.		17 IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	
2 IN	Certified Food Protection Manager		Time/Temperature Control for Safety		
Employee Health					
3 IN	Management, food employee, and conditional employee: knowledge, responsibilities, and reporting		18 IN	Proper cooking time and temperatures	
4 IN	Proper use of restriction and exclusion		19 IN	Proper reheating procedures for hot holding	
5 IN	Written procedure for responding to vomiting and diarrheal events		20 IN	Proper cooling time and temperatures	
Good Hygiene Practices					
6 IN	Proper eating, tasting, drinking, and tobacco use		21 IN	Proper hot holding temperatures	
7 IN	No discharge from eyes, nose, and mouth		22 IN	Proper cold holding temperatures	
Preventing Contamination by Hands					
8 IN	Hands clean and properly washed		23 IN	Proper date marking and disposition	
9 IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		24 IN	Time as a public health control: procedures and records	
10 IN	Adequate handwashing sinks, properly supplied/accessible		Consumer Advisory		
Approved Source					
11 IN	Food obtained from approved source		25 N/A	Consumer advisory provided: raw/undercooked food	
12 N/O	Food received at proper temperature		Highly Susceptible Population		
13 IN	Food in good condition, safe, and unadulterated		26 N/A	Pasteurized food used; prohibited foods not offered	
14 N/A	Required records available: shellstock tags, parasite destruction		Food/Color Additives and Toxic Substances		
Protection from Contamination					
15 IN	Food separated and protected		27 N/A	Food additives: approved and properly used	
16 IN	Food-contact surfaces: cleaned & sanitized		28 IN	Toxic substances properly identified, stored & used	
Compliance with variance/specialized process/ROP criteria/HACCP Plan					
			29 N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan	

**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

Status	Safe Food and Water	COS/R	Status	Proper Use of Utensils	COS/R
IN	Pasteurized eggs used where required		43	In-use utensils: properly stored	
IN	Water and ice from approved sources		44	Utensils/equipment/linens: properly stored, dried, and handled	
IN	Variance obtained for specialized processing methods		45	Single-use/single-service articles: properly stored & used	
<b>Food Temperature Control</b>					
IN	Proper cooling methods used: adequate equipment for temperature control		46	Gloves used properly	
IN	Plant food properly cooked for hot holding		<b>Utensils and Equipment</b>		
IN	Approved thawing methods used		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
IN	Thermometers provided and accurate		48	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	
<b>Food Identification</b>					
IN	Food properly labeled; original container		49	Non-food contact surfaces clean	
<b>Prevention of Food Contamination</b>					
IN	Insects, rodents, and animals not present		<b>Physical Facilities</b>		
IN	Contamination prevented during food preparation, storage & display		50	Hot and cold water available, adequate pressure	
IN	Personal cleanliness		51	Plumbing installed; proper backflow devices	
IN	Wiping cloths, properly used and stored		52	Sewage and waste water properly disposed	
IN	Washing fruits and vegetables		53	Toilet facilities; properly constructed, supplied, and cleaned	
			54	Garbage and refuse properly disposed; facilities maintained	
			55	Physical facilities installed, maintained, and clean	
			56	Adequate ventilation and lighting; designated areas used	



## Food Establishment Inspection Report: RFF-25-1314



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

Establishment Name: McDowell High School

Date: October 17, 2025

### TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
coolers	37°F-42°F
hot holding	145°F-169°F
sanitizer bucket	200ppm Quat
walk-in cooler	40°F

walk-in freezer

-3°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.		Chris Divell ServSafe 8-8-27
		Discussed: menu items, Nutrition Group is in charge of the cafeteria, cooling procedures, food rotation, equipment, cleaning schedule, IPM and staffing

Person in Charge  
**Chris Divell**

Date  
October 17, 2025

Inspector  
**Lisa Susann**

Date  
October 17, 2025