



Food Establishment Inspection Report: RFF-23-534



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

Establishment Name: NORTH EAST HIGH SCHOOL CAFETERIA

Date: October 17, 2023

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Coolers	32°F - 43°F*
Freezers	Hard Frozen
Sanitizer (Quat)	300 ppm
Dish Machine (Plate)	160°F
Milk Cooler	34°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

Inspection conducted with Zak Sharif (ECDH).

Food Safety Certified PIC Emily Taylor (NRFSP exp 3/30/27).

*Cooler under heavy use. Food Code allows +2°F.

Discussed menu, cooling, and IPM.

Person in Charge
Denise Pyle

Date
October 17, 2023

Inspector
Annabelle Russell

Date
October 17, 2023



Food Establishment Inspection Report: RFF-23-529



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 17, 2023 Time In: 9:30 am Time Out: 1:30 pm Type of Inspection: Regular License Number: RFF-677
Food Facility: North East Middle School Facility Address: 50 E DIVISION ST NORTH EAST BORO, PA 16428 Facility Telephone: 8147258671 License Applicant: Luann Boltz	Facility Risk: Medium Municipality: North East Category: RFF	

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	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
Good Hygiene Practices			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
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	IN	Food additives: approved and properly used
12	IN	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-23-529



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

Establishment Name: North East Middle School

Date: October 17, 2023

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Coolers	37°F - 41°F
Walk-In Cooler	37°F
Freezers	Hard Frozen
Sanitizer (Quat)	400 ppm
Dish Machine (Plate)	160°F
Milk Cooler	37°F
Self Service Line	37°F
Hot Holding	136°F - 175°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

Inspection conducted with Zak Sharif (ECDH).
Food Safety Certified Employee Kathleen Hainey (SS exp 11/4/26).
Kitchen staff has good procedures in place; logging temperatures and properly cooling leftovers.
New walk-in cooler and freezer were installed this year. Entrance ramps have a steep incline and will be replaced to ensure staff's safety.
Also discussed menu, breakfast (serving in cafeteria), covers on leftovers, and sanitizer.

Person in Charge
Pam Feath

Date
October 17, 2023

Inspector
Annabelle Russell

Date
October 17, 2023



Food Establishment Inspection Report: RFF-23-495



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 6, 2023 Time In: 11:00 am Time Out: 2:00 pm
Food Facility: NORTH EAST ELEMENTARY CENTER CAFETERIA Facility Address: 50 E DIVISION ST NORTH EAST BORO, PA 16428 Facility Telephone: 8147258671 License Applicant: Luann Boltz	Facility Risk: Medium Municipality: North East Category: RFF	Type of Inspection: Regular License Number: RFF-678

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.					
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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	IN	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	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
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	IN	Food additives: approved and properly used
12	IN	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

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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-23-495



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

Establishment Name: NORTH EAST ELEMENTARY CENTER CAFETERIA

Date: October 10, 2023

TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Walk-In Cooler	37°F
Milk Coolers	41°F, 50°F*
Walk-In Freezer	Hard Frozen
Sanitizer (Quat)	300 ppm
High Temp Dish Machine (Plate)	160°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

Food Safety Certified Employee Debra Meehl (NRFSP exp 5/22/28).

*Milk is put in cooler from walk-in cooler immediately before lunch period begins. Any left over milk is returned to walk-in after the last lunch period (max of 2 hours).

Steamtables are working but are not holding at 135°F. They are scheduled to be replaced soon. Food is moved to warmers between lunch periods and reheated if necessary.

Discussed menu (no raw product), reheating temperatures, employee training, and food storage in cooler.

Person in Charge
Pam Feath

Date
October 10, 2023

Inspector
Annabelle Russell

Date
October 10, 2023