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Food Establishment Inspection Report: RFF-23-534

Erie County Department of Health 606 W. 2nd Sireel	No. of Risk Factor/	No. of Risk Factor/ Intervention Violations: 0			
Erie, PA 16507	Total No. of Violatio	ns: 0	Time in: 9:30 am		
Phone (814) 451-6700	Overall Compliance	Status: IN		Time Out: 1:30 pm	
Food Facility: NORTH EAST HIGH SCHOOL	L CAFETERIA		Facility Risk: Medium	Type of Inspection:	
Facility Address: 1901 FREEPORT RD NO	RTH EAST TWP, PA 16428		Municipality: North East	Regular	
Facility Telephone: 8147258671		Category: RFF		License Number: RFF-679	
License Applicant: Luann Boltz					

FOODBORNE ILLNESS FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne lifness or injury.

Mark designed compliance status (IN, OUT, N/A, N/O) for each numbered item. IN = in sempliance 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

0	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	5000	20	IN	Proper cooling time and temperatures	
5	IN	Written procedure for responding to vomiting and diarrheal		21	IN	Proper hot holding temperatures	
_		events		22	IN	Proper cold holding temperatures	-
_		Good Hygiene Practices		23	IN	Proper date marking and disposition	
6	IN	Proper eating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records	
7	IN	No discharge from eyes, nose, and mouth	200	Ь,		Consumer Advisory	
		Preventing Contamination by Hands		25	N/A	Consumer advisory provided: raw/undercooked food	_
8	IN	Hands clean and properly washed		1	1,473	Highly Susceptible Population	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		26	N/A	Pasteurized food used; prohibited foods not offered	
10	IN					Food/Color Additives and Toxic Substances	
10	104	Adequate handwashing sinks, properly supplied/accessible		27	IN	Food additives: approved and properly used	
		Approved Source		28	IN	Toxic substances properly identified, stored & used	
11	IN	Food obtained from approved source		Conformance with Approved Procedures		-	
12	IN	Food received at proper temperature	77				
13	IN	Food in good condition, safe, and unadulterated		29	29 N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan	
14	N/A	Required records available: shellstock tags, parasite destruction		Rick S	actors are	important practices or procedures identified as the most prevalent or	
-				1712// [avivis die	HUDDITALE DIACUCES OF DIOCEDURES IDENTIFIED AS THE MOST DIEVAIENT OF	aninciilla

Protection from Contamination

Food-contact surfaces: cleaned & sanitized

Food separated and protected

factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

			OOD RETA				
	Mari	Good Retail Practices are preventative meas OUT if numbered item is not in compliance V = violation type					
	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	000///
31	IN	Water and ice from approved sources		1		Utensils/equipment/linens: properly stored, dried,	
32	IN	Variance obtained for specialized		44	IN	and handled	
³²		processing methods		45	IN	Single-use/single-service articles: properly stored	
		Food Temperature Control		ـــالـــــا		& used	
33	IN	Proper cooling methods used: adequate		46	IN	Gloves used properly	
,,		equipment for temperature control		11		Utensils and Equipment	
34	IN	Plant food properly cooked for hot holding		47	IN	Food and non-food contact surfaces cleanable,	
35	IN	Approved thawing methods used		- "′ 	- 114	properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		1		Warewashing facilities: installed, maintained and	
		Food Identification		48	-IN	used; cleaning agents, sanitizers, and test strips available	
37	IN	Food properly labeled; original container		49	IN IN	Non-food contact surfaces clean	
	- 5	revention of Food Contamination		11-43	104		
38	IN	Insects, rodents, and animals not present		11	Minimum and a second	Physical Facilities	
		Contamination prevented during food		50	ΙΝ	Hot and cold water available, adequate pressure	
39	IN	preparation, storage & display		51	IN	Plumbing installed; proper backflow devices	
40	IN	Personal cleanliness		52	IN	Sewage and waste water properly disposed	
41	IN	Wiping cloths, properly used and stored		53	IN:	Toilet facilities; properly constructed, supplied, and	
42	IN	Washing fruits and vegetables		╢──		cleaned	
				54	IN	Garbage and refuse properly disposed; facilities maintained	
				55	IN	Physical facilities installed, maintained, and clean	
				56	IN	Adequate ventilation and lighting; designated areas used	



Food Establishment Inspection Report: RFF-23-534



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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)						
Milk Cooler	34°F					
	TEMPERATURE/SANITIZER OBSERVATIONS Item / Location Coolers Freezers Sanitizer (Quat) Dish Machine (Plate)					

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	Inspector Comments	Corrective Time				

PREDEFINED REMARKS	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	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**

Inspector

Annabelle Russell

Date

October 17, 2023

Date

October 17, 2023



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Food Establishment Inspection Report: RFF-23-529

STATE				VSYL	
Erie County Department of Health	No. of Risk Factor/ Interven	tion Violations: 🔍		Date: October 17, 2023	-
606 W. 2nd Street Erie, PA 16507	Total No. of Violations: 0		Time In: 9:30 am		
Phone (814) 451-6700	Overall Compliance Status:	IN	Time Out: 1:30 pm	-	
Food Facility: North East Middle School			Facility Risk: Medium	Type of inspection:	
Facility Address: 50 E DIVISION ST NORTH	EAST BORO, PA 16428		Municipality: North East	Regular	
Facility Telephone: 8147258671		Category: RFF		License Number: RFF-677	1
License Applicant: Luann Boltz					

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		21	IN	Proper hot holding temperatures	
Ц		events		22	IN	Proper cold holding temperatures	
		Good Hygiene Practices		23	IN	Proper date marking and disposition	_
6	IN	Proper eating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records	
7	IN	No discharge from eyes, nose, and mouth		Consumer Advisory			
		Preventing Contamination by Hands		25	N/A	Consumer advisory provided: raw/undercooked food	
8	IN	Hands clean and properly washed				Highly Susceptible Population	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		26	N/A	Pasteurized food used; prohibited foods not offered	
0	IN	Adequate handwashing sinks, properly supplied/accessible				Food/Color Additives and Toxic Substances	
		Approved Source		27	IN	Food additives: approved and properly used	
11	IN	Food obtained from approved source		28	IN	Toxic substances properly identified, stored & used	
2	IN IN		_	Conformance with Approved Procedures			
3	IN IN	Food received at proper temperature Food in good condition, safe, and unadulterated		29	N/A	Compliance with variance/specialized process/ROP	
14	N/A	Required records available: shellstock tags, parasite destruction				criteria/HACCP Plan	

Protection from Contamination

Food-contact surfaces: cleaned & sanitized

Food separated and protected

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 are preventative measu					
_	Status	k OUT if numbered item is not in compliance V = violation type Safe Food and Water	COS/R	le box for C			
30	IN		COS/R	1 40	Status	Proper Use of Utensils	COS/R
		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		\vdash			
		Food Temperature Control		45	IN	Single-use/single-service articles: properly stored & used	
		Proper cooling methods used: adequate		46	IN	Gloves used properly	
33	IN	equipment for temperature control				Utensils and Equipment	
34	IN	Plant food properly cooked for hot holding		1 T		Food and non-food contact surfaces cleanable.	
35	IN	Approved thawing methods used		47	IN	properly designed, constructed, and used	
36	IN	Thermometers provided and accurate				Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips	
		Food Identification		48	IN		
37	IN	Food properly labeled; original container		1 1 -	15.1	available	
		Prevention of Food Contamination		49	iN	Non-food contact surfaces clean	
38	IN	Insects, rodents, and animals not present		1 1		Physical Facilities	
	43.1	Contamination prevented during food		50	IN	Hot and cold water available, adequate pressure	
39	IN	preparation, storage & display		51	IN	Plumbing installed; proper backflow devices	
10	IN	Personal cleanliness		52	IN	Sewage and waste water properly disposed	
41	IN	Wiping cloths, properly used and stored		53	IN	Toilet facilities; properly constructed, supplied, and cleaned	
12	IN	Washing fruits and vegetables		⇅─┼	IN		
				54	114	Garbage and refuse properly disposed; facilities maintained	
				55	IN	Physical facilities installed, maintained, and clean	
				56	IN	Adequate ventilation and lighting; designated areas used	·-



Food Establishment Inspection Report: RFF-23-529

ERIF	COUNTY
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CIL		ONB		
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 OBSERVATIO	NS		
	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		
	Hol Holding	136*5 . 175°5		

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.	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

Inspector

Annabelle Russell

Date

October 17, 2023

Date

October 17, 2023



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IN

Food Establishment Inspection Report: RFF-23-495



Erle County Department of Health 606 W. 2nd Street Erle, PA 16507 Phone (814) 451-6700 No. of Risk Factor/Intervention Violations: 0 Date: October 6, 2023 Total No. of Violations: 0 Time in: 11:00 am Overall Compliance Status: IN Time Out: 2:00 pm Food Facility: NORTH EAST ELEMENTARY CENTER CAFETERIA Facility Risk: Medium Type of Inspection: Facility Address: 50 E DIVISION ST NORTH EAST BORO, PA 16428 Regular Municipality: North East Facility Telephone: 8147258671 Category: RFF License Number: RFF-678 License Applicant: Luann Boltz

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 ftem | Pf = Priority Foundation item | C = Code item | V = Violation Type | Mark in appropriate box for COS and/or R | COS = corrected on-aits 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 21	IN	Proper hot holding temperatures				
_	events		22	IN	Proper cold holding temperatures		
	Good Hygiene Practices		23	IN	Proper date marking and disposition		
6	IN	Proper eating, tasting, drinking, and tobacco use		24	IN	Time as a public health control: procedures and records	
7	IN	No discharge from eyes, nose, and mouth		Consumer Advisory			
Preventing Contamination by Hands			25	N/A	Consumer advisory provided: raw/undercooked food		
8	IN	Hands clean and properly washed		Highly Susceptible Population			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		26	N/A	Pasteurized food used; prohibited foods not offered	
10	IN	Adequate handwashing sinks, properly supplied/accessible		Food/Color Additives and Toxic Substances			
Approved Source		27	IN	Food additives: approved and properly used			
11	IN	Food obtained from approved source		28	IN	Toxic substances properly identified, stored & used	
2	IN	Food received at proper temperature		Conformance with Approved Procedures			
13	IN	Food in good condition, safe, and unadulterated		29	N/A	Compliance with variance/specialized process/ROP	
14	N/A	Required records available: shellstock tags, parasite		اتنا	- 97	criteria/HACCP Plan	

Protection from Contamination

Food-contact surfaces: cleaned & sanitized

Food separated and protected

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 are preventative mea	OOD RETA			ad wheretent abjects into fends	
	Mar	k OUT if numbered item is not in compliance V = violation type					
	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,	
32	IN	Variance obtained for specialized processing methods		\parallel		and handled Single-use/single-service articles: properly stored	
	Food Temperature Control		45 IN	& used			
33	IN	Proper cooling methods used: adequate	<u> </u>	46	IN	Gloves used properly	
33	IN	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,	
35	IN	Approved thawing methods used		1 <u>"'</u> _	SIM	properly designed, constructed, and used	
36	IN	Thermometers provided and accurate		1 [Warewashing facilities: installed, maintained and	
Food Identification			48	IN	used; cleaning agents, sanitizers, and test strips		
37	IN	Food properly labeled, original container		49	IN	Non-food contact surfaces clean	
	I	Prevention of Food Contamination		<u> </u>		Physical Facilities	
38	IN	Insects, rodents, and animals not present		50 N Hot and cold water available, adequate pressure			
39	IN	Contamination prevented during food		51	IN	Plumbing installed; proper backflow devices	
		preparation, storage & display		52	IN	Sewage and waste water properly disposed	
40	IN	Personal cleanliness			IN	Toilet facilities; properly constructed, supplied, and	
41	IN	Wiping cloths, properly used and stored		53	(a)	cleaned	
42	IN	Washing fruits and vegetables	L	54	IN	Garbage and refuse properly disposed, facilities maintained	_
				55	IN	Physical facilities installed, maintained, and clean	
				56	IN	Adequate ventilation and lighting; designated areas used	



Food Establishment Inspection Report: RFF-23-495



Erie County Department of Health 506 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	Establishment Name: NORTH EAST ELEMENTARY CENTER CAFETERIA	Date: October 10, 2023
	TEMPERATURE/SANITIZER OBSERVATIONS	
itsm / 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 Regulation Number Reference		Description of Violation	Inspector Comments	Corrective Time		

PREDEFINED REMARKS	INSPECTOR REMARKS		
No violations were observed at the time of this inspection,	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

Date

Pam Feath

October 10, 2023

Inspector

Date

Annabelle Russell

October 10, 2023