



Retail Food Facility Inspection Report

Facility: NORTH EAST MIDDLE SCHOOL Facility ID: 161084
Owner: NORTH EAST SCHOOL DISTRICT
Address: 1903 Freeport RD
City/State: North East PA
Zip: 16428 **County:** Erie **Region:** Territory 1
Phone: (814) 725-8671

Insp. ID: 946552
Insp. Date: 7/21/2022
Insp. Reason: Summer Food Service
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

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

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee	Certificate
56. Certified Food Employee employed; acts as PIC; accessible Ex	57. Certified food manager certificate: valid & properly displayed Ex

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/21/2022	Nate Otis (Signature on File)		7/21/2022	Kimberly Reisinger	<i>Kimberly K. Reisinger</i>	7/21/2022	11:12 AM	11:31 AM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Peas	Bain Marie	184.6°F	Fruit	Cold-Hold Unit	31.1°F	Frozen Juice	Bain Marie	39.8°F
Milk	Cold-Hold Unit	35.4°F	Beans	Bain Marie	194.0°F	Peaches	Bain Marie	38.2°F

PUBLISHED COMMENTS

Facility is a Summer Food Service Program (SFSP) Sponsor Site that prepares food on site for on site use only.
 Report has been reviewed with the person in charge and a copy was sent by email.
 The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.