



School Inspection Report



ERIE COUNTY DEPARTMENT OF HEALTH 606 W. 2ND STREET ERIE, PA 16507 Phone: (814) 451-6700	No. of Critical Violations	0	Inspection Date	10/18/2022
	No. of Repeat Critical Violations	0	Time In	12:30 PM
	Overall Compliance Status	IN	Time Out	02:30 PM

Facility Name NORTH EAST ELEMENTARY-BUILDING INSPECTION	District Name NORTH EAST SCHOOL DISTRICT	Purpose of Inspection REGULAR	Category SCH	Telephone (814) 725-8671
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Municipality NORTH EAST	District Address 50 E DIVISION STREET	City / State NORTH EAST, PA	Zip Code 16428
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IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on site during inspection R=repeat violation

Compliance Status				COS	R	Compliance Status				COS	R
GENERAL PROVISIONS						SAFETY					
1	IN	Water supply		<input type="checkbox"/>	<input type="checkbox"/>	10	IN	General requirement		<input type="checkbox"/>	<input type="checkbox"/>
2	IN	Sewage disposal		<input type="checkbox"/>	<input type="checkbox"/>	11	IN	Chemicals		<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Vector control		<input type="checkbox"/>	<input type="checkbox"/>	12	IN	Electrical		<input type="checkbox"/>	<input type="checkbox"/>
TOILET FACILITIES						13	IN	Play area		<input type="checkbox"/>	<input type="checkbox"/>
4	IN	Design		<input type="checkbox"/>	<input type="checkbox"/>	14	IN	Appurtenances		<input type="checkbox"/>	<input type="checkbox"/>
5	IN	Maintenance		<input type="checkbox"/>	<input type="checkbox"/>	GARBAGE AND REFUSE					
PHYSICAL FACILITIES						15	IN	Collection		<input type="checkbox"/>	<input type="checkbox"/>
6	OUT	Plumbing		<input type="checkbox"/>	<input type="checkbox"/>	16	IN	Storage		<input type="checkbox"/>	<input type="checkbox"/>
7	IN	Floors		<input type="checkbox"/>	<input type="checkbox"/>	17	IN	Disposal		<input type="checkbox"/>	<input type="checkbox"/>
8	IN	Walls and ceilings		<input type="checkbox"/>	<input type="checkbox"/>	Any modification, alteration, or expansion to the school must be approved by this Department.					
9	IN	Heating and ventilation		<input type="checkbox"/>	<input type="checkbox"/>						

Student Enrolment 631	YES	NO	N/A
NTNC Water Supply Total Residual PPM Cl	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Date Of Last Water Supply Inspection	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
N/A <input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Food Inspection Report Completed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bathing Place Inspection Report Completed	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
STP In Compliance With NPDES Permit	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Visual Inspection Of On Lot Septic Completed	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Violation Number	Predefined Comments	Inspector Comments	Corrective Time
6	7 1 Leaking water supply line	Toilet line in the Kindergarten area boys bathroom was leaking whenever the toilet was flushed. A work order was put in during inspection. Will reinspect in 7 days.	Correct in 7 days

INSPECTOR'S REMARKS	
Follow up inspection required	Inspected with Annabelle Russell (ECDH), Bill Wingerter (NESD), and Andrea Larson (NESD)
	The school has recently been replacing the roof. There have been leaks of water and roofing tar. The leaks have been addressed and fixed.
	There was substantial drop ceiling tile damage in many of the rooms from the leaks and the majority have been replaced after the leak repairs. Please continue to replace as necessary.
	The renovations started in the Summer and should be finished within 4-5 weeks.
	The kiln in the Art room has been shutdown since the Art teacher is on sabbatical.
	The paper cutter in the art room needs a replaced lock. There is a chain to "lock" it currently, but should be replaced with a lock.
	Nurse moved sharps container into a locked cabinet.

Report Received By: BILL WINGERTER	Date: 10/18/2022
Inspector: JACOB LANYON	Date: 10/18/2022

Retail Food Facility Inspection Report

ERIE COUNTY DEPARTMENT OF HEALTH 606 W. 2ND STREET ERIE, PA 16507 Phone: (814) 451-6700	No of Risk Factor/Intervention Violations: 0 No of Repeat Risk Factor/Intervention Violations: 0 Overall Compliance Status: IN	Inspection Date: 10/18/2022 Time In: 12:30 PM Time Out: 02:30 PM
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Food Facility NORTH EAST ELEMENTARY CENTER CAFETERIA	Address 50 E DIVISION STREET	City / State NORTH EAST, PA	Zip Code 16428	Telephone (814) 725-8671	
License # 3441	Municipality NORTH EAST	Owner NORTH EAST SCHOOL DISTRICT	Purpose of Inspection REGULAR	Category EAD	Facility Risk MEDIUM

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

IN = in compliance OUT = out of compliance COS = corrected on-site during inspection R = repeat violation

Compliance Status	COS	R	Description
Demonstration of Knowledge			
1	IN		Person in charge present, demonstrates knowledge, and performs duties
Employee Health			
2	IN		Management, food employee and conditional employee, knowledge, responsibilities and reporting
3	IN		Proper use of reporting, restriction and exclusion
4	IN		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
5	IN		Proper eating, tasting, drinking, or tobacco use
6	IN		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
7	IN		Hands clean and properly washed
8	IN		No bare hand contact with RTE foods or pre-approved alternate method properly followed
9	IN		Adequate handwashing facilities supplied and accessible
Approved Source			
10	IN		Food obtained from approved source
11	IN		Food received at proper temperature
12	IN		Food in good condition, safe, and unadulterated
13	IN		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
Protection From Contamination			
14	IN		Food separated and protected
15	IN		Food contact surfaces cleaned and sanitized
16	IN		Proper disposition of returned, previously served, reconditioned, and unsafe food
Potentially Hazardous Food Time/Temperature			
17	IN		Proper cooking time and temperature
18	IN		Proper reheating procedures for hot holding
19	IN		Proper cooling time and temperature
20	IN		Proper hot holding temperature
21	IN		Proper cold holding temperature
22	IN		Proper date marking and disposition
23	IN		Time as a public health control, procedures and record
Consumer Advisory			
24	IN		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Population			
25	IN		Pasteurized foods used, prohibited foods not offered
Food/Color Additives and Toxic Substances			
26	IN		Food/Color additives approved and properly used
27	IN		Toxic substances properly identified, stored and used
Conformance with Approved Procedure			
28	IN		Compliance with variance/specialized process/HACCP

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

Compliance Status	COS	R	Description
Safe Food and Water			
29	IN		Pasteurized eggs used where required
30	IN		Water and ice from approved source
31	IN		Variance obtained for specialized processing methods
Food Temperature Control			
32	IN		Proper cooling methods used, adequate equipment for temperature control
33	IN		Plant food properly cooked for hot holding
34	IN		Approved thawing methods used
35	IN		Temperature Measuring Device provided and accurate
Food Identification			
36	IN		Food properly labeled, original container
Prevention of Food Contamination			
37	IN		Insects, rodents and animals not present
38	IN		Contamination prevented during food preparation, storage and display
39	IN		Personal cleanliness
40	IN		Wiping cloths properly used and stored
41	IN		Washing fruit and vegetables

Compliance Status	COS	R	Description
Proper Use of Utensils			
42	IN		In-use utensils properly stored
43	IN		Utensils, equipment and linens properly stored, dried and handled
44	IN		Single-use/single-service articles properly stored and used
45	IN		Gloves used properly
Utensils, Equipment and Vending			
46	IN		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
47	IN		Warewashing facilities installed, maintained, and used, test strips
48	IN		Nonfood-contact surfaces clean
Physical Facilities			
49	IN		Hot and cold water available, adequate pressure
50	IN		Plumbing installed, proper backflow devices
51	IN		Sewage and waste water properly disposed
52	IN		Toilet facilities properly constructed, supplied, and cleaned
53	IN		Garbage and refuse properly disposed, facilities maintained
54	IN		Physical facilities installed, maintained, and clean
55	IN		Adequate ventilation and lighting, designated areas used

Compliance with PA Food Employee Certification Act (3Pa CSASS§§6501-6510)

Compliance Status	COS	R	Description
Certified Food Employee			
56	IN		Certified Food Employee employed, acts as PIC, accessible

Compliance Status	COS	R	Description
Certificate			
57	IN		Certified Food Manager certificate valid and properly displayed

Person in Charge: DEBRA MEEHL	Date: 10/18/2022
Inspector: ANNABELLE RUSSELL	Date: 10/18/2022

Retail Food Facility Inspection Report

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Facility Risk MEDIUM				

Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM	Item Or Location	Temp Or PPM
Coolers	33 F - 38 F	Freezer	Hard Frozen	High Temp Dish Machine (plate)	160 F
Sanitizer (Bucket)	300 ppm	Walk-In Cooler	37 F		

No violations were observed at the time of this inspection	NRFSP certified PIC Debbie Meehl (exp 5/21/23)
	Discussed temperatures/logs, leftovers, and thawing/cooling/reheating
	Also discussed breakfast menu/preparation, milk dates, and employee training

Person in Charge: DEBRA MEEHL	Date: 10/18/2022
Inspector: ANNABELLE RUSSELL	Date: 10/18/2022