



## Food Establishment Inspection Report: RFF-25-162



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>	Date: February 11, 2025
	Total No. of Violations: <b>0</b>	Time In: 10:00 am
	Overall Compliance Status: <b>IN</b>	Time Out: 11:30 am
		Type of Inspection: Regular
Food Facility: NORTH EAST ELEMENTARY CENTER CAFETERIA		Facility Risk: Medium
Facility Address: 50 E DIVISION ST NORTH EAST BORO, PA 16428		Municipality: North East
Facility Telephone: 8147258671		License Number: RFF-678
Category: RFF		
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	N/A	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	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-25-162



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

Establishment Name: NORTH EAST ELEMENTARY CENTER CAFETERIA

Date: February 11, 2025

### TEMPERATURE/SANITIZER OBSERVATIONS

Item / Location	Temperature/Concentration
Hobart 6 Door Cooler	38°F
Hobart 3 Door Cooler	35°F
Hot Holding	160°F - 205°F
Dish Machine (Plate)	160°F
Sanitizer (Quat)	300 ppm
Milk Coolers	36°F, 38°F
Walk-In Freezer	Hard Frozen
Walk-In Cooler	40°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).

Hobart 6 door cooler will be replaced with new unit before next school year.

Discussed hair restraints, grease disposal, product quality, employee training, and celery.

Person in Charge

**Debra Meehl**

Date

February 11, 2025

Inspector

**Annabelle Russell**

Date

February 11, 2025



## Food Establishment Inspection Report: RFF-25-201



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: <b>IN</b>	Date: February 18, 2025 Time In: 12:45 pm Time Out: 1:30 pm Type of Inspection: Regular License Number: RFF-677
Food Facility: North East Middle School Facility Address: 1903 FREEPORT RD NORTH EAST TWP, 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.

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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	N/O	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
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	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	IN	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

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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
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-25-201



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	Establishment Name: North East Middle School	Date: February 18, 2025
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TEMPERATURE/SANITIZER OBSERVATIONS	
Item / Location	Temperature/Concentration
Coolers	32°F - 41°F
Freezer	Hard Frozen
Sanitizer (Quat)	200 ppm
Dish Machine (Plate)	160°F
Hot Holding Unit (Empty)	140°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.	Food Safety Certified PIC Pam Feath (ServSafe exp 12/18/26).
	New steamtables and flooring upgrades scheduled for summer.
	Discussed water pressure at handwashing sink, employee training, and milk dates.
	Also discussed leftovers (cooling, freezing, thawing, and reheating). Good procedures in place.

Person in Charge  
Pam Feath

Inspector  
Annabelle Russell

Date  
February 18, 2025

Date  
February 18, 2025



## Food Establishment Inspection Report: RFF-25-199



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: <b>IN</b>	Date: February 18, 2025 Time In: 11:00 am Time Out: 12:45 pm Type of Inspection: Regular License Number: RFF-679
Food Facility: NORTH EAST HIGH SCHOOL CAFETERIA Facility Address: 1901 FREEPORT RD NORTH EAST TWP, PA 16428 Facility Telephone: 8147258671 License Applicant: Luann Boltz	Facility Risk: Medium Municipality: North East Category: RFF	

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Employee Health			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
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	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	N/A	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
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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.		
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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
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42	IN	Washing fruits and vegetables	56	IN	Adequate ventilation and lighting; designated areas used



Food Establishment Inspection Report: RFF-25-199



Erie County Department of Health 606 W. 2nd Street Erie, PA 16507 Phone (814) 451-6700	Establishment Name: NORTH EAST HIGH SCHOOL CAFETERIA	Date: February 18, 2025
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TEMPERATURE/SANITIZER OBSERVATIONS	
Item / Location	Temperature/Concentration
Coolers	32°F - 37°F
Freezer	Hard Frozen
Sanitizer (Quat)	200 ppm
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	INSPECTOR REMARKS
No violations were observed at the time of this inspection.	Discussed future new steamtables, leftovers/cooling, reheating, and thawing.
	Also discussed fan cleaning, dish machine temp monitoring, and sanitizer concentration.
	Food Safety Certified PIC Emily Taylor (NRFSP exp 3/30/27).

Person in Charge  
Denise Pyle/Emily Taylor

Date  
February 18, 2025

Inspector  
Annabelle Russell

Date  
February 18, 2025