

City:

Allegheny County Health Department Food Safety Program

2121 Noblestown Rd, Suite# 210, Pittsburgh, PA 15205

Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Purpose:

Administrative

202310160006 **Client Name: Boretta Client ID:**

Pittsburgh

Address: 7207 Frankstown Avenue **Inspection Date:** 10/16/2023 **State:** PA **Zip:** 15208

Municipality: Pittsburgh-113 Inspector: 115474 Permit Exp. Date: Category Code: 113-Retail/Convenience Store **Priority Code:**

Re-Inspection: No Selection Class: **Re-Inspection Date:**

Re- Inspection: No Selection Re- Inspection Date:		Class:							
Food Safety Assessment Categories		Assessment Status					Violation Risk		
	•	S	NO	NA	V	High	Med.	Low	
1 Food Source/Condition									
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #									
8 Facilities to Maintain Temperature									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					X	X			
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing					X			X	
18 Handwashing Facilities									
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	0	0	0	2	1	0	1	
General Sanitation		Asses	smen			Viola	ation R	isk	
	•	S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse	+ •								
27 Floors		-			X			X	
28 Walls and ceilings		-			X			X	
29 Lighting		-			v				
30 Ventilation		-			X			X	
31 Dressing rooms and Locker rooms		-						-	
32 General Premises		-						-	
33 Administrative		_	_	_	X		•		
WILLO Contain for Province Contain 15 of the William	0	0	0	0	4	0	0	3	
# U.S. Centers for Disease Control and Prevention "high risk" for	0	0	0	0	6				

foodborne illness and establishment of priority of inspection



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Inspection Details

Inspector Name: 115474 Balance Amount: \$0.00

Placarding: Ordered To Close Contact:

Start Time: 01:30:00 PM End Time: 02:05:00 PM Phone: (412) 727-6678

Violation: 14 Cleaning and Sanitization

*HIGH RISK*** Comments:

- facility lacks a 3-compartment sink to wash, rinse, and sanitize food contact equipment and

utensils

Food Code Section(s):

Corrective Action: Clean and sanitize food-contact surfaces of equipment and utensils after each use and following

any interruption of operations, during which time, contamination may have occured utilizing the

following procedure:

1. Wash- hot soapy water.

2. Rinse-clear water.

Sanitize-approved sanitizer and water.

4. Air-dry.

Corrective Action: Provide 3 compartment sink or approved mechanical dishwasher.

Corrective Action: Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as

required by manufacturer.

Corrective Action: Install 3-compartment sink or remove unpackaged beverages (coffee and frozen beverages) from

menu.

Violation: 17 Plumbing

Comments: *LOW RISK*

- The facility lacks a grease interceptor

Food Code Section(s):

Corrective Action: Provide a grease interceptor for 3-compartment sink that is required to be installed.

Violation: 26 Garbage and Refuse

Comments: *LOW RISK*

-garbage dumpster found stored on grass and gravel

-garbage dumpsters found with lids open

Food Code Section(s): 324

Corrective Action: Keep lids closed

Corrective Action: Provide smooth, well-drained, easily cleaned surface

Violation: 27 Floors Comments: *LOW RISK*

- The floors are constructed of unfinished plywood.

Food Code Section(s):

312

Corrective Action: Provide smooth, durable, easily cleaned surface



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<u>Violation:</u> <u>29 Lighting</u> Comments: *LOW RISK*

- ceiling lights observed with guards or shatter sheilds

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Corrective Action: Provide light guards/shields and end-caps

Violation: 33 Administrative

Comments: - Facility is open and operating without a valid health permit.

- Failure to submit complete construction/remodeling plans prior to constructing or remodeling a

food facility.

- Failure to obtain ACHD Food Safety Plan Review compliance before constructing or remodeling a

Report

food facility.

- Section 347.C; Interfering with public official in discharging their official duties.

Food Code Section(s): 302

Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

Corrective Action: Provide at least a 10-day notice prior scheduling the pre-operational inspection.

Corrective Action: Do not conceal, remove or cover placard.

Other Assesment observations and comments:

Exceptional Observations: