



ALLEGHENY COUNTY HEALTH DEPARTMENT

FOOD SAFETY PROGRAM

FOOD SAFETY ASSESSMENT REPORT

2121 NOBLESTOWN RD, SUITE #210
 PITTSBURGH, PA 15205
 PHONE: 412-578-8044 FAX: 412-578-8190

Client ID: 201209280005	Client Name: Eggheads Saloon
Address: 1162 Brookline BO	Inspection Date: 3/3/2026
City: Pittsburgh	State: PA Zip: 15226
Municipality: Pittsburgh-119	Purpose: Comprehensive
Category Code: 201-Restaurant with Liquor	Permit Exp. Date: 9/30/2026
Re-Inspection:	Inspector: Megan Krumpak
	Priority Code: 1
	Class: 3

Food Safety Assessment Categories	Assessment Status					Violation Risk			
	◆	S	NA	NO	V	High	Med.	Low	Imminent
1 Food Source/Condition		X							
2 Cooking Temperatures #				X					
3 Consumer Advisory			X						
4 Reheating Temperatures #			X						
5 Cooling Food #			X						
6 Hot Holding Temperatures #				X					
7 Cold Holding Temperatures #		X							
8 Facilities to Maintain Temperature		X							
9 Date Marking of Food		X							
10 Probe-Type Thermometers					X		X		
11 Cross-Contamination Prevention #		X							
12 Employee Health #		X							
13 Employee Personal Hygiene #					X		X		
14 Cleaning and Sanitization #					X	X		X	
15 Water Supply		X							
16 Waste Water Disposal					X				X
17 Plumbing					X			X	
18 Handwashing Facilities					X		X	X	
19 Pest Management #		X							
20 Toxic Items		X							
21 Certified Food Protection Manager					X		X		
22 Demonstration of Knowledge		X							
23 Contamination Prevention - Food, Utensils and Equipment					X			X	
24 Fabrication, Design, Installation and Maintenance		X							
25 Toilet Room		X							
	0	12	3	2	8	1	4	4	1

General Sanitation	Assessment Status					Violation Risk			
	◆	S	NA	NO	V	High	Med.	Low	Imminent
26 Garbage and Refuse					X			X	
27 Floors					X			X	
28 Walls and ceilings					X			X	
29 Lighting		X							
30 Ventilation					X			X	
31 Dressing rooms and Locker rooms		X							
32 General Premises		X							
33 Administrative					X			X	
# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection.	0	3	0	0	5	0	0	5	0
	0	15	0	2	13				

◆ - Diamond Exceptional S - SATISFACTORY NO - NOT OBSERVED NA - NOT APPLICABLE V - VIOLATION



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INSPECTION DETAILS

Inspector Name: Megan Krumpak **Balance Amount:** \$0.00
Placarding: Imminent Hazzard - Closure **Contact:** Egghead's Saloon
Start Time: 1:45 PM **End Time:** 3:50 PM

Violation: 10 Probe-Type Thermometers
Comments: *MEDIUM RISK**
Unable to locate a probe thermometer in the facility. *REPEAT VIOLATION*
Food Code Section(s): 308
Corrective Action: Provide probe type thermometer with 0°F-220°F range

Violation: 13 Employee Personal Hygiene
Comments: *MEDIUM RISK**
Observed an ash tray with a used cigarette in the kitchen, as well as a pack of cigarettes. Staff removed these during inspection.
Food Code Section(s): 327
Corrective Action: Discontinue smoking or consuming food/beverages while preparing food

Violation: 14 Cleaning and Sanitization
Comments: *HIGH RISK*** *LOW RISK*
*HIGH RISK***
Kitchen three compartment sink is permanently blocked by plywood.

LOW RISK
- Pink residue observed in the soda gun holster.

- Unable to locate test strips for the quaternary ammonium sanitizer in use.
Food Code Section(s): 311
Corrective Action: Clean and maintain non-food-contact surfaces of equipment
Corrective Action: Provide 3 compartment sink or approved mechanical dishwasher

Violation: 16 Waste Water Disposal
Comments: IMMINENT HAZARD
Active sewage backup present in the facility's basement. Staff must pass through the affected areas to access the soda rack.

Evidence of chronic, unattended backups present, including dried toilet paper pulp, water damage, and calcium buildup.
Food Code Section(s): 320
Corrective Action: Close food facility
Corrective Action: Restrict access

Violation: 17 Plumbing
Comments: *LOW RISK*
Facility lacks a grease interceptor to prevent fats, oils, and greases from entering the sewer system.
Food Code Section(s): 321
Corrective Action: Install a grease interceptor within six months. All plumbing work must be performed by a registered master plumber, with plans submitted to the ACHD Plumbing Program.

Violation: 18 Handwashing Facilities
Comments: *MEDIUM RISK** *LOW RISK*



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MEDIUM RISK*

- Observed a knife and food debris inside the hand sink in the kitchen.
- No dedicated hand sink present at the bar.

LOW RISK

- No posted notices directing employees to wash hands found in both restrooms.

Food Code Section(s): 323

Corrective Action: Post notice directing employees to wash and clean hands.

Corrective Action: Properly install and locate handsinks.

Corrective Action: Use hand washing sinks only for handwashing.

Violation: **21 Certified Food Protection Manager**

Comments: *MEDIUM RISK**

Certified Food Protection Manager not present during inspection.

Food Code Section(s): 325

Corrective Action:

Violation: **23 Contamination Prevention - Food, Utensils and Equipment**

Comments: *LOW RISK*

Observed bottled beer in the bar ice bin. Ice is intended for use in mixed drinks.

Food Code Section(s): 332

Corrective Action: Do not store bottles in ice that is intended for use in drinks.

Violation: **26 Garbage and Refuse**

Comments: *LOW RISK*

Dumpster lids observed open during inspection.

Food Code Section(s): 324

Corrective Action: Keep lids closed

Violation: **27 Floors**

Comments: *LOW RISK*

Some damaged floor tiles present around the cigarette machine.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*

Entire kitchen ceiling is yellowed.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: **30 Ventilation**

Comments: *LOW RISK*

Facility's fire suppression system was last tagged in June 2003.

Food Code Section(s): 313

Corrective Action: Provide adequate approved ventilation

Violation: **33 Administrative**

Comments: *LOW RISK*

Facility is Ordered to Close due to an active sewage backup in the basement.



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Food Code Section(s): 302

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

OTHER ASSESSMENT OBSERVATIONS AND COMMENTS

Satisfactory Observations:

General Premises, additional feedback: Observed what appears to be black mold growth in the basement, secondary to backups and chronic moisture build up. Plan to remedy.

Observed a detached building behind the facility with its door open. Large amount of clutter present, with the inside smelling of fecal matter. Secure door.

Exceptional Observations:

General Comments:

Due to an active sewage backup in the basement, the facility is ORDERED TO CLOSE. Do not conceal or remove Closure placard.

For the facility to reopen, the following must occur:

- Sewer function must be restored.
- All non essential equipment must be removed from the basement.
- Entire basement area must be disinfected (3/4 cup bleach to 1 gallon of water)
- Three compartment sink in the kitchen must be accessible for use, and functional
- Commitment that a grease interceptor will be installed within six months