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

Client ID:	201403200002	**Client Name:**	Tasty N Healthy		
Address:	11633 PENN HILLS DR			**Inspection Date:**	5/20/2026
City:	PITTSBURGH	**State:** PA	**Zip:** 15235	**Purpose:**	Comprehensive
Municipality:	PENN HILLS	**Inspector:** Leah Gruss		**Permit Exp. Date:**	3/31/2027
Category Code:	100-Caterer			**Priority Code:**	1
Re-Inspection:	Yes	**Re-Inspection Date:** 5/21/2026		**Class:**	4

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							
11	Cross-Contamination Prevention #		X							
12	Employee Health #		X							
13	Employee Personal Hygiene #		X							
14	Cleaning and Sanitization #					X	X			
15	Water Supply		X							
16	Waste Water Disposal					X				X
17	Plumbing					X			X	
18	Handwashing Facilities		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							
24	Fabrication, Design, Installation and Maintenance		X							
25	Toilet Room		X							
		0	16	1	4	4	1	1	1	1

General Sanitation		Assessment Status					Violation Risk			
		♦	S	NA	NO	V	High	Med.	Low	Imminent
26	Garbage and Refuse		X							
27	Floors		X							
28	Walls and ceilings		X							
29	Lighting					X			X	
30	Ventilation		X							
31	Dressing rooms and Locker rooms		X							
32	General Premises					X			X	
33	Administrative		X							
	# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection.	0	6	0	0	2	0	0	2	0
		0	22	0	4	6				

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

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INSPECTION DETAILS

Inspector Name:	Leah Gruss	**Balance Amount:**	$0.00
Placarding:	Imminent Hazzard - Closure	**Contact:**	Tasty N Healthy
Start Time:	2:00 PM **End Time:** 4:10 PM		

Violation:	**14 Cleaning and Sanitization**
Comments:	*HIGH RISK*** Facility has no means to wash, rinse, or sanitize food contact surfaces due to sewage backing up in the 3-compartment sink. No other facilities are available to wash, rinse, and sanitize.
Food Code Section(s):	311
Corrective Action:	Provide a means to wash, rinse, and sanitize food contact surfaces.

Violation:	**16 Waste Water Disposal**
Comments:	IMMINENT HAZARD The three-bowl sink is experiencing a sewage backup. When filled up and drained, the wash and rinse bowls are backing up into each other from the drains. When the sanitizer bowl is filled and drained, grease and sewage from the pipe (possibly contents from the grease trap) backs up through the drain and into the sink.
Food Code Section(s):	320, 331
Corrective Action:	Close food facility
Corrective Action:	Repair, replace or eliminate

Violation:	**17 Plumbing**
Comments:	*LOW RISK* -Facility did not have grease trap service records. PIC had the date a check was written to a company on 5/6/26, but there was not a maintenance agreement, service report, or invoice with a date provided to inspector.
Food Code Section(s):	339
Corrective Action:	Retain records.

Violation:	**21 Certified Food Protection Manager**
Comments:	*MEDIUM RISK** -CFPM on staff failed to notify the ACHD of unsafe conditions (sewage backup).
Food Code Section(s):	325, 331
Corrective Action:	Report emergencies to the ACHD and do not operate under unsafe conditions.

Violation:	**29 Lighting**
Comments:	*LOW RISK* -Two lightbulbs are out of order at the hood.
Food Code Section(s):	314
Corrective Action:	Provide adequate shielded lighting

Violation:	**32 General Premises**
Comments:	*LOW RISK* -There is a sewage-like odor throughout facility, but it is strongest at the grease trap and three-bowl sink.
Food Code Section(s):	315
Corrective Action:	Determine cause and eliminate.

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OTHER ASSESSMENT OBSERVATIONS AND COMMENTS

Satisfactory Observations:

Exceptional Observations:

General Comments:

Due to a sewage backup in a critical area and a lack of means to wash, rinse, and sanitize food contact surfaces, facility is ORDERED CLOSED. Do not conceal, alter, or remove placard.

All food handling/food service must cease due to closure. This includes but is not limited to take-out, online food sales, and catering.

For the facility to reopen, the following criteria must be met:
-A Registered Master Plumber must be onsite to eliminate any/all blockages and make any/all repairs that they recommend. All blockages in the three-bowl sink, drains, grease trap, and all plumbing must be eliminated. Service reports must be retained and provided to area inspector for review.
-All surfaces of the entire three-bowl sink must be disinfected per the disinfection document provided during inspection. This includes inside drains/drain stoppers, the bowls themselves, the faucet, faucet handles, and side areas.
-All dishes, smallwares, and other food contact surfaces washed in the three-bowl sink must be washed, rinsed, and sanitized again.
-Facility must present a contract with a grease trap cleaning/maintenance company AND the most recent two grease trap service reports to area inspector.

EH Supervisor J. Morton present for inspection. Operations (AB) consulted during inspection.

Note: At start of inspection area inspector identified slow draining and back-ups of all bowls of three compartment sinks. Owner advised at that time to contact plumber for service. Owner refused to make necessary calls for service. Service calls were not placed until area supervisor arrived. Owner advised that service reports for all service reports (plumbing, refrigeration, pest control, etc.) must be retained onsite for review.