



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: FSP-PERM-202510030172 **Client Name:** La Cantina
Address: 370 ATWOOD ST **Inspection Date:**
City: PITTSBURGH **State:** PA **Zip:** 15213 **Purpose:** Service Request
Municipality: CITY OF PITTSBURGH - **Inspector:** Echo Cain **Permit Exp. Date:** 6/30/2026
Category Code: 201-Restaurant w/Liquor **Priority Code:** H
Re-Inspection: **Re-Inspection Date:** **Class:** 4

Food Safety Assessment Categories						Assessment Status					Violation Risk			
		♦	S	NA	NO	V	High	Med.	Low	Imminent				
1	Food Source/Condition					X			X					
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					X			X					
9	Date Marking of Food					X		X						
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					X		X	X					
17	Plumbing					X		X	X					
18	Handwashing Facilities					X		X						
19	Pest Management #					X	X							
20	Toxic Items					X		X						
21	Certified Food Protection Manager													
22	Demonstration of Knowledge													
23	Contamination Prevention - Food, Utensils and Equipment					X			X					
24	Fabrication, Design, Installation and Maintenance					X			X					
25	Toilet Room													
						0	0	0	0	11	1	5	7	0

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													
29	Lighting													
30	Ventilation													
31	Dressing rooms and Locker rooms													
32	General Premises					X			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	0	0	0	4	0	0	4	0
						0	0	0	0	15				

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



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INSPECTION DETAILS

Inspector Name: Echo Cain

Balance Amount: \$0.00

Placarding:

Contact: La Cantina

Start Time: **End Time:**

Violation: **1 Food Source/Condition**

Comments: *LOW RISK*

- There are 2 bulk containers of dry foods in the kitchen that lack a label.

Food Code Section(s):

Corrective Action: Label all bulk ingredients with at least the common English name.

Violation: **8 Facilities to Maintain Temperature**

Comments: *LOW RISK*

- The cooler under the flat-top grill is on and not maintaining temperature. There is water pooling beneath the cooler. No food is stored in the cooler during inspection.

Food Code Section(s): 308

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units

Violation: **9 Date Marking of Food**

Comments: *MEDIUM RISK**

- There are multiple cooked TCS foods stored in the bottom of the prep cooler and the walk-in cooler that lack discard date labels (e.g.: cooked black beans, salsas, etc.). REPEAT VIOLATION

Food Code Section(s): 332

Corrective Action: Properly label foods with a use-by date of seven days including the first day of use

Violation: **14 Cleaning and Sanitization**

Comments: *LOW RISK*

- There is old alcohol and soda residue on the bar.
- The soda nozzle holster at the bar is soiled with old soda residue. REPEAT VIOLATION

Food Code Section(s): 311

Corrective Action: Clean and maintain non-food-contact surfaces of equipment



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Violation:**Comments:****16 Waste Water Disposal**

*MEDIUM RISK** *LOW RISK*

*MEDIUM RISK**

- There are 2 out of 4 floor drains found clogged in the kitchen. There is 1 floor drain demonstrating backup activity during a stress test conducted during inspection. There are calcium stains and hard-water stains on the floor surrounding the floor drains indicating previous backflow affecting the kitchen floors. This constitutes an imminent health hazard in a critical area of food preparation.

LOW RISK

- The ice machine in the basement area is dripping on the floor and not plumbed directly to the floor drain.

- The soda carbonator is leaking from the pump lines of the backflow prevention valve onto the soda boxes below.

Food Code Section(s): 320, 321

Corrective Action: Dispose of waste water in an approved manner.

Corrective Action: Repair, replace or eliminate

Corrective Action: Restore full floor drain function and disinfect floors completely after restoration.
Inspector recommends jetting and inspection of entire sewer line due to evidence of previous backup observed on the floor surrounding the grease trap in the basement.

Violation:**Comments:****17 Plumbing**

*MEDIUM RISK** *LOW RISK*

*MEDIUM RISK**

- The mop service sink lacks an atmospheric vacuum breaker and is directly connected to a chemical dispenser by a faucet-connected hose.

LOW RISK

- The new hot water heater in the basement is dripping from the expansion relief valve and lacks a drip leg.

Food Code Section(s): 321

Corrective Action: Provide approved backflow/ back-siphonage prevention device.

Corrective Action: Repair, replace or eliminate.

Violation:**Comments:****18 Handwashing Facilities**

*MEDIUM RISK**

- The handwashing sink in the women's bathroom lacks hand soap.

Food Code Section(s): 323

Corrective Action: Provide soap and sanitary towels or hand drying device near sink.

Violation:**Comments:****19 Pest Management**

*HIGH RISK***

- There are too-many-to-count mouse droppings on the floor under the pre-scrub sink.

- There are a few mouse droppings under the sugar storage shelf.

REPEAT VIOLATIONS

Food Code Section(s): 317

Corrective Action: Clean and maintain

Corrective Action: Eliminate harborage areas, food sources and entry sites.

Corrective Action: Eliminate pests by approved methods

Corrective Action: Remove rodent droppings

Violation:**Comments:****20 Toxic Items**

*MEDIUM RISK**

- There is 1 unlabeled spray bottle of sanitizer stored on a rolling cart. REPEAT VIOLATION



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Food Code Section(s):

318

Corrective Action:

Properly label

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

- There is 1 knife stored between the side of the steam table and the side of the prep cooler in the kitchen.
- There are multiple foods in the bottom of the prep cooler and walk-in cooler that lack covers.
- There are 2 boxes of single-use cups stored on the floor of the basement next to the grease trap.

Food Code Section(s):

310, 332

Corrective Action:

Cover foods

Corrective Action:

Protect tableware and utensils

Corrective Action:

Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

- There are empty Vodka bottles stored in the walk-in cooler. Do not reuse and remove single-use items from premises.

Food Code Section(s):

307

Corrective Action:

Provide approved, NSF standard equipment

Corrective Action:

Provide smooth non-absorbent easily cleaned surface

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

- The dumpster cage area is soiled with old grease buildup. REPEAT VIOLATION

Food Code Section(s):

324

Corrective Action:

Clean ground and surrounding area

Violation:

27 Floors

Comments:

LOW RISK

- The floor under the cooking equipment is soiled with old grease and food debris.
 - The baseboard next to the office is damaged/missing.
- REPEAT VIOLATIONS

Food Code Section(s):

312

Corrective Action:

Clean and maintain

Corrective Action:

Seal, caulk juncture

Violation:

32 General Premises

Comments:

LOW RISK

- There is a buildup of old miscellaneous equipment, chairs, and personal items in the basement.
- There are a few miscellaneous removed sinks stored in the backyard area.

Food Code Section(s):

315

Corrective Action:

Remove miscellaneous items

Violation:

33 Administrative

Comments:

LOW RISK

- The posted health permit expired in September of 2025.

Food Code Section(s):

302



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Corrective Action: Post valid health permit in location conspicuous to the public.

OTHER ASSESSMENT OBSERVATIONS AND COMMENTS

Satisfactory Observations:

Exceptional Observations:

General Comments: