



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: 202209280001 **Client Name:** Mintt Indian cuisine
Address: 3033 BANKSVILLE RD **Inspection Date:** 12/3/2025
City: PITTSBURGH **State:** PA **Zip:** 15216 **Purpose:** Comprehensive
Municipality: CITY OF PITTSBURGH - **Inspector:** Cody Jones **Permit Exp. Date:** 9/30/2026
Category Code: 211-Restaurant without 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											
2	Cooking Temperatures #		X											
3	Consumer Advisory			X										
4	Reheating Temperatures #		X											
5	Cooling Food #					X						X		
6	Hot Holding Temperatures #		X											
7	Cold Holding Temperatures #		X											
8	Facilities to Maintain Temperature		X											
9	Date Marking of Food					X						X		
10	Probe-Type Thermometers		X											
11	Cross-Contamination Prevention #		X											
12	Employee Health #		X											
13	Employee Personal Hygiene #					X					X			
14	Cleaning and Sanitization #					X					X			
15	Water Supply		X											
16	Waste Water Disposal		X											
17	Plumbing					X							X	
18	Handwashing Facilities		X											
19	Pest Management #					X					X			
20	Toxic Items					X						X		
21	Certified Food Protection Manager		X											
22	Demonstration of Knowledge		X											
23	Contamination Prevention - Food, Utensils and Equipment					X							X	
24	Fabrication, Design, Installation and Maintenance					X							X	
25	Toilet Room					X							X	
		0	14	1	0	10					3	3	4	0

General Sanitation						Assessment Status					Violation Risk			
		◆	S	NA	NO	V					High	Med.	Low	Imminent
26	Garbage and Refuse		X											
27	Floors					X							X	
28	Walls and ceilings					X							X	
29	Lighting					X							X	
30	Ventilation		X											
31	Dressing rooms and Locker rooms			X										
32	General Premises					X							X	
33	Administrative					X							X	
		0	2	1	0	5					0	0	5	0
		0	16	1	0	15								

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection.

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



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INSPECTION DETAILS

Inspector Name: Cody Jones **Balance Amount:** \$0.00
Placarding: Consumer Alert **Contact:** The Mintt
Start Time: 1:00 PM **End Time:** 4:45 PM

Violation: 5 Cooling Food

Comments: *MEDIUM RISK**
-Cauliflower pakora at 120°F in container several inches deep and cooked chicken at 140°F observed sitting outside of refrigeration by the cookline. Foods were prepared approximately one hour prior to the inspection and were moved to refrigeration.

Food Code Section(s): 333

Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hr

Violation: 9 Date Marking of Food

Comments: *MEDIUM RISK**
-Bean sprouts with a prep date of 11/23 observed in upright refrigeration. Bean sprouts were discarded.

Food Code Section(s): 332

Corrective Action:

Violation: 13 Employee Personal Hygiene

Comments: *HIGH RISK***
-Employee observed drinking from open cup while preparing raw chicken. *REPEAT VIOLATION*

Food Code Section(s): 333

Corrective Action: Provide a covered beverage with a lid and a straw.

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
-Dish machine providing 0ppm chlorine during inspection. Call for service placed.
-Dicer blade observed soiled with vegetable food debris.
-Surfaces and interiors of blenders observed soiled with food debris.
-Several metal pans in storage have been put away with food residue still present on the pans.

LOW RISK
-Dishes are being wet stacked throughout kitchen, not allowed to air dry. Cambro containers in the warewashing room observed to be put away while still wet. Cups in the server station are not air dried- shelves at the server station has shelf liners that do not allow for air drying.
-Grills in the banquet room and in the storage unit were not cleaned prior to being stored.

Food Code Section(s): 311

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

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

Corrective Action: Repair or maintain dishwasher to adequately sanitize.

Corrective Action: -Use three bowl sink to sanitize until dish machine has been repaired.

Violation: 17 Plumbing

Comments: *LOW RISK*
-The food prep sink in the front of the kitchen next to the ice machine has an air break, but no air gap.
REPEAT VIOLATION

Food Code Section(s): 321

Corrective Action:

Violation: 19 Pest Management

Comments: *HIGH RISK***



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Live german cockroaches of all life stages observed in restaurant. Active infestation is present.

- Large concentration of roach activity is in the warewashing room, against the back wall where the dishware is stored and dried. Too many to count roach droppings observed at the ceiling wall juncture in this room. Live roach observed on a stored wok. Live roaches observed beneath a piece of drywall on the floor.
- Damaged wall behind the three bowl sink is covered by aluminum foil. FRP at this wall is peeling and many live roaches observed in this area.
- Adult roach observed on oven mitt by the cookline.
- 2 juvenile roaches observed within clean silverware organizer- on forks and on napkins.
- Several juvenile roaches observed within a metal container that holds knives in the bakery area.
- Live roaches observed beneath freezers by the expo station along the wall.

Dead cockroaches observed:

- On dry storage shelf at the expo station.
- Within light panel covers on the ceiling in the warewashing room.
- On the floor at the cookline, warewashing room, unused restroom/chemical storage area, and at the buffet station- in all areas of the restaurant.

Contributing conditions:

- Base coving is heavily damaged or missing throughout the restaurant. *REPEAT VIOLATION*
- Floor tiles are cracked in the warewashing room, allowing for the accumulation of moisture. *REPEAT VIOLATION*
- Floor is damaged surrounding the grease interceptor.
- Food debris present on kitchen and bakery shelving, sides of cooking equipment, and on floors.
- A decorative false brick wall has been installed in the bakery room. There is a gap present in the false wall.
- Damaged wall behind the three bowl sink is covered by aluminum foil.
- Excess humidity present in warewashing room, evidenced by rusting present on the water heater.
- Space around electrical outlets observed with gaps throughout restaurant.
- Shelving brackets in the expo station are separating from the wall, creating gaps.

Food Code Section(s):

317

Corrective Action:

Pest control invoice from 11/21/25 provided- many of the same contributing conditions have been identified by the pest control company since June of 2025.

Monitoring devices such as glueboards were not observed, and roach bait only observed in one electrical outlet. Pest control measures are inadequate. Walls must be drilled for pest treatment, and ceilings must be treated. Correct all contributing conditions listed below. Seal every gap that can provide harborage to pests. Ensure warewashing room is fully painted and sealed.

Cosmetic remodeling that has been taking place must be completed within 10 days so that gaps can be sealed. Ensure that pest control company provides service prior to sealing any walls for the cosmetic remodel.

Violation:

20 Toxic Items

Comments:

*MEDIUM RISK**

-Many cans of RAID roach and ant treatment observed in kitchen and were discarded. *REPEAT VIOLATION*

Food Code Section(s):

318

Corrective Action:

Remove unapproved chemical from premises.

Corrective Action:

Use all chemicals only as directed by the manufacturer.

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

-Cooked and cooled curries in the walk in cooler are not covered.
-Throughout the facility, plastic to-go containers are in use as scoops in bulk bins of rice, sugar, and other dry goods. *REPEAT VIOLATION*

Food Code Section(s):

332



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Corrective Action:

Violation: **24 Fabrication, Design, Installation and Maintenance**

Comments: *LOW RISK*
-Several food storage containers observed to be cracked in the dry storage area.

Food Code Section(s): 308

Corrective Action: Repair / replace equipment

Violation: **25 Toilet Room**

Comments: *LOW RISK*
-Restroom/chemical storage room in rear of facility is not maintained in good repair.

Food Code Section(s): 321, 322

Corrective Action: Clean and maintain in good repair

Violation: **27 Floors**

Comments: *LOW RISK*
-The floor next to the exterior doorway leading to the trash area is heavily soiled with grease.
REPEAT VIOLATION

Food Code Section(s): 312

Corrective Action:

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*
-Ceiling tiles observed to be missing in the corridor between the walk in cooler and warewashing room.
-Ceiling tile missing in the restroom and chemical storage room.
-Water stained ceiling tile observed in the men's restroom.

Food Code Section(s): 312

Corrective Action: Repair or replace

Violation: **29 Lighting**

Comments: *LOW RISK*
-Light is not functional in the restroom/chemical storage room. *REPEAT VIOLATION*

Food Code Section(s): 314

Corrective Action:

Violation: **32 General Premises**

Comments: *LOW RISK*
-Storage trailer with disposable wares present outside of facility. Wares are not organized to allow for the monitoring of pest activity.

Food Code Section(s): 315

Corrective Action:

Violation: **33 Administrative**

Comments: *LOW RISK*
Facility has been posted with a Consumer Alert. Do not conceal or remove the posting. A reinspection will occur on 12/12/25. If the violations have not been corrected at this time, the facility will be posted with a Closure.

EH C. Angel present during inspection.

Food Code Section(s): 302

Corrective Action:

OTHER ASSESSMENT OBSERVATIONS AND COMMENTS



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Satisfactory Observations:

Exceptional Observations:

General Comments:

Response for GovQA #H448907-112125 and #H448096-111325.