



# 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

<b>Client ID:</b>	201404180001	<b>Client Name:</b>	Plaza Azteca Mexican Restaurant
<b>Address:</b>	1000 Sutherland DR	<b>Inspection Date:</b>	8/21/2025
<b>City:</b>	Pittsburgh	<b>State:</b> PA	<b>Zip:</b> 15205
<b>Municipality:</b>	Robinson	<b>Inspector:</b> Audrey Chapman	<b>Purpose:</b> Comprehensive
<b>Category Code:</b>	202-Chain Restaurant with Liquor	<b>Permit Exp. Date:</b>	4/30/2026
<b>Re-Inspection:</b>		<b>Priority Code:</b>	1
		<b>Class:</b>	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				X	X			
8	Facilities to Maintain Temperature					X					X			
9	Date Marking of Food		X											
10	Probe-Type Thermometers		X											
11	Cross-Contamination Prevention #					X					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					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											
24	Fabrication, Design, Installation and Maintenance					X							X	
25	Toilet Room		X											
		0	12	0	2	11					4	5	3	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					X							X	
29	Lighting					X							X	
30	Ventilation		X											
31	Dressing rooms and Locker rooms		X											
32	General Premises					X							X	
33	Administrative		X											
		0	3	0	0	5					0	0	5	0
		0	15	0	2	16								

# 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:** Audrey Chapman **Balance Amount:** \$0.00  
**Placarding:** Consumer Alert **Contact:** Plaza Azteca Mexican Restaurant  
**Start Time:** 11:00 AM **End Time:** 2:25 PM

**Violation:** 5 Cooling Food

**Comments:** \*HIGH RISK\*\*\*

- Several containers of homemade cheese dip measured 50F-56F in the walk-in cooler. Cheese dip was prepared yesterday and was observed to be improperly cooled - pans were stacked and covered.

**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

**Corrective Action:** Discard Food

**Corrective Action:** Use approved means such as blast chillers, ice wands, or adding ice to a condensed food to cool

**Violation:** 7 Cold Holding Temperatures

**Comments:** \*HIGH RISK\*\*\* \*MEDIUM RISK\*\*

\*HIGH RISK\*\*\*

- In the drawer cooler below the flattop grill on the cookline:

- Raw shrimp measured 44F.
- Raw chicken measured 47F.
- Raw beef measured 48F.

- In the food preparation cooler at the end of the cookline:

- Diced tomatoes measured 47F.
- Tomato & Pineapple salsa measured 47F.

\*MEDIUM RISK\*\*

- In the walk-in cooler:

- Cooked birria measured 42F.
- Cooked pasta measured 44F.
- Salsa enchilada measured 44F.

**Food Code Section(s):** 332

**Corrective Action:** Foods must be held at 41° F or below.

**Violation:** 8 Facilities to Maintain Temperature

**Comments:** \*MEDIUM RISK\*\*

- The internal thermometer for the food preparation cooler on the far end of the cook line measured 50F.

- The thermostat for the 6-drawer cooler below the flattop measured 81F.

Note: The walk-in cooler temperature measured 40F by the end of the inspection with food temperatures between 40F-44F. Facility is advised to have the walk-in cooler serviced to ensure it can maintain safe food temperatures at or below 41F, especially during the hotter temperature days.

**Food Code Section(s):** 332

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



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**Violation:****Comments:****11 Cross-Contamination Prevention**

\*MEDIUM RISK\*\*

\*

- Uncovered, well-contained raw chicken stored over uncovered, well-contained raw beef in the drawer cooler below the flattop grill.
- Uncovered, well-contained raw shrimp stored over uncovered, well-contained pineapple in the drawer cooler below the flattop grill.

**Food Code Section(s):** 331, 333

**Corrective Action:**

Store raw foods according to highest required final cooking temperature

**Violation:****Comments:****14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

- Old food debris present on the blade of the deli slicer.
- Live adult and juvenile German cockroaches observed on the deli slicer.
- Old food debris present on the food grinder located next to the tortilla chip fryer.

**Food Code Section(s):** 311

**Corrective Action:**

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

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

\*LOW RISK\*

- Small, but chronic leak present from the trap of the dump sink located next to the dish machine.

**Food Code Section(s):** 320

**Corrective Action:**

Repair, replace or eliminate

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

\*LOW RISK\*

- Hand sink at the cook line is plumbed without a P-trap.
- Left-hand faucet of the mop sink is taped and inoperable.

**Food Code Section(s):** 321

**Corrective Action:**

Repair, replace or eliminate.

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

\*MEDIUM RISK\*\*

- No soap or paper towels available at the hand sink located on the main cook line.
- No soap available at the hand sink located at the bar.

**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\*\*\*



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- Live and dead juvenile and adult German cockroaches observed within the facility. Facility receives pest control services biweekly.

Live adult & juvenile roaches observed in several areas throughout the facility including, but not limited to:

- Inside the housing of the deli slicer.
- Below the dish machine where the water line enters the wall.
- Around the conduit below the counter along the bar.
- Inside the condenser of the Coca-Cola merchandiser cooler located across from the old fireplace.
- On the wall above the office door.
- On the exterior of the bulk tortilla chip bin across from the walk-in cooler.

Dead adult & juvenile roaches observed in several areas throughout the facility including, but not limited to:

- On the glue traps along the underside of the bar counter.
- On top of the dish machine.

German cockroach droppings observed in several areas throughout the facility including, but not limited to:

- Below the dish machine where the water line enters the wall.
- Below the electrical outlet next to the hand sink located on the main cook line.

**Food Code Section(s):** 317

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

**Corrective Action:** Eliminate pests by approved methods

**Corrective Action:** Facility must increase pest control services for cockroaches to weekly rather than biweekly. All receipts of service must be kept on file.

Many gaps within the restaurant are sealed with caulking, particularly around electrical outlets and in base coving. In some of these areas, the caulking is starting to come loose and should be reapplied. All standing water from malfunctioning equipment must be repaired.

**Corrective Action:** Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry

**Violation:**

**20 Toxic Items**

**Comments:**

\*MEDIUM RISK\*\*

- Commercial sprayer with unknown contents observed in the ware washing area.

**Food Code Section(s):** 318

**Corrective Action:** Properly label

**Violation:**

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

**Comments:**

\*LOW RISK\*

- The underside of the bar countertop has unsealed, absorbent wood, not a smooth, non-absorbent surface.
- Bulk containers storing rice and beans are cracked with duct tape present in the dry storage room.
- Paper towel dispenser in cracked with duct tape present at the hand sink next to the walk-in cooler.
- Some shelving in the walk-in cooler has rusted, no longer smooth and easily cleanable.
- Lid to the cooler storing drinking glasses at the bar is covered in blue painters tape.
- Condensate from the undercounter cooler below the deli slicer observed dripping inside and outside.

**Food Code Section(s):** 308, 309

**Corrective Action:** Provide smooth non-absorbent easily cleaned surface

**Corrective Action:** Repair / replace equipment

**Corrective Action:** Resurface / replace

**Violation:**

**26 Garbage and Refuse**

**Comments:**

\*LOW RISK\*



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- Old grease is pooled on the ground surrounding the grease collection tanks located in the back of the facility.

**Food Code Section(s):** 324

**Corrective Action:** Clean ground and surrounding area

**Violation:** **27 Floors**

**Comments:** \*LOW RISK\*

- Grout is deteriorated and floor tiles are cracked at the bar. Stagnant water is pooled.  
- Grout is deteriorated throughout the ware washing area and stagnant water is pooled.

**Food Code Section(s):** 312

**Corrective Action:** Clean and maintain

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Repair or replace

**Corrective Action:** Seal, caulk juncture

**Violation:** **28 Walls and ceilings**

**Comments:** \*LOW RISK\*

- Holes are present in the wall above the three bowl sink.

**Food Code Section(s):** 312

**Corrective Action:** Repair or replace

**Corrective Action:** Seal, caulk

**Violation:** **29 Lighting**

**Comments:** \*LOW RISK\*

- Middle light fixture above the ventilation hood is detached from the hood and light shield is missing.

**Food Code Section(s):** 314

**Corrective Action:** Provide adequate shielded lighting

**Violation:** **32 General Premises**

**Comments:** \*LOW RISK\*

- The kitchen has an excess amount of moisture and water pooled throughout.

**Food Code Section(s):** 315

**Corrective Action:** Investigate and eliminate the source of excessive water throughout the kitchen.

#### OTHER ASSESSMENT OBSERVATIONS AND COMMENTS

**Satisfactory Observations:**

**Exceptional Observations:**

**General Comments:**

Facility shall not remove or conceal the Consumer Alert placard. A re-inspection will occur in 10 days to confirm the resolution of all HIGH and MEDIUM risk violations and corrections made from all violations cited on most recent Terminix service reports. Additionally, all Temperature Controlled for Safety (TCS) foods shall measure at or below 41F with refrigeration adequately maintaining safe food temperatures.

Prior to the removal of the Consumer Alert placard, the bar counter shall be removed, treated for pest activity, and replaced with a smooth, non-absorbent, easily cleanable surface. Bar shall be free of pest activity and sites for harborage.

EH Supervisor, CAngel, present during inspection.