



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: 201601070001 **Client Name:** Popeyes Louisiana Kitchen
Address: 3420 WILLIAM PENN HWY **Inspection Date:** 2/3/2026
City: PITTSBURGH **State:** PA **Zip:** 15235 **Purpose:** Complaint
Municipality: WILKINS TOWNSHIP **Inspector:** Echo Cain **Permit Exp. Date:** 1/31/2026
Category Code: 212-Chain Restaurant without Liquor **Priority Code:** 1
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													
2	Cooking Temperatures #		X											
3	Consumer Advisory													
4	Reheating Temperatures #													
5	Cooling Food #													
6	Hot Holding Temperatures #		X											
7	Cold Holding Temperatures #													
8	Facilities to Maintain Temperature													
9	Date Marking of Food													
10	Probe-Type Thermometers					X		X						
11	Cross-Contamination Prevention #													
12	Employee Health #													
13	Employee Personal Hygiene #													
14	Cleaning and Sanitization #													
15	Water Supply													
16	Waste Water Disposal					X		X						
17	Plumbing													
18	Handwashing Facilities													
19	Pest Management #													
20	Toxic Items													
21	Certified Food Protection Manager													
22	Demonstration of Knowledge													
23	Contamination Prevention - Food, Utensils and Equipment					X			X					
24	Fabrication, Design, Installation and Maintenance													
25	Toilet Room													
		0	2	0	0	3	0	2	1	0				

General Sanitation						Assessment Status					Violation Risk			
		◆	S	NA	NO	V	High	Med.	Low	Imminent				
26	Garbage and Refuse													
27	Floors													
28	Walls and ceilings					X			X					
29	Lighting													
30	Ventilation													
31	Dressing rooms and Locker rooms													
32	General Premises													
33	Administrative													
# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection.		0	0	0	0	1	0	0	1	0				
		0	2	0	0	4								

◆ - 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: Consumer Alert **Contact:** Popeye's Louisiana Kitchen
Start Time: 2:15 PM **End Time:** 5:00 PM

Violation: **10 Probe-Type Thermometers**

Comments: *MEDIUM RISK**

- The probe-type thermometer is stored in a box in the office area, which is separate from the main cook line. Inspector recommends procuring at least 2 more probe-type thermometers, locating them on the cook line, and using them periodically to assess final cooking temperatures.

Food Code Section(s): 333

Corrective Action: Use thermometer to monitor food temperatures.

Violation: **16 Waste Water Disposal**

Comments: *MEDIUM RISK**

- There is an active roof leak above the front service line where fried chicken and potato fries are hot-held. This is a critical food preparation area. The leak consists of 1 ceiling tile that is wet and sagging, with dripping occurring at its edges. The water is falling onto the edge of the front service line, directly in front of the fries.

- There is an active roof leak over the mop service sink.

- There is evidence of a chronic roof leak directly above the self-service soda dispenser in the dining area indicated by severely water-stained ceiling tiles and heavy buildup of calcium on wooden junctures/wall.

REPEAT VIOLATIONS

Food Code Section(s): 320

Corrective Action: Close food facility

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

Corrective Action: Repair, replace or eliminate

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

Comments: *LOW RISK*

- There are plastic containers stored beneath the active roof leak on the front service line affected by waste water. The operator voluntarily discarded the containers.

Food Code Section(s): 310

Corrective Action: Protect tableware and utensils

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*

- There are multiple ceiling tiles with water damage indicating chronic roof leaking in the following areas:

- 1 above the front service line
- 1 above the mop service sink
- 5 above the bathroom hallway/dining area
- 3 above the self-service soda dispenser

- The wooden wall corner juncture next to the self-service soda dispenser has severe water damage indicating previous roof leaks dripping down the wall.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

OTHER ASSESSMENT OBSERVATIONS AND COMMENTS



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Satisfactory Observations:

#2: Cooking Temperatures

- All final cooking temperatures of chicken observed by inspector are equal to or above 165F. Inspector observed the temperature of the fryer oil (341F) and discussed the length of time that operator fry chicken. Inspector discussed the flow of chicken from freezer, to thaw, battering, frying, storing, and serving. All practices are consistent with county regulations. Satisfactory.

#6: Hot-Holding

- All chicken stored in hot-holding equipment is observed at temperatures above 135F. Satisfactory.

Exceptional Observations:

General Comments:

EH Supervisor C. Angel present during inspection.

A complaint investigation was conducted in response to #H452052-010826. The facility is cooking chicken well above 165F and all observed hot-holding chicken was at a temperature of 165F or higher, including large pieces. Inspector discussed the flow of chicken from receiving to serving. The facility is following all county regulations for cooking temperatures. The facility has only 1 probe-type thermometer on-site, stored in a case in the office area. Inspector recommends procuring 2 more probe-type thermometers and locating them directly on the line for periodical assessment of final cooking temperatures.

During the complaint investigation, the inspector observed a roof leak occurring directly over the front service line where fried chicken and potato fries are hot-held for plating/bagging. The operator stated that the roof leak began that morning due to melting snow/ice. The roof leak consists of 1 ceiling tile that is wet and sagging with water dripping from its edges. This water is falling onto the front of the service line and represents an imminent health hazard in a critical food preparation/storage area.

The facility is posted with a consumer alert and a civil penalty will be assessed dependent upon further administrative review. Consumer alert placard installed on front entry doors. The consumer alert placard shall remain for 10 days or until inspector is contacted for reinspection. Do NOT remove, conceal, or cover the placard. The facility shall repair the roof leak and sufficiently prevent further leaks.