



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: 201901160003 **Client Name:** Took Took 98
Address: 2018 Murray AV **Inspection Date:** 10/23/2025
City: Pittsburgh **State:** PA **Zip:** 15217 **Purpose:** Comprehensive
Municipality: Pittsburgh-114 **Inspector:** Andrew Smith **Permit Exp. Date:** 1/31/2026
Category Code: 211-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					X	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				
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	X				
14	Cleaning and Sanitization #					X	X	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		X			
23	Contamination Prevention - Food, Utensils and Equipment					X			X		
24	Fabrication, Design, Installation and Maintenance					X			X		
25	Toilet Room		X								
		0	12	1	1	11	5	3	5	0	

General Sanitation		Assessment Status					Violation Risk			
		◆	S	NA	NO	V	High	Med.	Low	Imminent
26	Garbage and Refuse					X			X	
27	Floors		X							
28	Walls and ceilings					X			X	
29	Lighting		X							
30	Ventilation					X			X	
31	Dressing rooms and Locker rooms			X						
32	General Premises		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	3	1	0	4	0	0	4	0
		0	15	1	1	15				

◆ - Diamond Exceptional

S - SATISFACTORY

NO - NOT OBSERVED

NA - NOT APPLICABLE

V - VIOLATION



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INSPECTION DETAILS

Inspector Name: Andrew Smith **Balance Amount:** \$0.00
Placarding: Inspected & Permitted **Contact:** Took Took 98
Start Time: 10:15 AM **End Time:** 3:05 PM

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***

One bag of rice in the basement observed with gnawed open packaging and sitting on top of fresh rodent droppings. Rice discarded and denatured.

REPEAT VIOLATIONS

Food Code Section(s):

Corrective Action:

Violation: 5 Cooling Food

Comments: *LOW RISK*

No cooling charts present for coked then cooled tofu, chicken, or rice.

REPEAT VIOLATION

Food Code Section(s): 333

Corrective Action: Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***

Boba pearls in a 1/6 pan next to the drink packaging machine, not in temperature control, measured at 64F. Discarded during inspection.

One container of shell eggs observed out of temperature control. Eggs measured at 61F. Orders issued for eggs to be discarded. Same container of same number of eggs observed later in inspection in a different area of the kitchen, including the egg punctured to measured temperature. Eggs discarded and denatured by inspector.

One container of house-made minced garlic in oil observed on a cart next to the wok line measured at 59F. Discarded by inspector.

All above items were out of temperature control for an undetermined amount of time.

Food Code Section(s): 332

Corrective Action: Discard or remove food from sale

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



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Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

Employees observed cleaning up rodent droppings. Inspector continued observing employees after rodent dropping removal complete. Employees did not handle food but no gloves were changed or hands washed. Orders issued to change gloves and wash hands.

REPEAT VIOLATION

Food Code Section(s):

327

Corrective Action:

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK*** *MEDIUM RISK** *LOW RISK*

*HIGH RISK***

Dishwasher measured at 0ppm for chlorine sanitizer at first run. Subsequent runs provided a concentration between 0-50ppm for chlorine. Last run produced 0ppm for chlorine. Per operator, service is scheduled for next week. Three basin sink NOT set up at beginning of inspection.

The food-contact-surfaces of a vegetable peeler and a corrugated chopper, hanging next to the deep fryer, observed soiled with dried food debris.

The food contact surface of a knife (blade) stored between prep tables on the cookline observed soiled.

*MEDIUM RISK**

Employee observed using three basin sink immediately after Quaternary Ammonium Compound (QAC) tablets added to sanitizer basin. Sanitizer Basin measured at 150ppm for QAC. Operator did not have an answer when asked why the employee was using the three basin sink before it was ready.

LOW RISK

Many black, mold-like spots observed on the lid of a bulk bin of sugar in the kitchen.

REPEAT VIOLATION

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:

Provide 3 compartment sink or approved mechanical dishwasher

Corrective Action:

Repair or maintain dishwasher to adequately sanitize.

Corrective Action:

Use a solution which provides 200 – 300 ppm of Quaternary Ammonium Compound (QAC)

Violation:

Comments:

17 Plumbing

LOW RISK

Unable to locate grease trap for wok station.

Facility does not have a food prep sink.

Food Code Section(s):

321

Corrective Action:

Provide proof of grease trap connected to wok station. If grease trap is not present, facility must install a grease trap within 6 months (04/26/26). All work must be performed by a registered master plumber. Plans must be submitted to and approved by the ACHD Plumbing Program prior to beginning any construction.



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

HIGH RISK

Two freshly dead mice observed on a glue board in the kitchen while food was being prepared.

All following quantities are approximate:

5-10 old rodent droppings observed along the wall behind the ice machine.

5 fresh rodent droppings on the base of a meat grinder stored along the cookline.

10 fresh rodent droppings on the lid of a bulk bin containing sugar.

10-20 fresh rodent droppings observed inside the handles of the above bulk bin.

2 fresh rodent droppings observed inside a "clean" plastic food container.

Less than 5 fresh rodent droppings observed on the rusted shelves, in between ceramic mugs.

30-50 fresh and old rodent droppings located in the rear corner of the kitchen, next to the rear exterior door.

20-30 fresh rodent droppings observed on the top shelf of the service counter nearest to the kitchen.

Fresh rodent droppings observed throughout shelves in the dry storage area, including on top of and directly beneath containers of food.

Fresh rodent droppings observed around and behind the upright freezers in the basement storage space.

Too many to count fresh rodent droppings observed on a shelf in the front basement utility room.

One fresh rodent dropping observed on the lexan lid above a bin of uncooked rice.

Too many to count rodent droppings observed in the hollow beneath the pedestal sink in the women's rest room.

REPEAT VIOLATION

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**

MEDIUM RISK

3 unlabeled spray bottles containing liquids of various colors observed in the kitchen and one underneath the service counter closest to the kitchen.

REPEAT VIOLATION

Food Code Section(s):

318

Corrective Action:

Properly label

Violation:

Comments:

22 Demonstration of Knowledge

*MEDIUM RISK**



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Owner confirmed that whole cloves of peeled garlic are chopped, added to oil, and stored at room temperature for more than four hours. A garlic-in-oil mixture is a TCS food and must remain under 41F or above 135F

Failure by the Certified Food Protection Manager (CFPM) to prevent multiple HIGH and MEDIUM risk REPEAT VIOLATIONS.

REPEAT VIOLATIONS

Food Code Section(s):

325

Corrective Action:

PERSONAL HYGIENE

Corrective Action:

SANITIZATION

Corrective Action:

TEMPERATURE CONTROL - HOLDING

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

In bulk bins of sugar and rice in the kitchen, scoops observed without handles and/or with the handles in contact with the food.

8 squeeze bottles of sauce observed in a caddy on the floor of the kitchen beneath the wok station.

In the walk in, one container of raw chicken and one container of raw shrimp observed on the floor.

Two serving spoons observed in a container of standing water at the cookline.

Containers of single use spoons, forks, and re-usable tongs all arranged so that the handles are not accessible, potentially leading to barehand contact with food-contact-surfaces.

REPEAT VIOLATION

Food Code Section(s):

332, 334

Corrective Action:

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

Corrective Action:

Store handle out of food

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

Shelving unit next to prep cooler at wok station is severely rusted. Replace.

Food Code Section(s):

308

Corrective Action:

Repair / replace equipment

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

Facility does not have any bins to store trash. Trash bags are placed on the ground outside of the rear of the facility until they are placed out on the front sidewalk for pickup overnight. Possible contributing factor to active rodent infestation.

REPEAT VIOLATIONS

Food Code Section(s):

324

Corrective Action:

Provide approved, impervious containers with tight-fitting lids

Violation:

28 Walls and ceilings



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Comments:

LOW RISK

The wall of the walk-in cooler directly above the drink packaging station observed with a severe accumulation of dust, potentially contaminating food and food contact surfaces below it.

Many gaps observed in the walls, especially near the ceiling, throughout the basement.

REPEAT VIOLATION

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

30 Ventilation

Comments:

LOW RISK

Inspection report for ANSUL system dated 5/2/25 states that the system is overdue for hydrostatic testing. Referral sent to City of Pittsburgh Fire Marshal. Per Fire Marshal - system should not have passed inspection and must be re-inspected.

Food Code Section(s): 311

Corrective Action:

Violation:

33 Administrative

Comments:

LOW RISK

ACHD food safety permit not displayed visible to the public.

Food Code Section(s): 302

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

OTHER ASSESSMENT OBSERVATIONS AND COMMENTS

Satisfactory Observations:

Exceptional Observations:

General Comments:

Provide proof of grease trap connected to wok station. If grease trap is not present, facility must install a grease trap within 6 months (04/26/26). All work must be performed by a registered master plumber. Plans must be submitted to and approved by the ACHD Plumbing Program prior to beginning any

30-day reinspection. Facility was ordered closed on September 16, 2025.

Repeat medium and high-risk violations observed as documented above. These violations include but are not limited to pest control, personal hygiene, and cleaning & sanitizing. Pest activity has increased since previous inspection despite onsite pest control being increased to bi-monthly.

Facility lacks managerial control.

Due to repeat medium and high-risk violations, FACILITY IS ORDERED CLOSED. DO NOT REMOVE OR CONCEAL PLACARD. DELIVERY, CATERING OR ONLINE ORDERS ARE STRICTLY PROHIBITED.

For Closure to be removed:

- Identify and remove rodent droppings from all areas of facility. Disinfect all contaminated surfaces.
- Entire facility must be assessed for entry points with a Certified Pest Control Operator. Seal all rodent entry points. Consult with Certified Pest Operator on all possible entry points.
- Provide a detailed written training plan for all employees. This plan must detail hygiene practices, cleaning & sanitizing, food handling, food storage, and pest remediation/action plan. This plan must be emailed to area inspector and area supervisor for review and approval.
- Owner must attend Certified Food Protection Manager course.
- One additional employee must acquire Certified Food Handler certification.

EH Supervisor J Morton present during inspection.



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