



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: 202306190002	Client Name: Istanbul Grille	Inspection Date: 06/19/2023
Address: 1620 Painters Run Road		Purpose: New Facility
City: Pittsburgh	State: PA Zip: 15243	Permit Exp. Date:
Municipality: Upper St Clair	Inspector: 115474	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x			x
2 Cooking Temperatures #		x						
3 Consumer Advisory								
4 Reheating Temperatures #			x					
5 Cooling Food #			x					
6 Hot Holding Temperatures #				x				
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food					x			x
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #					x		x	
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x		x	x
15 Water Supply								
16 Waste Water Disposal					x			x
17 Plumbing					x		x	
18 Handwashing Facilities					x		x	
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room					x			x
TOTAL	0	6	2	1	13	0	6	8

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises					x			x
33 Administrative					x			
TOTAL	0	0	0	0	5	0	0	4

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

0 0 0 0 5 0 0 4

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 115474 **Balance Amount:** \$0.00

Placarding: Ordered To Close **Contact:**

Start Time: 08:45:00 AM **End Time:** 10:30:00 AM **Phone:** -

Violation: 1 Food Source/Condition

Comments: *LOW RISK*
- Seasonings and frozen goods stored in an unfinished garage.

Food Code Section(s): 332

Corrective Action: Protect Food

Violation: 8 Facilities to Maintain Temperature

Comments: *LOW RISK*
- No internal thermometers present in the prep cooler or cooler across from cookline.
- Temperature and time control for safety foods (milk, raw meat) are being stored in a Coca Cola merchandising cooler and Galanz residential cooler.

Food Code Section(s): 332

Corrective Action: Provide accurate, conveniently located thermometer

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Corrective Action: Replace residential and merchandising coolers with NSF approved coolers when residential and merchandising coolers can no longer maintain 41F or below.

Violation: 9 Date Marking of Food

Comments: *LOW RISK*
- No date marking present on bulk containers of prepared foods (i.e cooked vegetables, salads and beef).

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: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
- Operator could not locate probe thermometer to verify cooking temperatures.

Food Code Section(s): 308

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation: 11 Cross-Contamination Prevention

Comments: *MEDIUM RISK**
- Raw, contained ground beef stored on top shelf of residential refrigerator, above vegetables. Discontinue.

Food Code Section(s): 332

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.



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Violation:

Comments:

14 Cleaning and Sanitization

LOW RISK

- Wiping cloths not stored in sanitizer buckets in between use.
- *MEDIUM RISK** Unable to wash-rinse-sanitize - see 3 comp sink violation below.

Food Code Section(s): 311

Corrective Action:

Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.

Violation:

Comments:

16 Waste Water Disposal

LOW RISK

- Grease trap is not connected to the three-compartment sink.

Food Code Section(s): 320

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Connect grease trap.

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

- Designated food preparation sink does not have an air gap.
- Designated food preparation sink currently has a flex pipe on the drain.
- Three-compartment sink is not connected, no water supply.
- Handwashing sink is not connected.
- No final plumbing inspection, obtain final plumbing from a registered master plumber.

Food Code Section(s): 321

Corrective Action:

Provide an approved air gap.

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

- No handwashing sink installed, current sink being used for handwashing is to be the designated food preparation sink.
- No hand soap present at the handwashing sink.
- Dirty utensils stored in the handwashing sink.
- No handwashing sign present in the employee restroom or the handwashing sink in the kitchen area.

Food Code Section(s): 321

Corrective Action:

Properly install and locate hand washing sinks

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink

Corrective Action:

Post notice directing employees to wash and clean hands

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

- No Certified Food Protection Manager present at the time of inspection.

Food Code Section(s): 326

Corrective Action:

Obtain approved Certified Food Protection Manager



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

Comments: *LOW RISK*
- Bags of onions, chicken and cabbage stores directly on the floor.

Food Code Section(s): 332

Corrective Action: Protect Food

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*
- No drainboards present on the three-compartment sink, dirty utensils found stored on the floor.

Food Code Section(s): 309

Violation: **25 Toilet Room**

Comments: *LOW RISK*
- Handsink and toilet in employee restroom are soiled.
- No toilet paper or paper towels in employee restroom.
- No covered waste receptacle present in employee restroom.

Food Code Section(s): 321

Corrective Action: Clean and maintain in good repair

Corrective Action: Provide covered refuse container

Violation: **26 Garbage and Refuse**

Comments: *LOW RISK*
- No dumpster present at the facility, trash and canned goods stored inside the kitchen, garage and rear of facility, obtain a dumpster service.

Food Code Section(s): 324

Violation: **27 Floors**

Comments: *LOW RISK*
- No coved basing on the floors of the employee bathroom.
- Floors are not smooth and easily cleanable.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*
- Large hole in the wall present next to the grease trap.
- Wall penetrants in the employee restroom leave large gaps, suggest installing escutcheon plates.

- Peeling paint present on the interior walls of the walk-in cooler.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace



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Violation:

32 General Premises

Comments:

LOW RISK

- Severe accumulation of non-essentials (demo material, dead equipment, paint, wiring and trash) throughout the entire facility; kitchen, garage and back of house.
- A mop sink is present, however, inaccessible. Make accessible, or install accessible mop sink.

Food Code Section(s): 315

Corrective Action: Clean and maintain

Corrective Action: Remove miscellaneous items

Violation:

33 Administrative

Comments:

- Facility is operating without a valid health permit.
- Plan #23-142CO is incomplete. Additional information was obtained during inspection. The Health Department has issued a transient catering permit in Bellevue, however operator is not using it.

Food Code Section(s): 302 ; 304

Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

Corrective Action: Obtain final plumbing inspection from the Allegheny County Health Department Plumbing Program.

Other Assessment observations and comments:

Exceptional Observations: