



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: 202307110004 | Client Name: Lucy's Banh Mi | Inspection Date: 07/11/2023 |
| Address: 2216 Penn Avenue | | Purpose: Complaint |
| City: Pittsburgh | State: PA Zip: 15222 | Permit Exp. Date: |
| Municipality: Pittsburgh-102 | Inspector: 111553 | Priority Code: 1 |
| Category Code: 123-Mobile - Tier II (Prepared Foods) | Re- Inspection Date: | Class: 3 |
| Re- Inspection: Pending - Supervisor | | |

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

| General Sanitation | Assessment Status | | | | | Violation Risk | | |
|------------------------------------|-------------------|---|----|----|---|----------------|------|-----|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| 26 Garbage and Refuse | | | | | | | | |
| 27 Floors | | | | | | | | |
| 28 Walls and ceilings | | | | | x | | | x |
| 29 Lighting | | | | | | | | |
| 30 Ventilation | | | | | x | | | x |
| 31 Dressing rooms and Locker rooms | | | | | | | | |
| 32 General Premises | | | | | | | | |
| 33 Administrative | | | | | x | | | |
| | 0 | 0 | 0 | 0 | 3 | 0 | 0 | 2 |

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

| | | | | |
|---|---|---|---|----|
| 0 | 3 | 0 | 0 | 16 |
|---|---|---|---|----|

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



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Inspection Details

| | |
|-------------------------------------|-------------------------------|
| Inspector Name: 111553 | Balance Amount: \$0.00 |
| Placarding: Ordered To Close | Contact: |
| Start Time: 11:40:00 AM | End Time: 01:15:00 PM |
| | Phone: (412) 773-9001 |

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
Food preparation for cooking chicken and preparing vegetables is occurring in a residential home.

Food Code Section(s): 330

Corrective Action: Provide food from approved source

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
Flat of raw eggs on top of residential style cooler is at 89F.
Tofu and diced vegetables are at 44F in residential style cooler.
Cooked chicken, rice noodles, and sliced vegetables at 44F.

Food Code Section(s): 332

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

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
Residential style cooler has a ambient air temperature of 44F.
Lower compartment of prep cooler has a ambient air temperature of 44F.
LOW RISK
Both coolers lack internal thermometers.

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: Provide commercial refrigeration.

Violation: 9 Date Marking of Food

Comments: *LOW RISK*
Prepared foods held over 24 hours lack date marking.

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**
333 - Trailer lacks a probe type thermometer.

Food Code Section(s):

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



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Violation: 13 Employee Personal Hygiene

Comments: *HIGH RISK***
Employee seen handling money with gloves and then preparing food without hand washing or changing gloves.
Another employee arrive during inspection to prepare food and did not wash hands.
Cigarettes and lighter present next to air fryer.

Food Code Section(s): 327 ; 331

Corrective Action: Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

Corrective Action: Wash hands as often as necessary between glove usage

Corrective Action: Change gloves as often as necessary and in accordance with the requirement for hand washing

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
Equipment including stored knives, rice cooker, coolers, and cutting boards have accumulated grease.

Food Code Section(s): 311

Corrective Action: Clean and sanitize food-contact surfaces of equipment and utensils after each use and following any interruption of operations, during which time, contamination may have occurred utilizing the following procedure:
1. Wash- hot soapy water.
2. Rinse-clear water.
3. Sanitize-approved sanitizer and water.
4. Air-dry.

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

Violation: 15 Water Supply

Comments: *MEDIUM RISK**
Trailer lacks running water.

Note: Trailer has a water heater and at least one water tank.

Food Code Section(s): 319

Corrective Action: Provide a safe sanitary water supply from an approved source

Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

Violation: 18 Handwashing Facilities

Comments: *MEDIUM RISK**
Unable to wash hands due to lack of water.

Food Code Section(s): 321

Corrective Action: Provide sufficient hot(>85° F) and cold water through mixing valve to hand washing sink

Violation: 21 Certified Food Protection Manager

Comments: *MEDIUM RISK**
No one is certified as a food protection manager.

Food Code Section(s): 325

Corrective Action: Obtain approved Certified Food Protection Manager



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Violation: 22 Demonstration of Knowledge
Comments: *LOW RISK*
Employees are unaware of hand washing requirements.
Food Code Section(s): 331
Corrective Action: Handwashing is required between handling food, money, garbage, and upon entering trailer.

Violation: 23 Contamination Prevention - Food, Utensils and Equipment
Comments: *LOW RISK*
Plastic forks for customers are stored in both directions in holder, with the food contact surface presented to consumers.
Food Code Section(s): 331
Corrective Action: Protect tableware and utensils

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
Plastic lining on prep cooler is still present.
Food Code Section(s): 307
Corrective Action: Remove non-resistant plastic coating/wrapping from equipment

Violation: 28 Walls and ceilings
Comments: *LOW RISK*
walls, ceiling soiled with accumulated grease and debris
Food Code Section(s): 312
Corrective Action: Clean and maintain
Corrective Action: Provide adequate ventilation system to capture grease-laden vapors

Violation: 30 Ventilation
Comments: *LOW RISK*
Two burners are used for cooking not installed directly under residential-style ventilation hood.
Food Code Section(s): 313
Corrective Action: Install equipment completely under hood / Provide sufficient overhang

Violation: 33 Administrative
Comments: 330 - Operator is operating without a valid health permit.
Lack of evidence of Bar Marco being used as a commissary for food preparation.
Food Code Section(s): 302 ; 304
Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.
Corrective Action: Provide at least a 10-day notice prior scheduling the pre-operational inspection.
Other Assesment observations and comments:
Exceptional Observations: