



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: 200311200004	Client Name: Atria's Restaurant & Tavern	Inspection Date: 08/29/2018
Address: 1374 Freeport Road	State: PA Zip: 15238	Purpose: Initial
City: Pittsburgh	Inspector: Ammon, Cathy	Permit Exp. Date: 11/30/2023
Municipality: O'Hara	Category Code: 212-Chain Restaurant without Liquor	Priority Code: H
Re-Inspection: Pending - Inspector	Re-Inspection Date:	Class: 4

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		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			x	
9 Date Marking of Food					x				x
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #					x				x
12 Employee Health #		x							
13 Employee Personal Hygiene #					x		x		
14 Cleaning and Sanitization #					x		x		x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities		x							
19 Pest Management #		x							
20 Toxic Items		x							
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
	0	15	1	0	9		5	2	3

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors					x				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							
	0	5	0	0	3		0	0	3
		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low



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1	Indoor Occupancy 25% or 50% with proof of satisfying PA Self-ce								
1	Indoor occupancy (25%) #								
2	Table Service Only and Tables 6-Feet Apart #								
3	Closed bar seating #								
4	Face coverings Worn by staff #								
5	Table service only #								
6	Zero tobacco usage #								
7	Closed by 11:00 pm #								
		0	0	0	0	0	0	0	0

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

Inspection Details

Inspector Name: Ammon, Cathy

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 10:50:00 AM

End Time: 02:50:00 PM

Phone: (412) 963-1514

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

Seven packages of vacuum-packaged tuna thawing in walk in cooler in sealed packages, 44F.

Food Code Section(s): 301 ; 329

Corrective Action:

Discard/remove food that is not in sound condition or not from an approved source.

Corrective Action:

Open pouches of frozen vacuum-packaged fish when thawing.

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

In walk in cooler, portioned, 12 racks of wrapped ribs from 8/27 44-45F; brisket from 8/28 52F. Allegedly brisket recently out at room temperature for 1/2 to 1 hr for a catering job. No cooling charts completed for either of the above foods. Discard

Pot roast for nachos 68-74F after 2 1/2 hrs. Pan located on tightly packed cooling rack. To facilitate rapid cooling, cool on a rack where adequate cold air flow possible

Food Code Section(s): 304

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 hours, total cooling time not to exceed 6 hours.

Corrective Action:

Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Corrective Action:

Discard food.

Corrective Action:

Monitor cooling temperatures of leftover food or foods prepared in advance

Corrective Action:

Record cooling temperature on charts

Corrective Action:

Retain cooling charts for at least 30 days



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Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

Prep refrigerators across from cooking line not functioning properly

In left and middle prep cooler, foods transferred in morning from walk in cooler and iced. Initially, foods 38-41F. However, due to the heat of the kitchen and heating coils above unit, foods (cheeses, relish 52F). In middle cooler, spinach, lettuce 50F

In far right cooler, mostly raw vegetables however shredded cheese, guacamole and chopped eggs 44-52F

Lettuce in salad chiller 52F. Recently washed. After washing, chill greens in walk in cooler to 41F and transfer to chiller once 41F

Food Code Section(s): 303

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

Corrective Action: Discard or remove food from sale

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

Prep refrigerator across from cooking line not able to maintain a temperature of 41F or less (50-63F).

Ambient air temperature of walk in cooler 44F. Foods which were previously at 41F or less are now 43-44F, possibly due to the increased use due to malfunctioning prep coolers. If walk in cooler is not able to recover to maintain an air and food temperature of 41F; all TCS foods must be transferred put of cooler to the beer walk in cooler, large 2-door upright cooler in waitress area and undercounter prep refrigerator near office.

Food Code Section(s): 309

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

Violation:

Comments:

9 Date Marking of Food

LOW RISK

Ribs, brisket in walk in cooler not labeled with a 7 day use by date

Food Code Section(s): 304

Corrective Action: Properly label foods

Violation:

Comments:

11 Cross-Contamination Prevention

LOW RISK

Packaged raw meat above uncovered filets in walk in cooler

Food Code Section(s): 303

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood

Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

Employees garnishing foods with bare hands

Employees noted eating in food prep and handling area

Food Code Section(s): 307

Corrective Action: Discontinue handling ready-to-eat food with bare hands. Handle food with suitable utensils such as tongs, spatulas, deli tissue, or single-use gloves

Corrective Action: Eating is prohibited in food prep and handling area



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Comments:

14 Cleaning and Sanitization

HIGH RISK

Initially dishwasher not sanitizing (air bubble noted in tubing) Ensure dishwasher is frequently checked to ensure working properly.

LOW RISK

Chlorine test strip not easily accessible for employees to use for monitoring dishwasher

Wiping cloths on food prep counters

Mold noted on the interior top of ice machine and microwaves.

Old dried food noted on base of slicer blade. Slicer must be completely broken down and washed, rinsed and sanitized after every 4 hrs of use. If used less frequently, clean and sanitize immediately after each use. *HIGH RISK***

Food Code Section(s): 312

Corrective Action: Store wiping cloths, between uses in required concentration of approved chemical sanitizer.

Corrective Action: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

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

Corrective Action: Provide appropriate test strips or monitoring equipment

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Only certified person on site is bartender who at the time of inspection review, is off site. A certified person must be onsite during all hours of operation. Should have more than 1 certified person on site at all times, and preferably, the certified employee should be a kitchen employee

Food Code Section(s): 336

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Violation:

Comments:

27 Floors

LOW RISK

Clean and maintain floors throughout with special attention to floor-wall junctions and floor beneath cooking line, dishwasher and other equipment

Food Code Section(s): 320

Corrective Action: Clean and maintain

Violation:

Comments:

28 Walls and ceilings

LOW RISK

Clean and maintain walls throughout

Food Code Section(s): 321

Corrective Action: Clean and maintain



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Comments:

30 Ventilation

LOW RISK

A few of the stove burners are not completely beneath the hood canopy. All cooking equipment must be completely beneath the hood with at least a 6" overhang. Air temperature in cooking line/refrigerator line area 82-85F. Excessive heat in this area may be contributing to the poor operation of the refrigerator line. Adjust hood exhaust system and ambient air temperature of this area of the kitchen to reduce the temperature in this area .

Food Code Section(s): 323

Corrective Action: Install equipment completely under hood / Provide sufficient overhang

Other Assessment observations and comments:

Exceptional Observations: