



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: 41802	Client Name: Uncle Sam's Subs	Inspection Date: 09/04/2018
Address: 210 Oakland Ave		Purpose: Initial, Compl
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 08/31/2019
Municipality: Pittsburgh-104	Inspector: Castello, Katherine	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor		Class:
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							
2 Cooking Temperatures #		x							
3 Consumer Advisory				x					
4 Reheating Temperatures #				x					
5 Cooling Food #				x					
6 Hot Holding Temperatures #				x					
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							
11 Cross-Contamination Prevention #					x	x			
12 Employee Health #		x							
13 Employee Personal Hygiene #					x	x	x		
14 Cleaning and Sanitization #					x	x			x
15 Water Supply		x							
16 Waste Water Disposal					x				x
17 Plumbing					x				x
18 Handwashing Facilities					x				x
19 Pest Management #					x	x			x
20 Toxic Items					x				x
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
		0	8	0	4	13	5	2	10

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					x				x
30 Ventilation					x				x
31 Dressing rooms and Locker rooms		x							
32 General Premises					x				x
33 Administrative					x				
		0	1	0	0	7	0	0	6
		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		0	9	0	4	20			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Castello, Katherine

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 03:15:00 PM

End Time: 06:00:00 PM

Phone: (412) 621-1885

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-In top of prep unit: raw beef 48F, sliced turkey 58F, sliced provolone 52F, sliced tomatoes 48F. Many insert pans are missing from the top of this unit, allowing the cold air to escape out. Unit is also across from the cook line. Air of bottom of unit is below 41F.

-In the 2 door under counter cooler under the slicer: sliced ham 50F-53F, sliced turkey 49F-50F, opened cooked mushrooms 54F-55F. Air of unit at 52F. Foods stated to have been recently sliced, and were moved into a working unit.

Food Code Section(s): 303

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

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

-Air of 2 door under counter refrigerator at 52F.

LOW RISK

-Internal thermometer in far back of prep unit.

-A Coke merchandise cooler is used to store hazardous foods like open deli meat. This is for prepackaged items only.

Food Code Section(s): 303

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.



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Violation:

Comments:

9 Date Marking of Food

LOW RISK

-Facility is marking foods with a weekly day dot, but the dots do not have any discard day. **Any potentially hazardous, ready to eat foods (e.g. cut tomatoes, sliced meats, etc) must be marked with a 7 day use by date from the time of food preparation/ time food was removed from its original packaging. Food that is to be used within 24 hours does not need to be marked.
(REPEAT)

Food Code Section(s): 304

Corrective Action: Properly label foods

Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

-Sliced provolone cheese is sitting in a layer of white slimy residue in the insert pan in the top of the prep unit.

Food Code Section(s): 301 ; 303

Corrective Action: Discard contaminated food

Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

-Employee observed handling raw meat and then preparing a ready-to-eat sandwich without changing gloves or washing hands.

-Employee observed drinking from an open cup on the cook line then making orders without washing hands.

-Employee observed answering the phone with gloves on, then resuming making orders without washing hands.

-No hand washing observed during inspection.

(REPEAT)

*MEDIUM RISK**

-Open employee beverage observed sitting on top of the service counter over the open prep unit area. Store covered and below food/utensil storage.

Food Code Section(s): 304 ; 307

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



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Back of slicer has old, dried food debris on the blade.

LOW RISK

-Facility is out of Quat test strips. (REPEAT)

-Customer dining tables are coated in a sticky substance and dirt and grime. Front door to facility is encrusted with black debris.

-Sides of cooking equipment are coated in old grease.

-The ventilation hood and filters are building up grease. Grease is making its way into the basement, dripping down the walls. (REPEAT)

-Shelving in facility is accumulating debris. (REPEAT)

-Gaskets of refrigerators are collecting debris. (REPEAT)

-Wet dirty wiping cloth observed sitting out on prep unit counter.

Food Code Section(s): 312

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

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

Corrective Action: Provide appropriate test strips or monitoring equipment

Violation:

Comments:

16 Waste Water Disposal

LOW RISK

-There is a leak from a sewer pipe in the ceiling in the back corridor in the basement. Pipe is corroded. Manager stated a plumber is coming out to repair.

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate

Violation:

Comments:

17 Plumbing

LOW RISK

-Top edges of 3 bowl sink are separating. Water can leak through these cracks. (REPEAT)

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

-Hand sink on cook line used to wash steel wool and dump ice.

-Cook line hand sink out of paper towels.

Food Code Section(s): 317

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Corrective Action: Use hand washing sinks only for handwashing



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

-Live baby German roaches observed on glue board half way down back basement corridor. Also deceased German and American roaches observed on glue boards in basement. (REPEAT)
-Mouse droppings, too numerous to count, observed along walls under cook line and chest freezer. Some droppings observed in 3 bowl sink room. One very recently deceased mouse observed on glue trap under the 3 bowl sink. Facility has a pest company coming out weekly/biweekly. Reports indicate that mice have been caught in the last month. Last invoice from 8/29, one mouse caught under 3 bowl sink. Snap traps have been abandoned, evidenced by the mold/dried out bait on the traps.
(REPEAT)

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation:

Comments:

20 Toxic Items

LOW RISK

-Chlorine sanitizer in sani buckets on cook line are too strong, over 200 ppm.

Food Code Section(s): 312 ; 325

Corrective Action: Use all chemicals as directed by the manufacturer

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Round souffle cup used as a scoop in bulk garlic. Use scoops with handles. (REPEAT)

Food Code Section(s): 305

Corrective Action: Store handle out of food

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Duct tape is being used on multiple chest freezer lids in the basement to keep the lids together. Lids are falling off of the freezers. **Do not use duct tape to repair equipment. Keep in good condition or replace. (REPEAT)
-A piece of wood is behind the hand sink on the cook line. Seal. (REPEAT)
-Rubbermaid totes are being used to store food products such as onions and sliced meats. Ensure these containers are food grade. (REPEAT)
-Gaskets on upstairs chest freezer and Coke merchandise cooler are broken. Replace. (REPEAT)

Food Code Section(s): 308 ; 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces



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Comments:

26 Garbage and Refuse

LOW RISK

-One dumpster lid is open.

-Grease barrels out back are coated in old grease. Clean or replace.

-The storm grate on the ground at the grease barrels is clogged with solidified grease.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Corrective Action: Clean ground and surrounding area

Violation:

Comments:

27 Floors

LOW RISK

-Floors under cook line/under refrigeration/freezers are heavily soiled with food and debris.

-Floors in restrooms are peeling from the sub floor.

(REPEAT)

Food Code Section(s): 320

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Walls under equipment on cook line are heavily coated in grease.

-Walls in facility are yellowing. Clean or paint.

-There is a hole in the ceiling of the women's restroom.

-There are missing tiles on the high wall to the left of the menu board.

-Wall paper in restrooms is peeling from walls.

-Cloth rags used as liners under the clean dishes at the 3 bowl sink. Remove. Do not use absorbent materials.

-Clean drain board at 3 bowl sink is broken, exposing the particle board underneath.

-Walls at ice bin near soda fountain are coated in debris.

(REPEAT)

LOW RISK

Food Code Section(s): 321

Corrective Action: Clean and maintain

Corrective Action: Seal, caulk

Corrective Action: Repair or replace

Violation:

Comments:

29 Lighting

LOW RISK

-Lights uncovered in high ceiling over slicer.

Food Code Section(s): 322

Corrective Action: Provide adequate shielded lighting



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Comments:

30 Ventilation

LOW RISK

-Restrooms do not have working ventilation.
(REPEAT)

Food Code Section(s): 323

Corrective Action: Provide adequate approved ventilation

Violation:

Comments:

32 General Premises

LOW RISK

-Exterior exhaust fans and walls/ground around them are covered in grease. Clean. Exhaust vent closest to alley gate is blowing grease onto the exterior wall of Stack'd.
(REPEAT)

Food Code Section(s): 326

Corrective Action: Clean and maintain

Violation:

Comments:

33 Administrative

There is a lack of managerial control evidenced by the numerous repeat violations in this report and recurring complaints.

Food Code Section(s):

Other Assessment observations and comments:

Exceptional Observations: