



Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 57199	Client Name: Pitt Dining Litchfield Tower (A) / Market Central & ToGo
Address: 3990 5th Avenue	Inspection Date: 10/10/2018
City: Pittsburgh	Purpose: Initial, Compl
Municipality: Pittsburgh-104	Permit Exp. Date: 08/31/2019
Category Code: 405-University Food Service	Priority Code: H
Re-Inspection: Pending - Inspector	Re-Inspection Date:
State: PA Zip: 15213	
Inspector: Castello, Katherine	

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	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	x
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal					x			x
17 Plumbing		x						
18 Handwashing Facilities					x			x
19 Pest Management #					x			x
20 Toxic Items		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	10	0	1	14	6	3	9

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	4	0	0	4	0	0	3

U.S. Centers for Disease Control and Prevention "high risk" for

0	14	0	1	18
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◆ - Diamond Exceptional

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: Castello, Katherine
Placarding: Inspected & Permitted
Start Time: 11:30:00 AM
End Time: 03:30:00 PM
Balance Amount: \$0.00
Contact: Gary Shultis
Phone: (412) 383-9127

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
Flying Star:
-Condensate observed dripping onto raw burger patties in freezer #23. Discarded. Condensate also observed dripping onto sealed boxes of french fries. All foods removed from unit.

Food Code Section(s): 301

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

Violation: 5 Cooling Food

Comments: *MEDIUM RISK**
Main Kitchen:
-Recently sliced ham and turkey meats at 49F in the catering walk-in cooler, pans tightly covered with plastic wrap. Pans over stocked. (REPEAT)

Food Code Section(s): 304

Corrective Action: Use an ice bath with frequent stirring of the food.

Corrective Action: Use approved means such as blast chillers or adding ice to a condensed food.

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

Violation: 6 Hot Holding Temperatures

Comments: *HIGH RISK***
Flying Star:
-Veggie patties under heat lamp are at 100F-120F. Heat lamp is only over a small portion of this tray.
Magellans:
-Nine individual servings of chicken under heat lamps are at 120F

Food Code Section(s): 303

Corrective Action: Maintain food at or above 135° F

Corrective Action: Reheat food to at least 165° F (for 15 sec.) and hold at or above 135° F



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Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

Magellans:

-Two packages of diced tomatoes at 51F in 2 door cooler #20

Flying Star:

-Coleslaw at 56F in the last well of the steam table. This well has been turned off to be used as a make-shift cold well. Heat can be felt on the coleslaw pan coming from the other steam wells. Do not use hot holding equipment for cold holding.

-Top layer of pasta salad in toppings cold well is 47F. Bottom of pan is 41F. All other foods below 41F.

Food Code Section(s): 303

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

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

Flying Star:

-Facility is using a steam well hot holding device as both a hot holding and cold holding unit.

Use as intended.

LOW RISK

-Ice build up on product boxes in the MMC Big freezer.

-Thermometers missing from coolers #18, #39.

-Milk nozzle cut straight across at the soda station near Tutto. Cut at an angle.

Food Code Section(s): 303 ; 306

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 accurate, conveniently located thermometer

Violation:

Comments:

9 Date Marking of Food

LOW RISK

-Some foods like cooked pasta at Bella found with a prep date of 10/8, but no discard date.

-Date marking inconsistent. Some items have prep dates only, some have both, some have no dates (ham, salmon mousse, potato salad in catering cooler).

(REPEAT)

Food Code Section(s): 304

Corrective Action: Properly label foods

Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

Tower Treats:

-In use ice cream scoops observed in visually cloudy water. Dipper well turned off. Facility instructed to correct. At end of inspection, scoops still observed in cloudy water with no dipper well running.

Food Code Section(s): 305

Corrective Action: Store in running water or store dry.



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Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

-Employee observed wiping nose with the back of their bare hand and then handling clean dish racks without washing their hands.

*MEDIUM RISK**

-Partially eaten donut with sprinkles observed on shelf in the D137A walk-in cooler.

LOW RISK

-Open employee beverages observed on top of ice machines in main kitchen. Store below food surfaces. (REPEAT).

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, or any other potentially hazardous foods; and as often as necessary during work to keep them clean

Corrective Action:

Wash hands as often as necessary between glove usage

Corrective Action:

Discontinue smoking or consuming food/beverages while preparing food

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

Flying Star:

-Tray of clean utensils found soiled with dry debris including the inner surface of a squeeze bottle and food contact surfaces of spoons. Bin has dried debris along the bottom.

-Quat sanitizer at pot sink in the dish room is at 0ppm, and water visibly soiled/murky.

LOW RISK

-Gaskets on the following coolers observed with debris: #12, #42.

-Pair of scissors found heavily soiled with waffle batter stored in the top of the knife box at Flying Star.

-The following hood filters collecting grease or dust: at Magellans, Flying Star, pizza hood at Bella, pasta hood at Bella, Tutto. (REPEAT)

-Hood at pizza oven at Bella is collecting grease.

Food Code Section(s): 312

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:

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



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Violation:

16 Waste Water Disposal

Comments:

LOW RISK

-There is a leak from the filters of the soda fountain near Flying Star. Leak visible from the under side of the counter in Flying Star.

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Violation:

18 Handwashing Facilities

Comments:

LOW RISK

-Hand sink in back corner of Flying Star missing a conveniently located trash can. Provide.

-Hand sink at Tower Treats out of paper towels.

Food Code Section(s): 317

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:

19 Pest Management

Comments:

LOW RISK

-A few small flies observed near ice cream machine at Tower Treats. (REPEAT)

-There are gaps along the bottoms of the swinging doors of the back loading dock area. Doors open into back kitchen. (REPEAT).

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

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

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

-Apples in customer section lack sneeze protection at Basic Kneads.

-Handle of cheese scoop in top of prep unit at Bella and handle of rice scoop in steam unit at 360 are laying in the food.

-Ice paddles used to break up ice in machines are stored directly on top of the ice machines.

-Speed racks of desserts uncovered behind ice cream machines at Tower Treats.

Food Code Section(s): 303 ; 305 ; 311

Corrective Action: Cover Foods

Corrective Action: Provide adequate, approved sneeze protection/food shield

Corrective Action: Store handle out of food

Corrective Action: Protect tableware and utensils



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Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

-Gaskets ripped on coolers: 45, 23, 42, 41, 39. (REPEAT)

-Two damaged metal fryer skimmers at main kitchen fryers.

-Soda crates used to prop dry goods off floor in storage room in women's locker room. use shelving with at least 6 inch legs.

-Top of hot box at Magellans is severely dented and gasket is ripped.

-Flying Star: under side of counter and back paneling near ice machine box at back hand sink are a wooden material. Seal.

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

Violation:

27 Floors

Comments:

LOW RISK

-Base cove separating under counter in back corner at Flying Star.

-Floors and drains at 1 bowl sink at Flying Star, in cabinets under utensils at Magellans, under soda cabinets at Flying Star, at 1 bowl sink at Magellans.

-Floors under cooking equipment at Flying Star are collecting food and grease.

Food Code Section(s): 320

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK

-Food splatter present on ceiling tiles in dry storage.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Violation:

30 Ventilation

Comments:

LOW RISK

-There are gaps in the filters of the vent hood at Bella.

Food Code Section(s): 323

Corrective Action: Properly install

Violation:

31 Dressing rooms and Locker rooms

Comments:

LOW RISK

-Employee jacket observed on bottom shelf at Tower Treats next to boxes of ice cream cones.

-Numerous single service items/back up utensils and equipment stored in women's locker room.

LOW RISK

Food Code Section(s): 324

Corrective Action: Store personal items separate and below food, utensils and single-service and single-use items

Corrective Action: Provide designated area

Other Assessment observations and comments:

Exceptional Observations: