



# 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

<b>Client ID:</b> 57199	<b>Client Name:</b> Pitt Dining Litchfield Tower (A) / Market Central & ToGo
<b>Address:</b> 3990 5th Avenue	<b>Inspection Date:</b> 10/19/2018
<b>City:</b> Pittsburgh	<b>Purpose:</b> Administrative
<b>Municipality:</b> Pittsburgh-104	<b>State:</b> PA <b>Zip:</b> 15213
<b>Category Code:</b> 405-University Food Service	<b>Inspector:</b> Castello, Katherine
<b>Re-Inspection:</b> Yes - Inspector	<b>Permit Exp. Date:</b> 08/31/2019
	<b>Priority Code:</b> H
	<b>Re-Inspection Date:</b> 11/19/2018

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

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors		x						
28 Walls and ceilings		x						
29 Lighting								
30 Ventilation		x						
31 Dressing rooms and Locker rooms					x			
32 General Premises								
33 Administrative								
	<b>0</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>0</b>

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

0	11	0	0	7
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◆ - Diamond Exceptional

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



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### Inspection Details

<b>Inspector Name:</b> Castello , Katherine	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Inspected & Permitted	<b>Contact:</b>
<b>Start Time:</b> 11:45:00 AM	<b>End Time:</b> 02:10:00 PM
	<b>Phone:</b> (412) 383-9127

#### 5 Cooling Food

**Violation:** \*MEDIUM RISK\*\*  
**Comments:** Main kitchen prep walk-in cooler near catering:  
 -Tofu cut around 9am is cooling in a large, plastic container tightly covered with a plastic lid. Tofu at 45F at ~1:15pm.  
 -Six metal pans of sliced turkey cut at 10am are stacked on top of each other, plastic wrap is pulled back on each. Turkey is 44F-45F at ~1:15pm. Do not double stack pans during cooling process.  
 \*\*Work in smaller amounts to limit amount of time that food is left out for processing.  
 \*\*New speed racks and trays are on order to help with cooling procedures.

**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.

**Corrective Action:** Cool foods prepared from ambient ingredients to 41° F within 4 hours.

#### 7 Cold Holding Temperatures

**Violation:** \*HIGH RISK\*\*\*  
**Comments:** -Magellans:  
 -Shredded cheese in ice bath at 49F on top, 41F on bottom. Pan is sitting on top of ice. For an ice bath to be effective ice must fully surround pan, at least up to the level of the food. Pan moved into a new ice bath.

**Food Code Section(s):** 303

#### 8 Facilities to Maintain Temperature

**Violation:** \*LOW RISK\*  
**Comments:** -Ice build up on product boxes in the NMC Quick Zone freezer. Clean. Ensure freezer unit is functioning properly. This was corrected during inspection.

**Food Code Section(s):** 303



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### Violation:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

Flying Star:

-Squeeze bottle in clean storage observed with dried food debris on the inside of the bottle. Removed.

Main kitchen:

-Utensils observed with soiled food contact surfaces in the bus pans of clean utensils in the dish room. Utensils include tongs, spoons, and soup lids.

\*\*Check dish machine and detergent.

**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.

### Violation:

### Comments:

### 19 Pest Management

\*MEDIUM RISK\*\*

-One live, adult German roach observed crawling on floor near hot box storage in the hallway leading into dry storage in the main kitchen. Base cove in this hallway is cracked. This was sealed during inspection. Pest control contacted at inspection.

\*LOW RISK\*

-There are gaps along the bottoms of the swinging doors of the back loading dock area. Doors open into back kitchen. (REPEAT). \*\*Maintenance on site repairing doors.

**Food Code Section(s):** 319

### Corrective Action:

Eliminate pests by approved methods

### Corrective Action:

Eliminate harborage area, food sources, and entry sites

### Violation:

### Comments:

### 24 Fabrication, Design, Installation and Maintenance

\*LOW RISK\*

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

**Food Code Section(s):**

### Corrective Action:

Seal / caulk stationary equipment to the floor and wall

### Violation:

### Comments:

### 31 Dressing rooms and Locker rooms

\*LOW RISK\*

-Numerous single service items/back up utensils and equipment stored in women's locker room, this includes boxes of cups, plates, etc. Facility is in the process of moving these into an appropriate storage location.

\*LOW RISK\*

**Food Code Section(s):** 324

### Corrective Action:

Provide designated area

### Other Assessment observations and comments:

### **33 Administrative**

On site conference held with Food Safety inspector and supervisor, and Sodexo management



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and Pitt representatives. Pitt and Sodexo both committed to prevent these violations from reoccurring.

### Exceptional Observations: