



# 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

<b>Client ID:</b> 201808070004	<b>Client Name:</b> Spork Pit	<b>Inspection Date:</b> 10/31/2018
<b>Address:</b> 5349 Penn Avenue	<b>State:</b> PA <b>Zip:</b> 15224	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> Anderson, Ian	<b>Permit Exp. Date:</b> 08/31/2023
<b>Municipality:</b> Pittsburgh-110	<b>Re-Inspection Date:</b> 11/13/2018	<b>Priority Code:</b> 1
<b>Category Code:</b> 201-Restaurant with Liquor		<b>Class:</b> 4
<b>Re-Inspection:</b> Yes - Inspector		

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							
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food					x			x	x
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x		x		
15 Water Supply		x							
16 Waste Water Disposal		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			x	
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	15	0	1	9		3	2	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		x							
28 Walls and ceilings		x							
29 Lighting		x							
30 Ventilation				x					
31 Dressing rooms and Locker rooms				x					
32 General Premises		x							
33 Administrative		x							
	0	6	0	2	0		0	0	0
		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	21	0	3	9			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Anderson , Ian

**Balance Amount:**

**\$404.00**

**Placarding:** Inspected & Permitted

**Contact:**

**Start Time:** 03:20:00 PM

**End Time:** 04:35:00 PM

**Phone:**

(412) 404-2128

#### Violation:

#### 1 Food Source/Condition

#### Comments:

\*HIGH RISK\*\*\*

Using a vacuum packaging machine for left over product without an approved HACCP plan. Owner stated that foods are hot packaged and then cooled in an ice bath. I am not familiar with this procedure and research will need to be done on the safety of this process.

**Food Code Section(s):** 301

#### Corrective Action:

Provide a written HACCP plan to the ACHD for the use of the vacuum packaging machine.

#### Violation:

#### 5 Cooling Food

#### Comments:

\*LOW RISK\*

No cooling charts for cooled foods such as mac and cheese.

**Food Code Section(s):** 304

#### Corrective Action:

Retain cooling charts for at least 30 days

#### Violation:

#### 6 Hot Holding Temperatures

#### Comments:

\*HIGH RISK\*\*\*

Pulled pork in the hot holding box is between 127-131° F. Food must be maintained at 135° F. This may be a procedure problem from when the food is taken out of the smoker and when it is cut/pulled apart. It is being pulled out of the smoker, placed in the hot holding boxes while they are off and using a timer they are then cut/pulled apart. Discontinue this practice, use thermometers to monitor the temperature so that the food does not fall below 135° F.

Note - Facility only has a residential microwave to reheat foods.

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

#### Corrective Action:

Maintain food at or above 135° F



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### Violation:

### Comments:

### 9 Date Marking of Food

\*MEDIUM RISK\*\*

Some vacuum packaged food in the walk in cooler have a prep date of more than 7 days ago.

\*LOW RISK\*

Facility is marking prep dates but not 7 day discard dates.

**Food Code Section(s):** 304

**Corrective Action:** Properly label foods

**Corrective Action:** Discard foods held beyond a use-by date of 7 days from and including day of preparation.

### Violation:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

Three bowl sink improperly set up (wash, sanitize, rinse). It must be set up as wash, rinse, and then sanitize.

**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:

### 18 Handwashing Facilities

\*LOW RISK\*

Both hand sinks lack paper towels to dry hands.

**Food Code Section(s):** 317

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

### Violation:

### Comments:

### 19 Pest Management

\*LOW RISK\*

-Garage doors open, air curtains not on.  
-Several houseflies in the kitchen.  
-Sticky fly traps hanging over food and clean utensils.

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

**Corrective Action:** Eliminate pests by approved methods

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

### Violation:

### Comments:

### 22 Demonstration of Knowledge

\*MEDIUM RISK\*\*

Employee incorrectly stated the order the dishes must be cleaned in.

**Food Code Section(s):** 336

**Corrective Action:** Sanitization.

### Violation:

### Comments:

### 24 Fabrication, Design, Installation and Maintenance

\*LOW RISK\*

Use of a household microwave.

**Food Code Section(s):** 309

**Corrective Action:** When household microwave breaks, replace with NSF or equivalent commercial grade equipment.



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**Other Assessment observations and comments:**

**Exceptional Observations:**