



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: 201811050001	Client Name: Hanami Restaurant	Inspection Date: 11/05/2018
Address: 3608 5th Avenue		Purpose: New Facility
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 11/30/2019
Municipality: Pittsburgh-104	Inspector: Castello, Katherine	Priority Code: 1
Category Code: 211-Restaurant without Liquor		
Re-Inspection: No - Inspector	Re-Inspection Date:	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition								
2 Cooking Temperatures #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #		X						
8 Facilities to Maintain Temperature		X						
9 Date Marking of Food								
10 Probe-Type Thermometers		X						
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					X			X
15 Water Supply					X			X
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities					X			X
19 Pest Management #					X			X
20 Toxic Items								
21 Certified Food Protection Manager		X						
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					X			X
24 Fabrication, Design, Installation and Maintenance					X			X
25 Toilet Room					X			X
	0	4	0	0	7	0	0	7

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			X
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	1	0	0	3	0	0	3

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

0	5	0	0	10
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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	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact:
Start Time: 11:00:00 AM	End Time: 12:40:00 PM
	Phone: (412) 621-1100

14 Cleaning and Sanitization

Violation: *LOW RISK*

Comments: -Gaskets and door tracks of refrigerators collecting debris.
-Hood and filters beginning to collect grease.

Food Code Section(s): 312

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

15 Water Supply

Violation: *LOW RISK*

Comments: -Sushi station hand sink does not have hot water.

Note: cold water in women's restroom hand sink has low pressure.

Food Code Section(s): 313

Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

Corrective Action: Provide adequate hot(>110° F) and cold running water to handwashing sinks.

18 Handwashing Facilities

Violation: *LOW RISK*

Comments: -Basement restroom hand sink is missing a hand wash sign.

**Prior to operation, ensure all hand sinks have soap, paper towels, hand wash signs.

Food Code Section(s): 317

Corrective Action: Post notice directing employees to wash and clean hands

19 Pest Management

Violation: *LOW RISK*

Comments: -A few older mouse droppings observed in side closet near sushi station and a few in the walls of the back storage area of the basement. Remove. Recommend working with a pest company.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

23 Contamination Prevention - Food, Utensils and Equipment

Violation: *LOW RISK*

Comments: -Dry storage shelves in basement are ~1-2 inches off floor. Increase to at least 6 inches.

Food Code Section(s): 311

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor



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Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

- Gaskets on 2 door under counter cooler at sushi station, 1 door prep unit are ripped.
- Plastic film present on sides of ice machine. Remove.
- Cloth liners used under cups at ice machine. Remove. Do not use absorbent materials.
- Residential toaster and microwave in use. Replace with commercial equipment.
- Lower metal shelf in dish room is rusted.
- Inside of far right chest freezer is rusting and has holes.
- Wooden shelving used near basement office, piece of wood used behind the 3 bowl sink sprayer. Seal.

Food Code Section(s): 308 ; 309 ; 310

Corrective Action: Resurface / replace

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

Corrective Action: Seal / caulk stationary equipment to the floor and wall

Violation:

25 Toilet Room

Comments:

LOW RISK

- Women's restroom trash can is missing a lid.
- Basement restroom door is not self closing.

Food Code Section(s): 316

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container

Violation:

27 Floors

Comments:

LOW RISK

- Floors under cook line and under grease trap are collecting grease and debris.
- There are a few broken floor tiles in the facility especially near the ice machine.
- Carpeting used in basement storage room near grease trap. Remove.
- Base coving missing along some walls in basement. Coving in dish room is peeling off wall.
- Floor drains in dish room and basement are collecting debris.

Food Code Section(s): 320

Corrective Action: Remove

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

-There are holes in the walls in the basement including in the restroom and in the mop room. Seal.

-There are a few water damaged ceiling tiles. Replace.

-There are holes in the walls around the restroom hand sink pipes.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Corrective Action: Seal, caulk

Corrective Action: Repair or replace

Violation:

29 Lighting

Comments:

LOW RISK

-Two lights in dish room are burnt out.

-Light over ice machine is uncovered.

-Lights in back storage room of basement are not working.

Food Code Section(s): 322

Other Assessment observations and comments:

Exceptional Observations: