

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

11/05/2018

Client ID: 201811050001 Client Name: Hanami Restaurant

Address: 3608 5th Avenue

Inspection Date: City: Pittsburgh State: PA **Zip:** 15213 **Purpose: New Facility** Municipality: Pittsburgh-104 Inspector: Castello, Katherine Permit Exp. Date: 11/30/2019

Category Code: 211-Restaurant without Liquor **Priority Code:**

Re- Inspection: No - Inspector Re- Inspection Date:			Class:								
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 #		х								
8	Facilities to Maintain Temperature		Х								
9	Date Marking of Food										
10	Probe-Type Thermometers		х								
11	Cross-Contamination Prevention #										
12	Employee Health #										
13	Employee Personal Hygiene #										
14	Cleaning and Sanitization #					X			Х		
15	Water Supply					X			Х		
16	Waste Water Disposal										
17	Plumbing										
18	Handwashing Facilities					х			Х		
19	Pest Management #					X			Х		
20	Toxic Items										
21	Certified Food Protection Manager		х								
22	Demonstration of Knowledge										
23	Contamination Prevention - Food, Utensils and Equipment					Х			Х		
24	Fabrication, Design, Installation and Maintenance					Х			х		
25	Toilet Room					X			х		
		0	4	0	0	7	0	0	7		
General Sanitation		Assessment Status			us	Violation Risk					
		•	S	NO	NA	V	High	Med.	Low		
26	Garbage and Refuse	T	х								
27	Floors					х			х		
28	Walls and ceilings					Х			х		
29	Lighting					х			х		
30	Ventilation										
31	Dressing rooms and Locker rooms										
32	General Premises										
33	Administrative										
		0	1	0	0	3	0	0	3		
			Asses	smen	t Stati	us	Viola	ation R	isk		
		•	S	NO	NA	V	High	Med.	Low		
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1 li	ndoor Occupancy 25% or 50% with proof of satisfying PA Self-ce								
1 li	ndoor occupancy (25%) #								
2 1	Table Service Only and Tables 6-Feet Apart #								
3 (Closed bar seating #								
4 F	Face coverings Worn by staff #								
5 1	Table service only #								
6 2	Zero tobacco usage #								
7 (Closed by 11:00 pm #								
		0	0	0	0	0	0	0	0
# U.S	# U.S. Centers for Disease Control and Prevention "high risk" for		5	0	0	10		•	

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆ - Diamond Exceptional

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

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

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*

-Gaskets and door tracts 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

Violation: 15 Water Supply

Comments: *LOW RISK*

-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.

Violation: 18 Handwashing Facilities

Comments: *LOW RISK*

-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



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116. 412-370-00441 dx. 412-370-0190

Violation: 19 Pest Management

Comments: *LOW RISK*

-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.

Report

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*

-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

<u>Violation:</u> <u>24</u> <u>Fabrication, Design, Installation and Maintenance</u>

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

<u>Violation:</u> <u>25</u> <u>Toilet Room</u>

Comments: *LOW RISK*

-Women'e 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



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Violation:
Comments:

27 Floors

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

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 Assesment observations and comments:

Exceptional Observations: