



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: 200606120012	Client Name: Sun Penang	Inspection Date: 12/07/2018
Address: 5829 Forbes Avenue	State: PA Zip: 15217	Purpose: Reinspection
City: Pittsburgh	Inspector: Delphia , Nicholas	Permit Exp. Date: 06/30/2019
Municipality: Pittsburgh-114	Re-Inspection: Pending - Inspector	Priority Code: H
Category Code: 201-Restaurant with Liquor	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 #			x					
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #		x						
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x			x
15 Water Supply								
16 Waste Water Disposal					x			
17 Plumbing								
18 Handwashing Facilities		x						
19 Pest Management #		x						
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room								
	0	4	1	0	4	0	0	3

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

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

0 5 1 0 7

◆ - Diamond Exceptional

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



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Inspection Details

Inspector Name: Delphia, Nicholas

Balance Amount: \$15.55

Placarding: Ordered To Close

Contact:

Start Time: 01:15:00 PM

End Time: 04:15:00 PM

Phone: (412) 421-7600

Violation:

8 Facilities to Maintain Temperature

Comments:

LOW RISK

The household refrigerator nearest to the order pass through window is not approved for use in a commercial kitchen.

Unit has been cleaned out since the last inspection and no longer contains pooling water in the bottom.

The merchandizer coolers, in use for prepared foods are approved for bottled and packaged foods only.

Food Code Section(s):

Corrective Action: When time to replace, do so with a commercial unit that meets NSF standard 7 or equivalent for the intended use.

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

The floor of the walk in cooler is contaminated by standing water from the sewer backup.

NOTE

The dishwasher is now sanitizing.

Food contact surfaces, and non food contact surfaces of equipment, as well as the interior of the walk in freezer, have all been cleaned.

Food Code Section(s): 312

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

Corrective Action: The entire interior of the walk in cooler must be cleaned and sanitized.



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Violation:

Comments:

16 Waste Water Disposal

IMMANENT HEALTH HAZARD

The floor drain nearest to the basement walk in cooler is backing up at this time.

Manager stated that this issue started after the lunches for today's bulk delivery of boxed lunches had already been prepared and taken to campus, and that dinner orders are not being taken at this time while the issue is being dealt with.

The owner was in the process of attempting to snake and clear the drain himself using rented equipment.

Dirty water/ sewage, approximately 2 to 4 inches in depth blocked access to the walk in cooler, the back room (walk in condensers and dry storage) and most of the middle basement room (Where rodent-chewed food had previously been observed).

Dirty water was observed inside the walk in cooler (all food was up off the floor on the wire shelves).

A professional plumber was called during the inspection to come out and fix the issue. Drain was cleared by the plumber during the inspection.

The operator stated that the grease trap was being serviced every six months.

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Restrict access

Corrective Action: A sixth month service schedule for the grease trap is not adequate. Increase frequency to as often as needed. Retain records of grease trap service and copy of contract with cleaning company for future review.

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

The threshold to the walk in cooler is in disrepair.

Flooring inside the walk in cooler is bent/not sealed at the seams.

Food Code Section(s): 309

Corrective Action: Repair / replace equipment

Violation:

Comments:

27 Floors

LOW RISK

Flooring remains damaged near the back door and in the basement dish room

Food Code Section(s): 320

Violation:

Comments:

30 Ventilation

LOW RISK

The ansul system has not been serviced since 2015

The hood has been wiped down by the employees. Professional cleaning is scheduled for early next week. Ansul inspection company has yet to be contacted.

Food Code Section(s): 323

Corrective Action: Call Ansul inspection company and request service.



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Violation:

32 General Premises

Comments:

LOW RISK

Unused equipment remains in the back room. However, it is much better organized, and much has been removed.

Food Code Section(s): 326

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

- 5 Cooling Food** **Not Observed**
It was stated that no cooling had taken place since the last inspection. As such, no cooling charts were on hand for review.
- 7 Cold Holding Temperatures** **Satisfactory**
Note: previously cited cold-holding violations were the result of employee practices (TCS foods were being left out on the counter instead of being kept in the refrigerators). No foods were observed sitting out of temperature control and those coolers that could be accessed were maintaining safe temperatures.
- 18 Handwashing Facilities** **Satisfactory**
A designated hand wash sink has been installed in the kitchen.
Soap and paper towels were present.
- 19 Pest Management** **Satisfactory**
No signs of pest activity observed. Previously cited rodent droppings have been removed. Invoice from exterminator visit was presented to the inspector.

Continue to work with a pest control operator.
- 33 Administrative** **Satisfactory**
the operators of this facility have a history of selling food at unsafe temperatures from unpermitted vehicles. Legitimate food deliveries should be accompanied by sales records. Failure to comply might lead to additional enforcement action

Exceptional Observations: