



# 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> 201106210003	<b>Client Name:</b> Las Palmas #2	<b>Inspection Date:</b> 12/20/2018
<b>Address:</b> 326 Atwood Street		<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15213	<b>Permit Exp. Date:</b> 06/30/2024
<b>Municipality:</b> Pittsburgh-104	<b>Inspector:</b> Schlaich, Elliot	<b>Priority Code:</b> H
<b>Category Code:</b> 113-Retail/Convenience Store		<b>Class:</b> 4
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b> 01/03/2019	

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition		x							
2 Cooking Temperatures #			x						
3 Consumer Advisory				x					
4 Reheating Temperatures #			x						
5 Cooling Food #			x						
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food			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			x	
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
	0	15	4	1	5		3	2	0

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	8	0	0	0		0	0	0
		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low



# Allegheny County Health Department

Food Safety Program

2121 Nobl estown Rd, Suite #210,  
Pittsburgh, PA 15205

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

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	23	4	1	5			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Schlaich, Elliot

**Balance Amount:** \$0.00

**Placarding:** Inspected & Permitted

**Contact:**

**Start Time:** 10:30:00 AM

**End Time:** 12:00:00 PM

**Phone:** (412) 682-1115

#### Violation:

#### 7 Cold Holding Temperatures

#### Comments:

\*HIGH RISK\*\*\*

- Large portion of Queso Oazoca found at 47F in the kitchen deli display cooler. Maintian food at or below 41F.

Recommend prepping food in smaller amounts to better hold product temperature.

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

**Corrective Action:** Food must be held at 41° F or below

#### Violation:

#### 14 Cleaning and Sanitization

#### Comments:

\*HIGH RISK\*\*\*

Employee was observed rinsing a soiled knife using just water. Employee failed to sanitize equipment.

**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:

#### 18 Handwashing Facilities

#### Comments:

\*MEDIUM RISK\*\*

- Hand sink at the front of the facility is not plumbed in. Must provide means of hand washing at the street cooking station.

- Hand sink at the deli is blocked with a pot.

**Food Code Section(s):** 327

**Corrective Action:** Properly install and locate hand washing sinks



# 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

### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

- Multiple German roaches found in the facility.
- 1 live adult roach was observed walking out of a container of pork rinds. Multiple patches of roach droppings found along the outside edge of this glass container.
- Multiple adult and nymph roaches found near the rest room, near the 3 bowl sink, on the door leading toward the hot water tank room, near the slicer, and in cracks and crevices on the deli display cooler.
- Live roaches found on the dried pepper / produce storage rack.
- All cracks and crevices on floor and wall must be sealed.

Facility provided pest control invoice for 11/8/18.

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

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Discard Food

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

Manager lacks proof of certification. FAX copy of certification to ACHD.

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

**Corrective Action:** Provide proof of current and approved Food Protection Manager certification

**Other Assessment observations and comments:**

**Exceptional Observations:**