



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

Client ID: 201106210003 **Client Name:** Las Palmas #2
Address: 326 Atwood Street
City: Pittsburgh **State:** PA **Zip:** 15213
Municipality: Pittsburgh-104 **Inspector:** Schlaich, Elliot
Category Code: 113-Retail/Convenience Store
Re-Inspection: Pending - Inspector **Re-Inspection Date:**

Inspection Date: 01/24/2019
Purpose: Reinspection
Permit Exp. Date: 06/30/2024
Priority Code: H
Class: 4

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									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #			x						
15 Water Supply									
16 Waste Water Disposal					x			x	
17 Plumbing		x							
18 Handwashing Facilities					x			x	
19 Pest Management #					x		x		
20 Toxic Items									
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	2	1	0	4		1	3	0

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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Schlaich, Elliot

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 11:00:00 AM

End Time: 01:10:00 PM

Phone: (412) 682-1115

Violation:

16 Waste Water Disposal

Comments:

*MEDIUM RISK**

Rest room toilet is not properly plumbed in and is leaking sewage onto the rest room floor.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Corrective Action: Restrict access

Corrective Action: Repair to toilet immediately. Find alternative rest rooms.

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

- Outside stand does not have means of washing hands. No hand wipes or sanitizer was available at the outside stand.

A recently installed hand sink is not plumbed. Either finish plumbing or remove sink.

Food Code Section(s): 317

Corrective Action: Properly install and locate hand washing sinks

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

Corrective Action: As previously discussed provide hand wipes & sanitizer to outside stand.



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Multiple live and dead German Roaches found in the back deli area. Live roaches were observed :

On the wall / door of the rest room

On the back wall above and below the 3 bowl sink.

On the door leading to the hot water room.

On the wall above kitchen cutting board.

On the wall next to the pork rinds hot box

In between deli display case (chicken and pork divider)

On the deli chest freezer.

Near the front door entrance of the facility.

- Multiple dead roaches were observed in the compressors of the merchandizing coolers on the whole left side of the store. Number of dead roaches indicate an ongoing infestation of the refrigeration units.

- Dead roaches found on the bread crumb shelf.

- Dead roaches and droppings found on the Pulpe cookie shelf.

- Droppings found behind the Malvaviso cookies shelf.

- Droppings and dead roaches found under the dry chili racks.

- To many to count dead roaches found on the front entrance window frame -- to the left.

Numerous boxes of food / supplies are stored on the floor of the facility making pest control difficult. Elevate boxes off of the floor.

Pest control invoice reviewed. Facility is treated monthly. The persons responsible for this facility were consulted by telephone by an ACHD supervisor that they need to increase treatment frequency. Monthly pest control is not sufficient for active infestation. Pest control treatment is inadequate, no sticky traps or gel bait was observed in the entire facility. Dead roaches have failed to be removed from the facility making future pest control improbable.
It was

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

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

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Certified food safety manager was not present at the time of the inspection.

Food Code Section(s): 336

Corrective Action: Telephone conference was held in December between Supervisor C.A and Y.T Business manager of this organization regarding corrective actions: hand washing and pest control. During todays inspection violations remain uncorrected.

Other Assesment observations and comments:

Exceptional Observations: