

## All egheny County Heal th Department Food Safety Program Food Safety A

Food Safety Program 2121 Nobl estown Rd, Suite #210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

# Food Safety Assessment Report

Address:       326 Alwood Street       Inspection Date:       01/24/2019         City:       Pitisburgh       State: PA       Zip:       15213         Municipality:       Pitisburgh-104       Inspector:       Schlaich, Elliot       Purpose:       Reinspection         Re-Inspection:       Pendity:       Priority Code:       H         Re-Inspection:       Pendity:       Kittight       High Med.       Low         1       Food Satety Assessment Categories       Assessment Status       Violation Risk         1       Food Source/Condition       S       NO       NA       V       High Med.       Low         2       Cooking Temperatures #       S       Cooking Temperatures #       S <th>Client</th> <th>ID:</th> <th>201106210003</th> <th>Client Nam</th> <th>ne: Las Palm</th> <th>nas #</th> <th>2</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th>	Client	ID:	201106210003	Client Nam	ne: Las Palm	nas #	2						
City:         Pittsburgh         State: PA         Zip: 15213         Purpose:         Reinspection           Municipality:         Pittsburgh-104         Inspector:         Schlain, Elliot         Periorit Exp. Date: 06/30/2024           Category Code:         113-Retail/Convenience Store         Priority Code:         H           Food Safety Assessment Categories         Re-Inspection Date:         Class:         4           Food Safety Assessment Categories         Assessment Status         Violation Risk           Cooking Temperatures #         Assessment Status         Violation Risk           Cooking Temperatures #         A         Assessment Categories         Assessment Categories           Cooking Temperatures #         A         A         Assessment Categories         Assessment Categories           Cooking Temperatures #         A         A         Assessment Categories         Assessment Categories           Cooking Temperatures #         A         A         Assessment Categories         Assessment Categories           Cooking Temperatures #         X         A         A         Assessment Categories         Assessment Categories           Cooking Temperatures #         X         X         A         Assessment Categories         Assessment Categories           Cooking Temperatures							_	li li	nspec	tion [	Date:	01/24/2	2019
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16       Waste Water Disposal       x       x       x         17       Plumbing       x       x       x         18       Handwashing Facilities       x       x       x         19       Pest Management #       x       x       x         20       Toxic Items       x       x       x         21       Certified Food Protection Manager       x       x       x         22       Demonstration of Knowledge       x       x       x         23       Contamination Prevention - Food, Utensils and Equipment       x       x       x         24       Fabrication, Design, Installation and Maintenance       x       x       x       x         25       Toilet Room       0       2       1       0       4       1       3       0         General Sanitation       Assessment Status       Violation Risk         26       Garbage and Refuse       x       x       x       x       x         29       Lighting       x       x       x       x       x       x         30       Ventilation       x       x       x       x       x       x         31       Dr	14	Cleaning a	and Sanitization #					X					
17       Plumbing       x       x       x       x         18       Handwashing Facilities       x       x       x       x         19       Pest Management #       x       x       x       x       x         20       Toxic Items       x       x       x       x       x       x         21       Certified Food Protection Manager       x       x       x       x       x         22       Demonstration of Knowledge       x       x       x       x       x         23       Contamination Prevention - Food, Utensils and Equipment       x       x       x       x         24       Fabrication, Design, Installation and Maintenance       x       x       x       x         25       Toilet Room       x       x       x       x       x         0       2       1       0       4       1       3       0          x       x       x       x       x       x       x         25       Toilet Room       x       x       x       x       x       x       x         26       Garbage and Refuse       x       x       x <td>15</td> <td>Water Sup</td> <td>oply</td> <td></td>	15	Water Sup	oply										
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19       Pest Management #       x       x       x       x         20       Toxic Items       x       x       x       x         21       Certified Food Protection Manager       x       x       x       x         22       Demonstration of Knowledge       x       x       x       x         23       Contamination Prevention - Food, Utensils and Equipment       x       x       x         24       Fabrication, Design, Installation and Maintenance       x       x       x       x         25       Toilet Room       x       x       x       x       x         25       Toilet Room       x       x       x       x       x         26       Garbage and Refuse       x       x       x       x       x         27       Floors       x       x       x       x       x         28       Walls and ceilings       x       x       x       x       x         29       Lighting       x       x       x       x       x         30       Ventilation       x       x       x       x       x         33       Administrative       x       x	- I		· · ·				X						
20       Toxic Items       Image: Certified Food Protection Manager       Image: X       X       X         21       Certified Food Protection Manager       Image: X       X       X       X         22       Demonstration of Knowledge       Image: X       X       X       Image: X       X         23       Contamination Prevention - Food, Utensils and Equipment       Image: X	18	Handwash	ing Facilities							X		x	
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22       Demonstration of Knowledge       Image: Second Se	- I - F		•										
22       Demonstration of Knowledge       Image: Second Se	21	Certified F	ood Protection Manager							X		x	
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24       Fabrication, Design, Installation and Maintenance       Image: status of the status				ils and Equip	ment								
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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	0	2	1	0	4			

foodborne illness and establishment of priority of inspection

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

		Inspectio	n Detail s						
Inspector Name Placarding:	Schlaich , Elliot Consumer Alert		Balance Amount: Contact:	\$0.00					
Start Time:	11:00:00 AM	End Time: 01:10:00 PM	Phone:	(412) 682-1115					
Violation: Comments: Food Code Sect Corrective Actio	*MEDIUM Rest room ion(s): 315	<u>16 Waste Water Disposal</u> *MEDIUM RISK** Rest room toilet is not properly plumbed in and is leaking sewage onto the rest room floor. 315 Repair, replace or eliminate							
<b>Corrective Actio</b>	n: Restrict a	Restrict access							
<b>Corrective Actio</b>	n: Repair to t	Repair to toilet immediately. Find alternative rest rooms.							
<u>Violation:</u> Comments:	*MEDIUM - Outside available a	<ul> <li><u>18 Handwashing Facilities</u></li> <li>*MEDIUM RISK**</li> <li>Outside stand does not have means of washing hands. No hand wipes or sanitizer was available at the outside stand.</li> <li>A recently installed hand sink is not plumbed. Either finish plumbing or remove sink.</li> </ul>							
Food Code Sect	ion(s): 317	317							
Corrective Actio	n: Properly in	stall and locate hand was	hing sinks						
<b>Corrective Action</b>	n: Provide sc	ap and sanitary towels or	hand drying device near	sink					
<b>Corrective Action</b>	on: As previou	sly discussed provide han	d wipes & sanitizer to ou	utside stand.					



## 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

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 Monthly pest control is not sufficient for active infestation. Pest control treatment frequency. 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:	21 Certified Food Protection Manager					
Comments:	*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 Observation	ons:					