



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:** Weber, Louis
Category Code: 113-Retail/Convenience Store
Re-Inspection: Pending - Inspector **Re-Inspection Date:**
Inspection Date: 02/04/2019
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 #									
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		x		
15 Water Supply									
16 Waste Water Disposal					x			x	
17 Plumbing									
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	0	0	0	5		2	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		0	0	0	0	5			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Weber, Louis

Balance Amount: \$0.00

Placarding: Ordered To Close

Contact:

Start Time: 12:10:00 PM

End Time: 02:20:00 PM

Phone: (412) 682-1115

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

-Employee observed cleaning dishes, rinsing and setting to dry. No sanitization is being done.

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.

Corrective Action:

Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Violation:

16 Waste Water Disposal

Comments:

*MEDIUM RISK**

Water observed leaking from the base of the toilet. This is waste water.

-Repeat violation.

-Access was restricted to this restroom during inspection.

Food Code Section(s): 315

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Restrict access



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Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

No handwashing is being done at the front outside stand. The hand sink is no operational; not plumbed in, water is turned off, and it is blocked by the salad bar.

Facility was directed to at least provide disinfectant hand wipes. No hand disinfectant wipes are being used.

-Unopened pack of baby wipes was at the stand, and there is evidence of employee eating at this station. (half eaten meal on a plate behind the employee)

Food Code Section(s): 317

Corrective Action: Properly install and locate hand washing sinks

Violation:

Comments:

19 Pest Management

*HIGH RISK***

Multiple live and dead roaches of all stages observed:

- Inside thermostat housing of the coconut juice merchandise cooler directly across from the register
- Between the Gatorade and cheese coolers.
- Crawling behind the Oreo cookie shelf.
- Behind the chest freezer in the kitchen.

Roach droppings still present on shelving, on the floors between coolers, by the tamales freezer, and in other areas that are difficult to access.

3-4 dead roaches under the 3 bowl sink.

The facility has been treated twice in the last 11 days, however the persons responsible for this food facility failed to:

- Remove all dead roaches, droppings, and casings.
- Wash, rinse, and sanitize all affected areas.
- Elevate items off the floor to facilitate pest control.

Beans, pasta, tortillas, and juices found resting throughout the facility on the floor. These items must be elevated on proper shelving that leaves the floor accessible. NOT overturned beverage carriers.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Certified food protection manager not present during inspection.

Food Code Section(s): 336

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Corrective Action: Obtain approved Certified Food Protection Manager

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

Other Assessment observations and comments:

Exceptional Observations: