



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	Inspection Date: 02/05/2019
Address: 326 Atwood Street		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 06/30/2024
Municipality: Pittsburgh-104	Inspector: Weber, Louis	Priority Code: H
Category Code: 113-Retail/Convenience Store		Class: 4
Re-Inspection: Yes - Inspector	Re-Inspection Date: 03/05/2019	

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							
15 Water Supply									
16 Waste Water Disposal		x							
17 Plumbing									
18 Handwashing Facilities					x				x
19 Pest Management #					x				x
20 Toxic Items									
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	3	0	0	2		0	0	2

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-Foot 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	3	0	0	2			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Weber, Louis

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 01:00:00 PM

End Time: 01:55:00 PM

Phone: (412) 682-1115

Violation:

18 Handwashing Facilities

Comments:

LOW RISK

All-purpose disinfectant wipes have been obtained, however wipes specifically for disinfecting hands must be obtained until a permanent solution for the hand washing issues is found for the outside cooking area. Operator is currently looking into NSF portable hand sinks.

Food Code Section(s): 317

Violation:

19 Pest Management

Comments:

-The facility has been thoroughly cleaned and sanitized including all shelving, equipment, evaporators, and floors.

-Items have been moved up off the floor to facilitate cleaning and pest control treatment.

LOW RISK

-Few dead cockroaches remain. Significant progress has been made in cleaning. Continue to clean up along with pest control treatments until there is no activity.

Food Code Section(s): 319

Corrective Action: Clean and maintain

Other Assessment observations and comments:

14 **Cleaning and Sanitization** Satisfactory

Employees have been trained on proper wash-rinse-sanitize-air dry procedure for all warewashing.

16 **Waste Water Disposal** Satisfactory

The toilet has been repaired, no longer leaks.

21 **Certified Food Protection Manager** Satisfactory

There was a certified person present today, but she cannot be present at all times and is based out of another location. Certification for multiple employees will be done via a scheduled class to be held in house within 30 days.

Exceptional Observations: