



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: 201511020025 **Client Name:** La Palapa Truck (XJT-9434) MFF4
Address: 2224 E Carson Street **Inspection Date:** 03/09/2019
City: Pittsburgh **State:** PA **Zip:** 15203 **Purpose:** Service Request
Municipality: Pittsburgh-116 **Inspector:** Nakkeow, Varangkorn **Permit Exp. Date:** 10/31/2024
Category Code: 123-Mobile - Tier II (Prepared Foods) **Priority Code:** 1
Re-Inspection: Pending - Inspector **Re-Inspection Date:** **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	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 #									
15 Water Supply					x				
16 Waste Water Disposal									
17 Plumbing									
18 Handwashing Facilities									
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room									
	0	0	0	0	3		1	0	1

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	3			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Nakkeow , Varangkorn

Balance Amount: \$0.00

Placarding: Ordered To Close

Contact:

Start Time: 02:00:00 PM

End Time: 03:00:00 PM

Phone: (412) 992-7206

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

- Shredded cheese found at 45°F in an igloo chest cooler.

Food Code Section(s): 303

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

Corrective Action:

Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation:

15 Water Supply

Comments:

- Facility has no running water at the hand sink. Water supply temporarily restored and service is intermittent. This is a reoccurring issue. Permanent repair and evaluation of the water system is needed.

Food Code Section(s): 313

Corrective Action: Provide a safe sanitary water supply from an approved source

Corrective Action:

Close food facility

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

- Insufficient hot and cold holding units for temperature maintenance in the trailer unit for the menu. Limit available menu items to reduce the amount of space required. Picnic coolers are inadequate for the long term hot/cold holding of time/temperature controlled for safety foods.

Food Code Section(s): 309

Corrective Action: Provide approved, NSF standard equipment

Other Assessment observations and comments:

Exceptional Observations: