

## 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:** 201902280002 **Client Name: TW Kitchen** 

Address: 192 N Craig Street

Inspection Date: 03/19/2019 Purpose: City: Pittsburgh State: PA **Zip:** 15213 **New Facility** Municipality: Pittsburgh-104 Inspector: Delphia, Nicholas **Permit Exp. Date:** 03/31/2025

Category Code: 211-Restaurant without Liquor **Priority Code:** 1 Class: Re-Inspection: No - Inspector **Re-Inspection Date:** 3

Re- Inspection: No - Inspector Re- Inspection Date:	Class: 3							
Food Safety Assessment Categories	Assessment Status Violation Ris						isk	
	•	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition						1		
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		х						
9 Date Marking of Food								
10 Probe-Type Thermometers		х						
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #		Х						
15 Water Supply		х						
16 Waste Water Disposal		х						
17 Plumbing		х						
18 Handwashing Facilities		х						
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager		х						
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance		х						
25 Toilet Room		х						
	0	10	0	0	0	0	0	0
General Sanitation	Assessment Status Violation							isk
	•	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		X						
27 Floors		X						
28 Walls and ceilings		X						
29 Lighting		X						
30 Ventilation		X						
31 Dressing rooms and Locker rooms		X						
32 General Premises		X						
33 Administrative		X						
- Continuitation	0	8	0	0	0	0	0	0
	_		smen			11 -	ation R	_
		S	NO	NA	V		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	0	18	0	0	0	<u> </u>	•	

# 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: Delphia , Nicholas Balance Amount: \$0.00

Placarding: Inspected & Permitted Contact:

**Start Time:** 10:30:00 AM **End Time:** 11:30:00 AM **Phone:** (724) 553-8818

Other Assesment observations and comments:

14 Cleaning and Sanitization Satisfactory

Bleach and chlorine test strips are on the premises.

Quaternary tablets are on the premises as a backup. Test strips for the tablets should be obtained and used to verify correct concentration.

15 Water Supply Satisfactory

Hot water at three bowl sink and mop sink measured at 135° F.

A new commercial hot water tank has been installed (picture sent to the ACHD yesterday, inspector confirmed on the premises)

24 Fabrication, Design, Installation and MairSatisfactory

Previously cited warming table has been replaced with Cook Rite model number CSTEA-3 unit (ETL Sanitation listed).

33 Administrative Satisfactory

Final Plumbing Inspection

Permit issued at inspection.

**Exceptional Observations:**