



# Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

<b>Client ID:</b> 57199	<b>Client Name:</b> Pitt Dining Litchfield Tower (A) / Market Central & ToGo	<b>Inspection Date:</b> 04/08/2019
<b>Address:</b> 3990 5th Avenue	<b>State:</b> PA <b>Zip:</b> 15213	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> Morton, Jamella	<b>Permit Exp. Date:</b> 08/31/2020
<b>Municipality:</b> Pittsburgh-104	<b>Re-Inspection:</b> Yes - Inspector	<b>Priority Code:</b> H
<b>Category Code:</b> 405-University Food Service	<b>Re-Inspection Date:</b> 04/16/2019	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x		x	
2 Cooking Temperatures #		x						
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #					x		x	
6 Hot Holding Temperatures #					x	x		
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food		x						
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
<b>TOTAL</b>	<b>0</b>	<b>17</b>	<b>1</b>	<b>1</b>	<b>6</b>	<b>2</b>	<b>2</b>	<b>3</b>

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors					x			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						
<b>TOTAL</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>

# U.S. Centers for Disease Control and Prevention "high risk" for

0	23	1	1	8
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◆ - Diamond Exceptional

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



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### Inspection Details

<b>Inspector Name:</b> Morton , Jamella	<b>Balance Amount:</b> \$1,569.00
<b>Placarding:</b> Inspected & Permitted	<b>Contact:</b>
<b>Start Time:</b> 10:00:00 AM	<b>End Time:</b> 01:05:00 PM
	<b>Phone:</b> (412) 383-9127

**Violation:** 1 Food Source/Condition

**Comments:** \*MEDIUM RISK\*\*  
Dented can of pizza sauce stored at Bellas Pizza station. Can dented on seam and forming a sharp point.

**Food Code Section(s):** 303

**Violation:** 5 Cooling Food

**Comments:** Cooling broccoli slaw in "cooks cooler" found stored covered with plastic- (within time/temperature parameters)  
\*MEDIUM RISK\*\*

**Food Code Section(s):** 304

**Corrective Action:** Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

**Violation:** 6 Hot Holding Temperatures

**Comments:** \*HIGH RISK\*\*\*  
Cooked tofu stored at H2Peas measured 129F. Water temperature measured 106F. Product discarded.

**Food Code Section(s):** 303

**Corrective Action:** Maintain food at or above 135° F

**Violation:** 14 Cleaning and Sanitization

**Comments:** \*HIGH RISK\*\*\*  
Dried residue present on cutting board at Tutto Fresco.  
\*LOW RISK\*  
Exterior of beverage station ice chute at cereal bar soiled.

**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.



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**Violation:**

**23 Contamination Prevention - Food, Utensils and Equipment**

**Comments:**

\*LOW RISK\*

- Bag of onions stored on the floor outside produce cooler.
- Containers of peanut butter and jelly at Basic Kneads stored uncovered.
- Food packaging stored on the floor at Basic Kneads.
- Standing water collecting in ice buckets at the ice machine.
- Spoons stored directly on countertop at 360.

**Food Code Section(s):**

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

**Corrective Action:** Protect tableware and utensils

**Violation:**

**24 Fabrication, Design, Installation and Maintenance**

**Comments:**

\*LOW RISK\*

- Condenser of walk-in prep cooler leaking.
- Gasket of reach-in cooler #33 torn.

**Food Code Section(s):** 309

**Corrective Action:** Repair / replace equipment

**Violation:**

**26 Garbage and Refuse**

**Comments:**

\*LOW RISK\*

Compactor is leaking. Area around compactor soiled.

**Food Code Section(s):** 318

**Corrective Action:** Clean ground and surrounding area

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

- Excessive debris observed on floor below hot holding unit at Flying Star.
- Sticky syrup build-up observed on floor in beverage (bag-in-box) storage room.

**Food Code Section(s):** 320

**Corrective Action:** Clean and maintain

**Other Assessment observations and comments:**

**Exceptional Observations:**