



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: 57199	Client Name: Pitt Dining Litchfield Tower (A) / Market Central & ToGo
Address: 3990 5th Avenue	Inspection Date: 04/08/2019
City: Pittsburgh	Purpose: Initial
Municipality: Pittsburgh-104	Permit Exp. Date: 08/31/2020
Category Code: 405-University Food Service	Priority Code: H
Re-Inspection: Yes - Inspector	Class: 4
Re-Inspection Date: 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							
	0	17	1	1	6		2	2	3

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							
	0	6	0	0	2		0	0	2
		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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Morton , Jamella

Balance Amount:

\$1,569.00

Placarding: Inspected & Permitted

Contact:

Start Time: 10:00:00 AM

End Time: 01:05:00 PM

Phone:

(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



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Violation:

Comments:

14 Cleaning and Sanitization

*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.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

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:

Comments:

24 Fabrication, Design, Installation and Maintenance

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:

Comments:

26 Garbage and Refuse

LOW RISK

Compactor is leaking. Area around compactor soiled.

Food Code Section(s): 318

Corrective Action:

Clean ground and surrounding area

Violation:

Comments:

27 Floors

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: