



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

Client ID: 57199	Client Name: Pitt Dining Litchfield Tower (A) / Market Central & ToGo
Address: 3990 5th Avenue	Inspection Date: 04/16/2019
City: Pittsburgh	State: PA Zip: 15213
Municipality: Pittsburgh-104	Inspector: Morton, Jamella
Category Code: 405-University Food Service	Purpose: Reinspection,
Re-Inspection: No - Inspector	Permit Exp. Date: 08/31/2020
Re-Inspection Date:	Priority Code: H

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition		x						
2 Cooking Temperatures #		x						
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #		x						
6 Hot Holding Temperatures #		x						
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								
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		x						
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room								
	0	7	0	0	0	0	0	0

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors								
28 Walls and ceilings								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	1	0	0	0	0	0	0

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

0	8	0	0	0
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◆ - Diamond Exceptional

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



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Inspection Details

Inspector Name: Morton , Jamella	Balance Amount: \$1,569.00
Placarding: Inspected & Permitted	Contact:
Start Time: 12:45:00 PM	End Time: 02:25:00 PM
Phone:	(412) 383-9127

Other Assessment observations and comments:

- 1 **Food Source/Condition** Satisfactory
Dented cans removed and stored on specific rack for dented cans only.
- 2 **Cooking Temperatures** Satisfactory
Final cook temperature of chicken 187F-201F. Broiler is in good working condition. Consulted operator for final cook temperature during inspection (SR#783).
- 5 **Cooling Food** Satisfactory
Cooling products stored uncovered which is permissible, and products under temperature control.
- 6 **Hot Holding Temperatures** Satisfactory
Hot holding temperatures ranged from 183F-202F. Minimum hot holding temperature 135F.
- 14 **Cleaning and Sanitization** Satisfactory
Cutting boards replaced. Additional cutting boards will be replaced at end of semester.
- 23 **Contamination Prevention - Food, Utensils** Satisfactory
-Food and food packaging stored off the floor.
-RTE foods stored under sneeze guard.
-Ice buckets properly stored.
- 26 **Garbage and Refuse** Satisfactory
Compactor removed for refurbishment. Secondary compactor provided.

Exceptional Observations: