



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: 04/16/2019
City: Pittsburgh	Purpose: Reinspection,
Municipality: Pittsburgh-104	Permit Exp. Date: 08/31/2020
Category Code: 405-University Food Service	Priority Code: H
Re-Inspection: No - Inspector	Class: 4
Re-Inspection Date:	

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
		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	8	0	0	0			

◆ - 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: 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: