



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: 201808070004	Client Name: Spork Pit	Inspection Date: 04/23/2019
Address: 5349 Penn Avenue		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15224	Permit Exp. Date: 08/31/2023
Municipality: Pittsburgh-110	Inspector: Anderson, Ian	Priority Code: 1
Category Code: 201-Restaurant with Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors									
28 Walls and ceilings									
29 Lighting									
30 Ventilation					x				x
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	0	0	1		0	0	1
		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	0	0	0	9			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Anderson, Ian

Balance Amount: \$404.00

Placarding: Consumer Alert

Contact:

Start Time: 11:30:00 AM

End Time: 02:30:00 PM

Phone: (412) 404-2128

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

Facility is vacuum packaging and using a sous vide machine without a HACCP plan to hold food for more than 24 hours. This is a repeat violation and facility was ordered last inspection to discontinue vacuum packaging. Employee stated that they wheel it into the back covered area but the machine is plugged in and an employee was observed taking a vacuum package of chicken out of it.

IMMEDIATELY discontinue all vacuum packaging.

Food Code Section(s): 301 ; 329

Corrective Action: Provide records

Violation:

4 Reheating Temperatures

Comments:

*HIGH RISK***

-Facility is using a sous vide machine to reheat foods. The set point for the water temperature is 149° F but the water is 124° F with turkey and chicken temperatures between 107° F and 110° F. Employee stated the chicken and turkey was cooked this morning but a package of turkey has a prep date of 4/18 indicating that it is being reheated. Foods must be rapidly reheated and this machine is not accomplishing that.

Food Code Section(s): 304

Corrective Action: Rapidly reheat foods to at least 165° F (for 15 sec.)

Corrective Action: Rapidly reheat foods.



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Violation:

Comments:

6 Hot Holding Temperatures

*HIGH RISK***

-Several items in the hot holding cabinets are out of temperature brisket, sausage, and beef ribs are between 114° F and 125° F.

-In the steam well some cubed beef is 121° F.

Employees are unsure when the hot holding cabinets are turned on and it may be after food is place in them. Food must be placed in pre-heated cabinets.

Food Code Section(s): 303

Corrective Action: Maintain food at or above 135° F

Corrective Action: Provide enough conveniently located, approved, properly operating hot food storage units to assure that hot foods are held at or above 135° F/130° F (roasts) .

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

Facility lacks a way to reheat foods.

Food Code Section(s): 309

Corrective Action: Provide a means to rapidly reheat food.

Violation:

Comments:

9 Date Marking of Food

LOW RISK

Facility is not marking foods with a 7 day discard date. Vacuum packaged foods such as turkey only have a prep date and some foods are not marked.

Food Code Section(s): 304

Corrective Action: Properly label foods

Violation:

Comments:

10 Probe-Type Thermometers

*MEDIUM RISK**

Facility is not using the probe thermometers to monitor hot holding temperatures of foods.

Food Code Section(s): 304

Corrective Action: Use thermometer to monitor food temperatures

Corrective Action: Provide easy access to probe thermometers.

Violation:

Comments:

19 Pest Management

LOW RISK

-Facility has open garage doors and entry doors without a means to prevent pest entry.

-A large amount of wood for the smokers is piled along the side of the building. These should be organized and elevated to prevent pest harborage.

Food Code Section(s): 319

Corrective Action: Eliminate harborage area, food sources, and entry sites

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

Sanitizer bucket stored on meat cutting board.

Food Code Section(s): 325

Corrective Action: Store chemicals below or separate from food and food contact surfaces



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Violation:

30 Ventilation

Comments:

LOW RISK

Tilt kettle is producing a significant amount of steam without a ventilation system.

Food Code Section(s): 323

Corrective Action: Install equipment completely under hood / Provide sufficient overhang

Other Assessment observations and comments:

Exceptional Observations: