



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: 56996	Client Name: Pitt Dining Cathedral Cafe Food Court	Inspection Date: 05/13/2019
Address: 4200 5th Avenue	State: PA Zip: 15213	Purpose: Initial
City: Pittsburgh	Inspector: Morton, Jamella	Permit Exp. Date: 12/31/2019
Municipality: Pittsburgh-104	Re-Inspection: Yes - Inspector	Priority Code: H
Category Code: 405-University Food Service	Re-Inspection Date: 05/16/2019	

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				x				
4 Reheating Temperatures #			x					
5 Cooling Food #		x						
6 Hot Holding Temperatures #			x					
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food					x			x
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x			x
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x		x	
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #					x	x	x	x
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge					x			x
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room		x						
Summary	0	15	3	1	6	1	2	5

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors		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						
Summary	0	7	0	1	0	0	0	0

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

0	22	3	2	6
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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: \$0.00
Placarding: Inspected & Permitted	Contact:
Start Time: 01:25:00 PM	End Time: 04:15:00 PM
	Phone: (412) 624-8006

9 Date Marking of Food

Violation: *LOW RISK*

Comments: Multiple opened TCS foods(salami, capicola, spring mix held in walk-in cooler without discard dates. TCS foods held more than 24 hours must be labeled with a discard date not to exceed seven days.

Food Code Section(s): 304

Corrective Action: Discard foods held beyond a use-by date of 7 days from and including day of preparation.

11 Cross-Contamination Prevention

Violation: *LOW RISK*

Comments: Ice scoop stored in standing water at ice machine. Ice bucket provided does not have holes in the bottom to allow for water drainage.

Food Code Section(s): 305

Corrective Action: Provide storage unit that allow for proper drainage.

14 Cleaning and Sanitization

Violation: *MEDIUM RISK**

Comments: High temperature dish machine not reaching surface temperature of 160F. High temp test strips provided and two cycles run. No change in color on test strips. Maintenance call placed during inspection and repair made. Third cycle with test strip run (positive color change)and surface temperature of 160F reached.

Food Code Section(s): 312

Corrective Action: Repair or maintain dishwasher to adequately sanitize.

19 Pest Management

Violation: *HIGH RISK***

Comments: Fresh mouse droppings observed on top and inside case of plastic cups. Case properly stored on storage rack off the floor. Product discarded.

*MEDIUM RISK**

Small flies (too many to count) observed at dish area handwashing sink.

LOW RISK

Old mouse droppings observed in multiple areas of dry storage.

Old mouse droppings observed behind ice machine.

Food Code Section(s): 319

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

Corrective Action: Remove rodent droppings

22 Demonstration of Knowledge

Violation: *LOW RISK*

Comments: Dishwasher stated that he does not always wear gloves or wash hands between loading dirty dishes and unloading clean dishes.

Food Code Section(s): 336

Corrective Action: Personal Hygiene.

Corrective Action: Implement consistent handwashing/glove changing system to reduce potential for cross-contamination.



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Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

Apples held at the front counter unwrapped. Barrier must be provided for RTE fruit such as apples, peaches, plum, and nectarines

Food Code Section(s): 305

Other Assessment observations and comments:

Exceptional Observations: