



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: 47509	Client Name: Mallorca Restaurant	Inspection Date: 05/20/2019
Address: 2226-2228 E Carson Street		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15203	Permit Exp. Date: 08/31/2022
Municipality: Pittsburgh-116	Inspector: Schlaich, Elliot	Priority Code: H
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	x	
2 Cooking Temperatures #			x						
3 Consumer Advisory		x							
4 Reheating Temperatures #			x						
5 Cooling Food #					x		x		
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature					x			x	x
9 Date Marking of Food					x			x	
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #					x		x	x	
12 Employee Health #		x							
13 Employee Personal Hygiene #					x		x		
14 Cleaning and Sanitization #					x		x	x	x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing					x				x
18 Handwashing Facilities					x				x
19 Pest Management #					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				x
25 Toilet Room					x				x
	0	8	2	0	15		7	6	8

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				x
29 Lighting					x				x
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	4	0	0	4		0	0	4
		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: Schlaich, Elliot

Balance Amount: \$412.50

Placarding: Consumer Alert

Contact:

Start Time: 10:50:00 AM

End Time: 02:30:00 PM

Phone: (412) 488-1818

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

- Vacuum packaged fish found in the walk in cooler. Facility has been told numerous times that vacuum packaging must be removed before thawing as to prevent botulism toxin growth.

*MEDIUM RISK**

- Old bacon and box with paper found covered with mold in the walk in cooler.

Food Code Section(s): 301

Corrective Action: Discard/remove food that is not in sound condition or not from an approved source.

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

- Large metal pan of lamb shank found in the walk in cooler at 46F. Food was covered with foil and plastic wrap. Food was cooling for an unknown amount of time. Discard.

- Large pan of cooked rice found in the walk in cooler at 43F. Food was covered in plastic wrap with condensate forming on the inside of the plastic. Food was cooling for over a day. Discard food.

- Facility is not keeping or maintaining cooling charts

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.

Corrective Action: Record cooling temperature on charts

Corrective Action: Retain cooling charts for at least 30 days



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Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

- All foods found in the kitchen 2 door prep cooler were found at 70F. All TCS food was discarded from this unit.
 - Stuffed mushrooms found in kitchen 2 door stand up cooler at 46F.
 - Sausage found in the kitchen 2 door stand up cooler at 47F.
 - Sliced tomatoes found in the kitchen 2 door salad cooler at 46F.
- Food was found out of temperature for an unknown amount of time. Food discarded.

Food Code Section(s): 303

Corrective Action: Food must be held at 41° F or below

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

Kitchen 2 door prep cooler was found at 70F. Repair call was made during the inspection.

LOW RISK

Broken thermometer found in the kitchen 2 door stand up cooler.

Food Code Section(s): 303 ; 309

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation:

Comments:

9 Date Marking of Food

*MEDIUM RISK**

- Facility is only partially date marking food. Some food items were found marked with a prep date, others lacked a date mark entirely.

Food Code Section(s): 304

Corrective Action: Properly label foods

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

Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

- Unwrapped cheese found sitting directly on a soiled storage rack in the kitchen 1 door stand up cooler.
- Sliced tomatoes found stored in the same insert pan as raw eggs.
- Old, loose hanging food debris found on storage racks above uncovered food.

*MEDIUM RISK**

- Pans of vegetables were stacked so that the bottom of one pan was in contact with food from the other pan.

Food Code Section(s): 303 ; 312

Corrective Action: Discard contaminated food

Corrective Action: Store raw foods according to required final cook temperatures, with the highest required temperature on the bottom: poultry, stuffings, stuffed foods, wild game (165° F); raw eggs, ground meat and the other comminuted foods, injected and tenderized meats (155° F); fish, beef, pork, commercially raised game (145° F)



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Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

- Employee was observed eating food in the walk in cooler and then failing to wash his hands before continuing to work.
- Employee was observed talking on a cell phone and then failing to wash his hands before going back to work.

Food Code Section(s): 307

Corrective Action:

Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

Corrective Action:

Wash hands as often as necessary between glove usage

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- Soiled tongs found hung at 2 spots on the cook line. Tongs were from the night before failed to be cleaned.
- Slicer found heavily soiled with old food debris.
- Large plastic potato chip bins were found accumulating old food debris. Bins need to be cleaned daily.
- Meat cutter found soiled with old meat / debris. Facility is failing to clean and sanitize critical pieces of equipment.

*MEDIUM RISK**

- Knives and other utensils were found soaking in water buckets. Knives / utensils should be stored clean and DRY.

LOW RISK

- Storage racks in the walk in cooler are heavily contaminated with old food debris.
- Storage racks in the walk in cooler are growing mold.
- Storage racks in the walk in cooler are rusting.
- Spatula handle on the cook line is melted / no longer easily cleanable.
- Microwave door handle is accumulating old food debris / splatter.
- 1 door stand up desert cooler is accumulating old food debris.

Food Code Section(s): 312

Corrective Action:

Store wiping cloths, between uses in required concentration of approved chemical sanitizer.

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:

17 Plumbing

LOW RISK

- Large leak found under the middle compartment of the 3 bowl sink.
- Grease trap / interceptor could not be located. Install by the next routine inspection.

Food Code Section(s): 315

Corrective Action:

Repair, replace or eliminate



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Violation:

Comments:

18 Handwashing Facilities

LOW RISK

- Utensils found stored in the main hand sink.
- Bucket found stored in the salad hand sink.
- Paper towels needed at the main kitchen hand sink.

Food Code Section(s): 317

Corrective Action: Keep hand washing sink open and accessible

Violation:

Comments:

19 Pest Management

*HIGH RISK***

- 2 dead American roaches found in the upstairs kitchen.
- Multiple dead American roaches and 1 live roach found on the floor of the basement / dry storage room.

Food Code Section(s): 319

Corrective Action: Exclude non-service animals

Corrective Action: Clean and maintain

Violation:

Comments:

22 Demonstration of Knowledge

*MEDIUM RISK**

Facility lacks demonstration of knowledge with basic food safety as evidence from the above violations.

Food Code Section(s): 336

Corrective Action: Temperature Control - Cooling.

Corrective Action: Temperature Control - Cooking.

Corrective Action: Temperature Control - Holding.

Corrective Action: Sanitization.

Corrective Action: Personal Hygiene.

Corrective Action: Cross-contamination.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Potatoes found stored on the basement floor.
- Boxes of food found damaged and stored on the floor of the walk in freezer.
- A few food items were found uncovered in the walk in cooler.

Food Code Section(s): 303

Corrective Action: Cover Foods

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor



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Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Gaskets were found torn on multiple coolers.
- Shelving inside of the salad stand up cooler is wrapped in plastic wrap.
- Walk in freezer door does not completely close.
- Alaskan crab legs found stored in garbage type black bag. Store in food grade bags.

Food Code Section(s): 308 ; 309

Corrective Action: Resurface / replace

Corrective Action: Repair / replace equipment

Violation:

Comments:

25 Toilet Room

LOW RISK

- Employee rest room in the basement is littered with towels. Cigarette butts found in the hand sink.
- Excessive amount of fecal matter found on / in the employee rest room toilet.

Food Code Section(s): 316

Corrective Action: Clean and maintain in good repair

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- Dumpster lids found open.
- Drain plug is missing on 1 dumpster causing leachate to accumulate on the ground.
- Hundreds of were flies found near the dumpster area. This is close to the back door and can allow for pest access into the kitchen.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Corrective Action: Store garbage and refuse in watertight containers with tight-fitting lids

Corrective Action: Clean ground and surrounding area

Violation:

Comments:

27 Floors

LOW RISK

- Water found pooling on the floor of the 3 bowl sink room.
- Drain coverers are needed on several floor drains in the kitchen.

Food Code Section(s): 320

Corrective Action: Remove

Violation:

Comments:

28 Walls and ceilings

LOW RISK

Wall behind the 3 bowl sink is moldy.

Food Code Section(s): 321

Corrective Action: Clean and maintain



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Comments:

29 Lighting

LOW RISK

- A few florescent lights in the kitchen are not protected.
- Insufficient lighting found in the kitchen and basement. Replace broken bulbs.

Food Code Section(s): 322

Corrective Action: Provide adequate shielded lighting

Other Assesment observations and comments:

Exceptional Observations: