



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: 05/24/2019
Address: 4200 5th Avenue	State: PA Zip: 15213	Purpose: Reinspection
City: Pittsburgh	Inspector: O'Malley, Catherine	Permit Exp. Date: 12/31/2020
Municipality: Pittsburgh-104	Re-Inspection: No - Inspector	Priority Code: H
Category Code: 405-University Food Service	Re-Inspection Date:	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition								
2 Cooking Temperatures #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #								
8 Facilities to Maintain Temperature								
9 Date Marking of Food								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #		X						
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 #		X						
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge		X						
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	4	0	0	0	0	0	0

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								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	0	0	0	0

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

0	4	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: O'Malley, Catherine	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact:
Start Time: 01:45:00 PM	End Time: 03:00:00 PM
Phone:	(412) 624-8006

Other Assessment observations and comments:

- 11 **Cross-Contamination Prevention** **Satisfactory**
-Holes drilled into ice scoop holder to allow for water drainage. No standing water observed.
- 14 **Cleaning and Sanitization** **Satisfactory**
-New booster installed on high temperature dish machine. Facility is using manual test strips and internal digital thermometer to measure surface temperature. Positive color change on manual test strips (160° F) during inspection indicated proper surface temperature.
- 19 **Pest Management** **Satisfactory**
-No mouse droppings observed at time of inspection. Limited food product and single use items stored in dry storage area. Area is swept and mopped twice a day. Tin cats are monitored by pest control/custodial staff daily. Manager stated pest control has been on site daily since previous inspection. Holes in ceiling and walls have been sealed. Booths and dining room area furniture pulled from walls, inspected and eliminated possible harborage areas.

-No small fly activity observed during inspection. Per manager, pest control has treated drains for fly activity. Soiled towels and mats are no longer stored in the dish wash area.
- 22 **Demonstration of Knowledge** **Satisfactory**
-Facility has implemented procedure for dish washers, regarding cross contamination when loading dirty dishes and unloading clean dishes. Dish wash employees will load dirty dishes into machine and immediately wash their hands in preparation for unloading clean dishes.

Exceptional Observations: