



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: 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	Category Code: 405-University Food Service	Priority Code: H
Re-Inspection: No - Inspector	Re-Inspection Date:	Class: 4

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
		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: 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: