



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: 200810310001 **Client Name:** Ichiban Steakhouse

Address: 983 Freeport Road

City: Pittsburgh

Municipality: Pittsburgh-112

Category Code: 202-Chain Restaurant with Liquor

Re-Inspection: Pending - Inspector

State: PA **Zip:** 15238

Inspector: Reese, Jeffrey

Re-Inspection Date:

Inspection Date: 06/27/2019

Purpose: Initial

Permit Exp. Date: 11/30/2024

Priority Code: 1

Class: 4

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		x		
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature					x			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		x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities		x							
19 Pest Management #		x							
20 Toxic Items		x							
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	16	2	0	7		4	1	3

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							
	0	8	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	0	24	2	0	7			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Reese, Jeffrey

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 01:00:00 PM

End Time: 03:45:00 PM

Phone: (412) 781-7600

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

* Lo Mien noodles cooling in large plastic covered bus tubs in walk in unit at 70°F after more than 2 hours. DISCARD

Food Code Section(s): 304

Corrective Action:

Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Corrective Action:

Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Corrective Action:

Discard food.

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

* Prep unit insert pans holding imitation crab, shrimp, beef, and, and pork at 45-48°F

* Walk in unit holding lo mien noodles, tofu, cut melon, cut lettuce, raw shell eggs, and assorted raw meats at 46-50°F.

Food Code Section(s): 303

Corrective Action:

Food must be held at 41° F or below

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

* Walk in unit holding at 50°F.

* Merchandiser unit in kitchen is not working.

Food Code Section(s): 303

Corrective Action:

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



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Violation:

Comments:

Food Code Section(s): 304

Corrective Action: Properly label foods

9 Date Marking of Food

LOW RISK

* Prepared foods are not marked with a discard date.

Violation:

Comments:

Food Code Section(s): 305

Corrective Action: * Store in a clean, dry container.

11 Cross-Contamination Prevention

*HIGH RISK***

* Rice scoops in container soiled water.

Violation:

Comments:

Food Code Section(s): 312

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

14 Cleaning and Sanitization

LOW RISK

* Ice machine deflector plate has mold growth.

*HIGH RISK***

* In-use knives stored in the gap between equipment.

Violation:

Comments:

Food Code Section(s): 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Other Assessment observations and comments:

Exceptional Observations:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

* Windows on sushi display case repaired with tape.

* Broken merchandiser was used for kitchen duty. Unit must be replaced with a unit designed for kitchen use.

* Residential microwave in use.