



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: 49305	Client Name: Bruegger's Bagel Bakery	Inspection Date: 08/09/2019
Address: 3716 Forbes Avenue		Purpose: Complaint
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 11/30/2020
Municipality: Pittsburgh-104	Inspector: Morton, Jamella	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor		Class:
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									
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #					x	x			
8 Facilities to Maintain Temperature					x		x		
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x	x			x
15 Water Supply									
16 Waste Water Disposal					x		x		x
17 Plumbing									
18 Handwashing Facilities									
19 Pest Management #					x				x
20 Toxic Items									
21 Certified Food Protection Manager					x		x		
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	0	0	0	6		2	3	3

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative		x							
	0	1	0	0	2		0	0	2
		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	1	0	0	8			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Morton , Jamella

Balance Amount: \$0.00

Placarding: Closure/Imminent Hazard

Contact:

Start Time: 11:30:00 AM

End Time: 01:50:00 PM

Phone: (412) 682-6360

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

Top portions of cream cheese, sliced tomatoes and other TCS items measured 50F-52F. Bottom portions measured 43F. Facility has been cited for cold holding violations multiple times in the past four years. Facility has ignored these. Repair or replace immediately.

(REPEAT VIOLATION)

Food Code Section(s): 303 ; 305

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

Corrective Action: Discard or remove food from sale

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

Open cold well on prep line not maintaining proper cold holding temperature of 41F.

Food Code Section(s): 305



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

Black residue observed on shelving storing bagels in the prep area.

LOW RISK

Black residue present on non-food contact surfaces.

Food Code Section(s): 312

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.

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Violation:

Comments:

16 Waste Water Disposal

*MEDIUM RISK**

Raw sewage backup in basement. Appears to be a chronic condition. Restrict access and repair immediately. Basement is unused. Manager aware of backup in basement and advised landlord.

LOW RISK

Heavy grease build-up on grease trap epoxy. Invoice stated grease trap received maintenance previous day, however build-up remains.

Food Code Section(s): 315

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Restrict access

Violation:

Comments:

19 Pest Management

LOW RISK

-Old mouse droppings present below front counter handwashing sink and mop sink.

-Small flies present under front counter, dry storage, and mop sink area.

Food Code Section(s):

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Person(s) have failed to notify ACHD Food Safety for sewage in the basement.

Food Code Section(s): 336



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Violation:

Comments:

27 Floors

LOW RISK

- Severe grease accumulation and food debris under equipment in kitchen area and at the front counter area.
- Base coving separating in the rear kitchen.
- Wet slime between tiles at rear kitchen handsink.
- Pooling water between tiles in rear kitchen.
- Gap between floor and wall behind ice machine.
- Floor grout excessively worn or missing in multiple areas.

The kitchen floor has reached the end of its useful life. Repair or replace immediately (REPEAT VIOLATION)

-Old carpet in dining area encrusted with grease and food debris. No thread left in carpet. Clean or replace.

Food Code Section(s): 320

Violation:

Comments:

28 Walls and ceilings

LOW RISK

Overhead leaks observed on entire front area including over 50% of ceiling above uncovered foods on the prep line. Multiple ceiling tiles in the dining room are water damaged. When repairs are completed, paint or replace ceiling to monitor for leaks.

Food Code Section(s): 321

Corrective Action: Repair or replace

Other Assessment observations and comments:

Exceptional Observations: