



# 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

<b>Client ID:</b> 49305	<b>Client Name:</b> Bruegger's Bagel Bakery	<b>Inspection Date:</b> 08/13/2019
<b>Address:</b> 3716 Forbes Avenue	<b>State:</b> PA <b>Zip:</b> 15213	<b>Purpose:</b> Reinspection
<b>City:</b> Pittsburgh	<b>Inspector:</b> Morton, Jamella	<b>Permit Exp. Date:</b> 11/30/2020
<b>Municipality:</b> Pittsburgh-104	<b>Re-Inspection Date:</b> 09/13/2019	<b>Priority Code:</b> H
<b>Category Code:</b> 212-Chain Restaurant without Liquor		<b>Class:</b>
<b>Re-Inspection:</b> Yes - Inspector		

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							
8 Facilities to Maintain Temperature		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							
15 Water Supply									
16 Waste Water Disposal		X							
17 Plumbing									
18 Handwashing Facilities									
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
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		X							
28 Walls and ceilings		X							
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	2	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	6	0	0	0			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Morton , Jamella

**Balance Amount:** \$0.00

**Placarding:** Inspected & Permitted

**Contact:**

**Start Time:** 09:45:00 AM

**End Time:** 10:30:00 AM

**Phone:**

(412) 682-6360

### Other Assessment observations and comments:

- 7 **Cold Holding Temperatures** **Satisfactory**  
Cur tomatoes and cream cheese held on the prep line measured 38F-40F. Product pans filled less than halfway. Continue to fill pans below max fill line and provide additional backup pans. Holding temperature logs in-use. Temperatures taken twice a day. New refrigeration units have been ordered. Units estimated arrival is three weeks.
- 8 **Facilities to Maintain Temperature** **Satisfactory**  
Ambient air temperature of prep line cold holding unit measured 36F.
- 14 **Cleaning and Sanitization** **Satisfactory**  
General Manager Bettina Cornell stated that a master cleaning schedule being developed.
- 16 **Waste Water Disposal** **Satisfactory**  
Standing water removed from basement area. Floors have been cleaned and pipes repaired. Ms. Cornell stated that pipes were leaking in three different locations. Basement is completely dry. De-humidifier placed in basement.
- 27 **Floors** **Satisfactory**  
Carpeting has been approved for re-order. Floor will be measured within in the next seven days and replacement carpet ordered.
- 28 **Walls and ceilings** **Satisfactory**  
Overhead leaking due to condensation leaking from AC unit. AC duct work has been dried a wrapped in AC specific insulation to prevent re-occurrence. Ceiling tiles have been replaced.

### Exceptional Observations: