



# 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> 201101200003                         | <b>Client Name:</b> Burgatory      | <b>Inspection Date:</b> 08/15/2019  |
| <b>Address:</b> 932 Freeport Road                      |                                    | <b>Purpose:</b> Initial             |
| <b>City:</b> Pittsburgh                                | <b>State:</b> PA <b>Zip:</b> 15238 | <b>Permit Exp. Date:</b> 01/31/2025 |
| <b>Municipality:</b> Pittsburgh-112                    | <b>Inspector:</b> Reese, Jeffrey   | <b>Priority Code:</b> H             |
| <b>Category Code:</b> 202-Chain Restaurant with Liquor |                                    | <b>Class:</b> 4                     |
| <b>Re-Inspection:</b> Pending - Inspector              | <b>Re-Inspection Date:</b>         |                                     |

| 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  |    |    |   |                |      |     |
| 6                                 | Hot Holding Temperatures #                              |                   |    |    |    | x | x              |      |     |
| 7                                 | Cold Holding Temperatures #                             |                   |    |    |    | x | x              |      |     |
| 8                                 | Facilities to Maintain Temperature                      |                   |    |    |    | x |                | x    |     |
| 9                                 | Date Marking of Food                                    |                   | x  |    |    |   |                |      |     |
| 10                                | Probe-Type Thermometers                                 |                   | x  |    |    |   |                |      |     |
| 11                                | Cross-Contamination Prevention #                        |                   | x  |    |    |   |                |      |     |
| 12                                | Employee Health #                                       |                   | x  |    |    |   |                |      |     |
| 13                                | Employee Personal Hygiene #                             |                   | x  |    |    |   |                |      |     |
| 14                                | Cleaning and Sanitization #                             |                   | x  |    |    |   |                |      |     |
| 15                                | Water Supply  |                   | x  |    |    |   |                |      |     |
| 16                                | Waste Water Disposal                                    |                   | x  |    |    |   |                |      |     |
| 17                                | Plumbing  |                   | x  |    |    |   |                |      |     |
| 18                                | Handwashing Facilities                                  |                   | x  |    |    |   |                |      |     |
| 19                                | Pest Management #                                       |                   |    |    |    | x |                | x    | x   |
| 20                                | Toxic Items   |                   | x  |    |    |   |                |      |     |
| 21                                | Certified Food Protection Manager                       |                   |    |    |    | x |                | x    |     |
| 22                                | Demonstration of Knowledge                              |                   | x  |    |    |   |                |      |     |
| 23                                | Contamination Prevention - Food, Utensils and Equipment |                   |    |    |    | x |                |      | x   |
| 24                                | Fabrication, Design, Installation and Maintenance       |                   | x  |    |    |   |                |      |     |
| 25                                | Toilet Room   |                   | x  |    |    |   |                |      |     |
|                                   |   | 0                 | 18 | 1  | 0  | 6 | 2              | 3    | 2   |

| 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   |
|                                    |   | 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-Foot 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:** Reese, Jeffrey

**Balance Amount:** \$0.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 03:30:00 PM

**End Time:** 05:00:00 PM

**Phone:** (412) 781-1456

#### Violation:

#### 6 Hot Holding Temperatures

#### Comments:

\*HIGH RISK\*\*\*

\* full tray of chicken parm and a colander of pasta sitting out at 73°F. Manager states that food was made for the crew

**Food Code Section(s):** 303

**Corrective Action:** Maintain food at or above 135° F

#### Violation:

#### 7 Cold Holding Temperatures

#### Comments:

\*HIGH RISK\*\*\*

\* Prep unit near milkshake area holding quinoa at 55°F, cheese at 58°F.

\* Left cookline prep unit holding assorted cheeses at 53-58°F, cut lettuce at 63°F, hard boiled eggs at 45°F, cut tomatoes at 60°F, pork belly at 51°F.

\* Middle cookline prep unit holding cut tomatoes at 50°F, cut lettuce at 50°F.

\* Right cookline prep unit holding assorted cheeses at 59-60°F.

All TCS items found in the non-operational prep units were discarded at the direction of the Department.

**Food Code Section(s):** 303

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



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### Violation:

### Comments:

### **8 Facilities to Maintain Temperature**

\*MEDIUM RISK\*\*

- \* 4 out of 5 prep units in the kitchen were found with ambient temperatures greater than 41°F.
- \* Prep unit near milkshake area holding at 50°F internal air temp.
- \* Left prep unit holding at 47°F internal air temp.
- \* Middle prep unit holding at 47°F internal air temp.
- \* Right prep unit holding at 52°F internal air temp.

**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.

### Violation:

### Comments:

### **19 Pest Management**

\*MEDIUM RISK\*\*

- \* Fruit flies in mop sink area.
- \* LOW RISK\*
- \* Mouse droppings on floor in hot water tank area.

**Food Code Section(s):** 319

### **Corrective Action:**

Eliminate pests by approved methods

### **Corrective Action:**

Eliminate harborage area, food sources, and entry sites

### **Corrective Action:**

Remove rodent droppings

### Violation:

### Comments:

### **21 Certified Food Protection Manager**

\*MEDIUM RISK\*\*

The person in charge failed to take appropriate actions to correct violations related to cold holding temperatures once they were identified.

**Food Code Section(s):** 336

### **Corrective Action:**

The person in charge shall supervise and instruct food workers in the techniques of sanitary food handling, proper maintenance of the facility, proper corrective actions, and required rules and regulations.

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

- \* Observed employee drop a hotel pan of bacon on the floor, then place that pan on the cutting board on prep unit.

**Food Code Section(s):** 303

### **Corrective Action:**

Discontinue

### **Other Assessment observations and comments:**

### **Exceptional Observations:**