



# 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> 200801040002	<b>Client Name:</b> Hough's Taproom / Copper Kettle Brewing Co.
<b>Address:</b> 557-563 Greenfield Avenue	<b>Inspection Date:</b> 09/18/2019
<b>City:</b> Pittsburgh	<b>Purpose:</b> Reinspection
<b>Municipality:</b> Pittsburgh-115	<b>Permit Exp. Date:</b> 01/31/2023
<b>Category Code:</b> 201-Restaurant with Liquor	<b>Priority Code:</b> H
<b>Re-Inspection:</b> Pending - Inspector	<b>Class:</b> 4
<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			x	
2 Cooking Temperatures #			x						
3 Consumer Advisory									
4 Reheating Temperatures #			x						
5 Cooling Food #					x		x		x
6 Hot Holding Temperatures #			x						
7 Cold Holding Temperatures #									
8 Facilities to Maintain Temperature					x				x
9 Date Marking of Food					x			x	x
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #		x							
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x		x		x
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing									
18 Handwashing Facilities					x			x	x
19 Pest Management #					x		x	x	
20 Toxic Items					x			x	
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge					x				x
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	2	3	0	12		3	6	8

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms				x					
32 General Premises					x				x
33 Administrative					x				
	0	2	0	1	5		0	0	4
		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:** Morton , Jamella

**Balance Amount:** \$505.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 03:10:00 PM

**End Time:** 06:45:00 PM

**Phone:** (412) 586-5944

#### Violation:

#### 1 Food Source/Condition

#### **Comments:**

\*MEDIUM RISK\*\*

-Long term mold growth observed on multiple foods stored in walk-in cooler.

-Moldy marinara stored in cookline reach-in cooler.

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

**Corrective Action:** Discard/remove food that is not in sound condition or not from an approved source.

#### Violation:

#### 5 Cooling Food

#### **Comments:**

\*HIGH RISK\*\*\*

-Cooked brisket stored in walk-in cooler and prepared previous day measured 46F. Product wrapped in aluminum foil.

-Cooked pork stored in the walk-in cooler and prepared previous day measured 46F. Product covered with aluminum foil.

\*LOW RISK\*

Cooling corn salsa measured 97F. Product stored tightly covered in plastic container. Product prepared earlier in day.

**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:** Use an ice bath with frequent stirring of the food.

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

**Corrective Action:** Monitor cooling temperatures of leftover food or foods prepared in advance

**Corrective Action:** Record cooling temperature on charts

**Corrective Action:** Retain cooling charts for at least 30 days



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### **Violation:**

### **Comments:**

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

**Corrective Action:** Provide accurate, conveniently located thermometer

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

\*LOW RISK\*

No thermometer available in salad prep cooler.

### **Violation:**

### **Comments:**

**Food Code Section(s):** 304

**Corrective Action:** Properly label foods

### **9 Date Marking of Food**

\*MEDIUM RISK\*\*

Coleslaw stored in walk-in cooler expired July 2019 (3 months).

\*LOW RISK\*

Inadequate date labeling. Mac and cheese observed with a date of 8/23. TCS items must be labeled with a discard date not to exceed seven days. (REPEAT VIOLATION)

### **Violation:**

### **Comments:**

**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.

### **14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

Black, mold like substance present on food-contact surface of ice machine. ICE CONDEMNED DURING INSPECTION. DO NOT USE.

-Mold observed in food-contact surfaces of homestyle slicer in kitchen area. This is a residential appliance(309). Remove immediately.

-Chemical dishwasher in bar area non-functional. (REPEAT VIOLATION)

\*LOW RISK\*

-Old meat juices present in smoker grease tray. Smoker was used previous day and was not cleaned.

-Unknown liquid pooling in 4 out of 6 copper kettles.

-Heavy grease build-up on stove/oven combo. Discontinue use until thoroughly cleaned.

Professional cleaning is recommended due to severity. This is a fire hazard.

-No test strips available at bar 3-bowl sink.

### **Violation:**

### **Comments:**

**Food Code Section(s):** 317

**Corrective Action:** Provide soap and sanitary towels or hand drying device near sink

**Corrective Action:** Post notice directing employees to wash and clean hands

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

Handwashing sink blocked in basement prep sink.

\*LOW RISK\*

-No paper towels at kitchen handwashing sink

-No handwashing sign posted in employee toilet room.



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### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

- Evidence of tracking powder (Boric Acid) present in bar area, dining area, and upstairs brewing area, behind salad prep cooler, and pizza prep area.
  - Live German cockroaches (2) observed on wall in downstairs prep area and two (2) live German cockroaches in the bar area.
  - Cockroach egg cases present in basement prep area by grease trap.
  - Dead decayed mouse present under stairs in basement area.
  - Heavily soiled fly strips stored over food prep equipment in basement prep area.
- Most recent pest control document produced is from May 2019. Pest control services once per month is inadequate.

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

### Violation:

### Comments:

### 20 Toxic Items

\*MEDIUM RISK\*\*

- Boric Acid observed on floor in beer brewery area. This is an unapproved chemical. Remove immediately.
  - Unapproved chemicals stored below desk in office area. Remove immediately.
- (REPEAT VIOLATION)

**Food Code Section(s):** 325

**Corrective Action:** Remove unapproved chemical from premises

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

No CFPM present during inspection. Facility has been cited for not having a certified person for the last three years.

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

**Corrective Action:** Provide Certified Food Protection Manager to premises during all hours of operation

**Corrective Action:** Obtain approved Certified Food Protection Manager

**Corrective Action:** Provide proof of current and approved Food Protection Manager certification

**Corrective Action:** Certified Food Protection Manager Course schedule left with person in charge

### Violation:

### Comments:

### 22 Demonstration of Knowledge

\*LOW RISK\*

- Improper cooling process occurring.
- Evidence of on-going pest control issues.

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

**Corrective Action:** Temperature Control - Cooling.



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### Violation:

### Comments:

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

\*LOW RISK\*

-Food packaging, foods, and banquet articles stored on the floor in unfinished basement area.

-Commercial slicer stored on the floor in the pizza prep area.

-Grains stored on floor in beer brewing area.

**Food Code Section(s):** 311

**Corrective Action:** Protect Food

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

**Corrective Action:** Finish all unfinished areas and provide a smooth, durable, easily cleanable surface.

### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

\*LOW RISK\*

Condensate line from walk-in cooler dripping on floor in basement.

**Food Code Section(s):** 309

**Corrective Action:** Repair / replace equipment

### Violation:

### Comments:

### **26 Garbage and Refuse**

\*LOW RISK\*

Grease recycle container heavily soiled.

**Food Code Section(s):** 318

**Corrective Action:** Clean and maintain

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

Unfinished floor in basement brewing area.

**Food Code Section(s):** 320

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

-Overhead leaking evident by water stained ceiling tiles in basement prep area and brewing area.

-Unfinished walls and lack of base coving in pizza area.

**Food Code Section(s):** 321

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **32 General Premises**

\*LOW RISK\*

Excessive clutter present in throughout basement area. Remove all non-essential items immediately.

**Food Code Section(s):** 326

**Corrective Action:** Remove miscellaneous items



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### Violation:

### Comments:

### **33 Administrative**

No plans have been filed with the department for the adjutant brewery and other plumbing work. Plans were given to the operators in March of 2018.

Evidence of brewing activities in the basement.- basement not suitable for any food preparation.

**Food Code Section(s):** 330

**Corrective Action:** Construction plans not submitted

**Other Assessment observations and comments:**

**Exceptional Observations:**