



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: 49262	Client Name: Pitt Dining Sutherland Hall / The Perch	Inspection Date: 09/23/2019
Address: 3725 Sutherland Drive	State: PA Zip: 15213	Purpose: Initial
City: Pittsburgh	Inspector: Kapfhammer, Patrick	Permit Exp. Date: 11/30/2020
Municipality: Pittsburgh-104	Category Code: 405-University Food Service	Priority Code: 1
Re-Inspection: No - Inspector	Re-Inspection Date:	Class: 4

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		x							
4 Reheating Temperatures #			x						
5 Cooling Food #					x				x
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #		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	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				x
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
	0	19	1	0	5		1	0	4

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		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							
33 Administrative		x							
	0	6	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	25	1	0	7			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Kapfhammer, Patrick

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 11:00:00 AM

End Time: 12:35:00 PM

Phone: (412) 383-9126

Violation:

1 Food Source/Condition

Comments:

LOW RISK

can of kidney beans dented at seam. CORRECTED.

Food Code Section(s): 301

Corrective Action:

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

Violation:

5 Cooling Food

Comments:

LOW RISK

Cooked sausage 48F and cooling in covered container.

Food Code Section(s): 304

Corrective Action:

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

Violation:

8 Facilities to Maintain Temperature

Comments:

LOW RISK

Coleslaw made 1 hour ago is 48F in cold bar. CORRECTED. coleslaw placed in blast chiller.

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): 312

Corrective Action:

14 Cleaning and Sanitization

*HIGH RISK**

Food contact surface of tongs has old food debris on it. Dirty tongs are stored with clean utensils.

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.

Violation:

Comments:

Food Code Section(s): 302

Corrective Action:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

Sneeze guard at self serve waffle station is too high. lower sneeze guard to protect food.

Protect Food

Violation:

Comments:

Food Code Section(s): 320

Corrective Action:

27 Floors

LOW RISK

Food debris build-up at floor/wall junction behind cook line in kitchen.

Clean and maintain

Violation:

Comments:

Food Code Section(s): 321

Corrective Action:

28 Walls and ceilings

LOW RISK

Paint peeling off of wall around base of mop sink.

Seal, caulk

Other Assessment observations and comments:

Exceptional Observations: