



Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 201101200001	Client Name: Oriental Market	Inspection Date: 06/25/2020
Address: 4768 McKnight Road	State: PA Zip: 15237	Purpose: Initial, Compl
City: Pittsburgh	Inspector: Webb , Kimble	Permit Exp. Date: 01/31/2021
Municipality: Ross	Re- Inspection: Yes - Inspector	Priority Code: H
Category Code: 111-Supermarket	Re- Inspection Date: 07/16/2020	

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	x	x	
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food					x			x
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x		x	
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities					x		x	x
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager		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						
TOTAL	0	11	2	1	11	3	4	7

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors		x						
28 Walls and ceilings					x			x
29 Lighting		x						
30 Ventilation					x			x
31 Dressing rooms and Locker rooms		x						
32 General Premises		x						
33 Administrative		x						
TOTAL	0	5	0	0	3	0	0	3

U.S. Centers for Disease Control and Prevention "high risk" for

0	16	2	1	14
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◆ - Diamond Exceptional

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: Webb , Kimble	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact: Cindy Liu
Start Time: 09:50:00 AM	End Time: 01:30:00 PM
	Phone: (412) 548-3648

Violation: **1 Food Source/Condition**

Comments: *HIGH RISK***
 -Eight crates of sliced fish sitting directly outdoors under no protection in parking lot next to hillside in parking lot. Flies observed on the fish carcasses. Fish was set out to be dried. Finished fish product was observed in the second to left reach-in cooler. All were discarded and denatured on site. When inspector requested all fish be discarded, operator was hesitant and placed only a portion of fish in the dumpster and concealed rest of the fish from inspectors in the walk-in cooler. Eventually discarded. REPEAT VIOLATION REPEAT VIOLATION
 -Drying or curing of meats without a HACCP plan or standard operating procedures. REPEAT VIOLATION.
 -Evidence of food preparation in an adjutant " kitchen". May require submission of plans. This kitchen is adjacent to the store front. There is no ventilation, handwashing facility, or commercial equipment. Room is lined with cardboard and newspaper- not suitable for safe food preparation.

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*
 -Evidence of improper cooling in the walk-in cooler outside. Cooked duck wings with condensate present on the lid of containers.
 -Lack of cooling charts for prepared foods including cooked duck wings and pig's blood.

Food Code Section(s): 304

Corrective Action: Use approved means such as blast chillers or adding ice to a condensed food.

Corrective Action: Record cooling temperature on charts

Corrective Action: Retain cooling charts for at least 30 days

Violation: **7 Cold Holding Temperatures**

Comments: *HIGH RISK***
 -Fish sitting outside noted at 62° F at 10:00 am. Fish was discarded during inspection.
 -Raw egg in left-most reach in cooler noted at 47° F .
 -Cooked pork buns in display case noted at 48° F . Operator states that these came in a shipment earlier in the morning, and item was placed under proper refrigeration upon the inspector's request.
 *MEDIUM RISK**
 -Uncovered tofu in right-most reach-in cooler noted at 45° F.
 -Duck livers thawing in 3-bowl sink not under running water. Fish thawing next to three bowl sink in standing water. No temperature violations.

Food Code Section(s): 303

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

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Corrective Action: Provide accurate easily accessed thermometer to monitor unit temperature



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Violation:

Comments:

8 Facilities to Maintain Temperature

LOW RISK

-Wooden crates lining the shelving of the reach in coolers blocking the air circulation in the units are not allowing the full air circulation in the units. Ambient temperature of right-most reach-in cooler noted at 44° F . Operator has agreed to remove shelving and consult a professional so that the units are in working condition during the summer months.

-Thermometers in the reach-in coolers are out of calibration. Operator instructed on how to calibrate on site.

Food Code Section(s): 303

Corrective Action: Provide accurate, conveniently located thermometer

Corrective Action: Allow for full air circulation in all refrigeration units.

Violation:

Comments:

9 Date Marking of Food

LOW RISK

Lack of discard dates for foods prepared in advance including cooked duck wings.

Food Code Section(s): 304

Corrective Action: Properly label foods

Violation:

Comments:

11 Cross-Contamination Prevention

*MEDIUM RISK**

-Raw pork over ready-to-eat vegetables in the walk-in cooler.

Food Code Section(s): 303

Corrective Action: Store raw foods according to required final cook temperatures, with the highest required temperature on the bottom: poultry, stuffings, stuffed foods, wild game (165° F); raw eggs, ground meat and the other comminuted foods, injected and tenderized meats (155° F); fish, beef, pork, commercially raised game (145° F)

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Dried meat debris on knife hanging on magnetic strip in the food preparation area.

-Utensils in the back kitchen area stored on grease trap interceptor.

LOW RISK

Could not locate the stoppers of the 3-bowl sink. Evidence of no sanitization.

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.

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

-No convenient handwashing sink in the back kitchen preparation unit.

-Evidence of dish washing or food preparation in the handwashing sink next to the 3-bowl sink.

LOW RISK

-Lack of paper towels at handwashing sink in the meat slicing area.

Food Code Section(s): 317

Corrective Action: Properly install and locate hand washing sinks

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



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Violation:

22 Demonstration of Knowledge

Comments:

*MEDIUM RISK**

Certified person in charge does not appear to be enforcing basic food safety principles.

Food Code Section(s): 336

Corrective Action: Temperature Control - Reheating.

Corrective Action: Temperature Control - Cooling.

Corrective Action: Temperature Control - Cooking.

Corrective Action: Temperature Control - Holding.

Corrective Action: Sanitization.

Corrective Action: Cross-contamination.

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

-Open tofu in the right-most display case,

-Food stored on the floor of the walk-in cooler including vegetables, raw pork, and uncovered pig's blood.

-Bus pans observed outdoors in the garbage area.

-Fish sauce in storage outdoors next to the dumpster area. REPEAT VIOLATION.

-Food storage outdoors is an ongoing violation since 2012.

Food Code Section(s): 303

Corrective Action: Protect Food

Corrective Action: Cover Foods

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

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

-Styrofoam used under cutting board attached to dolly. Evident that Styrofoam was old as it was stuck in between cutting board and dolly.

-Untreated wood lining the shelves of the reach-in coolers.

-Soiled cardboard and newspapers in front of the wok in the back kitchen area.

-Door of walk-in freezer outside not closing properly.

Food Code Section(s): 308 ; 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces



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Violation:

26 Garbage and Refuse

Comments:

LOW RISK

-Excessive amounts of cardboard outdoors, dumpster overflowing, too many pallets to count. Increase pickup frequency. REPEAT VIOLATION. Correct or will be subject to possible civil penalty.

Food Code Section(s): 318

Corrective Action: Increase pick-up frequency

Corrective Action: Clean ground and surrounding area

Corrective Action: Consider compactor for the excessive cardboard.

Violation:

28 Walls and ceilings

Comments:

LOW RISK

Unfinished walls in the utility closet next to the food preparation area.

Food Code Section(s): 321

Corrective Action: Seal, caulk

Violation:

30 Ventilation

Comments:

LOW RISK

-Frying in the back kitchen area without ventilation.

Food Code Section(s): 323

Corrective Action: Provide adequate approved ventilation

Corrective Action: Install equipment completely under hood / Provide sufficient overhang

Other Assessment observations and comments:

12 Employee Health

Satisfactory

-No ill workers in facility.

13 Employee Personal Hygiene

Satisfactory

-Glove usage is not increased in facility in response to the COVID-19 epidemic.

33 Administrative

Satisfactory

-All employees wearing masks.

-Glass barrier in between employees and customers at the checkout line provides distancing.

Exceptional Observations: