



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: 200301230011 **Client Name:** Donut Connection
Address: 2414 Brownsville Rd
City: Pittsburgh **State:** PA **Zip:** 15210
Municipality: Pittsburgh-129 **Inspector:** Frenchek, Zachary
Category Code: 212-Chain Restaurant without Liquor
Re-Inspection: Yes - Inspector **Re-Inspection Date:** 03/31/2025
Inspection Date: 03/17/2025
Purpose: Reinspection,
Permit Exp. Date: 01/31/2026
Priority Code: H
Class: 3

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 #									
8 Facilities to Maintain Temperature									
9 Date Marking of Food					x				x
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x		x		x
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing					x				x
18 Handwashing Facilities									
19 Pest Management #					x	x			
20 Toxic Items									
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				x
25 Toilet Room									
		0	3	0	0	7	1	2	5

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									
30 Ventilation					x				x
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
		0	1	0	0	3	0	0	3

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

Client # 200301230011

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Inspection Details

Inspector Name: Frenchek, Zachary

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Markabawi Adnan

Start Time: 01:35:00 PM

End Time: 04:15:00 PM

Phone: (412) 885-0190

Violation:

9 Date Marking of Food

Comments:

LOW RISK

-Opened bulk deli meat in deli cooler marked with opening date but not with disposal/use by date.

Food Code Section(s): 332

Corrective Action:

Discard foods held beyond a use-by date of 7 days from and including day of preparation.

Corrective Action:

Properly label foods with a use by date of seven days including the first day of use.

Corrective Action:

Example: Bologna opened on 3/18 would be marked with 3/18 AND 3/24.

Violation:

14 Cleaning and Sanitization

Comments:

*MEDIUM RISK**

- Concentration of quaternary ammonium in sanitizer compartment of three compartment sink measured between 0 and 100 ppm.

LOW RISK

- Handle of swinging door leading into kitchen has heavy food buildup on hand contact surface

- Walls and shelves inside Frigidaire residential refrigerator have food buildup on them

- Shelving in the dairy cooler stained with black substance

Food Code Section(s): 311

Corrective Action:

Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as required by manufacturer.

Corrective Action:

Use 1 sanitizer tablet for every gallon of water in compartment. Check concentration using test strips.

Violation:

17 Plumbing

Comments:

LOW RISK

- Facility lacks a grease trap. REPEAT VIOLATION

Food Code Section(s): 321

Corrective Action:

Facility must install a grease trap within 39 days. All work must be performed by a registered master plumber. Plans must be submitted to the ACHD Plumbing Program for approval prior to construction beginning. Final plumbing inspection must be performed.

Violation:

19 Pest Management

Comments:

*HIGH RISK***

- Mouse droppings found on bottom level of wooden shelving and dunnage racks in storage room on both sides of door leading into kitchen. No signs of adulterated food observed.

- Flour and topping buildup present on floors, shelving, and walls in areas with droppings.

- Cardboard used as shelf and dunnage rack liners.

Food Code Section(s): 317

Corrective Action:

Remove rodent droppings

Corrective Action:

- Clean and disinfect affected areas.

- Stop using cardboard as shelf/rack liners.

- After cleaning, obtain pest servicing targeted to mice. Retain written service reports.

- Increase depth and frequency of shelving cleaning.



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Violation:

Comments:

Food Code Section(s): 325

Corrective Action:

Corrective Action:

21 Certified Food Protection Manager

*MEDIUM RISK**

- No CFPM as person in charge present during inspection. Only one employee of facility has CFPM certification.

Provide Certified Food Protection Manager to premises during all hours of operation

-Obtain certification for additional staff to be certified food protection managers so that at least one is present at all times of facility operation.

Violation:

Comments:

Food Code Section(s): 332

Corrective Action:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Bulk flour in storage room is stored in upright open bags. No signs of adulteration.

Close bags or store flour in closed, labeled containers.

Violation:

Comments:

Food Code Section(s): 307 ; 308

Corrective Action:

Corrective Action:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Door gaskets on Glenco 3-door freeze are warped

- White garbage bag used to store raw dough in Frigidaire residential refrigerator. Bag torn.

Provide approved, NSF standard equipment

Use an approved food safe bag or container to store dough in refrigerator.

Violation:

Comments:

Food Code Section(s): 324

Corrective Action:

26 Garbage and Refuse

LOW RISK

- Dumpster stored on soil next to asphalt parking lot

- Dumpster lids kept open

Keep lids closed

Violation:

Comments:

Food Code Section(s): 312

Corrective Action:

28 Walls and ceilings

LOW RISK

- Section of wall behind furnace is missing. Operator has repairs scheduled.

- Large cracks observed at junctions between walls and wooden shelving.

Repair or replace

Violation:

Comments:

Food Code Section(s): 311

Corrective Action:

Other Assessment observations and comments:

Exceptional Observations:

30 Ventilation

LOW RISK

- Ansul fire suppression system last inspected July 2024

Obtain servicing of fire suppression system every six months.

General Comments:

Inspection partially in response to GovQA complaint #H424552-031725, stating someone became ill with listeria after eating



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a cinnamon roll and drink combo at the facility. No recalled food products found in facility. Sufficient evidence not found to support this facility as source of listeria infection.

Clean and disinfect all areas with rodent droppings. Utilize a solution of 3/4 cup bleach per 1 gallon of water for disinfecting. Wear mask, gloves, and goggles during cleaning and disinfecting. Have pest control come after cleaning has taken place.

Obtain at least one more employee certified as a certified food protection manager from an approved program. Show proof of registration for CFPM course within three months.

EH Supervisor J. Morton consulted via phone during inspection.

Reinspection to occur on or after March 31, 2025. Address high and medium risk violations prior to reinspection.