

All egheny County Heal th Department Food Safety Program Food Safety

2121 Nobl estown Rd, Suite # 210, Pittsburgh, PA 15205

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

Food Safety Assessment Report

Client ID: 201210050002 Client Name: St. Benedict the Moor School

Address: 631 Watt Street Inspection Date: 11/29/2023

City:PittsburghState: PAZip: 15219Purpose:InitialMunicipality:Pittsburgh-105Inspector: Randall , JoycePermit Exp. Date: 10/31/2024

Category Code: 651-School Full Service KitchenPriority Code:9Re- Inspection: No - InspectorRe- Inspection Date:Class:3

Food Safety Assessment Categories			Assessment Status					Violation Risk		
	•	S	NO	NA	V		Med.	Low		
1 Food Source/Condition	V	х				\parallel				
2 Cooking Temperatures #		X				1				
3 Consumer Advisory		<u> </u>		Х						
4 Reheating Temperatures #			X							
5 Cooling Food #			х							
6 Hot Holding Temperatures #		х								
7 Cold Holding Temperatures #		х								
8 Facilities to Maintain Temperature		х								
9 Date Marking of Food					X			Х		
10 Probe-Type Thermometers					X		х			
11 Cross-Contamination Prevention #		х								
12 Employee Health #		х								
13 Employee Personal Hygiene #		х								
14 Cleaning and Sanitization #		Х								
15 Water Supply		х								
16 Waste Water Disposal		х								
17 Plumbing					Х			х		
18 Handwashing Facilities					Х			х		
19 Pest Management #		х								
20 Toxic Items		х								
21 Certified Food Protection Manager					Х		Х			
22 Demonstration of Knowledge		х								
23 Contamination Prevention - Food, Utensils and Equipment					X			х		
24 Fabrication, Design, Installation and Maintenance					X			х		
25 Toilet Room		х								
	0	15	2	1	7	0	2	5		
General Sanitation	Assessment Status					Violation Risk				
	•	S	NO	NA	V	High	Med.	Low		
26 Garbage and Refuse					X			х		
27 Floors		х						<u> </u>		
28 Walls and ceilings					X			x		
29 Lighting		х						<u> </u>		
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		
# U.S. Centers for Disease Control and Prevention "high risk" for	0	21	2	1	9	+ -				

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection.

Client # 201210050002 Page 1 of 3 202311290016

Diamond Exceptional



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Inspection Details

Inspector Name: Randall, Joyce **Balance Amount:** \$0.00

Placarding: Inspected & Permitted Contact:

Start Time: 11:50:00 AM End Time: 01:45:00 PM Phone: (412) 682-3755

Violation: 9 Date Marking of Food

Comments: *LOW RISK*

No date markings on salads. Several items in freezer marked with expired discard date taco meat,

green beans, graw discard date of 11/21.

Food Code Section(s): 332

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

Corrective Action: E.g. Cooked chicken wings 04/07 - 04/13

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**

Employee unable to locate probe thermometer during inspection.

Food Code Section(s): 307

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation: 17 Plumbing

Comments: *LOW RISK*

No air gap on food prep sink.

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.

18 Handwashing Facilities **Violation:**

LOW RISK Comments:

-lce machine tube draining into handwashing station.

-Glove stored in handwashing sink.

Food Code Section(s):

Corrective Action: Use hand washing sinks only for handwashing

Violation: 21 Certified Food Protection Manager

*MEDIUM RISK** **Comments:**

No certified food protection manager present during inspection.

Food Code Section(s): 325

Corrective Action: Obtain approved Certified Food Protection Manager

23 Contamination Prevention - Food, Utensils and Equipment Violation:

LOW RISK Comments:

Observed single-service cups on floor in storage room

Food Code Section(s): 310

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



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24 Fabrication, Design, Installation and Maintenance

Violation: Comments:

LOW RISK

-True refrigerator missing kickplate.

-Southbend double oven interior and exterior surface soiled.

-Exterior surface of hot holding cabinet soiled.

-Exterior surface of Traulsen freezers need cleaned.

Food Code Section(s): 308

Violation: 26 Garbage and Refuse

Comments: *LOW RISK*

Lids on dumpster not tight-fitting.

Food Code Section(s):

Corrective Action: Provide approved, impervious containers with tight-fitting lids

Violation: 28 Walls and ceilings

Comments: *LOW RISK*

Wall on the side of the walk-in cooler plaster crumbling in disrepair.

Food Code Section(s): 312

Other Assesment observations and comments:

19 Pest Management Satisfactory

Observed traps throughout facility.

Exceptional Observations: