



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: 53239	Client Name: St Barnabas Nursing Home	Inspection Date: 03/27/2024
Address: 5827 Meridian Road	State: PA Zip: 15044	Purpose: Initial
City: Gibsonia	Inspector: Randall, Joyce	Permit Exp. Date: 01/31/2025
Municipality: Richland	Re-Inspection: No - Inspector	Priority Code: 1
Category Code: 314-Nursing Home/Personal Care Comb./Fee Exempt	Re-Inspection Date:	Class:

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							
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #		x							
8 Facilities to Maintain Temperature		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	x			
14 Cleaning and Sanitization #		x							
15 Water Supply					x				x
16 Waste Water Disposal		x							
17 Plumbing					x				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							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
	0	18	2	1	4		1	0	3

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							
33 Administrative		x							
	0	5	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



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Inspection Details

Inspector Name: Randall, Joyce

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Sherry Haskins

Start Time: 10:30:00 AM

End Time: 12:30:00 PM

Phone: (724) 443-0700

Violation:

1 Food Source/Condition

Comments:

LOW RISK

-One unlabeled container of thick-it. Corrected during inspection.

Food Code Section(s): 332

Corrective Action:

Label all bulk ingredients with at least the common English name.

Violation:

13 Employee Personal Hygiene

Comments:

*HIGH RISK***

-Observed employee drinking from a lidded container with gloves on, food handler resumed duties without washing hands and changing gloves. Corrected

Food Code Section(s): 327

Corrective Action:

Provide a covered beverage with a lid and a straw

Violation:

15 Water Supply

Comments:

LOW RISK

-Hot water pressure in Ladies restroom at right sink is low.

Food Code Section(s): 321

Violation:

17 Plumbing

Comments:

LOW RISK

-Facility lacks a grease interceptor.

-Prep sink not safe wasted.

Food Code Section(s): 321

Corrective Action:

Provide an approved air gap.

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

-One dumpster lid open.

Food Code Section(s): 324

Corrective Action:

Keep lids closed

Violation:

27 Floors

Comments:

LOW RISK

-Missing floor tiles where soup drum is located.*LOW RISK*

Food Code Section(s): 312

Corrective Action:

Repair or replace



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Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Several ceiling tiles improperly installed or shifted.

Food Code Section(s): 312

Corrective Action: Repair or replace

Other Assessment observations and comments:

- | | | |
|-----------|---|---------------------|
| 6 | Hot Holding Temperatures | Satisfactory |
| | Recorded temperature of roasted turkey 155F, mashed potatoes 163F | |
| 19 | Pest Management | Satisfactory |
| | Last serviced 3/5/2024 | |
| 30 | Ventilation | Satisfactory |
| | Hood serviced 11/2023 | |
| | Fire extinguisher 10/2023 | |

Exceptional Observations:

General Comments:

Facility has 6 months to install grease interceptor. All plumbing work must be completed by a Registered Master Plumber, a final plumbing inspection maybe required.

Left handwashing notices.