

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

201803270005 **Client Name:** LeoGreta **Client ID:**

Address: 301-307 W Main Street Inspection Date: 04/04/2024

City: Carnegie State: PA **Zip:** 15106 Purpose: Initial Municipality: Carnegie Inspector: Krumpak, Megan **Permit Exp. Date:** 03/31/2025

Category Code: 201-Restaurant with Liquor **Priority Code:**

Re-Inspection: No - Inspector Class: Re-Inspection Date:

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						
2 Cooking Temperatures #				Х					
3 Consumer Advisory			X						
4 Reheating Temperatures #				Х					
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			Х						
10 Probe-Type Thermometers			Х						
11 Cross-Contamination Prevention #			Х						
12 Employee Health #			Х						
13 Employee Personal Hygiene #			Х						
14 Cleaning and Sanitization #						X			х
15 Water Supply			Х						
16 Waste Water Disposal			X						
17 Plumbing			X						
18 Handwashing Facilities						X			х
19 Pest Management #			X						
20 Toxic Items			X						
21 Certified Food Protection Manager						X			Х
22 Demonstration of Knowledge			Х						
23 Contamination Prevention - Food, Utensils and	Equipment		X						
24 Fabrication, Design, Installation and Maintenan	<u> </u>					X			Х
25 Toilet Room			X						
		0	19	2	0	4	0	0	4
General Sanitation			Assessment Status Violation Risk						
		lack	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse			Х						
27 Floors						X			Х
28 Walls and ceilings			Х						
29 Lighting			Х						
30 Ventilation						X			х
31 Dressing rooms and Locker rooms					Х				
32 General Premises			Х						
33 Administrative			X						
		0	5	0	1	2	0	0	2
# U.S. Centers for Disease Control and Prevention	"high risk" for	0	24	2	1	6			

foodborne illness and establishment of priority of inspection.

⁻ Diamond Exceptional



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Inspection Details

Inspector Name: Krumpak , Megan Balance Amount: \$0.00

Placarding:Inspected & PermittedContact:Greg AlauzenStart Time:03:15:00 PMEnd Time: 04:20:00 PMPhone:(412) 489-6382

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*

Observed a small amount of pink residue on the deflector plate of the basement ice machine.

Corrected by chef during inspection.

Food Code Section(s): 311

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Violation: 18 Handwashing Facilities

Comments: *LOW RISK*

Hand sinks at both the bar area and the bakery lacked posted notices directing employees to

wash their hands. Corrected by chef during inspection.

Food Code Section(s): 323

Corrective Action: Post notice directing employees to wash and clean hands

Violation: 21 Certified Food Protection Manager

Comments: *LOW RISK*

The certificates of both certified employees expired in 2023.

Food Code Section(s): 325

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Certified Food Protection Manager Course schedule left with person in charge

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: *LOW RISK*

The hand sink in the men's employee restroom in the basement is not sealed to the wall.

Food Code Section(s): 309

Corrective Action: Seal / caulk stationary equipment to the floor and wall

Violation: 27 Floors

Comments: *LOW RISK*

In the main kitchen, a few floor tiles are worn between the prep coolers and the ovens. Chef stated

that there is a plan in place to replace the tiles.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation: 30 Ventilation

Comments: *LOW RISK*

There is dust building up on the ventilation hood in the bakery area.

Food Code Section(s): 311

Corrective Action: Clean and maintain
Other Assesment observations and comments:

33 Administrative Satisfactory



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Facility has not received a physical copy of their renewed permit. Inspector confirmed online that payment was received by the Fee and Permit Office.

Exceptional Observations: