



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: 43088

Client Name: Family Links - Plum

Address: 720 Center Road

Inspection Date: 04/25/2024

City: Pittsburgh

State: PA **Zip:** 15239

Purpose: Initial

Municipality: Plum

Inspector: Ammon, Cathy

Permit Exp. Date: 06/30/2024

Category Code: 306-Traditional Boarding Home

Priority Code: 1

Re-Inspection: No - Inspector

Re-Inspection Date:

Class:

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition		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				x
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x				x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x				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				x
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
	0	16	4	1	4		0	0	4

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors					x				x
28 Walls and ceilings		x							
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	7	0	0	1		0	0	1

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: Ammon, Cathy

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Mark Thomas/Chris Rol

Start Time: 02:25:00 PM

End Time: 03:30:00 PM

Phone: (412) 924-0315

Violation:

9 Date Marking of Food

Comments:

LOW RISK

- A few open packages of foods (cheese, etc) not labeled or only labeled with an open date.

Food Code Section(s): 332

Corrective Action:

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

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-Food residue/crumbs noted in food storage cupboard beneath microwave

Food Code Section(s): 311

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

18 Handwashing Facilities

Comments:

LOW RISK

-No paper towels at designated kitchen hand sink (CORRECTED)

Food Code Section(s): 321

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

-A few cans of canned chicken on floor in basement storage area.

Food Code Section(s): 331

Corrective Action:

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

Violation:

27 Floors

Comments:

LOW RISK

-Clean/Sweep floors along floor-wall junctions in basement.

Food Code Section(s): 312

Corrective Action:

Clean and maintain

Other Assessment observations and comments:

7 Cold Holding Temperatures **Satisfactory**

cheese, lettuce <41F

21 Certified Food Protection Manager **Satisfactory**

Facility is a non-profit facility, thus is not required to have a food safety certified employee. Facility does have a currently certified employee however she is not on

Exceptional Observations: