



# Allegheny County Health Department

Food Safety Program

3901 Penn Ave,  
Pittsburgh, PA 15224

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

## Food Safety Assessment Report

<b>Client ID:</b> 201303040001	<b>Client Name:</b> Rice Inn	<b>Inspection Date:</b> 08/14/2019
<b>Address:</b> 5041 Library Road		<b>Purpose:</b> Initial
<b>City:</b> Bethel Park	<b>State:</b> PA <b>Zip:</b> 15102	<b>Permit Exp. Date:</b> 02/28/2025
<b>Municipality:</b> Bethel Park	<b>Inspector:</b> Nakkeow , Varangkorn	<b>Priority Code:</b> H
<b>Category Code:</b> 211-Restaurant without Liquor		
<b>Re-Inspection:</b> Yes - Inspector		<b>Re-Inspection Date:</b> 08/23/2019

### Food Safety Assessment Categories:

		Assessment Status				Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Indoor occupancy (25%)								
1 Indoor Occupancy 25% or 50% with proof of satisfying PA Self-ce								
1 Food Source/Condition					x		x	x
2 Cooking Temperatures		x						
2 Table Service Only and Tables 6-Foot Apart								
3 Consumer Advisory		x						
3 Closed bar seating								
4 Face coverings Worn by staff								
4 Reheating Temperatures			x					
5 Table service only								
5 Cooling Food					x			x
6 Hot Holding Temperatures		x						
6 Zero tobacco usage								
7 Cold Holding Temperatures					x	x		
7 Closed by 11:00 pm								
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food					x		x	
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention		x						
12 Employee Health		x						
13 Employee Personal Hygiene					x	x		
14 Cleaning and Sanitization					x	x		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities					x		x	
19 Pest Management					x			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			x
25 Toilet Room		x						
	0	12	1	0	12	3	4	7

### 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						



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29	Lighting		x						
30	Ventilation					x			x
31	Dressing rooms and Locker rooms		x						
32	General Premises					x			x
33	Administrative		x						
		0	5	0	0	3	0	0	3
		0	17	1	0	15			

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

### Inspection Details

**Inspector Name:** Nakkeow, Varangkorn

**Balance Amount:** \$0.00

**Placarding:** Inspected & Permitted

**Contact:** Jessie Ho

**Start Time:** 02:20:00 PM **End Time:** 04:00:00 PM

**Phone:** (412) 835-2800

#### Violation:

#### 1 Food Source/Condition

#### **Comments:**

\*MEDIUM RISK\*

- Multiple dented cans found on the can rack in the rear dry goods storage area.

\*LOW RISK\*

- Bulk dry ingredients stored in garbage bins unlabeled with contents.

**Food Code Section(s):** 301 ; 302

#### Violation:

#### 5 Cooling Food

#### **Comments:**

\*LOW RISK\*

- No cooling charts kept for any products cooked-cooled-held. Operator could not produce any cooling charts and stated that she did not track any for the day.

**Food Code Section(s):** 304

**Corrective Action:** Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

**Corrective Action:** Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

**Corrective Action:** Monitor cooling temperatures of leftover food or foods prepared in advance

**Corrective Action:** Record cooling temperature on charts

**Corrective Action:** Retain cooling charts for at least 30 days

#### Violation:

#### 7 Cold Holding Temperatures

#### **Comments:**

\*HIGH RISK\*\*\*

- Cooked broccoli found in the preparation cooler stacked on an insert pan at 66°F. Product discarded due to unknown amount of time spent in the unit.

**Food Code Section(s):** 303

**Corrective Action:** Food must be held at 41° F or below



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### Violation:

### Comments:

### 8 Facilities to Maintain Temperature

\*LOW RISK\*

- True merchandisers rated for bottled beverages are being used in the kitchen to hold temperature controlled for safety foods. No temperature violations noted. When units fail, do not repair them. Replace with commercial units.

**Food Code Section(s):** 303

### Corrective Action:

Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

### Violation:

### Comments:

### 9 Date Marking of Food

\*MEDIUM RISK\*\*

- Facility is not date-marking any products in the walk-in cooler.

**Food Code Section(s):** 304

### Corrective Action:

Properly label foods

### Violation:

### Comments:

### 10 Probe-Type Thermometers

\*MEDIUM RISK\*\*

- Facility operator was asked for the thermometer and left for a long period of time to obtain a thermometer. No thermometer usage observed during the inspection.

**Food Code Section(s):** 304

### Corrective Action:

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

### Corrective Action:

Use thermometer to monitor food temperatures

### Violation:

### Comments:

### 13 Employee Personal Hygiene

\*HIGH RISK\*\*\*

- Operator observed donning gloves to grab sushi rice without washing hands in order to test the rice pH.

**Food Code Section(s):** 304 ; 307

### Corrective Action:

Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

### Violation:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

- Multiple soiled knives stored observed in the sushi preparation area. Operator stated that the knives were clean.

\*LOW RISK\*

- Facility lacks test strips for the chlorine dish machine.

**Food Code Section(s):**

### Corrective Action:

Clean and sanitize food-contact surfaces of equipment and utensils after each use and following any interruption of operations, during which time, contamination may have occurred utilizing the following procedure:

1. Wash- hot soapy water.
2. Rinse-clear water.
3. Sanitize-approved sanitizer and water.
4. Air-dry.

### Corrective Action:

Clean and maintain non-food-contact surfaces of equipment



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### Violation:

### Comments:

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

- Hand sink in the sushi preparation area is obstructed with metal insert pans. Hand sink is being used for storage of soiled wares.

**Food Code Section(s):** 317

**Corrective Action:** Keep hand washing sink open and accessible

### Violation:

### Comments:

### **19 Pest Management**

\*LOW RISK\*

- Numerous flies observed in the kitchen cookline, preparation, and storage areas.  
- Large gap above the screen door present when the door is closed. Multiple flies observed entering from the gap.  
- Excessive spilled food and old food debris present under the shelving in the rear dry goods area. Multiple small flies observed feeding and flying out of the area.

**Food Code Section(s):** 319 ; 320

**Corrective Action:** Eliminate pests by approved methods

**Corrective Action:** Eliminate harborage area, food sources, and entry sites

**Corrective Action:** Clean and maintain

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

- Multiple containers of sauces stored on the floor in the walk-in cooler.  
- Ice scoop at the beverage station stored on the ice bin lid.  
- Plastic cup and scoop with handle stored submerged in bulk ingredients, such as flour.

**Food Code Section(s):** 303

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

**Corrective Action:** Store handle out of food

**Corrective Action:** Protect tableware and utensils

### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

\*LOW RISK\*

- Unsealed wood being used to elevate products from the floor in the kitchen and the walk-in cooler.  
- Milk crates being used in the kitchen to elevate products from the floor.  
- Sliding door stop of the sushi preparation cooler is broken in the middle. Doors do not seal properly.  
- Residential style rice cooker being used in the kitchen to cook brown rice.  
- Facility is re-using old large sauce cans for holding soups and vegetables.

**Food Code Section(s):** 308 ; 309

**Corrective Action:** Resurface / replace

**Corrective Action:** Utilize approved, safe materials

**Corrective Action:** Provide approved, NSF standard equipment

**Corrective Action:** Repair / replace equipment



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### Violation:

### Comments:

### 27 Floors

\*LOW RISK\*

- Excessive old food debris accumulation present under the shelving in the kitchen and under the cooking equipment.

**Food Code Section(s):** 320

**Corrective Action:** Clean and maintain

### Violation:

### Comments:

### 30 Ventilation

\*LOW RISK\*

- Small table installed between the deep fryers and the wok station and caused the deep fryers to not be under the hood.

- Kitchen ambient temperature 88°F and cookline temperature over 95°F.

**Food Code Section(s):** 323

**Corrective Action:** Provide adequate approved ventilation

**Corrective Action:** Provide adequate fresh make-up air

**Corrective Action:** Install equipment completely under hood / Provide sufficient overhang

### Violation:

### Comments:

### 32 General Premises

\*LOW RISK\*

- Ventilation hood exhaust dripping on to the gas meter outside.

**Food Code Section(s):** 326

**Corrective Action:** Clean and maintain

**Other Assessment observations and comments:**