

Client ID:

Address:

Municipality:

City:

Allegheny County Health Department Food Safety Program Food Safety Assessment

3901 Penn Ave, Pittsburgh, PA 15224 Phone: 412-578-8044 Fax: 412-578-8190

Inspection Date: 12/15/2020

Report

State: PA **Zip:** 15071 Purpose: Partial ReInsp **Inspector:** Kissinger, Coty Permit Exp. Date: 07/31/2024

Priority Code:

Re-Inspection Date: 12/29/2020

Client Name: Cooked Goose Catering / The Goose Express

Food Safety Assessment Categories:

Re-Inspection: Yes - Inspector

Oakdale

Category Code: 201-Restaurant with Liquor

201507290003

North Fayette

7851 Steubenville Pike

<u> </u>	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			
1 Food Source/Condition						1			
2 Cooking Temperatures									
2 Table Service Only and Tables 6-Feet Apart						1			
3 Consumer Advisory									
3 Closed bar seating									
4 Face coverings Worn by staff									
4 Reheating Temperatures						1			
5 Table service only						1			
5 Cooling Food						1			
6 Hot Holding Temperatures						1			
6 Zero tobacco usage						1			
7 Cold Holding Temperatures						1			
7 Closed by 11:00 pm									
8 Facilities to Maintain Temperature									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention									
12 Employee Health						1			
13 Employee Personal Hygiene									
14 Cleaning and Sanitization		Х							
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing									
18 Handwashing Facilities		х							
19 Pest Management		х							
20 Toxic Items									
21 Certified Food Protection Manager		х							
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	4	0	0	0	0	0	0	
General Sanitation		Asses	smen		ıs	Viola	ation R	isk	
	•	S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse									
27 Floors									
28 Walls and ceilings									



Allegheny County Health Department Food Safety Program 3901 Penn Ave, Pittsburgh, PA 15224

Food Safety Assessment Report

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

29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	0	0	0	0
	0	4	0	0	0			

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

Inspection Details

Inspector Name: Kissinger, Coty **Balance Amount:** \$0.00

Placarding: Inspected & Permitted Contact:

Start Time: 12:20:00 PM End Time: 12:45:00 PM Phone: (412) 258-5944

Other Assesment observations and comments:

14. Cleaning and Sanitization Satisfactory

Dishwasher was serviced shortly after the initial inspection. The dishwasher is now operating with sufficient sanitizer concentration (~75 ppm chlorine).

18. Handwashing Facilities Satisfactory

Signs were printed off and posted at the handwashing sinks in the kitchen.

19. Pest Management Satisfactory

Rodent droppings on top of the dishwasher were cleaned up.

21. Certified Food Protection Manager Satisfactory

The staff has reached out to a proctor in order to schedule testing for recertification and to certify more of the staff. A message was shown from the proctor stating that no dates were available at this time. Staff is putting the effort into trying to schedule however.