



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: 201507290003	Client Name: Cooked Goose Catering / The Goose Express
Address: 7851 Steubenville Pike	Inspection Date: 09/07/2016
City: Oakdale	Purpose: Initial
Municipality: North Fayette	Permit Exp. Date: 07/31/2024
Category Code: 201-Restaurant with Liquor	Priority Code: H
Re-Inspection: No - Inspector	Class: 4
Inspector: Cobucci, Andrew	Re-Inspection Date:

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							
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				x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing					x				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	11	4	3	7	0	1	6

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		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	7	0	0	1	0	0	1
		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low



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1	Indoor Occupancy 25% or 50% with proof of satisfying PA Self-ce								
1	Indoor occupancy (25%) #								
2	Table Service Only and Tables 6-Feet Apart #								
3	Closed bar seating #								
4	Face coverings Worn by staff #								
5	Table service only #								
6	Zero tobacco usage #								
7	Closed by 11:00 pm #								
		0	0	0	0	0	0	0	0

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

Inspection Details

Inspector Name: Cobucci, Andrew

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 11:50:00 AM

End Time: 01:00:00 PM

Phone: (412) 258-5944

Violation:

13 Employee Personal Hygiene

Comments:

MEDIUM RISK

-The molded remains of an employee beverage with no straw or lid was located on the shelf above the prep table used to store oatmeal, across from the flat grill. Corrected during inspection. Beverage discarded.

Food Code Section(s): 307

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-Old food debris is present on the bottom of the 2-door upright freezer.

-Food residue is present on the cabinet portions of the prep table closest to the hand sink in the main kitchen area.

-Old food debris is present inside the cabinets of the prep table containing oatmeal, across from the flat grill.

-Food debris and mold are present on the cooling rack closest to the door of walk-in cooler #2.

-The deli slicer in the area with the toilet rooms contains old food debris. Slicer does not appear to be used often.

Food Code Section(s): 312

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

Violation:

17 Plumbing

Comments:

LOW RISK

-A leak is present in the faucet of the 2-bowl sink.

-A heavy leak is present in the faucet of the spray sink attached to the dish machine.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate



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Violation:

Comments:

18 Handwashing Facilities

LOW RISK

-The hand sink in the back area by the can storage rack is missing a sign directing employees to wash their hands. Corrected during inspection. Hand sign provided.

Food Code Section(s): 317

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

Violation:

Comments:

19 Pest Management

LOW RISK

-The back kitchen door is propped open. A screen door is installed, but a gap is present below the screen. Provide door sweep or other means of closing gap.

Food Code Section(s): 319

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

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Food and utensil containers are located on the floor throughout facility: two bags of potatoes by the back door, various boxes of single-use utensils in the front area, assorted boxes of food in the walk-in freezer, boxes of food are stored on a sheet tray that is directly on the floor in walk-in cooler #3, other foods are stored on the floor in the back corner of walk-in cooler #3, boxes of single-use utensils by the Women's toilet room, and boxes of Heinz Yellow Mustard packets are stored on the floor by the front area entrance to walk-in cooler #3.

Food Code Section(s): 303 ; 311

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

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Cardboard is lining equipment next to the deep fryer. Cardboard is also lining the shelf used for onion storage. Discontinue use of liners that are absorbent or not easily-cleanable.

Food Code Section(s): 309

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Food splatter is present on the wall around the hand sink in the main kitchen area.

-A round hole is present in the wall by the Women's toilet room. Repair hole to provide smooth, easily cleanable surface.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Other Assessment observations and comments:

Exceptional Observations: