



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: 201704240004	Client Name: TJ's Buffet Sushi & Grill	Inspection Date: 12/19/2017
Address: 4801 McKnight Road		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15237	Permit Exp. Date: 04/30/2019
Municipality: Ross	Inspector: Phillips, Christine	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor		
Re-Inspection: Yes - Inspector	Re-Inspection Date: 12/20/2017	Class:

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition									
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #					x		x		x
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature					x			x	
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #					x		x		
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #									
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing									
18 Handwashing Facilities									
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge					x				x
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	1	0	0	5		3	1	2

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



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

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	0	1	0	0	5			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Phillips, Christine

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Tony Ke

Start Time: 02:00:00 PM

End Time: 04:10:00 PM

Phone: (412) 630-8888

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

-Large plastic tubs of egg rolls at 49 F and cooked chicken at 48-50 F cooling in large plastic tubs with plastic cover. These foods were discarded.

LOW RISK

Improper cooling method with large plastic bus pan (>4 inches deep) of egg rolls, lo mein noodles, and cooked chicken.

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: Retain cooling charts for at least 30 days

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-In walk-in cooler: bins of cooked egg rolls at 47 F prepared 12/18/2017, cooked chicken at 48-50 F prepared 12/18/2017, raw crab at 47 F 12/18/17, sweet rice in leaf at 56 F, dumplings at 53 F, raw shrimp at 48 F, cheese rangoon at 51 F, stuffed clam at 53 F, stuffed mushroom at 52 F and raw squid at 52 F, cooked fish at 48 F (all prepared at 12/18 or earlier). These foods were discarded. Foods that were prepared this afternoon were transferred to another walk-in cooler with an ambient of 38 F.

-Cold holding on buffet line and sushi line are satisfactory.

Food Code Section(s): 303



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

Violation:

Comments:

Food Code Section(s): 303

8 Facilities to Maintain Temperature

*MEDIUM RISK**

-Left walk-in cooler ambient at 53-55 F.

Violation:

Comments:

Food Code Section(s): 303

11 Cross-Contamination Prevention

*HIGH RISK***

-In use cooking utensils stored in pan of stagnant water. Clean and store dry.

Violation:

Comments:

Food Code Section(s): 302

Corrective Action: Temperature Control - Cooling.

Other Assessment observations and comments:

10 Probe-Type Thermometers

-Probe thermometer was properly calibrated.

6 Hot Holding Temperatures

Satisfactory

Hot holding on buffet line is satisfactory.

Exceptional Observations: