



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: 201202020001	Client Name: BD's Mongolian Grill	Inspection Date: 08/27/2018
Address: 428 S 27th Street	State: PA Zip: 15203	Purpose: Initial
City: Pittsburgh	Inspector: Castello, Katherine	Permit Exp. Date: 02/29/2020
Municipality: Pittsburgh-116	Re-Inspection: Pending - Inspector	Priority Code: H
Category Code: 202-Chain Restaurant with Liquor	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	x	x	x	
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #					x	x			
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food		x							
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #					x	x	x		
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x	x		x	
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing					x			x	
18 Handwashing Facilities					x		x	x	
19 Pest Management #					x	x			
20 Toxic Items		x							
21 Certified Food Protection Manager					x		x		
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x			x	
25 Toilet Room		x							
	0	16	0	0	9	5	4	5	

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

	◆	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-Foot 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	21	0	0	12
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

Inspection Details

Inspector Name: Castello, Katherine **Balance Amount:** \$600.00
Placarding: Consumer Alert **Contact:**
Start Time: 03:00:00 PM **End Time:** 06:15:00 PM **Phone:** (412) 390-1100

Violation: 5 Cooling Food

Comments: *HIGH RISK***
 -Containers of rotini pasta and rice noodles are cooling in large, plastic container, tightly covered with plastic lids. Rotini at 76F-70F and were made at 11AM, rice noodles at 50F. Food did not cool below 70F in 2 hours. DISCARD.
 -Vegetable thickener at 51F and steak mushroom soup at 55F. These are both in ~20QT plastic container, tightly covered. These were made yesterday. Condensate present on underside of lids. DISCARD. Foods did not cool below 41F in 6 hours.
 *MEDIUM RISK**
 -Opened can of black beans is cooling from room temperature in a large plastic container, covered with a plastic lid in the walk-in. Beans at 70F and were opened around 12pm.
 -Recently made pico and recently cut tomatoes cooling, tightly covered in the walk-in.
 LOW RISK
 -Cooling charts could not be located.

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: Use an ice bath with frequent stirring of the food.

Corrective Action: Use approved means such as blast chillers or adding ice to a condensed food.

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

Corrective Action: Discard food.

Corrective Action: Record cooling temperature on charts

Corrective Action: Retain cooling charts for at least 30 days



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Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-Items in walk-in at 46F-45F: mini met balls, ham, krab, raw fish. All other items below 41F. Air measured at 42F.

-Tofu at customer toppings bar is at 45F. All other foods below 41F.

Food Code Section(s): 303

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

Violation:

11 Cross-Contamination Prevention

Comments:

*HIGH RISK***

-Utensils (knife, spoons) are in standing water at the bar near the soda gun. Store in running water or dry.

*MEDIUM RISK**

-Flat of raw shell eggs stored on top shelf of 1 door refrigerator, over vegetables and other ready-to-eat items.

-Shell eggs stored behind dumplings in the top of the 3 door prep unit.

Food Code Section(s): 303

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood

Corrective Action:

Store raw foods according to required final cook temperatures, with the highest required temperature on the bottom: poultry, stuffings, stuffed foods, wild game (165° F); raw eggs, ground meat and the other comminuted foods, injected and tenderized meats (155° F); fish, beef, pork, commercially raised game (145° F)

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

-One knife on magnetic strip at prep line has dried, red substance on the blade. Removed.

-Severe build up of old chicken juice and slime present on cooling racks in walk-in cooler.

LOW RISK

-Vents over dish machine are dusty.

-Filters over round stir fry flat top are collecting grease.

-Deflector plate of ice machine has small amounts of a black substance growing.

-Liquid pooling inside both of the keg refrigerator at the bar.

-Shelving in facility is collecting debris (especially in walk-in).

-Table under flat top on back cook line is coated in old debris and grease.

Note: there is an intolerable decaying odor in the back kitchen area.

Food Code Section(s): 312

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: 17 Plumbing
Comments: *LOW RISK*
-Cold water knob at mop sink is missing.
Food Code Section(s): 315
Corrective Action: Repair, replace or eliminate

Violation: 18 Handwashing Facilities
Comments: *MEDIUM RISK**
-Hand sink at side area next to bar is out of soap.
LOW RISK
-Hand sink near walk-in is out of paper towels.
Food Code Section(s): 317
Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation: 19 Pest Management
Comments: *HIGH RISK***
-Facility has a severe and on-going house fly and small fly infestation. Swarms of both types of flies observed in back kitchen area, bar, dish area. Old food debris on floors, pools of liquid, leaking ice bin at bar are all contributing to this problem.
-Mouse droppings too numerous to count observed in all areas of facility including dish room, food storage, food prep, customer areas, restrooms, closets. One recently deceased mouse observed in a trap behind can good storage. One older, decaying mouse observed on glue trap under dry storage. Mouse droppings present inside chemical boxes near office.

**Thoroughly clean entire facility with emphasis on floors. Remove all droppings. Survey facility to locate entry points. Treat ceilings.
Food Code Section(s): 319
Corrective Action: Eliminate pests by approved methods
Corrective Action: Eliminate harborage area, food sources, and entry sites
Corrective Action: Clean and maintain
Corrective Action: Remove rodent droppings

Violation: 21 Certified Food Protection Manager
Comments: *MEDIUM RISK**
-Proof of certification could not be provided.
Food Code Section(s): 336
Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
-Lower shelving along prep line is rusting.
-Plastic film present on paneling of 3 door prep unit. Remove.
-A milk crate is used to prop food off the floor in the walk-in. Use shelving with at least 6 inch legs.
-Hinges on both rice warmers are broken.
Food Code Section(s): 308 ; 309
Corrective Action: Utilize approved, safe materials
Corrective Action: Repair / replace equipment



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Violation:

27 Floors

Comments:

LOW RISK

- Floors in walk-in, under dish machine area, under prep line area are collecting debris and grease.
 - There is a fermenting liquid bubbling along the floor inside the walk-in cooler near the walk-in freezer. Suspect that this may be old chicken juice that has seeped into the sub floor. Remove at least one floor panel to determine condition of sub flooring. This may be the cause of a bad odor in the walk-in.
 - Pieces of base cove are broken in a few locations in the facility.
 - Floor drain at dish machine and at bar are blackened with debris.
- *LOW RISK*

Food Code Section(s): 320

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK

- Walls under dish machine, along prep line are coated in debris.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Violation:

32 General Premises

Comments:

LOW RISK

- Mop head sitting in the mop sink.

Food Code Section(s): 326

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

Exceptional Observations: