



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: 201811050001 | Client Name: Hanami Restaurant | Inspection Date: 11/05/2018 |
| Address: 3608 5th Avenue | State: PA Zip: 15213 | Purpose: New Facility |
| City: Pittsburgh | Inspector: Castello, Katherine | Permit Exp. Date: 11/30/2019 |
| Municipality: Pittsburgh-104 | Re-Inspection: No - Inspector | Priority Code: 1 |
| Category Code: 211-Restaurant without Liquor | Re-Inspection Date: | |

| 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 # | | | | | | | | |
| 6 Hot Holding Temperatures # | | | | | | | | |
| 7 Cold Holding Temperatures # | | X | | | | | | |
| 8 Facilities to Maintain Temperature | | X | | | | | | |
| 9 Date Marking of Food | | | | | | | | |
| 10 Probe-Type Thermometers | | X | | | | | | |
| 11 Cross-Contamination Prevention # | | | | | | | | |
| 12 Employee Health # | | | | | | | | |
| 13 Employee Personal Hygiene # | | | | | | | | |
| 14 Cleaning and Sanitization # | | | | | X | | | X |
| 15 Water Supply | | | | | X | | | X |
| 16 Waste Water Disposal | | | | | | | | |
| 17 Plumbing | | | | | | | | |
| 18 Handwashing Facilities | | | | | X | | | X |
| 19 Pest Management # | | | | | X | | | X |
| 20 Toxic Items | | | | | | | | |
| 21 Certified Food Protection Manager | | X | | | | | | |
| 22 Demonstration of Knowledge | | | | | | | | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | | | | X | | | X |
| 24 Fabrication, Design, Installation and Maintenance | | | | | X | | | X |
| 25 Toilet Room | | | | | X | | | X |
| | 0 | 4 | 0 | 0 | 7 | 0 | 0 | 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 | | | X |
| 29 Lighting | | | | | X | | | X |
| 30 Ventilation | | | | | | | | |
| 31 Dressing rooms and Locker rooms | | | | | | | | |
| 32 General Premises | | | | | | | | |
| 33 Administrative | | | | | | | | |
| | 0 | 1 | 0 | 0 | 3 | 0 | 0 | 3 |

| | Assessment Status | | | | | Violation Risk | | |
|--|-------------------|---|----|----|---|----------------|------|-----|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| | ◆ | S | NO | NA | V | High | Med. | Low |



Allegheny County Health Department

Food Safety Program
 2121 Nobl estown 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-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 | 5 | 0 | 0 | 10 | 0 | 0 | 0 |
|---|---|---|---|----|---|---|---|

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

Inspection Details

Inspector Name: Castello , Katherine **Balance Amount:** \$0.00
Placarding: Inspected & Permitted **Contact:**
Start Time: 11:00:00 AM **End Time:** 12:40:00 PM **Phone:** (412) 621-1100

Violation: **14 Cleaning and Sanitization**

Comments: *LOW RISK*
 -Gaskets and door tracks of refrigerators collecting debris.
 -Hood and filters beginning to collect grease.
Food Code Section(s): 312
Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Violation: **15 Water Supply**

Comments: *LOW RISK*
 -Sushi station hand sink does not have hot water.
 Note: cold water in women's restroom hand sink has low pressure.
Food Code Section(s): 313
Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required
Corrective Action: Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Violation: **18 Handwashing Facilities**

Comments: *LOW RISK*
 -Basement restroom hand sink is missing a hand wash sign.
 **Prior to operation, ensure all hand sinks have soap, paper towels, hand wash signs.
Food Code Section(s): 317
Corrective Action: Post notice directing employees to wash and clean hands



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:

19 Pest Management

Comments:

LOW RISK

-A few older mouse droppings observed in side closet near sushi station and a few in the walls of the back storage area of the basement. Remove. Recommend working with a pest company.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

-Dry storage shelves in basement are ~1-2 inches off floor. Increase to at least 6 inches.

Food Code Section(s): 311

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

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

-Gaskets on 2 door under counter cooler at sushi station, 1 door prep unit are ripped.

-Plastic film present on sides of ice machine. Remove.

-Cloth liners used under cups at ice machine. Remove. Do not use absorbent materials.

-Residential toaster and microwave in use. Replace with commercial equipment.

-Lower metal shelf in dish room is rusted.

-Inside of far right chest freezer is rusting and has holes.

-Wooden shelving used near basement office, piece of wood used behind the 3 bowl sink sprayer. Seal.

Food Code Section(s): 308 ; 309 ; 310

Corrective Action: Resurface / replace

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Seal / caulk stationary equipment to the floor and wall

Violation:

25 Toilet Room

Comments:

LOW RISK

-Women's restroom trash can is missing a lid.

-Basement restroom door is not self closing.

Food Code Section(s): 316

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container



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:

27 Floors

Comments:

LOW RISK

- Floors under cook line and under grease trap are collecting grease and debris.
- There are a few broken floor tiles in the facility especially near the ice machine.
- Carpeting used in basement storage room near grease trap. Remove.
- Base coving missing along some walls in basement. Coving in dish room is peeling off wall.
- Floor drains in dish room and basement are collecting debris.

Food Code Section(s): 320

Corrective Action: Remove

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture

Violation:

28 Walls and ceilings

Comments:

LOW RISK

- There are holes in the walls in the basement including in the restroom and in the mop room. Seal.
- There are a few water damaged ceiling tiles. Replace.
- There are holes in the walls around the restroom hand sink pipes.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Corrective Action: Seal, caulk

Corrective Action: Repair or replace

Violation:

29 Lighting

Comments:

LOW RISK

- Two lights in dish room are burnt out.
- Light over ice machine is uncovered.
- Lights in back storage room of basement are not working.

Food Code Section(s): 322

Other Assessment observations and comments:

Exceptional Observations: