



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:	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 #								
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	



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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	5	0	0	10	0	0	0
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◆ - 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



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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



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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: