



# 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

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

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



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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 #								
		<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

# 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:**