



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: 200606120012	Client Name: Sun Penang	Inspection Date: 12/07/2018
Address: 5829 Forbes Avenue	State: PA Zip: 15217	Purpose: Reinspection
City: Pittsburgh	Inspector: Delphia, Nicholas	Permit Exp. Date: 06/30/2019
Municipality: Pittsburgh-114	Re-Inspection Date:	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class:
Re-Inspection: Pending - Inspector		

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

General Sanitation	◆	Assessment Status					Violation Risk		
		S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse									
27 Floors					X			X	
28 Walls and ceilings									
29 Lighting									
30 Ventilation					X			X	
31 Dressing rooms and Locker rooms									
32 General Premises					X			X	
33 Administrative		X							
	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	1	0	7	0	0	0
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

Inspection Details

Inspector Name: Delphia , Nicholas **Balance Amount:** \$15.55
Placarding: Ordered To Close **Contact:**
Start Time: 01:15:00 PM **End Time:** 04:15:00 PM **Phone:** (412) 421-7600

Violation: 8 Facilities to Maintain Temperature

Comments: *LOW RISK*
 The household refrigerator nearest to the order pass through window is not approved for use in a commercial kitchen.
 Unit has been cleaned out since the last inspection and no longer contains pooling water in the bottom.
 The merchandizer coolers, in use for prepared foods are approved for bottled and packaged foods only.

Food Code Section(s):
Corrective Action: When time to replace, do so with a commercial unit that meets NSF standard 7 or equivalent for the intended use.

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*
 The floor of the walk in cooler is contaminated by standing water from the sewer backup.

 NOTE
 The dishwasher is now sanitizing.
 Food contact surfaces, and non food contact surfaces of equipment, as well as the interior of the walk in freezer, have all been cleaned.

Food Code Section(s): 312
Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Corrective Action: The entire interior of the walk in cooler must be cleaned and sanitized.



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Violation:

16 Waste Water Disposal

Comments:

IMMANENT HEALTH HAZARD

The floor drain nearest to the basement walk in cooler is backing up at this time.

Manager stated that this issue started after the lunches for today's bulk delivery of boxed lunches had already been prepared and taken to campus, and that dinner orders are not being taken at this time while the issue is being dealt with.

The owner was in the process of attempting to snake and clear the drain himself using rented equipment.

Dirty water/ sewage, approximately 2 to 4 inches in depth blocked access to the walk in cooler, the back room (walk in condensers and dry storage) and most of the middle basement room (Where rodent-chewed food had previously been observed).

Dirty water was observed inside the walk in cooler (all food was up off the floor on the wire shelves).

A professional plumber was called during the inspection to come out and fix the issue. Drain was cleared by the plumber during the inspection.

The operator stated that the grease trap was being serviced every six months.

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Restrict access

Corrective Action: A sixth month service schedule for the grease trap is not adequate. Increase frequency to as often as needed. Retain records of grease trap service and copy of contract with cleaning company for future review.

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

The threshold to the walk in cooler is in disrepair.

Flooring inside the walk in cooler is bent/not sealed at the seams.

Food Code Section(s): 309

Corrective Action: Repair / replace equipment

Violation:

27 Floors

Comments:

LOW RISK

Flooring remains damaged near the back door and in the basement dish room

Food Code Section(s): 320

Violation:

30 Ventilation

Comments:

LOW RISK

The ansul system has not been serviced since 2015

The hood has been wiped down by the employees. Professional cleaning is scheduled for early next week. Ansul inspection company has yet to be contacted.

Food Code Section(s): 323

Corrective Action: Call Ansul inspection company and request service.



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Violation:

32 General Premises

Comments:

LOW RISK

Unused equipment remains in the back room. However, it is much better organized, and much has been removed.

Food Code Section(s): 326

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

5 **Cooling Food** **Not Observed**

It was stated that no cooling had taken place since the last inspection. As such, no cooling charts were on hand for review.

7 **Cold Holding Temperatures** **Satisfactory**

Note: previously cited cold-holding violations were the result of employee practices (TCS foods were being left out on the counter instead of being kept in the refrigerators). No foods were observed sitting out of temperature control and those coolers that could be accessed were maintaining safe temperatures.

18 **Handwashing Facilities** **Satisfactory**

A designated hand wash sink has been installed in the kitchen.

Soap and paper towels were present.

19 **Pest Management** **Satisfactory**

No signs of pest activity observed. Previously cited rodent droppings have been removed. Invoice from exterminator visit was presented to the inspector.

Continue to work with a pest control operator.

33 **Administrative** **Satisfactory**

the operators of this facility have a history of selling food at unsafe temperatures from unpermitted vehicles.

Legitimate food deliveries should be accompanied by sales records. Failure to comply might lead to additional enforcement action

Exceptional Observations: