



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: 201902280002	Client Name: TW Kitchen	Inspection Date: 03/19/2019
Address: 192 N Craig Street		Purpose: New Facility
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-104	Inspector: Delphia , Nicholas	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 3
Re-Inspection: No - Inspector	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 #									
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							
15 Water Supply		X							
16 Waste Water Disposal		X							
17 Plumbing		X							
18 Handwashing Facilities		X							
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager		X							
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance		X							
25 Toilet Room		X							
	0	10	0	0	0	0	0	0	

General Sanitation	◆	Assessment Status					Violation Risk		
		S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse		X							
27 Floors		X							
28 Walls and ceilings		X							
29 Lighting		X							
30 Ventilation		X							
31 Dressing rooms and Locker rooms		X							
32 General Premises		X							
33 Administrative		X							
	0	8	0	0	0	0	0	0	

	◆	Assessment Status					Violation Risk		
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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	18	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:** \$0.00
Placarding: Inspected & Permitted **Contact:**
Start Time: 10:30:00 AM **End Time:** 11:30:00 AM **Phone:** (724) 553-8818

Other Assessment observations and comments:

- 14** **Cleaning and Sanitization** **Satisfactory**
 Bleach and chlorine test strips are on the premises.
 Quaternary tablets are on the premises as a backup. Test strips for the tablets should be obtained and used to verify correct concentration.
- 15** **Water Supply** **Satisfactory**
 Hot water at three bowl sink and mop sink measured at 135° F.
 A new commercial hot water tank has been installed (picture sent to the ACHD yesterday, inspector confirmed on the premises)
- 24** **Fabrication, Design, Installation and Maintenance** **Satisfactory**
 Previously cited warming table has been replaced with Cook Rite model number CSTE A-3 unit (ETL Sanitation listed).
- 33** **Administrative** **Satisfactory**
 Final Plumbing Inspection
 Permit issued at inspection.

Exceptional Observations: