



# 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

<b>Client ID:</b> 49262	<b>Client Name:</b> Pitt Dining Sutherland Hall / The Perch	<b>Inspection Date:</b> 09/23/2019
<b>Address:</b> 3725 Sutherland Drive	<b>State:</b> PA <b>Zip:</b> 15213	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> Kapfhammer , Patrick	<b>Permit Exp. Date:</b> 11/30/2020
<b>Municipality:</b> Pittsburgh-104	<b>Re- Inspection:</b> No - Inspector	<b>Priority Code:</b> 1
<b>Category Code:</b> 405-University Food Service	<b>Re- Inspection Date:</b>	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x			x
2 Cooking Temperatures #		x						
3 Consumer Advisory		x						
4 Reheating Temperatures #			x					
5 Cooling Food #					x			x
6 Hot Holding Temperatures #		x						
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food		x						
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room		x						
	0	19	1	0	5	1	0	4

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							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	6	0	0	2	0	0	2	

	◆	S	NO	NA	V	High	Med.	Low
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1	Indoor Occupancy 25% or 50% with proof of satisfying PA Self-certification #								
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	25	1	0	7
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◆ - Diamond Exceptional      S - Satisfactory    NO - Not Observed    NA - Not Applicable    V- Violation

### Inspection Details

**Inspector Name:** Kapfhammer, Patrick      **Balance Amount:** \$0.00  
**Placarding:** Inspected & Permitted      **Contact:**  
**Start Time:** 11:00:00 AM      **End Time:** 12:35:00 PM      **Phone:** (412) 383-9126

**Violation:** 1 Food Source/Condition  
**Comments:** \*LOW RISK\*  
 can of kidney beans dented at seam. CORRECTED.  
**Food Code Section(s):** 301  
**Corrective Action:** Discard/remove food that is not in sound condition or not from an approved source.

**Violation:** 5 Cooling Food  
**Comments:** \*LOW RISK\*  
 Cooked sausage 48F and cooling in covered container.  
**Food Code Section(s):** 304  
**Corrective Action:** Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

**Violation:** 8 Facilities to Maintain Temperature  
**Comments:** \*LOW RISK\*  
 Coleslaw made 1 hour ago is 48F in cold bar. CORRECTED. coleslaw placed in blast chiller.  
**Food Code Section(s):** 303  
**Corrective Action:** Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.



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**Violation:** **14 Cleaning and Sanitization**  
**Comments:** \*HIGH RISK\*\*\*  
Food contact surface of tongs has old food debris on it. Dirty tongs are stored with clean utensils.  
**Food Code Section(s):** 312  
**Corrective Action:** Clean and sanitize food-contact surfaces of equipment and utensils after each use and following any interruption of operations, during which time, contamination may have occurred utilizing the following procedure:  
1. Wash- hot soapy water.  
2. Rinse-clear water.  
3. Sanitize-approved sanitizer and water.  
4. Air-dry.

**Violation:** **23 Contamination Prevention - Food, Utensils and Equipment**  
**Comments:** \*LOW RISK\*  
Sneeze guard at self serve waffle station is too high. lower sneeze guard to protect food.  
**Food Code Section(s):** 302  
**Corrective Action:** Protect Food

**Violation:** **27 Floors**  
**Comments:** \*LOW RISK\*  
Food debris build-up at floor/wall junction behind cook line in kitchen.  
**Food Code Section(s):** 320  
**Corrective Action:** Clean and maintain

**Violation:** **28 Walls and ceilings**  
**Comments:** \*LOW RISK\*  
Paint peeling off of wall around base of mop sink.  
**Food Code Section(s):** 321  
**Corrective Action:** Seal, caulk  
**Other Assessment observations and comments:**  
**Exceptional Observations:**