



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: 202305300011	Client Name: El Pariente Taco Shop @ BP Bloomfield	Inspection Date: 05/30/2023
Address: 4006 Liberty Avenue	State: PA Zip: 15224	Purpose: Service Reque
City: Pittsburgh	Inspector: 111553	Permit Exp. Date: 05/31/2025
Municipality: Pittsburgh-109	Re- Inspection Date:	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 4
Re- Inspection: Pending - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition		x						
2 Cooking Temperatures #			x					
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #			x					
6 Hot Holding Temperatures #		x						
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature					x		x	
9 Date Marking of Food		x						
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing					x			x
18 Handwashing Facilities					x		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			x
25 Toilet Room		x						
TOTAL	0	12	3	2	8	2	3	4

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			x
31 Dressing rooms and Locker rooms				x				
32 General Premises		x						
33 Administrative					x			
TOTAL	0	5	0	1	2	0	0	1

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆	0	17	3	3	10
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 111553	Balance Amount: \$0.00
Placarding: Ordered To Close	Contact:
Start Time: 11:25:00 AM	End Time: 01:30:00 PM
	Phone: (724) 808-6594

Violation: 7 Cold Holding Temperatures
Comments: *HIGH RISK***
 In sandwich cooler in kitchen, salsa in top portion of cooler is between 44F and 50F, raw ground beef is at 44F, and sliced lettuce is at 44F.
 In upright cooler in kitchen, cream cheese us at 44F and cooked potatoes are at 48F.
 All TCS foods in these cooler were discarded.

Food Code Section(s): 332
Corrective Action: Food must be held at 41° F or below

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature
Comments: *MEDIUM RISK**
 Sandwich cooler in kitchen has a ambient air temperature of 45F.
 Upright cooler has a ambient air temperature of 46F.
 Coolers must be serviced prior to opening to maintain a ambient air temperature 41F or below.

Food Code Section(s): 332
Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 10 Probe-Type Thermometers
Comments: *MEDIUM RISK**
 333 - Facility lacks a probe thermometer.

Food Code Section(s):
Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation: 14 Cleaning and Sanitization
Comments: *HIGH RISK***
 Facility lacks sanitizer to clean food contact surfaces. Sanitizer was purchased during inspection.
 LOW RISK
 Facility lacks chlorine testing strips for sanitizer.

Food Code Section(s): 311
Corrective Action: Provide sanitizer.
Corrective Action: Provide appropriate test strips or monitoring equipment

Violation: 17 Plumbing
Comments: *LOW RISK*
 Unable to locate grease trap/interceptor.

Food Code Section(s): 321
Corrective Action: Install grease trap/interceptor within 6 months of this inspection.



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Violation: **18 Handwashing Facilities**

Comments: *MEDIUM RISK**
Hand sink in back room is blocked by a display stand and mop head. Removed.
Hand sink in back room lacks soap and paper towels.

Food Code Section(s): 323

Corrective Action: Keep hand washing sink open and accessible

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation: **23 Contamination Prevention - Food, Utensils and Equipment**

Comments: *LOW RISK*
333 - Facility lacks a food prep sink to wash produce.

Food Code Section(s):

Corrective Action: Provide approved food preparation sink with indirect waste or only use prewashed and pre-prepared produce.

Violation: **24 Fabrication, Design, Installation and Maintenance**

Comments: *LOW RISK*
Kitchen is using a residential style stove.

Food Code Section(s): 307

Corrective Action: Provide approved, NSF standard equipment

Violation: **30 Ventilation**

Comments: *LOW RISK*
Unable to observe exhaust ventilation.
ANSUL system lacks a service tag.

Food Code Section(s): 313

Corrective Action: Provide adequate approved ventilation

Corrective Action: Have ANSUL system serviced and checked.

Violation: **33 Administrative**

Comments: 330 - Operating without a valid permit.
Failure to submit plans prior to opening.
Some food preparation is conducted at a residential home.

Food Code Section(s): 302 ; 343

Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

Corrective Action: Do not conceal, remove or cover placard.

Other Assesment observations and comments:

21 Certified Food Protection Manager Not Applicable

Facility will have 90 days to have a certified food protection manager present during all hours of operations.

Exceptional Observations: