



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: 200307010005	Client Name: Subway Sandwiches & Salads #28039
Address: 301 South Hills Village	Inspection Date: 06/01/2022
City: Pittsburgh	Purpose: Reinspection
Municipality: Bethel Park	Permit Exp. Date: 06/30/2024
Category Code: 212-Chain Restaurant without Liquor	Priority Code: H
Re-Inspection: Pending - Inspector	Re-Inspection Date:
	Class: 3

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			x	
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x				x
15 Water Supply									
16 Waste Water Disposal					x				x
17 Plumbing					x				x
18 Handwashing Facilities					x			x	
19 Pest Management #					x				x
20 Toxic Items									
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room									
	0	1	0	0	8		0	3	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors									
28 Walls and ceilings					x				x
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	0	0	1		0	0	1

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

◆ - Diamond Exceptional

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 110586

Balance Amount: \$244.00

Placarding: Consumer Alert

Contact:

Start Time: 11:25:00 AM

End Time: 02:00:00 PM

Phone: (412) 831-5848

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

-Front counter preparation cooler has an ambient temperature of 56°F.

-Under the counter two door cooler is currently not functional

-Digital thermometer on the preparation cooler is broken and displaying an inaccurate temperature reading for the unit. Facility did not obtain a free standing thermometer to put in the unit like the Inspector had advised during the last inspection.

Note: District Manager was contacted via the owner's cell phone during the inspection and stated the preparation coolers compressor had been broken since last week when they kept having issues with the refrigeration unit after the visit from the repair service. The preparation cooler needs to be within the range of 36°F-39°F before it can be used to cold hold food safely. The unit cannot be turned off at night and turned on in the morning if it is to be used for cold holding food.

Food Code Section(s):

Corrective Action:

Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-Containers under the broken food preparation sink have old food waste water still in them.

-Food debris present underneath the counters and cooking equipment in the front of the store.

Food Code Section(s): 312

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Violation:

16 Waste Water Disposal

Comments:

LOW RISK

-Waste trap underneath the food preparation sink is leaking out waste water.

Food Code Section(s): 315

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Dispose of waste water in an approved manner

Violation:

17 Plumbing

Comments:

LOW RISK

-Drain clogged underneath the food preparation sink. Water is leaking out of the sides due to blockages of food debris build up.

-Drain cover removed under three bowl sink

Food Code Section(s): 315

Corrective Action:

Repair, replace or eliminate

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

-Hand washing sink in the ware washing area blocked by bread baking trays.

Food Code Section(s): 317

Corrective Action:

Keep hand washing sink open and accessible



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Violation:

Comments:

19 Pest Management

LOW RISK

-Several fruit flies observed near the open drains and multiple sources of stagnant water in the back area of the facility.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Corrective Action: Clean and maintain

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

-Facility lacks a Certified Food Protection Manager. Facility must acquire a Certified Food Protection Manager before their next routine inspection.

Certified Food Protection Manager Information/Class Registration

<https://www.alleghenycounty.us/Health-Department/Programs/Food-Safety/Food-Protection-Manager-Certification.aspx>

Food Code Section(s):

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Corrective Action: Certified Food Protection Manager Course schedule left with person in charge

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Ice machine leaking and accumulation water above the front opening

Food Code Section(s): 308 ; 309

Corrective Action: Repair / replace equipment

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Wall paneling warped along the back walls of the facility creating gaps at the bottom.

-Base coving peeling away from the base of the walk-in cooler

-Missing ceiling tiles through out the facility.

-Discolored/stained tiles throughout the facility.

-Dust accumulation on the walls above the cooking equipment and three bowl sink

Food Code Section(s): 321

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Other Assessment observations and comments:

Exceptional Observations: