



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: 202210140001	Client Name: Mo's Bar & Grill	Inspection Date: 05/26/2023
Address: 1635 Nobles Lane		Purpose: Service Request
City: Pittsburgh	State: PA Zip: 15210	Permit Exp. Date: 10/31/2023
Municipality: Pittsburgh-129	Inspector: 102969	Priority Code: 1
Category Code: 201-Restaurant with Liquor		Class: 3
Re-Inspection: Pending - 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			x	
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #					x				x
14 Cleaning and Sanitization #					x		x		x
15 Water Supply									
16 Waste Water Disposal					x			x	
17 Plumbing									
18 Handwashing Facilities					x				
19 Pest Management #					x				x
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment					x				
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	0	0	0	8		1	2	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					x				x
30 Ventilation					x				x
31 Dressing rooms and Locker rooms									
32 General Premises					x				x
33 Administrative									
	0	0	0	0	4		0	0	4

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: 102969

Balance Amount: \$305.00

Placarding: Consumer Alert

Contact:

Start Time: 12:45:00 AM

End Time: 01:55:00 AM

Phone: (412) 207-7433

Violation:

8 Facilities to Maintain Temperature

Comments:

Food Code Section(s):

Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

No probe thermometer

Food Code Section(s): 307

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation:

13 Employee Personal Hygiene

Comments:

LOW RISK

Cigarettes found in the kitchen- (on top of the smoker)

Food Code Section(s): 327

Corrective Action: Discontinue smoking or consuming food/beverages while preparing food

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

No sanitizer to sanitize food contact surfaces

LOW RISK

No test strips

Potato punch found soiled

Interior of microwave soiled with food debris

Food Code Section(s):

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.

Corrective Action: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action: Provide sanitizer.

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Corrective Action: Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as required by manufacturer.



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Violation:

Comments:

Food Code Section(s): 320

Corrective Action: Restrict access

16 Waste Water Disposal

*MEDIUM RISK**

Evidence of sewage back up in the basement; fecal matter and toilet paper pulp on the basement floor. Employees have to step over it to get to the soda boxes.

Violation:

Comments:

Food Code Section(s): 323

Corrective Action: Properly install and locate hand washing sinks

Corrective Action: Repair drain and keep sink open and accessible.

18 Handwashing Facilities

Hand washing sink blocked and inoperable.

Violation:

Comments:

Food Code Section(s): 315 ; 317

Corrective Action: Eliminate pests by approved methods

Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

19 Pest Management

LOW RISK

Two dead mice in the basement

The side door was found open without a screen.

Violation:

Comments:

Food Code Section(s):

23 Contamination Prevention - Food, Utensils and Equipment

Violation:

Comments:

Food Code Section(s): 312

Corrective Action: Clean and maintain

27 Floors

LOW RISK

Grease and food debris under the cooking equipment

Violation:

Comments:

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

29 Lighting

LOW RISK

The kitchen lights lack shatterproof/ resistant shields.

Violation:

Comments:

Food Code Section(s): 313

30 Ventilation

LOW RISK

The fire suppression system inspection expired in March of 2023.



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Violation:

Comments:

32 General Premises

LOW RISK

No mop sink on the 1st floor- the one in the basement is not in use. Install a mop sink- registered master plumber only.

Food Code Section(s): 315

Corrective Action: Provide approved mop service sink

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

Exceptional Observations: