



# 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

<b>Client ID:</b> 202210140001	<b>Client Name:</b> Mo's Bar & Grill	<b>Inspection Date:</b> 05/26/2023
<b>Address:</b> 1635 Nobles Lane	<b>State:</b> PA <b>Zip:</b> 15210	<b>Purpose:</b> Service Reque
<b>City:</b> Pittsburgh	<b>Inspector:</b> 102969	<b>Permit Exp. Date:</b> 10/31/2023
<b>Municipality:</b> Pittsburgh-129	<b>Re- Inspection Date:</b>	<b>Priority Code:</b> 1
<b>Category Code:</b> 201-Restaurant with Liquor		<b>Class:</b> 3
<b>Re- Inspection:</b> Pending - Inspector		

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

<b>Inspector Name:</b> 102969	<b>Balance Amount:</b> \$305.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 12:45:00 AM	<b>End Time:</b> 01:55:00 AM
	<b>Phone:</b> (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:** **16 Waste Water Disposal**  
**Comments:** \*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.  
**Food Code Section(s):** 320  
**Corrective Action:** Restrict access

**Violation:** **18 Handwashing Facilities**  
**Comments:** Hand washing sink blocked and inoperable.  
**Food Code Section(s):** 323  
**Corrective Action:** Properly install and locate hand washing sinks  
**Corrective Action:** Repair drain and keep sink open and accessible.

**Violation:** **19 Pest Management**  
**Comments:** \*LOW RISK\*  
Two dead mice in the basement  
The side door was found open without a screen.  
**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.

**Violation:** **23 Contamination Prevention - Food, Utensils and Equipment**  
**Comments:**  
**Food Code Section(s):**

**Violation:** **27 Floors**  
**Comments:** \*LOW RISK\*  
Grease and food debris under the cooking equipment  
**Food Code Section(s):** 312  
**Corrective Action:** Clean and maintain

**Violation:** **29 Lighting**  
**Comments:** \*LOW RISK\*  
The kitchen lights lack shatterproof/ resistant shields.  
**Food Code Section(s):** 314  
**Corrective Action:** Provide adequate shielded lighting

**Violation:** **30 Ventilation**  
**Comments:** \*LOW RISK\*  
The fire suppression system inspection expired in March of 2023.  
**Food Code Section(s):** 313



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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:**