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

Client I	D:	201705220009	Client Nam	e: Sinful Sw	/eets							
Addres	S:	539 Liberty Avenue					I	nspec	tion D	ate:	03/24/2	2022
City:		Pittsburgh	State: PA	Zip: 1522	2		I	Purpos	se:		Reinsp	ection
Municip	pality:	Pittsburgh-102	Inspector:	111553			1	Permit	Exp.	Date:	05/31/2	2022
Catego	ry Code:	212-Chain Restaurant without	ıt Liquor				I	Priority	y Cod	e:	Н	
Re- Ins	pection:	Yes - Inspector	Re-Inspec	tion Date: ()4/04/2	2022	(Class:				
	<u> </u>	essment Categories					smen	t Statu	JS	Viola	ation R	isk
						S	NO	NA	V	High	Med.	Low
1 6	and Source	ce/Condition			•							
	onsumer	mperatures #						-				
		Temperatures #										
	-	-										
1	Cooling For											
		g Temperatures #									ļ	
		ng Temperatures #						-			ļ	
		Maintain Temperature									ļ	
		ng of Food									ļ	
		Thermometers										
		amination Prevention #									ļ	
	mployee I							_				
		Personal Hygiene #							ļ			
	_	nd Sanitization #							X		ļ	X
	Vater Sup	-									ļ	
		ter Disposal							X		ļ	X
	lumbing										ļ	
		ng Facilities										
		gement #							X	X		
	oxic Items							-				
		ood Protection Manager										
		tion of Knowledge										
		tion Prevention - Food, Utensil		nent								
		, Design, Installation and Mair	ntenance									
25 To	oilet Roon	n										
					0	0	0	0	3	1	0	2
Genera	al Sanitat	ion						t Statu			ation R	
						S	NO	NA	V	High	Med.	Low
26 G	arbage ar	nd Refuse							X			X
27 FI												
	Valls and (ceilings							X			X
	ighting	v										
	entilation											
		ooms and Locker rooms										
	Seneral Pre											
	dministrat											
					0	0	0	0	2	0	0	2
# U.S	Centers f	or Disease Control and Preve	ention "hiah i	risk" for	0	0	0	0	5		. –	
							L J			1		

foodborne illness and establishment of priority of inspection

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



All egheny County Heal th Department Food Safety Program Food Safety A

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Les aux a state Manager 44		ection Detail s	# 100.00						
Inspector Name: 11		Balance Amount:	\$136.00						
•	nsumer Alert :15:00 PM End Time: 03:10	Contact: 0:00 PM Phone:							
			-						
Violation:	14 Cleaning and Sanitiza	ation							
Comments:		*LOW RISK* Shelving and counters are covered in dust and are not being cleaned regularly.							
		iners and lids, equipment, drain board							
Food Code Section									
Corrective Action:		act surfaces of equipment and utensil , during which time, contamination m r and water.							
Corrective Action:	Clean and maintain non-food-	-contact surfaces of equipment							
Violation:	16 Waste Water Disposal								
Comments:	*LOW RISK*								
	Water is collecting in a bus p	pan under the dipper well.							
Food Code Section	(s): 314								
Corrective Action:	• •								
	Dispose of waste water in an	approved manner							
	Dispose of waste water in an	approved manner							
		approved manner							
Violation:	19 Pest Management	approved manner							
	19 Pest Management *HIGH RISK*** Large amounts of droppings s	still remain throughout facility on floor							
Violation:	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing								
Violation:	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing Repeat violation.	still remain throughout facility on floor room/ prep kitchen, office, toilet roon							
Violation:	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing Repeat violation. 5 dead mice seen on sticky t	still remain throughout facility on floor room/ prep kitchen, office, toilet roon traps and floor.	n, and mechanical room).						
Violation:	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing Repeat violation. 5 dead mice seen on sticky t Two nests identified at front of	still remain throughout facility on floor room/ prep kitchen, office, toilet roon	n, and mechanical room).						
<u>Violation:</u> Comments:	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing Repeat violation. 5 dead mice seen on sticky t Two nests identified at front of	still remain throughout facility on floor room/ prep kitchen, office, toilet roon traps and floor. counter and under oven in prep kitcher	n, and mechanical room).						
<u>Violation:</u> Comments: Food Code Section	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing Repeat violation. 5 dead mice seen on sticky to Two nests identified at front of (s): 319	still remain throughout facility on floor room/ prep kitchen, office, toilet roon traps and floor. counter and under oven in prep kitcher methods	n, and mechanical room).						
Violation: Comments: Food Code Section Corrective Action:	19 Pest Management *HIGH RISK*** Large amounts of droppings s (front counter, ware washing Repeat violation. 5 dead mice seen on sticky to Two nests identified at front of (s): 319 Eliminate pests by approved	still remain throughout facility on floor room/ prep kitchen, office, toilet roon traps and floor. counter and under oven in prep kitcher methods	n, and mechanical room).						
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Violation: Comments:

28 Walls and ceilings

LOW RISK

Active chronic roof leak over prep kitchen. Replace tiles with water stains, if stains reappear, have ceiling serviced.

Food Code Section(s): 321

Corrective Action: Repair or replace Other Assessment observations and comments: Exceptional Observations: