



# 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> 200710040009	<b>Client Name:</b> Thai Gourmet Express (ZFF-4558) MFF3
<b>Address:</b> 4505 Liberty Avenue	<b>Inspection Date:</b> 06/15/2023
<b>City:</b> Pittsburgh	<b>Purpose:</b> Initial
<b>Municipality:</b> Pittsburgh-104	<b>State:</b> PA <b>Zip:</b> 15224
<b>Category Code:</b> 123-Mobile - Tier II ( Prepared Foods)	<b>Inspector:</b> 115011
<b>Re- Inspection:</b> Pending - Inspector	<b>Permit Exp. Date:</b> 09/30/2024
	<b>Priority Code:</b> H
	<b>Class:</b> 3

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	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	x		
14 Cleaning and Sanitization #					x		x	
15 Water Supply					x		x	
16 Waste Water Disposal					x			x
17 Plumbing		x						
18 Handwashing Facilities					x		x	
19 Pest Management #				x				
20 Toxic Items		x						
21 Certified Food Protection Manager					x		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				
<b>TOTAL</b>	<b>0</b>	<b>6</b>	<b>3</b>	<b>4</b>	<b>12</b>	<b>3</b>	<b>6</b>	<b>3</b>

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						
31 Dressing rooms and Locker rooms				x				
32 General Premises		x						
33 Administrative					x			
<b>TOTAL</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>0</b>

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

◆	0	12	3	5	13
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◆ - Diamond Exceptional      S - Satisfactory    NO - Not Observed    NA - Not Applicable    V- Violation



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### Inspection Details

<b>Inspector Name:</b> 115011	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Ordered To Close	<b>Contact:</b>
<b>Start Time:</b> 01:50:00 PM	<b>End Time:</b> 03:45:00 PM
	<b>Phone:</b> (412) 901-5671

**Violation:** 6 Hot Holding Temperatures  
**Comments:** \*HIGH RISK\*\*\* REPEAT VIOLATION  
 In the hotwell:  
 cooked tofu 78F  
 friend chicken pieces 80F  
 cooked pepper chicken 124F  
 green curry sauce 104F  
 egg rolls individually wrapped for sale 88F

**Food Code Section(s):** 332

**Corrective Action:** Maintain food at or above 135° F

**Corrective Action:** Reheat food to at least 165° F ( for 15 sec.) and hold at or above 135° F

**Corrective Action:** Provide accurate easily accessed thermometer to monitor equipment temperature

**Violation:** 7 Cold Holding Temperatures  
**Comments:** \*HIGH RISK\*\*\* REPEAT VIOLATION  
 One the counter:  
 cut bok choy 60F  
 cooked potato 78F

In the residential freezer (functioning as a cooler)  
 cooked noodles 70F  
 Cooked chicken 56F

**Food Code Section(s):** 332

**Corrective Action:** Food must be held at 41° F or below

**Corrective Action:** Provide accurate easily accessed thermometer to monitor unit temperature

**Violation:** 8 Facilities to Maintain Temperature  
**Comments:** \*MEDIUM RISK\*\*  
 Residential freezer being utilized as a cooler 46F.

Food transported without refrigeration control. Employee stated they have cambros for transport, but they were not available for the inspection to observe.

**Food Code Section(s):** 332 ; 336

**Corrective Action:** Provide accurate, conveniently located thermometer

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

**Corrective Action:** Provide enough conveniently located, approved, properly operating hot food storage units to assure that hot foods are held at or above 135° F/130° F (roasts) .



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### Violation:

#### 10 Probe-Type Thermometers

### Comments:

\*MEDIUM RISK\*\*

It took several minutes for the one employee to find the probe thermometer.

**Food Code Section(s):** 307

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

**Corrective Action:** Use thermometer to monitor food temperatures

### Violation:

#### 13 Employee Personal Hygiene

### Comments:

\*HIGH RISK\*\*\*

No handwashing system present. When asked the employees stated they pour water over their hands from a 5 gallon water bottle, however, the sink was dry, the waste water collection was empty, and the bucket they stated they pour the water into was also dry and in the front of the vehicle.

**Food Code Section(s):** 327

**Corrective Action:** Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

**Corrective Action:** Wash hands as often as necessary between glove usage

### Violation:

#### 14 Cleaning and Sanitization

### Comments:

\*MEDIUM RISK\*\*

No cleaning bucket or sanitizing ability was observed. During the inspection one of the employees poured bleach into a bucket that was stated for cleaning up.

**Food Code Section(s):** 311

**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.

### Violation:

#### 15 Water Supply

### Comments:

\*MEDIUM RISK\*\*

One 5 gallon water bottle was the only water on the mobile food facility. The employee stated it was from the house, and the bottle was reused.

Lack of hot water.

**Food Code Section(s):** 319

**Corrective Action:** Provide a safe sanitary water supply from an approved source



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**Violation:**

**16 Waste Water Disposal**

**Comments:**

\*LOW RISK\*

Wastewater retention tank not permanently installed: The only water caption device is a 5 gallon shortening bottle that was previously cited during the last inspection in 2019.

**Food Code Section(s):** 320

**Corrective Action:** Repair, replace or eliminate

**Violation:**

**18 Handwashing Facilities**

**Comments:**

\*MEDIUM RISK\*\*

No soap present

Non functional hand washing sink. REPEAT VIOLATION

**Food Code Section(s):** 323

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

**Violation:**

**21 Certified Food Protection Manager**

**Comments:**

\*MEDIUM RISK\*\*

The Food Protection Manager Certificate is expired.

**Food Code Section(s):** 325

**Corrective Action:** Obtain approved Certified Food Protection Manager

**Violation:**

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

**Comments:**

\*LOW RISK\*

Handle of dispensing utensil in contact with food; small to go scoop used as a utensil observed inside the rice warmer. REPEAT VIOLATION

**Food Code Section(s):** 334

**Corrective Action:** Protect Food

**Violation:**

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

**Comments:**

\*LOW RISK\*

Residential freezer utilized as a cooler not functioning correctly (>41F)

**Food Code Section(s):** 307

**Corrective Action:** Remove non functioning residential freezer as means to keep food cold.



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### **Violation:**

### **Comments:**

### **33 Administrative**

339.2 Commissary

A. Mobile food facilities shall operate from a permitted commissary or other permitted fixed food facility, such as a shared kitchen. The mobile food facility shall physically report as required to such location for all food, potable water, waste disposal, warewashing, and other cleaning and servicing operations.

Unit is not mobile/ fails to report to commissary on daily basis evident by the following:

Last inspection 2019 odometer 58565

Current inspection 2023 odometer 58645

Vehicle state inspection 11 months overdue

The vehicle is jacked up by wood planks

The driver side of the cabin is used to store dry goods

Severe corrosion pitting on the brakes.

### **Food Code Section(s):**

**Corrective Action:** Report to the commissary on a regular basis

### **Other Assessment observations and comments:**

### **Exceptional Observations:**