



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: 201409300002	Client Name: Ormsby Ave Cafe	Inspection Date: 09/12/2024
Address: 402 Ormsby Avenue		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15210	Permit Exp. Date: 10/31/2024
Municipality: Pittsburgh-116	Inspector: 115880	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class: 3
Re-Inspection: Pending - Supervisor	Re-Inspection Date:	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x	x		
2 Cooking Temperatures #			x					
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #			x					
6 Hot Holding Temperatures #			x					
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food			x					
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x	x		
12 Employee Health #		x						
13 Employee Personal Hygiene #					x	x		
14 Cleaning and Sanitization #					x	x	x	
15 Water Supply					x		x	
16 Waste Water Disposal		x						
17 Plumbing					x		x	
18 Handwashing Facilities					x		x	
19 Pest Management #					x	x		
20 Toxic Items					x		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						
25 Toilet Room					x			x
TOTAL	0	6	5	2	12	5	6	2

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting		x						
30 Ventilation					x			x
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative					x			
TOTAL	0	1	0	1	6	0	0	5

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

◆	0	7	5	3	18
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 115880 **Balance Amount:** \$244.00
Placarding: Closure/Imminent Hazard **Contact:**
Start Time: 03:00:00 PM **End Time:** 06:30:00 PM **Phone:** (412) 381-4282

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
- Mold-like substance observed on various food products in the preparation cooler located in the kitchen.

Food Code Section(s): 329

Corrective Action: Discard/remove food that is not in sound condition or not from an approved source.

Violation: 11 Cross-Contamination Prevention

Comments: *HIGH RISK***

- Raw ground meats stored directly on top of RTE (ready-to-eat) foods in a refrigeration unit located in the kitchen.

Food Code Section(s): 329

Corrective Action: Store raw foods with highest required cooking temperatures in front of foods requiring lower cooking temperatures.

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

Violation: 13 Employee Personal Hygiene

Comments: *HIGH RISK***
- Uncovered half eaten staff sandwich stored on top of food product located at the three (3) compartment beer cooler.

Food Code Section(s): 331

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

Corrective Action: Provide a covered beverage with a lid and a straw



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- Food contact surfaces and equipment observed with construction debris and dust.

*MEDIUM RISK**

- Mold like substance observed on ice machine deflector plate.

- Potato punch machine was observed with dry food debris.

- Facility lacks appropriate chlorine and quaternary test strips during time of inspection.

- Soiled and dirty kitchen utensils from the night before sitting in sink with stagnant water.

- Dirty wiping cloths observed throughout kitchen.

- Preparation cooler observed dirty with excessive food debris.

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.

Corrective Action:

Provide sanitizer.

Corrective Action:

Provide appropriate test strips or monitoring equipment

Corrective Action:

Equipment, food-contact surfaces, and utensils shall be clean to sight and touch.

Violation:

Comments:

15 Water Supply

*MEDIUM RISK**

- Lack of hot water generating device. Facility has no hot water in the entire facility, including, but not limited too, bar three (3) compartment sink, kitchen handwashing station, three (3) compartment sink in kitchen, and men's and women's restroom.

Food Code Section(s): 319 ; 321

Corrective Action:

Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

Corrective Action:

Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

- Utility/mop sink lacks a backflow/siphonage prevention device. A hose connected to the utility/mop sink faucet creating a cross connection.

Food Code Section(s): 321

Corrective Action:

Provide approved backflow / back-siphonage prevention device.

Corrective Action:

Eliminate cross-connection

Corrective Action:

Repair, replace or eliminate



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Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

- Facility lacks hands washing station at the bar.
- Handwashing station located in kitchen was inaccessible and lacks soap and paper towels.

Food Code Section(s): 323

Corrective Action: Properly install and locate hand washing sinks

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

Corrective Action: Post notice directing employees to wash and clean hands

Corrective Action: Provide sufficient hot(>85° F) and cold water through mixing valve to hand washing sink

Violation:

19 Pest Management

Comments:

*HIGH RISK***

- Numerous fruit flies observed at the bar area by soda dispenser.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Violation:

20 Toxic Items

Comments:

*MEDIUM RISK**

- Spray bottle of oven cleaner was observed on same shelf and in direct contact with food products on preparation table located in kitchen.
- Exposed rat bait on floor in basement.

Food Code Section(s): 311

Corrective Action: Store chemicals below or separate from food and food contact surfaces

Violation:

21 Certified Food Protection Manager

Comments:

*MEDIUM RISK**

- Person in charge/Owner failed to report the March 22, 2024 fire to the department as required.

On-site for a routine inspection when it was discovered that residual water and smoke damage from a second-floor fire on or about March 22, 2024. Dust from demolition is coming into the facility through openings in the ceiling. The cleaning is not complete- or adequate, as evidenced by the residual smoke, odor, and water damage. The drop ceiling in the dining room area was found missing. HVAC and ductwork has not been professionally cleaned.

Food Code Section(s): 326

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

Corrective Action: Provide a Certified Food Protection Manager as the Person in charge.



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Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

- Single use articles e.g. pizza boxes, takeout containers, and styrofoam cups observed on floor in the basement of the facility.

Food Code Section(s): 332

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Violation:

25 Toilet Room

Comments:

LOW RISK

- Men's restroom lacks a covered trash receptacle during the time of inspection.

Food Code Section(s): 322

Corrective Action: Provide covered refuse container

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

- Facility has three (3) trash cans for refuse but lacks lids.

Food Code Section(s): 324

Corrective Action: Provide approved, impervious containers with tight-fitting lids

Corrective Action: Increase pick-up frequency

Violation:

27 Floors

Comments:

LOW RISK

- Excessive food debris on floor to kitchen area.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK

- Numerous ceiling tiles missing in the dining room area.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace



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Violation:

30 Ventilation

Comments:

LOW RISK

- Three (3) fire extinguishers have not been serviced since November 2022.
- The Ansul Fire suppression system has a tag dated November 2022.
- Ventilation hood baffles are installed sideways/horizontal

Food Code Section(s): 313

Corrective Action: Properly install

Corrective Action: Repair or replace

- Corrective Action:**
- Rotate ventilation hood baffles 90 degrees/ vertical
 - Have fire suppression equipment inspected and service

Violation:

32 General Premises

Comments:

LOW RISK

- Mop observed in mop bucket not inverted to facilitate drying.
- Nonessential items in the basement and kitchen areas of the facility. Remove clutter.
- Sub pump lid found ajar.
- Single door preparation cooler is nonoperational located in the kitchen during the time of inspection.
- the three (3) door beer cooler located at the bar was nonoperational during the time of inspection.

Food Code Section(s): 315

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Corrective Action: Remove miscellaneous items

Violation:

33 Administrative

Comments:

Operation consulted do not remove or conceal placard.

Food Code Section(s):

Other Assessment observations and comments:

8 Facilities to Maintain Temperature Satisfactory

Exceptional Observations: