



# 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

<b>Client ID:</b> 202405220001	<b>Client Name:</b> Wai Wai Chinese Cuisine	<b>Inspection Date:</b> 08/02/2024
<b>Address:</b> 4219 Murray Avenue	<b>State:</b> PA <b>Zip:</b> 15217	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> 116678	<b>Permit Exp. Date:</b> 05/31/2025
<b>Municipality:</b> Pittsburgh-115	<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>
<b>Category Code:</b> 212-Chain Restaurant without Liquor		<b>Priority Code:</b> H
		<b>Class:</b> 4

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

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						
29 Lighting		x						
30 Ventilation					x			x
31 Dressing rooms and Locker rooms				x				
32 General Premises		x						
33 Administrative		x						
<b>TOTAL</b>	<b>0</b>	<b>4</b>	<b>0</b>	<b>1</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>

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

◆	0	11	1	2	19
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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> 116678	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 01:30:00 PM	<b>End Time:</b> 05:40:00 PM
	<b>Phone:</b> (412) 506-6688

**Violation:** 1 Food Source/Condition

**Comments:** \*MEDIUM RISK\*\*  
One moldy tomato present in the walk-in. Discarded during inspection.

One open can of condensed milk on the dry storage shelf with large mold spot on surface. Discarded during inspection.

\*LOW RISK\*  
-Bulk bins of ingredients in the basement are not labeled.

**Food Code Section(s):** 329

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

**Corrective Action:** Label all bulk ingredients with at least the common English name.

**Violation:** 5 Cooling Food

**Comments:** \*HIGH RISK\*\*\*  
-Bus tub of fried chicken on cook line measured 74F. Per operator, chicken was cooked around 11 AM. Fried chicken discarded during inspection.

-Colander of grilled chicken resting in sink basin next to triple sink measured 76F approximately 1.5 hours after preparation per operator. Grilled chicken moved to walk-in to continue cooling. Upon discovery of malfunctioning walk-in, grilled chicken was measured again to monitor cooling progress. Measured at 74F three hours after stated cooking time. Grilled chicken discarded.

\*MEDIUM RISK\*\*  
Two bus bins of fried chicken in walk-in cooler with plastic lids on measured at 82F and 84F one hour after cooking. Lids were removed, and bins moved out of malfunctioning walk-in into properly functioning refrigeration.

**Food Code Section(s):** 333

**Corrective Action:** Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.



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**Violation:**

**Comments:**

**7 Cold Holding Temperatures**

\*HIGH RISK\*\*\*

-In the walk-in the following Time and Temperature Controlled for Safety (TCS) foods were measured at respectively:

- ground raw pork- 67F
- raw chicken wings- 50F
- cubed raw beef- 52F
- grilled chicken- 74F

All TCS foods not currently within safe time and temperature parameters in the walk-in were discarded. Two bus tubs of fried chicken in the cooling process measured at 82F and 84F were relocated to functioning

In the prep cooler on the cook line, two deli containers of raw pork were measured at 52F and 58F, respectively. Discarded during inspection.

Staff reluctant to discard of food that had been demonstrated to not be in safe condition.

**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:**

**Comments:**

**8 Facilities to Maintain Temperature**

\*MEDIUM RISK\*\*

-Walk-in cooler ambient air temperature measured at 61F

-Walk-in door is not self-closing.

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

**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:** Remove/ ice foods

**Violation:**

**Comments:**

**9 Date Marking of Food**

\*LOW RISK\*

Prepared foods including house-made eggs rolls, fried chicken, and fried tofu are not date marked

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

**Corrective Action:** Properly label foods with a use by date of seven days including the first day of use.

**Violation:**

**Comments:**

**10 Probe-Type Thermometers**

\*MEDIUM RISK\*\*

No probe thermometers in facility.

**Food Code Section(s):** 308

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

**Corrective Action:** Properly calibrate thermometer

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



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## Food Safety Assessment Report

### Violation:

### 11 Cross-Contamination Prevention

#### **Comments:**

\*MEDIUM RISK\*\*

Uncovered bowl of raw chicken resting on top of a 1/6 pan of raw onions in the flip-top part of the prep cooler on the cook line. Onions discarded during inspection.

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

**Corrective Action:** Store ready-to-eat foods and cooked foods above raw meats and seafood

**Corrective Action:** Discard contaminated food

### Violation:

### 13 Employee Personal Hygiene

#### **Comments:**

\*HIGH RISK\*\*\*

Employee observed reaching finger into mouth then returning to cook line without washing hands. Inspector intervened and ordered handwashing.

Employees observed on two separate occasions eating on the cook line.

**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

### Violation:

### 14 Cleaning and Sanitization

#### **Comments:**

\*HIGH RISK\*\*\*

-Knives stored in a soiled, rusty #10 can in the basement prep area have dried food residue on the blades.

-The food contact surface of the can opener in the basement prep area is heavily soiled with old food residue.

-Employee observed rinsing a pan and returning it to service without using soap or sanitizer.

**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.

### Violation:

### 18 Handwashing Facilities

#### **Comments:**

\*MEDIUM RISK\*\*

No soap present at kitchen and prep area hand sinks.

\*LOW RISK\*

No paper towels present at basement prep area hand sink.

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

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



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### Violation:

### 19 Pest Management

### Comments:

\*HIGH RISK\*\*\*

-Too many house flies to count in the basement, including in the walk-in cooler.

\*LOW RISK\*

-Back door of the kitchen kept open with no screen present.

-Back door of the basement open, screen door does not fully shut.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

**Corrective Action:** Clean and maintain

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

### Violation:

### 20 Toxic Items

### Comments:

\*MEDIUM RISK\*\*

-One can raid ant & roach spray present in the kitchen. Discarded.

-One can of hot shot bed bug spray present in the basement. Discarded.

**Food Code Section(s):** 318

**Corrective Action:** Remove unapproved chemical from premises

### Violation:

### 21 Certified Food Protection Manager

### Comments:

\*MEDIUM RISK\*\*

-No Certified Food Protection Manager (CFMP) present in facility present during inspection.

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

**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.

### Violation:

### 22 Demonstration of Knowledge

### Comments:

\*MEDIUM RISK\*\*

-Person In Charge failed to prevent multiple High and Medium Risk violations.

**Food Code Section(s):** 326

**Corrective Action:** Temperature Control - Cooking.

**Corrective Action:** Temperature Control - Holding.

**Corrective Action:** Sanitization.

**Corrective Action:** Personal Hygiene.

**Corrective Action:** Cross-contamination.



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**Violation:**

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

**Comments:**

\*LOW RISK\*

-Raw chicken and raw pork are double stacked in the flip-top of the prep cooler on the cook line.

-BBQ grill on back patio is uncovered. Sauces on back deck next to BBQ grill are also uncovered. Cease use of unprotected grill.

-Deli containers present in food storage containers throughout facility. Deli containers discarded during inspection.

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

**Corrective Action:** Protect Food

**Corrective Action:** Store handle out of food

**Corrective Action:** Do not double stack food items.

**Violation:**

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

**Comments:**

\*LOW RISK\*

-Foil liner present wrapped around the gas line on the right side of the wok station.

-Multiple re-used #10 cans and soy sauce buckets used to store food throughout the facility.

-Crab rangoons, dumplings, and other foods stored in take-out style plastic bags in the freezer.

**Food Code Section(s):** 308

**Corrective Action:** Provide smooth non-absorbent easily cleaned surfaces

**Violation:**

**26 Garbage and Refuse**

**Comments:**

\*LOW RISK\*

-There is large amount of debris and old construction material present in the rear of the facility next to the dumpsters. REPEAT VIOLATION

**Food Code Section(s):** 324

**Corrective Action:** Clean ground and surrounding area

**Corrective Action:** Remove all excess construction material from rear of facility.

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

-The floors behind the cook line have accumulated grease.

**Food Code Section(s):** 312

**Corrective Action:** Clean and maintain

**Violation:**

**30 Ventilation**

**Comments:**

\*LOW RISK\*

Article XII, sec 1205 There is an open flue pipe in the basement. REPEAT VIOLATION\*LOW RISK\*

**Food Code Section(s):** 313

**Corrective Action:** Cap open flue pipe.

**Other Assessment observations and comments:**

**Exceptional Observations:**