



# 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> 202405200002	<b>Client Name:</b> Capo's (AKA Carson City Saloon)	<b>Inspection Date:</b> 09/29/2024
<b>Address:</b> 1401 E Carson Street	<b>State:</b> PA <b>Zip:</b> 15203	<b>Purpose:</b> Service Reque
<b>City:</b> Pittsburgh	<b>Inspector:</b> 102969	<b>Permit Exp. Date:</b> 05/31/2025
<b>Municipality:</b> Pittsburgh-117	<b>Re- Inspection Date:</b>	<b>Priority Code:</b> 1
<b>Category Code:</b> 211-Restaurant without 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		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			x
9 Date Marking of Food		x						
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x	x	x	x
15 Water Supply								
16 Waste Water Disposal					x			
17 Plumbing		x						
18 Handwashing Facilities					x			
19 Pest Management #								
20 Toxic Items					x		x	
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room					x			x
<b>TOTAL</b>	<b>0</b>	<b>3</b>	<b>5</b>	<b>1</b>	<b>9</b>	<b>1</b>	<b>3</b>	<b>5</b>

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					x			x
29 Lighting					x			x
30 Ventilation					x			x
31 Dressing rooms and Locker rooms								
32 General Premises					x			x
33 Administrative					x			
<b>TOTAL</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>5</b>

# 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> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 10:20:00 PM	<b>End Time:</b> 11:20:00 PM
	<b>Phone:</b> (412) 481-3203

**Violation:** 8 Facilities to Maintain Temperature

**Comments:** \*LOW RISK\*  
Inoperable upright cooler in the kitchen. Repair or replace.

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

**Violation:** 14 Cleaning and Sanitization

**Comments:** \*HIGH RISK\*\*\*  
Severe accumulation of old debris found on food contact surfaces, including the steam table, the can opener, and work tables. Several food containers/inserts in the prep cooler had visible mold growth.

\*MEDIUM RISK\*\*

- Severe grease accumulation found on all kitchen equipment utensils and fixtures.
- Severe accumulation of lime and calcium in the dish machine. Unable to test during the inspection.
- 2 Compartment sink found partially blocked. There is no evidence of sanitizing. Facility was ordered to install a 3-compartment sink in May of 2024.
- Black, mold-like substance found in both ice machines.

\*LOW RISK\*

Dirty moist wiping cloths were found resting on the counters.

**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:** Repair or maintain dishwasher to adequately sanitize.

**Corrective Action:** Clean and maintain non-food-contact surfaces of equipment

**Corrective Action:** Provide appropriate test strips or monitoring equipment

**Corrective Action:** Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.

**Corrective Action:** Provide 3 Compartment Sink.

**Violation:** 16 Waste Water Disposal

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



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**Violation:** **18 Handwashing Facilities**  
**Comments:** Grease accumulation in the kitchen hand sink.  
**Food Code Section(s):** 321  
**Corrective Action:** Use hand washing sinks only for handwashing

**Violation:** **20 Toxic Items**  
**Comments:**  
**Food Code Section(s):** 318  
**Corrective Action:** Replace old section to eliminate hazard.

**Violation:** **21 Certified Food Protection Manager**  
**Comments:** \*MEDIUM RISK\*\*  
The person(s) in charge failed to prevent high-risk violations, evident by the findings of this report.  
**Food Code Section(s):** 326

**Violation:** **23 Contamination Prevention - Food, Utensils and Equipment**  
**Comments:** \*LOW RISK\*  
Soda Syrups found stored in the employee toilet room.  
**Food Code Section(s):** 332  
**Corrective Action:** Protect Food  
**Corrective Action:** Discontinue

**Violation:** **24 Fabrication, Design, Installation and Maintenance**  
**Comments:** \*LOW RISK\*  
-The soda gun holster at the rooftop bar is missing a drain tube.  
-Rust inside the bar coolers.  
**Food Code Section(s):** 308  
**Corrective Action:** Repair / replace equipment

**Violation:** **25 Toilet Room**  
**Comments:** \*LOW RISK\*  
Both basement toilet room fixtures found dirty.  
**Food Code Section(s):** 321  
**Corrective Action:** Clean and maintain in good repair

**Violation:** **27 Floors**  
**Comments:** \*LOW RISK\*  
Grease was found accumulating on the kitchen floors.  
Broken floor tiles found in the dish room.  
**Food Code Section(s):** 312  
**Corrective Action:** Clean and maintain



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**Violation:**

**28 Walls and ceilings**

**Comments:**

\*LOW RISK\*  
Old residue found on the dish room walls.

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

**Corrective Action:** Clean and maintain

**Violation:**

**29 Lighting**

**Comments:**

\*LOW RISK\*  
Inadequate lighting in the dish room.

**Food Code Section(s):** 314

**Corrective Action:** Provide at least 50 foot-candles of light in food handling areas and areas where food worker safety is a factor.

**Violation:**

**30 Ventilation**

**Comments:**

\*MEDIUM RISK\*\*  
The water heater is venting inside. A new flue section found duct taped to the original section that was perforated by corrosion. - Carbon Monoxide Hazard.

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

**Corrective Action:** Provide adequate approved ventilation

**Corrective Action:** Properly install

**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*  
-Clutter in the basement. Remove non-essentials, and organize remaining items.

**Food Code Section(s):** 315

**Corrective Action:** Remove miscellaneous items

**Corrective Action:** Keep the sink open and accessible.

**Violation:**

**33 Administrative**

**Comments:**

The permit holder failed to notify the Department of a recent name change. The DBA name was changed from Carson City Saloon" to "Capo's".

**Food Code Section(s):** 302

**Other Assessment observations and comments:**

17 Plumbing

Satisfactory

**Exceptional Observations:**