



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 ID: 201604210004	Client Name: Pittsburgh Sandwich Society (ZJA-8136) MFF4
Address: 501 E Ohio Street	Inspection Date: 06/27/2024
City: Pittsburgh	State: PA Zip: 15209
Municipality: Millvale	Inspector: 112898
Category Code: 123-Mobile - Tier II (Prepared Foods)	Purpose: Initial
Re- Inspection: No - Inspector	Permit Exp. Date: 04/30/2025
Re- Inspection Date:	Priority Code: 1
	Class: 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					
7 Cold Holding Temperatures #					x	x			
8 Facilities to Maintain Temperature					x		x		
9 Date Marking of Food				x					
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #					x	x			
14 Cleaning and Sanitization #		x							
15 Water Supply					x		x		
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x		x		
19 Pest Management #		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							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room				x					
TOTAL	0	12	0	6	7	2	4	1	

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							
TOTAL	0	8	0	0	0	0	0	0	

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

Inspector Name: 112898	Balance Amount: \$0.00
Placarding: Ordered To Close	Contact:
Start Time: 01:00:00 PM	End Time: 02:05:00 PM
	Phone: (716) 903-5297

Violation: **7 Cold Holding Temperatures**
Comments: *HIGH RISK***
 -In the upright cooler near the food truck door, raw hamburger was found to be 55°F and a large container of raw chicken was 50°F.
Food Code Section(s): 332
Corrective Action: Food must be held at 41° F or below

Violation: **8 Facilities to Maintain Temperature**
Comments: *MEDIUM RISK**
 -Upright cooler near the rear door of the truck was found to have an ambient temperature of 60°F. This unit was stocked with some TCS foods but also beverages (water, sodas, etc.). Unit was being opened frequently to serve beverages to customers.
Food Code Section(s): 332
Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: **13 Employee Personal Hygiene**
Comments: *HIGH RISK***
 -No adequate handwashing available due to lack of water supply.
Food Code Section(s):
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: **15 Water Supply**
Comments: *MEDIUM RISK**
 -Food truck had no water supply. Only a large jug of water provided.
Food Code Section(s): 319
Corrective Action: Close food facility

Violation: **18 Handwashing Facilities**
Comments: *MEDIUM RISK**
 -Handwashing not possible due to lack of water at hadnwashing sink.
Food Code Section(s): 323
Corrective Action: Provide sufficient hot(>85° F) and cold water through mixing valve to hand washing sink

Violation: **20 Toxic Items**
Comments: *MEDIUM RISK**
 -A spray bottle of degrease was unlabeled and hanging above the handwashing sink and open packages of food (buns)>
Food Code Section(s): 318
Corrective Action: Store chemicals below or separate from food and food contact surfaces



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Violation:

21 Certified Food Protection Manager

Comments:

LOW RISK

-Certified person's most recent certification that the inspector could verify expired in 2023. Recently expired.

Food Code Section(s): 325

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Other Assessment observations and comments:

Exceptional Observations: