



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: 202303080001 **Client Name:** Masala House Indian Bistro
Address: 500 Washington Avenue **Inspection Date:** 12/08/2023
City: Bridgeville **State:** PA **Zip:** 15017 **Purpose:** Reinspection
Municipality: Bridgeville **Inspector:** 114912 **Permit Exp. Date:** 03/31/2024
Category Code: 212-Chain Restaurant without Liquor **Priority Code:** H
Re-Inspection: No - Inspector **Re-Inspection Date:** **Class:** 4

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

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors		x							
28 Walls and ceilings					x				x
29 Lighting					x				x
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises		x							
33 Administrative									
	0	2	0	0	2		0	0	2

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: 114912

Balance Amount: \$505.00

Placarding: Inspected & Permitted

Contact:

Start Time: 10:50:00 AM **End Time:** 12:00:00 PM

Phone: (412) 547-0927

Violation:

17 Plumbing

Comments:

LOW RISK

- Facility does not have a dedicated food preparation sink with an air gap.

Food Code Section(s): 321

Corrective Action: Facility is required to install a dedicated food preparation sink with an air gap within 30 days. All plumbing work must be completed by a registered master plumber.

Violation:

21 Certified Food Protection Manager

Comments:

*MEDIUM RISK**

- Facility does not have a Certified Food Protection Manager. However, during the inspection, the person in charge signed up for a class. Repeat violation.

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: A Certified Food Protection Manager is required to be present during all hours of facility operation.

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

- In the dry storage room, flour stored on the floor.

- Next to the ice machine, flour is stored on dining chairs.

Food Code Section(s): 329

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

Corrective Action: Facility must store all dry ingredient in approved storage containers off of the floor for easy cleaning.

Violation:

28 Walls and ceilings

Comments:

LOW RISK

- Water damage present on the bottom of the wall behind the 3-bowl sink and behind the prep table in the prep room.

- Unfinished plywood around the 3-bowl sink. Temporary repairs.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Corrective Action: Repair walls and finish with easily cleanable surface such as FRP.

Violation:

29 Lighting

Comments:

LOW RISK

- Insufficient light in the walk-in cooler.

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.

Corrective Action: Additional light fixtures required to be installed in the walk-in cooler to adequately observe food.

Other Assessment observations and comments:



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Food Safety Assessment Report

- 1 Food Source/Condition** **Satisfactory**
All affected food discarded. Most food elevated in case of future issues. (See Item 23)
- 14 Cleaning and Sanitization** **Satisfactory**
3-bowl repaired. 3-bowl and dish machine are no longer backing up.
- 15 Water Supply** **Satisfactory**
Hot water at the 3-bowl sink repaired.
- 16 Waste Water Disposal** **Satisfactory**
Waste lines for the 3-bowl sink, hand sink, and dish machine cleaned and repaired. All waste water cleaned up.
Entire facility has been disinfected.
- 27 Floors** **Satisfactory**
Cook line cleaned.

Carpet removed from dry storage room.

Exceptional Observations: