



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: 202303080001	Client Name: Masala House Indian Bistro	Inspection Date: 12/08/2023
Address: 500 Washington Avenue	State: PA Zip: 15017	Purpose: Reinspection
City: Bridgeville	Inspector: 114912	Permit Exp. Date: 03/31/2024
Municipality: Bridgeville	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



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

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 Assesment observations and comments:



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

- 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: