



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: 200208290005	Client Name: Pasta Too	Inspection Date: 10/17/2024
Address: 5260 Library Road	State: PA Zip: 15102	Purpose: Reinspection
City: Bethel Park	Inspector: 110586	Permit Exp. Date: 08/31/2025
Municipality: Bethel Park	Re-Inspection Date:	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class: 4
Re-Inspection: Pending - Inspector		

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

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors								
28 Walls and ceilings		x						
29 Lighting								
30 Ventilation					x			x
31 Dressing rooms and Locker rooms								
32 General Premises		x						
33 Administrative					x			
TOTAL	0	3	0	0	2	0	0	1

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



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Inspection Details

Inspector Name: 110586	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 10:00:00 AM	End Time: 01:00:00 PM
	Phone: (412) 831-3400

Violation: 1 Food Source/Condition

Comments: *LOW RISK*
-Reduced oxygen packed raw salmon thawing in the walk-in refrigerator at 37°F and the packaging is still sealed.
-Multiple foods offered for retail sale lack properly labeling of their contents and safe handling instructions.

Food Code Section(s): 333

Corrective Action: Reduced oxygen packages of raw fish must be cut open or removed when the frozen fish is moved to refrigeration to thaw.

Violation: 5 Cooling Food

Comments: *HIGH RISK***
-7 buckets (five gallons each) of homemade pasta sauce made more than 24 hours prior was measuring at 48°F in the walk-in cooler. Sauce discarded by request of EH Supervisor during inspection. *Repeat Violation*

*MEDIUM RISK**
-About a dozen containers of pasta made earlier today, exact time unknown, measuring at 52°F in lid covered plastic containers in the walk-in cooler. *Repeat Violation*

LOW RISK
-No cooling charts available for any foods observed in cooling process. *Repeat Violation*

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.

Corrective Action: Use an ice bath with frequent stirring of the food.

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Corrective Action: Cool foods prepared from ambient ingredients to 41° F within 4 hours.

Corrective Action: Discard food.

Corrective Action: Use approved means such as blast chillers, ice wands or adding ice to a condensed food to rapidly cool.

Violation: 9 Date Marking of Food

Comments: *MEDIUM RISK**
-All prepared foods in the walk-in cooler (pastas, soups, meatballs, stuffed peppers, etc.) lack discard dates. Foods are only labeled with date dot stickers with no actual date labeled on the sticker. *Repeat Violation*

Food Code Section(s): 332

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



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Violation: 13 Employee Personal Hygiene

Comments: *HIGH RISK***
-Employee observed handling ready to eat foods with bare hands. *Repeat Violation*

-Employee observed washing hands with gloves still on at the food preparation sink.

-Employee observed putting on gloves with out washing hands first. *Repeat Violation*

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

Corrective Action: Wash hands as often as necessary between glove usage

Corrective Action: Change gloves as often as necessary and in accordance with the requirement for hand washing

Corrective Action: Discontinue handling ready-to-eat food with bare hands. Handle food with suitable utensils such as tongs, spatulas, deli tissue, or single-use gloves

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*
-Multiple styles of food storage containers observed stacked and stored away while wet. *Repeat Violation*
-In use knives stored in the sanitizer buckets on the cook line.

Food Code Section(s): 311 ; 334

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: 17 Plumbing

Comments: *LOW RISK*
-Water observed pooling behind stacked ovens in prep kitchen area. Source of water undetermined. ;
-Leak observed from hot water supply valve underneath handwashing sink in prep kitchen area
Repeat Violations

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation: 18 Handwashing Facilities

Comments: *MEDIUM RISK**
-Hand washing sink by the anti pasta prep cooler was blocked by a large garbage can. *Repeat Violation*
-The only hand washing station on the cook line was filled and blocked with at least a dozen large potatoes being washed or rinsed in it. *Repeat Violation*

Food Code Section(s): 323

Corrective Action: Keep hand washing sink open and accessible

Violation: 19 Pest Management

Comments: *LOW RISK*
-A couple house flies observed throughout the facility. *Repeat Violation*

Note: Facility's professional pest control services are insufficient for protecting against rodents.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites



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Violation: 20 Toxic Items
Comments: *MEDIUM RISK**
 -Residential aerosol pest spray found in the service station lower cabinet.
Food Code Section(s): 318
Corrective Action: Remove unapproved chemical from premises

Violation: 21 Certified Food Protection Manager
Comments: *MEDIUM RISK**
 -Certified Food Protection Manager and Person in-charge failed to prevent the repeat of the same high and medium risk violations observed during this inspection and previous. *Repeat Violation*
 -The person in charge of food production and food safety is not a Certified Food Protection Manager.
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: Provide a Certified Food Protection Manager as the Person in charge.

Violation: 22 Demonstration of Knowledge
Comments: *MEDIUM RISK**
 -The person(s) responsible for the preparations of the food productions are not familiar with proper cooling procedures and personal hygiene practices, as evidence from the findings of this report.
Food Code Section(s): 325
Corrective Action: Temperature Control - Cooling.
Corrective Action: Personal Hygiene.

Violation: 23 Contamination Prevention - Food, Utensils and Equipment
Comments: *LOW RISK*
 -About a dozen large potatoes being washed/rinsed in hand washing sink on the cook line.
Food Code Section(s): 332
Corrective Action: The washing or rinsing of any whole produce must be done in the food preparation sink, not in any hand washing sinks.

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
 -Cutting boards in food prep kitchen badly damaged with deep, black colored grooves. *Repeat Violation*
Food Code Section(s): 307 ; 308 ; 309
Corrective Action: Repair / replace equipment

Violation: 30 Ventilation
Comments: *LOW RISK*
 -Pasta cooker not ventilated properly, creating excessive condensation build up on the floors, walls and ceiling and the excess water is dripping on employees and any food being handled below. A class two capture hood will be required by the next routine inspection to eliminate the excessive condensation build up on all surrounding surfaces.
Food Code Section(s): 313

Violation: 33 Administrative
Comments: Consumer Alert Posted
Food Code Section(s): 331
Corrective Action: Do not conceal, remove or cover placard.
Other Assessment observations and comments:
Exceptional Observations