



# 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> 56556	<b>Client Name:</b> Shop 'n Save McKeesport	<b>Inspection Date:</b> 09/28/2023
<b>Address:</b> 815 5th Ave	<b>State:</b> PA <b>Zip:</b> 15132	<b>Purpose:</b> Initial
<b>City:</b> Mc Keesport	<b>Inspector:</b> 114342	<b>Permit Exp. Date:</b> 06/30/2025
<b>Municipality:</b> McKeesport	<b>Category Code:</b> 112-Chain Supermarket	<b>Priority Code:</b> H
<b>Re-Inspection:</b> Yes - Inspector	<b>Re-Inspection Date:</b> 10/10/2023	<b>Class:</b> 3

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x	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						
14 Cleaning and Sanitization #		x						
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #					x	x		
20 Toxic Items		x						
21 Certified Food Protection Manager		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						
	0	16	1	4	4	3	1	0

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						
	0	7	0	1	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

<b>Inspector Name:</b> 114342	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 09:15:00 AM	<b>End Time:</b> 12:45:00 PM
	<b>Phone:</b> (412) 672-7820

**Violation:** 1 Food Source/Condition

**Comments:** \*HIGH RISK\*\*\*  
Two packages of pistachios (on the candy and nut display near the main entrance) and one package of walnuts (in the baking supplies) were chewed open. Rodent droppings were present along with debris from the packages.

**Food Code Section(s):**

**Corrective Action:** Discard/remove food that is not in sound condition or not from an approved source.

**Violation:** 7 Cold Holding Temperatures

**Comments:** \*HIGH RISK\*\*\*  
-Yogurt, cream cheese, and other products in the right third of the dairy cooler were >45F.  
-Eggs were stacked far too high in the dairy cooler to maintain temperature below 41F—the ambient temperature at the top of the stack was >50F. Corrected.

**Food Code Section(s):** 332

**Corrective Action:** Food must be held at 41° F or below

**Corrective Action:** Do not over fill containers or cold-holding equipment.

**Violation:** 8 Facilities to Maintain Temperature

**Comments:** \*MEDIUM RISK\*\*  
The right section of the dairy cooler is not maintaining food below 41F. The temperature in the unit is highly variable, with some areas below 41F and others above 47F.

**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:** 19 Pest Management

**Comments:** \*HIGH RISK\*\*\*  
-Rodent droppings were observed on the food shelves in aisles 3 and 4, specifically around the bagged cereal and around the baking supplies (flour, walnuts, bagged coconut). Droppings were also observed on the floor behind the bread racks in the rear receiving area, on and under the bakery storage shelves, on top of boxes of single use gloves, and in the meat cooler.  
-A freshly dead mouse was observed in the rear electrical room.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

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

**Corrective Action:** Remove rodent droppings

**Other Assessment observations and comments:**

**Exceptional Observations:**