



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

Inspection Details

Inspector Name: 114342

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 09:15:00 AM

End Time: 12:45:00 PM

Phone: (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: