



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: 201703140006 | Client Name: Dive Bar & Grille | Inspection Date: 07/05/2023 |
| Address: 2132 E Carson Street | | Purpose: Initial |
| City: Pittsburgh | State: PA Zip: 15203 | Permit Exp. Date: 03/31/2025 |
| Municipality: Pittsburgh-116 | Inspector: 114342 | Priority Code: H |
| Category Code: 202-Chain Restaurant with Liquor | | Class: 4 |
| Re-Inspection: Pending - Inspector | Re-Inspection Date: | |

| 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 | x |
| 9 Date Marking of Food | | | | | x | | | x |
| 10 Probe-Type Thermometers | | | | | x | | x | |
| 11 Cross-Contamination Prevention # | | | | | x | | | x |
| 12 Employee Health # | | x | | | | | | |
| 13 Employee Personal Hygiene # | | x | | | | | | |
| 14 Cleaning and Sanitization # | | | | | x | | | x |
| 15 Water Supply | | x | | | | | | |
| 16 Waste Water Disposal | | x | | | | | | |
| 17 Plumbing | | | | | x | | | x |
| 18 Handwashing Facilities | | | | | x | | x | |
| 19 Pest Management # | | | | | x | x | x | |
| 20 Toxic Items | | | | | x | | x | |
| 21 Certified Food Protection Manager | | 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 | | x | | | | | | |
| TOTAL | 0 | 10 | 3 | 0 | 12 | 2 | 5 | 7 |

| General Sanitation | Assessment Status | | | | | Violation Risk | | |
|------------------------------------|-------------------|----------|----------|----------|----------|----------------|----------|----------|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| 26 Garbage and Refuse | | | | | x | | | x |
| 27 Floors | | | | | x | | | x |
| 28 Walls and ceilings | | | | | x | | | x |
| 29 Lighting | | | | | x | | | x |
| 30 Ventilation | | | | | x | | | x |
| 31 Dressing rooms and Locker rooms | | x | | | | | | |
| 32 General Premises | | x | | | | | | |
| 33 Administrative | | x | | | | | | |
| TOTAL | 0 | 3 | 0 | 0 | 5 | 0 | 0 | 5 |

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

| | | | | | |
|---|---|----|---|---|----|
| ◆ | 0 | 13 | 3 | 0 | 17 |
|---|---|----|---|---|----|

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

| | |
|-----------------------------------|-------------------------------|
| Inspector Name: 114342 | Balance Amount: \$0.00 |
| Placarding: Consumer Alert | Contact: |
| Start Time: 01:20:00 PM | End Time: 05:30:00 PM |
| | Phone: (412) 481-2969 |

Violation: 1 Food Source/Condition

Comments: *LOW RISK*
The bulk bins in the kitchen are not labeled.

Food Code Section(s): 332

Corrective Action: Label all bulk ingredients with at least the common English name.

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
-Buttermilk in the breading station was 63F. Staff member stated that it is changed regularly, but there is no written procedure for using time as a control and no time-marking system.
-Cooked peppers in the top of the right-side prep cooler were 54F, and fresh mozzarella in the top of the same cooler was 65F. All TCS food in this cooler must be discarded.

Food Code Section(s): 332

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

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
The right-side prep cooler had an ambient temperature of 52F. Maintenance has been contacted.
LOW RISK
-A merchandising cooler in the basement is being used to hold TCS foods.
-The condenser for the left-side walk-in cooler is completely encased in ice.

Food Code Section(s): 308 ; 332

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 9 Date Marking of Food

Comments: *LOW RISK*
Prep items are labeled with prep dates but not with use-by dates. The labels in use have spaces available for use-by dates.

Food Code Section(s): 332

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

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
The probe thermometer is not functioning.

Food Code Section(s): 308

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range



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Violation:

11 Cross-Contamination Prevention

Comments:

LOW RISK

Raw ground beef was stored directly above packaged calamari in the walk-in cooler. All items were well-contained.

Food Code Section(s): 332

Corrective Action:

Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

- The area around the fryer is heavily soiled with grease and food debris.
- The food walk-in cooler is in need of a deep cleaning.
- The soda holsters behind the bar are in need of cleaning.
- The interior of the keg cooler behind the bar is in need of cleaning.
- The ventilation hood is heavily caked in old grease.
- The merchandising cooler in the basement is soiled with food debris.

Food Code Section(s): 311

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Violation:

17 Plumbing

Comments:

LOW RISK

The grease interceptor appear to be leaking grease onto the floor.

Food Code Section(s): 321

Corrective Action:

Have grease interceptor serviced. Maintain a service log for the grease interceptor.

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

- The handwashing sink behind the bar is not stocked with paper towels or soap.
- There is no handwashing sink in the basement prep area.

Food Code Section(s): 323

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

-There are large quantities of rodent droppings throughout the basement, just outside the basement staircase in the dining room, and inside the door in the back right corner of the dining room.

-A live mouse was observed in the basement.

-A dead mouse was observed in a trap in the basement.

-Rodent urine was observed on the lower shelf of a prep table.

-The kitchen door was propped open throughout the inspection.

*MEDIUM RISK**

There were numerous fruit flies around the bags of used kitchen towels in the basement.

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

Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

Toxic chemicals are stored immediately next to single-service foodservice items.

Food Code Section(s): 318

Corrective Action: Store chemicals below or separate from food and food contact surfaces

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

A cutting board in the basement is stored on top of rodent droppings.

Food Code Section(s): 310

Corrective Action: Protect tableware and utensils

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

The dumpster containing cardboard contained potato peels which had attracted flies, and the dumpster lid was open.

Food Code Section(s): 324

Corrective Action: Keep lids closed

Violation:

Comments:

27 Floors

LOW RISK

Floors in all food preparation areas are dirty and in disrepair.

Food Code Section(s): 312

Corrective Action: Repair or replace



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

- The walls throughout the kitchen and basement food preparation areas and the dish area, are heavily soiled with grease, black mold-like substance, and food debris.
- There is food residue on the ceiling and light fixtures in the kitchen.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

29 Lighting

Comments:

LOW RISK

There is insufficient lighting in the food preparation and dish areas.

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Corrective Action: Provide at least 20 foot-candles of light

Violation:

30 Ventilation

Comments:

LOW RISK

There is a baffle missing from the ventilation hood.

Food Code Section(s): 313

Corrective Action: Properly install

Other Assessment observations and comments:

Exceptional Observations: