



# 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:** 202103010007 **Client Name:** Neighborhood Hero #1 (ZPB-8148) MFF3  
**Address:** 67 Ridge Road **Inspection Date:** 07/12/2021  
**City:** Pittsburgh **State:** PA **Zip:** 15221 **Purpose:** Initial  
**Municipality:** Braddock Hills **Inspector:** 85739 **Permit Exp. Date:** 03/31/2023  
**Category Code:** 123-Mobile - Tier II ( Prepared Foods) **Priority Code:** 1  
**Re- Inspection:** No - Inspector **Re- Inspection Date:**

Food Safety Assessment Categories	◆	Assessment Status					Violation Risk		
		S	NO	NA	V	High	Med.	Low	
1 Food Source/Condition		x							
2 Cooking Temperatures #			x						
3 Consumer Advisory				x					
4 Reheating Temperatures #			x						
5 Cooling Food #			x						
6 Hot Holding Temperatures #					x	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		x		
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x	x		x	
15 Water Supply					x		x	x	
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x		x	x	
19 Pest Management #		x							
20 Toxic Items		x							
21 Certified Food Protection Manager					x		x		
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x			x	
25 Toilet Room		x							
<b>TOTAL</b>	<b>0</b>	<b>12</b>	<b>3</b>	<b>1</b>	<b>9</b>	<b>3</b>	<b>5</b>	<b>4</b>	

General Sanitation	◆	Assessment Status					Violation Risk		
		S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse		x							
27 Floors					x			x	
28 Walls and ceilings					x			x	
29 Lighting		x							
30 Ventilation					x			x	
31 Dressing rooms and Locker rooms		x							
32 General Premises					x			x	
33 Administrative					x				
<b>TOTAL</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>5</b>	<b>0</b>	<b>0</b>	<b>4</b>	

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

◆	0	15	3	1	14
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◆ - Diamond Exceptional      S - Satisfactory    NO - Not Observed    NA - Not Applicable    V- Violation



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### Inspection Details

**Inspector Name:** 85739 **Balance Amount:** \$0.00  
**Placarding:** Ordered To Close **Contact:**  
**Start Time:** 01:30:00 PM **End Time:** 04:20:00 PM **Phone:** (412) 439-7856

**Violation:** **6 Hot Holding Temperatures**

**Comments:** \*HIGH RISK\*\*\*  
Steak, 120F in warmer.

**Food Code Section(s):** 305

**Corrective Action:** Maintain food at or above 135° F

**Violation:** **7 Cold Holding Temperatures**

**Comments:** \*HIGH RISK\*\*\*  
Sliced provolone, 54F and pico de gallo, 62F in unplugged refrigerator.

**Food Code Section(s):** 303

**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\*\*  
Refrigerator full of food on truck was unplugged. (Corrected)

**Food Code Section(s):** 303

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

**Violation:** **10 Probe-Type Thermometers**

**Comments:** \*MEDIUM RISK\*\*  
Probe thermometer is not 0-220F. Thermometer range is -40-160F.

**Food Code Section(s):** 304

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

**Violation:** **14 Cleaning and Sanitization**

**Comments:** \*HIGH RISK\*\*\*  
There is no sanitizer.  
\*LOW RISK\*  
There are no chlorine sanitizer test strips.  
There is buildup of ash and debris on the shelf under the grill.

**Food Code Section(s):** 312

**Corrective Action:** Provide sanitizer.

**Corrective Action:** Clean and maintain non-food-contact surfaces of equipment

**Corrective Action:** Provide appropriate test strips or monitoring equipment



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### Violation:

### Comments:

### 15 Water Supply

\*MEDIUM RISK\*\*

There is no hot water to sinks for hand washing and cleaning of utensils / kitchenware.

Water supply was not on at faucets at start of inspection, but was repaired. Fresh water tank is now empty and needs refilled.

\*LOW RISK\*

There is no cap for water supply tank.

There is a small leak from hose clamp to the water pump under the sink.

**Food Code Section(s):** 327

**Corrective Action:** Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

### Violation:

### Comments:

### 18 Handwashing Facilities

\*MEDIUM RISK\*\*

Access to hand sink was blocked. Sink was filled with miscellaneous items.

\*LOW RISK\*

There were no paper towels at the kitchen hand sink.

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

**Corrective Action:** Keep hand washing sink open and accessible

**Corrective Action:** Provide soap and sanitary towels or hand drying device near sink

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

Vendor does not have proof of certification.

**Food Code Section(s):** 336

**Corrective Action:** Provide proof of current and approved Food Protection Manager certification

### Violation:

### Comments:

### 24 Fabrication, Design, Installation and Maintenance

\*LOW RISK\*

Power supply to this vehicle appears to be inadequate. Fryer had to be unplugged to power the hand sink pump and other equipment. Plug for exhaust fan does not fit 3 prong receptacle on generator.

Top insert pans and rails are missing in top portion of prep cooler.

**Food Code Section(s):** 309

**Corrective Action:** Additional power supply or power strip is need so that all equipment can be kept functional during operations.

Provide insert pans and top rail assembly to prep cooler.

### Violation:

### Comments:

### 27 Floors

\*LOW RISK\*

There was a lemonade spill inside the truck that was leaking outside onto the ground.

**Food Code Section(s):** 320

**Corrective Action:** Clean and maintain



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**Violation:**

**28 Walls and ceilings**

**Comments:**

\*LOW RISK\*

Inside walls and ceiling of truck are black due to lack of hood ventilation.

There are gaps around pipe penetrations to back wall where gas and water lines to hot water tank are located.

**Food Code Section(s):** 321

**Corrective Action:** Clean and maintain

**Corrective Action:** Seal, caulk

**Violation:**

**30 Ventilation**

**Comments:**

\*LOW RISK\*

Hood exhaust fan is not functional. Plug connection does not fit into generator.

**Food Code Section(s):** 323

**Corrective Action:** Provide adequate approved ventilation

**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*

There is clutter in boxes on lower shelves.

**Food Code Section(s):** 326

**Corrective Action:** Remove miscellaneous items

**Violation:**

**33 Administrative**

**Comments:**

sec 327 Truck does not return daily to commissary. Truck must report daily to commissary for water, supplies, and cleaning.

sec 337 Business ordered closed due to high and medium risk violations that were found during inspection.

**Food Code Section(s):** 337

**Corrective Action:** Do not conceal, remove or cover placard.

**Corrective Action:** Truck must report daily to commissary for water, supplies, and cleaning.

All violations must be corrected and a written request submitted for inspection before reopening.

**Other Assessment observations and comments:**

**Exceptional Observations:**