



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	Inspection Date: 07/12/2021
Address: 67 Ridge Road	State: PA Zip: 15221	Purpose: Initial
City: Pittsburgh	Inspector: 85739	Permit Exp. Date: 03/31/2024
Municipality: Braddock Hills		Priority Code: 1
Category Code: 123-Mobile - Tier II (Prepared Foods)		Class: 3
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							
		0	12	3	1	9	3	5	4

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				
		0	3	0	0	5	0	0	4

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

Inspector Name: 85739

Balance Amount: \$187.50

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:

Comments:

28 Walls and ceilings

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:

Comments:

30 Ventilation

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:

Comments:

32 General Premises

LOW RISK

There is clutter in boxes on lower shelves.

Food Code Section(s): 326

Corrective Action: Remove miscellaneous items

Violation:

Comments:

33 Administrative

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: