



# 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

<b>Client ID:</b> 202105170003	<b>Client Name:</b> Yue Bai Wei	<b>Inspection Date:</b> 10/10/2023
<b>Address:</b> 5874 Forbes Avenue	<b>State:</b> PA <b>Zip:</b> 15217	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> 115011	<b>Permit Exp. Date:</b> 06/30/2025
<b>Municipality:</b> Pittsburgh-114	<b>Re-Inspection:</b> Yes - Inspector	<b>Priority Code:</b> H
<b>Category Code:</b> 212-Chain Restaurant without Liquor	<b>Re-Inspection Date:</b> 10/20/2023	<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	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						
9 Date Marking of Food					x		x	
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #					x	x		x
12 Employee Health #		x						
13 Employee Personal Hygiene #					x	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	x
19 Pest Management #					x	x	x	
20 Toxic Items					x			x
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge					x		x	
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room					x			x
<b>TOTAL</b>	<b>0</b>	<b>7</b>	<b>2</b>	<b>1</b>	<b>15</b>	<b>6</b>	<b>6</b>	<b>7</b>

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			x
33 Administrative		x						
<b>TOTAL</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>1</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>6</b>

# 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> 115011	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 10:00:00 AM	<b>End Time:</b> 02:00:00 PM
	<b>Phone:</b> (412) 421-2238

**Violation:** 1 Food Source/Condition

**Comments:** \*HIGH RISK\*\*\*  
Opened packages with rodent droppings in and around them in the dry storage area.

\*MEDIUM RISK\*\*  
Moldy whole cauliflower observed in the walk-in.

**Food Code Section(s):** 329

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

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

**Violation:** 7 Cold Holding Temperatures

**Comments:** \*HIGH RISK\*\*\* REPEAT VIOLATION  
Raw whole chickens observed 58F in stagnant water also at 58F in the prep sink.

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

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

**Corrective Action:** Properly thaw foods, under refrigeration, potable cold running water, or other approved method.

**Violation:** 9 Date Marking of Food

**Comments:** \*MEDIUM RISK\*\*  
Ready to eat TCS food prepared and held/ thawed under refrigeration more than 24 hours (including preparation time) not marked with discard/use date and >7 days old: no dates observed on opened products including but not limited to: cooked noodles, diced raw chicken in sauces, and plain, cut raw organ meats, cooked egg product and open tofu. (areas of observation: the server cooler, the cooler at the end of the cook line, and the walk-in cooler).

**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\*\*  
No probe thermometer observed in the facility.

**Food Code Section(s):** 308

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



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**Violation:**

**Comments:**

**11 Cross-Contamination Prevention**

\*HIGH RISK\*\*\*

REPEAT VIOLATION

Raw uncovered fish from a dripping pan above uncovered cabbage (nappa).

Raw chicken or pork in a bowl sitting on top of heads of nappa cabbage.

\*LOW RISK\*

In multiple freezers raw frozen open meats (ground pork/ and or beef) above uncovered frozen noodles and vegetables stacked upon each other.

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

**Corrective Action:** Store ready-to-eat foods and cooked foods above raw meats and seafood

**Corrective Action:** Cover or protect food.

**Corrective Action:** Discard contaminated food

**Corrective Action:** Store raw foods with highest required cooking temperatures in front of foods requiring lower cooking temperatures.

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

**Corrective Action:** Each freezer shall be emptied and organized so that there is one level per shelf, and in order of final cooking temperature.

**Violation:**

**Comments:**

**13 Employee Personal Hygiene**

\*HIGH RISK\*\*\*

No handwashing observed during the duration of the inspection (>1 hour).

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

**Corrective Action:** Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

**Corrective Action:** Wash hands as often as necessary between glove usage

**Corrective Action:** Utilize dedicated sink for washing hands



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**Violation:**

**Comments:**

**14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

A potato slicer has old food debris on it and is observed in the box with uncooked unpeeled potatoes.

REPEAT VIOLATION

Cutting boards observed on the bottom of a speed rack in the prep room with old food debris and rodent droppings on them.

Chemical dishwasher reading 200 ppm chlorine on multiple test strips.

**Food Code Section(s):** 311

**Corrective Action:**

Clean and sanitize food-contact surfaces of equipment and utensils after each use and following any interruption of operations, during which time, contamination may have occurred utilizing the following procedure:

1. Wash- hot soapy water.
2. Rinse-clear water.
3. Sanitize-approved sanitizer and water.
4. Air-dry.

**Corrective Action:**

Repair or maintain dishwasher to adequately sanitize.

**Corrective Action:**

Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

**Violation:**

**Comments:**

**17 Plumbing**

\*LOW RISK\*

Leaking plumbing from under the hand sink in the prep room.

Plastic tied around the faucet in the prep sinks in the prep room.

The steamer has an active leak onto the floor behind the cookline. May provide a water source for pests.

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

**Corrective Action:**

Repair, replace or eliminate



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**Violation:**

**Comments:**

**18 Handwashing Facilities**

\*MEDIUM RISK\*\*

Hand washing sink in the employee bathroom blocked by multiple boxes.

Handwashing sink in the prep room has no hot water.

REPEAT VIOLATION

Hand washing sink in the prep room has no soap.

\*LOW RISK\*

Handwashing sink in the dish area has no paper towels

Handwashing sink in the dish area has old food debris observed in the bottom of it.

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

**Corrective Action:** Properly install and locate hand washing sinks

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

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

**Corrective Action:** Provide sufficient hot(>85° F) and cold water through mixing valve to hand washing sink



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**Violation:**

**Comments:**

**19 Pest Management**

\*HIGH RISK\*\*\*

REPEAT VIOLATION

Multiple chewed bags of dry ingredients in the dry storage area adjacent to the prep room (including but not limited to potato starch, peanuts, spices).

REPEAT VIOLATION

Fresh droppings observed on multiple levels on multiple shelves throughout the facility including but not limited to:

dry storage area

open single service containers and utensils shelves across from the cookline.

REPEAT VIOLATION

Live cockroaches observed near the walk-in.

Small and large flies too numerous to count observed around the dry storage/ mop sink area.

REPEAT VIOLATION

\*MEDIUM RISK\*\*

Older dead mouse observed under the ice bin.

Old unused piece of equipment under the open single service item shelves has insulation pulled out and chewed for nesting observed.

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

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

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

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

**Corrective Action:** Pest control shall be increased to twice weekly until significant improvements in the pest control have been reached.

**Violation:**

**Comments:**

**20 Toxic Items**

\*LOW RISK\*

A large closed can of industrial use (as stated on the label) Sterno observed sitting next to open single service items behind opposite the cookline.

**Food Code Section(s):** 318

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



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**Violation:**

**22 Demonstration of Knowledge**

**Comments:**

\*MEDIUM RISK\*

Failure of the Person-in-charge/Certified Food Protection Manager to prevent high and medium risk violations by training and supervising food workers.

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

**Corrective Action:** Temperature Control - Holding.

**Corrective Action:** Personal Hygiene.

**Corrective Action:** Cross-contamination.

**Corrective Action:** Observed improper thawing techniques by certified food protection manager.

Properly train and supervise food employees safe handling practices to prevent high and medium risk violations.

**Violation:**

**23 Contamination Prevention - Food, Utensils and Equipment**

**Comments:**

\*LOW RISK\*

Prep sinks in the prep room are not safe wasted.

All rice bins have a metal bowl observed inside for scooping.

Single service utensils observed open and in a large reused cardboard box with rodent droppings throughout and old dried food debris.

Multiple clothe gloves with peeling rubber on the palms hanging above the food prep sink.

Multiple uncovered raw meat products in the back cooler near the cookline.

REPEAT VIOLATION

Multiple buckets, boxes, and pans of food throughout the facility stored on the floor.

**Food Code Section(s):** 331 ; 332

**Corrective Action:** Provide approved food preparation sink with indirect waste

**Corrective Action:** Cover Foods

**Corrective Action:** Store handle out of food

**Corrective Action:** Protect tableware and utensils



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**Violation:**

**24 Fabrication, Design, Installation and Maintenance**

**Comments:**

\*LOW RISK\*

Deep groves and black substance on a cutting board observed behind the food prep sink.

REPEAT VIOLATION

Multiple non-food grade bags used to hold food in both coolers and freezers observed.

REPEAT VIOLATION

Multiple old grease and blood stained cardboard used in multiple places both inside coolers, freezers, and on shelves.

**Food Code Section(s):** 307

**Corrective Action:** Resurface / replace

**Corrective Action:** Provide approved, NSF standard equipment

**Corrective Action:** Discard the cutting board stored behind the food prep sink in the prep room.

**Violation:**

**25 Toilet Room**

**Comments:**

\*LOW RISK\*

Fewer than 2 toilet rooms when seating is provided, without a variance. Only two single bathrooms per 50 seats in the facility.

**Food Code Section(s):** 322

**Violation:**

**26 Garbage and Refuse**

**Comments:**

\*LOW RISK\*

The surrounding for the garbage containers, and the areas behind each door leading to the garbage areas have excess miscellaneous items and debris. May be contributing to pest harborage.

**Food Code Section(s):** 324

**Corrective Action:** Clean ground and surrounding area

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

REPEAT VIOLATION

Under all storage racks, coolers and freezers, and cookline equipment is a buildup of dark grease and grime, food debris and rodent droppings.

Water pooling on the floor behind the steamer on the cookline with old noodles and dripping grease.

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

**Corrective Action:** Clean and maintain





**Violation:** **28 Walls and ceilings**

**Comments:** \*LOW RISK\*  
 A large hole observed in the wall behind the ice machine.  
  
 Holes present in the wall below prep area handwashing sink.  
  
 Wall damaged at left of mop sink.  
  
 REPEAT VIOLATION  
 Missing tile above the exit area at the end of the cook line exposing pipes, and large duct work.

**Food Code Section(s):**

- Corrective Action:** Provide smooth, durable, easily cleaned surface
- Corrective Action:** Clean and maintain
- Corrective Action:** Seal, caulk
- Corrective Action:** Repair or replace

**Violation:** **29 Lighting**

**Comments:** \*LOW RISK\* REAPT VIOLATION  
 The lighting in the hallway leading to the kitchen is not functioning.  
  
 The lighting above the merchandisers near the server station is not functioning. \*LOW RISK\*

**Food Code Section(s):** 314

**Corrective Action:** Provide at least 20 foot-candles of light where food is sold or offered and reach-in refrigeration units.

**Violation:** **30 Ventilation**

**Comments:** \*LOW RISK\*  
 The fire suppression system has a tag stating last service was March 2022.

**Food Code Section(s):** 313

**Corrective Action:** Fire suppression serviced every six months.

**Violation:** **32 General Premises**

**Comments:** \*LOW RISK\* REAPEAT VIOLATION  
 Facility has excessive amount of product packed into many places including, but not limited to the server station, in all freezers, and the employee bathroom.  
  
 Facility has accumulated an excessive amount of inventory, old non-functional equipment, and clutter in various areas of the facility, thus creating pest harborage areas. Owner advised that all non-essential items must be removed from facility immediately. All areas of facility must be accessible for pest control operators to apply monitoring devices. All areas of facility must be accessible for cleaning and monitoring of pest activity.

**Food Code Section(s):** 315

- Corrective Action:** Clean and maintain
  - Corrective Action:** Store inverted or hung off of the floor to facilitate drying
  - Corrective Action:** Remove miscellaneous items
- Other Assesment observations and comments:**



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**5 Cooling Food**

**Satisfactory**

### Exceptional Observations: