



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: 199909020004 **Client Name:** Gab & Eat Restaurant
Address: 1073 Washington Avenue **Inspection Date:** 10/10/2024
City: Carnegie **State:** PA **Zip:** 15106 **Purpose:** Initial, Compl
Municipality: Scott **Inspector:** 115474 **Permit Exp. Date:** 08/31/2025
Category Code: 211-Restaurant without Liquor **Priority Code:** H
Re-Inspection: Pending - Inspector **Re-Inspection Date:** 10/21/2024 **Class:** 4

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						
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature					x		x	
9 Date Marking of Food					x			x
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #					x		x	
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal					x		x	
17 Plumbing					x			x
18 Handwashing Facilities					x		x	
19 Pest Management #		x						
20 Toxic Items					x			x
21 Certified Food Protection Manager					x		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
TOTAL	0	7	1	2	15	2	7	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						
30 Ventilation					x			x
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative					x			
TOTAL	0	1	0	1	6	0	0	5

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

◆	0	8	1	3	21
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 115474	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 01:00:00 PM	End Time: 03:40:00 PM
	Phone: (412) 276-8808

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***

- Several flats of eggs observed in an igloo cooler next to the cookline measuring 57F-65F.
- Diced ham and cooked vegetables sitting on the shelf measuring 57F.
- Several foods observed in the preparation cooler such as sausage links, ham, raw ground sausage, raw ground meat, sliced tomatoes, etc. measuring 56F-58F.

Food Code Section(s): 332

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

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**

- Preparation cooler has an ambient temperature of 57F. Unable to maintain foods at 41F or below.
- Facility lacks adequate refrigeration at the front cookline to hold foods requiring temperature control (eggs, ham, cooked vegetables).

Food Code Section(s): 308

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*

- Date-marking is inconsistent, prepared foods lack a date or are marked with an 8-day discard date such as potato salad marked with a discard date of 10/17.

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 thermometer available at the cook line.
- Thermometer is not being used, evident by the findings of this report.

Food Code Section(s): 308

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

Violation: 13 Employee Personal Hygiene

Comments: *MEDIUM RISK**

- Employees observed switching gloves without washing hands.

Food Code Section(s): 333

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



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Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

- Clean utensils stored on dirty shelving in the dish room.

LOW RISK

- Potato punch soiled with old food debris and residue.

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.

Violation:

16 Waste Water Disposal

Comments:

*MEDIUM RISK**

- Condensate line draining into the 3-bowl sink (REPEAT VIOLATION).

Food Code Section(s): 320

Corrective Action:

Dispose of waste water in an approved manner

Violation:

17 Plumbing

Comments:

LOW RISK

- Facility lacks a mop sink (REPEAT VIOLATION).

- Facility lacks a grease trap (REPEAT VIOLATION).

Food Code Section(s): 321

Corrective Action:

Install required fixtures. Work must be done by a registered master plumber.

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

- No handwashing facilities in the rear preparation kitchen/slicer room.

Food Code Section(s): 323

Corrective Action:

Install hand washing sink or remove food preparation equipment from the area.

Violation:

20 Toxic Items

Comments:

LOW RISK

- Excessive concentration, ~300PPM, of chlorine present in sanitizer buckets in the service area (REPEAT VIOLATION).

Food Code Section(s): 318

Corrective Action:

Use all chemicals as directed by the manufacturer

Violation:

21 Certified Food Protection Manager

Comments:

*MEDIUM RISK**

- No CFPM present during inspection, Current CFPM expired in 2019 (REPEAT VIOLATION).

Food Code Section(s): 325

Corrective Action:

Provide Certified Food Protection Manager to premises during all hours of operation



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Violation: 22 Demonstration of Knowledge

Comments: *MEDIUM RISK**
- Person in charge did not demonstrate knowledge of safe temperatures for raw eggs, ham, sausage and other foods that require temperature control for safety.

Food Code Section(s): 325

Corrective Action: Temperature Control - Holding.

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*
- Commercial bag of ice stored in the ice machine on top of ice for consumption.
- Customers observed walking through a food preparation & warewashing area to use the restroom.

- Baby seat stored on the top of cooler in the service area.

Food Code Section(s): 331 ; 332

Corrective Action: Protect Food

Corrective Action: Discontinue

Corrective Action: Remodel so customers do not have to pass through food preparation and ware washing areas or remove all seating.

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: *LOW RISK*
- Lid of chest freezer in rear storage room is rusted and broken (REPEAT VIOLATION).
- Milk crates in use holding products off the floor, crates are dirty and floors around the area are soiled.
- Plywood on the shelf of the preparation area has reached the end of its useful life, soiled with grease and debris.
- Gaskets in first 2-door cooler from cook line are in disrepair, ripped.

Food Code Section(s): 308

Corrective Action: Resurface / replace

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Violation: 25 Toilet Room

Comments: *LOW RISK*
- Both restrooms are in disrepair; fixtures found dirty, gaps in the walls found stuffed with paper towels, base coving separating, etc.

Food Code Section(s): 321

Corrective Action: Facility needs to remodel update/relocate restrooms.

Violation: 26 Garbage and Refuse

Comments: *LOW RISK*
- Dumpster is encrusted with old grease.

Food Code Section(s): 324

Corrective Action: Provide smooth, well-drained, easily cleaned surface

Corrective Action: Clean and maintain.



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Violation:

Comments:

27 Floors

LOW RISK

- Missing floor tiles under the 3-bowl sink (REPEAT VIOLATION).
- Missing floor tiles on the cook line, accumulating with grease (REPEAT VIOLATION).
- Severe grease accumulation on the floors in the rear storage area, the employee restroom and the cookline.
- Grease accumulation in missing/broken tiles on the cook line (REPEAT VIOLATION).
- Separating base coving present in both restrooms.
- Floors behind the cooking equipment in the dish room are soiled with grease residue, food debris and leaves.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Water stained ceiling tiles in a critical area, over the takeout containers and glove storage in the preparation kitchen and rear storage room (REPEAT VIOLATION).
- Wall behind ice machine is in disrepair, duct tape in use holding panel to wall.
- Walls behind cooking equipment in dish room are soiled with grease accumulation.
- Walls in the entire facility including the storage room, kitchen, and dining room are in disrepair and soiled.
- Interior surfaces of the ventilation hood are chipping paint.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

Comments:

30 Ventilation

LOW RISK

- Fire suppression system(s) inspections are not up to date(REPEAT VIOLATION).
- Fire extinguishers throughout the facility have not been inspected and tagged since 02/2017.

Food Code Section(s): 311

Corrective Action: Properly install

Violation:

Comments:

32 General Premises

LOW RISK

- Multiple nonessential items present throughout the rear storage area, remove (REPEAT VIOLATION).

Food Code Section(s): 315

Corrective Action: Remove miscellaneous items

Violation:

Comments:

33 Administrative

- Facility is being posted with a Consumer Alert.

Food Code Section(s): 302

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

Other Assessment observations and comments:



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Exceptional Observations: