

### 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:** 201510150006 **Client Name:** Long John Silvers

Address: 2100 Washington Avenue

Inspection Date: 05/05/2023 City: Carnegie State: PA **Zip:** 15106 Purpose: Initial, Compla **Municipality:** Scott Inspector: 112487 Permit Exp. Date: 10/31/2024

Category Code: 212-Chain Restaurant without Liquor **Priority Code:** 1 Re- Inspection: Pending - Inspector **Re-Inspection Date:** Class:

Re- inspection. Feriding - inspection Re- inspection Date.				JI 1055.			<u>ა</u>	
Food Safety Assessment Categories						Violation Risk		
		S	NO	NA	V	High	Med.	Low
1 Food Source/Condition		х						
2 Cooking Temperatures #		х						
3 Consumer Advisory				Х				
4 Reheating Temperatures #		х						
5 Cooling Food #		Х						
6 Hot Holding Temperatures #		Х						
7 Cold Holding Temperatures #		Х						
8 Facilities to Maintain Temperature		Х						
9 Date Marking of Food		Х						
10 Probe-Type Thermometers		х						
11 Cross-Contamination Prevention #		Х						
12 Employee Health #		х						
13 Employee Personal Hygiene #		х						
14 Cleaning and Sanitization #					X			Х
15 Water Supply					X		х	
16 Waste Water Disposal					X		Х	
17 Plumbing					X			Х
18 Handwashing Facilities		х						
19 Pest Management #		х						
20 Toxic Items		х						
21 Certified Food Protection Manager					Х		х	
22 Demonstration of Knowledge		х						
23 Contamination Prevention - Food, Utensils and Equipment					X			х
24 Fabrication, Design, Installation and Maintenance					X			х
25 Toilet Room		х						
	0	17	0	1	7	0	3	4
General Sanitation		Assessment Status				Violation Risk		
	•	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					X			х
27 Floors					X			X
28 Walls and ceilings					X			X
29 Lighting					X			X
30 Ventilation		X			<u> </u>			
31 Dressing rooms and Locker rooms		X						
32 General Premises		<u> </u>			X			х
33 Administrative					X			<b>-^</b>
- Continue C	0	2	0	0	6	0	0	5
# U.S. Centers for Disease Control and Prevention "high risk" for	0	19	0	1	13	+ -		
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foodborne illness and establishment of priority of inspection

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Inspection Details

**Inspector Name: 112487 Balance Amount:** \$0.00

Placarding: Closure/Imminent Hazard Contact:

**Start Time:** 11:50:00 AM End Time: 01:20:00 PM Phone: (412) 279-2726

**Violation:** 14 Cleaning and Sanitization

\*LOW RISK\* **Comments:** 

> -Shelves in walk in cooler are soiled with debris. -Floor in walk in cooler is soiled with food debris. -Current sanitizer test strips are water logged.

-Pink residue is accumulating on the bottom right corner of the ice shield inside the ice machine.

Food Code Section(s): 311

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

Corrective Action: Provide appropriate test strips or monitoring equipment

**Violation:** 15 Water Supply Comments: \*MEDIUM RISK\*\*

-No cold water present in men's restroom.

Food Code Section(s): 319

**Corrective Action:** Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Violation: 16 Waste Water Disposal

Comments: \*MEDIUM RISK\*\*

> - Severe sewage odor present in the vicinity. Raw sewage is coming out of the rear of the building and flowing east 110 feet into a stormwater drain. Raw sewage flow increased dramatically when all fixtures inside the facility were turned on. This situation appears to be a chronic issue.

Note: The operator stated the plumbers were at the facility earlier today. Plumbers suggested multiple collapses (Also marked by white paint). The operator is currently waiting on a repair

estimate.

Food Code Section(s): 320

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Close food facility

Do not use plumbing fixtures until the sewage system is repaired and inspected/approved by the Corrective Action:

ACHD Plumbing Program

**Violation:** 17 Plumbing Comments: \*LOW RISK\*

- Mop sink faucet is leaking.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate



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<u>Violation:</u> Comments:

#### 21 Certified Food Protection Manager

ments: \*MEDIUM RISK\*\*

-Certified person in charge failed to notify the Allegheny County Health Department of emergency.

Food Code Section(s): 325

**Corrective Action:** Notify Health Department of any and all emergencies.

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: \*LOW RISK\*

-Container of coleslaw stored in the walk in cooler is uncovered.

-Container of raw, frozen chicken is stored on the floor in the walk in freezer.

-Single service articles are stored on the floor in the dry storage area.

Food Code Section(s): 332; 334

Corrective Action: Protect Food

Corrective Action: Cover Foods

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: \*LOW RISK\*

-Inverted milk crate is being used for shelving in the walk in freezer.

-Caulking at the handwashing sink across from the fryers is deteriorating.

-Protective plastic present along the back inside the top portion of the preparation cooler.

-Caulking along the 3-compartment sink is deteriorating.

-Inner panel of walk in cooler door is rusted out.

-Cabinet below soda machine near the drive through window is in disrepair from what appears to be

chronic leaks.

Food Code Section(s): 308; 309

Corrective Action: Resurface / replace

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Seal / caulk stationary equipment to the floor and wall

**Corrective Action:** Do not invert milk crates for shelving.

Violation: 26 Garbage and Refuse

Comments: \*LOW RISK\*

-Dumpster lid is open.

Food Code Section(s): 324

Corrective Action: Keep lids closed

<u>Violation:</u> <u>27 Floors</u> Comments: \*LOW RISK\*

-Gap behind base cove tiles behind the sales counter.

-Base coving is peeling off outside of the walk in cooler.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Seal, caulk juncture



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Violation: 28 Walls and ceilings

Comments: \*LOW RISK\*

-Wall panel is separating from the wall to the right of the walk in freezer.

-Caulking behind the handwashing sinks and toilets in both restrooms is deteriorating.

-Wall and ceiling sections in the kitchen area are soiled with old grease.

-Dining room ventilation fans are soiled with black dust.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Seal, caulk

**Corrective Action:** Repair or replace

<u>Violation:</u> <u>29 Lighting</u>
Comments: \*LOW RISK\*

-Light shield is missing above dry storage area.

Food Code Section(s): 314

Corrective Action: Provide light guards/shields and end-caps

Violation: 32 General Premises

Comments: \*LOW RISK\*

-Rear steps of facility are soiled with old grease.

-Facility is in general disrepair.

Food Code Section(s): 315

Corrective Action: Clean and maintain

Violation: 33 Administrative

Comments: The facility is ordered to close due to sewage backup. This is an imminent hazard due to a sewage

system failure. The facility is unable to continue to use plumbing fixtures.

Food Code Section(s): 343

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

Other Assesment observations and comments:

**Exceptional Observations:**