



# 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> 202404110003	<b>Client Name:</b> Caravan	<b>Inspection Date:</b> 07/17/2024
<b>Address:</b> 10 Smithfield Street	<b>State:</b> PA <b>Zip:</b> 15222	<b>Purpose:</b> Reinspection
<b>City:</b> Pittsburgh	<b>Inspector:</b> 116255	<b>Permit Exp. Date:</b> 04/30/2025
<b>Municipality:</b> Pittsburgh-101	<b>Re-Inspection:</b> Pending - Inspector	<b>Priority Code:</b> H
<b>Category Code:</b> 211-Restaurant without Liquor	<b>Re-Inspection Date:</b>	<b>Class:</b> 4

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					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		x	
9 Date Marking of Food								
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #								
13 Employee Personal Hygiene #					x	x		
14 Cleaning and Sanitization #		x						
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing					x		x	x
18 Handwashing Facilities		x						
19 Pest Management #					x	x	x	
20 Toxic Items					x			x
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room								
	0	6	3	1	9	3	5	3

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors								
28 Walls and ceilings		x						
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative					x			
	0	1	0	0	1	0	0	0

# 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> 116255	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Ordered To Close	<b>Contact:</b>
<b>Start Time:</b> 02:30:00 PM	<b>End Time:</b> 04:45:00 PM
	<b>Phone:</b> (412) 255-0555

**Violation:** 1 Food Source/Condition

**Comments:** \*MEDIUM RISK\*\*  
- Bag of decomposing carrots found in the basement.

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

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

**Violation:** 7 Cold Holding Temperatures

**Comments:** \*HIGH RISK\*\*\*  
- Cut cherry tomatoes, among other items, in the prep cooler were measuring over 50F.

**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\*\*  
- Prep cooler in the main kitchen area ambient air temperature is 52F.

\*LOW RISK\*  
- No thermometers located in any of the coolers.

NOTE: Cooler that was malfunctioning at the last inspection was empty.

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

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

**Violation:** 13 Employee Personal Hygiene

**Comments:** \*HIGH RISK\*\*\*  
- Employee observed rinsing gloves in the wash compartment of the 3-bowl sink. REPEAT VIOLATION.  
- Employee failed to change gloves after using his phone.

**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:** Change gloves as often as necessary and in accordance with the requirement for hand washing



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### Violation:

### Comments:

### 17 Plumbing

\*MEDIUM RISK\*\*

- There is no food preparation sink. Due to the large amount of produce in use, a food preparation sink is required. A food preparation sink with air gap must be installed within three months.  
REPEAT VIOLATION.

\*LOW RISK\*

- Leaking drain at the sanitizer compartment of the 3-bowl sink.  
- Hot water faucet is leaking at the 3-bowl sink.

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

### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

- One live mouse observed in the basement. REPEAT VIOLATION.  
- Mouse droppings were found on the stairs in front of the back door of the warewashing room.  
REPEAT VIOLATION.  
- Large quantity of mouse dropping found under the stairwell behind the warewashing area.  
REPEAT VIOLATION.  
- Holes present in the wall and by the back door of the warewashing room.

\*MEDIUM RISK\*\*

- Numerous flies present in the basement and the warewashing area.

NOTE: Pest control contract is insufficient. Inspectors were shown a document from Budget Pest Control, where the operator signed up for a 30-day Pest control; treatment should be at least weekly until infestation is abated.

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

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

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

**Corrective Action:** Remove rodent droppings

### Violation:

### Comments:

### 20 Toxic Items

\*LOW RISK\*

- Sanitizer concentration was above 100ppm.

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

**Corrective Action:** Reduce sanitizer concentration

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

- No certified person present during inspection. REPEAT VIOLATION.

**Food Code Section(s):** 325

**Corrective Action:** Provide Certified Food Protection Manager to premises during all hours of operation

**Corrective Action:** Obtain approved Certified Food Protection Manager

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



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**Violation:**

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

**Comments:**

\*LOW RISK\*

- Counter top meat saw observed sitting in the mop sink in the warewashing area. REPEAT VIOLATION.

**Food Code Section(s):** 334

**Corrective Action:** Store in-use food equipment at least 6" above the floor

**Violation:**

**33 Administrative**

**Comments:**

- Facility is operating without a valid permit. The owner has had multiple opportunities to pay the health permit fee and has failed to do so.

**Food Code Section(s):** 302

**Corrective Action:** Health permit not posted. Post valid health permit in location conspicuous to the public

**Corrective Action:** Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

**Other Assessment observations and comments:**

**14 Cleaning and Sanitization**

**Satisfactory**

Cleaning and sanitizing procedure is greatly improved, but still needs some work. The rinse basin was not being used but employee was rinsing dishes under the faucet and the sanitizer concentration was above 100ppm.

**28 Walls and ceilings**

**Satisfactory**

No food preparation appears to be occurring in the basement.

**Exceptional Observations:**