



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: 202112170004 **Client Name:** Shah's Halal Food @ Walmart
Address: 250 Summit Park Drive **Inspection Date:** 03/22/2022
City: Pittsburgh **State:** PA **Zip:** 15275 **Purpose:** Reinspection
Municipality: North Fayette **Inspector:** 106223 **Permit Exp. Date:** 12/31/2024
Category Code: 212-Chain Restaurant without Liquor **Priority Code:** 1
Re-Inspection: Pending - Inspector **Re-Inspection Date:** **Class:** 4

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition									
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #					x		x		x
8 Facilities to Maintain Temperature					x			x	x
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #					x		x		
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x				x
15 Water Supply									
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x			x	
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	3	0	0	6		2	3	3

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

Inspector Name: 106223

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 01:00:00 PM

End Time: 03:30:00 PM

Phone: (412) 254-2798

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

- 4 gyro cones found stored in the back 2 door merchandizing cooler holding between 46F and 50F.

- Insert pan of shredded lettuce, sliced tomatoes and cheese found in the top section of the kitchen 3 door prep cooler at 55F - 60F.

LOW RISK

- Falafel found thawing (still frozen) inside of food preparation sink w/ no running water. Thaw food in refrigeration units.

Food Code Section(s): 303

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

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

-2 door merchandising cooler found in the back of the facility was holding at 65F. Repair or replace.

-Kitchen 3 door prep cooler was found holding at 60F. Repair or replace unit.

LOW RISK

-A 3-door merchandising cooler is being used in the facility to store TCS food items like raw meats, cooked meats and vegetables. Data plate inside of this unit was removed and the model number was crossed off. Previous reports cited the use of this cooler for packaged food items / drinks only. Facility was to replace this unit with approved equipment. Replace unit.

Food Code Section(s):

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

Violation:

11 Cross-Contamination Prevention

Comments:

*HIGH RISK***

Evidence of dried blood observed inside of the kitchen preparation sink that was being used to thaw frozen falafel.

Food Code Section(s): 303

Corrective Action: Clean and sanitize food-contact surfaces between foods with different final required cooking temperatures.

Corrective Action: Clean and sanitize sink before and after food preparation and when switching between foods with different required cooking temperatures.

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

- Multiple door handles on refrigeration units are sticky too the touch / accumulating older debris.

Food Code Section(s): 312

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



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Violation:

Comments:

Food Code Section(s):

Corrective Action:

18 Handwashing Facilities

*MEDIUM RISK**

Panini press was installed after the initial opening and partially blocks kitchen hand sink.

317

Keep hand washing sink open and accessible

Violation:

Comments:

Food Code Section(s):

Corrective Action:

Other Assessment observations and comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Facility does not have a certified food protection manager.

336

Obtain approved Certified Food Protection Manager

17 Plumbing

Satisfactory

See general comments.

26 Garbage and Refuse

Satisfactory

See general comments.

Exceptional Observations: