



# Allegheny County Health Department

Food Safety Program  
 2121 Nobl estown Rd, Suite# 210,  
 Pittsburgh, PA 15205  
 Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

<b>Client ID:</b> 56556	<b>Client Name:</b> Shop 'n Save McKeesport	<b>Inspection Date:</b> 07/13/2023
<b>Address:</b> 815 5th Ave	<b>State:</b> PA <b>Zip:</b> 15132	<b>Purpose:</b> Reinspection
<b>City:</b> Mc Keesport	<b>Inspector:</b> 115011	<b>Permit Exp. Date:</b> 06/30/2025
<b>Municipality:</b> McKeesport		<b>Priority Code:</b> H
<b>Category Code:</b> 112-Chain Supermarket		<b>Class:</b> 3
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

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 #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #								
8 Facilities to Maintain Temperature								
9 Date Marking of Food								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x	x		x
15 Water Supply								
16 Waste Water Disposal					x		x	
17 Plumbing					x			x
18 Handwashing Facilities								
19 Pest Management #					x	x	x	x
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room								
	0	0	0	0	6	3	3	4

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

# 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> Ordered To Close	<b>Contact:</b>
<b>Start Time:</b> 01:35:00 PM	<b>End Time:</b> 05:45:00 PM
	<b>Phone:</b> (412) 672-7820

**Violation:** 1 Food Source/Condition

**Comments:** \*HIGH RISK\*\*\*  
Food adulterated by pests:  
-empty bags of cheese with only rodent droppings in the bags (>7 bags) observed in the dairy walk-in cooler.  
- >20 bags of peanuts had been chewed with product inside also adulterated next to the produce by the front door.  
- 2 bags of chewed wheat tortillas observed 3 aisles from the right.

\*MEDIUM RISK\*\*  
Spoiled, moldy RTE food: on the discount rack near the entrance to the back area a bag of moldy peppers was observed. Discarded voluntarily .

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

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

**Violation:** 14 Cleaning and Sanitization

**Comments:** \*HIGH RISK\*\*\*  
The cutting counter along the right wall in the meat area has dripping from the condenser above.

The front plate of the machine by the entrance to the meat processing area has drippings from the condenser.

\*LOW RISK\*  
Shelves holding single service items (covered and uncovered) in the back of the bakery area have rodent droppings. Corrected during the inspection.

**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:** Clean and maintain non-food-contact surfaces of equipment

**Violation:** 16 Waste Water Disposal

**Comments:** \*MEDIUM RISK\*\*  
Three large condensers in the meat prep room are dripping onto the counters (the metal plate to the wrapping machine by the entrance, the cutting board along the right wall, and floors (the catch plates look to have shifted slightly on all three condensers).

**Food Code Section(s):** 320

**Corrective Action:** Repair, replace or eliminate

**Corrective Action:** Dispose of waste water in an approved manner



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**Violation:**

**17 Plumbing**

**Comments:**

\*LOW RISK\*

The mop sink has a large puddle of water underneath and leaking from undetermined area of the mop sink.

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

**Corrective Action:** Repair, replace or eliminate

**Violation:**

**19 Pest Management**

**Comments:**

\*HIGH RISK\*\*\*

Adulterated food documented during the inspection on July 3 has not been removed from the facility.

Fresh dead mouse observed on the floor in the hallway leading from the deli area to the entrance to the receiving area.

Droppings (fresh) observed in multiple location including BUT NOT LIMITED TO:

- Shelves of peanuts by the front door
- Shelf holding tortillas, and instant mashed potatoes
- Along the floor/ wall junction under the three bowl sink in the meat processing room, and under the palate used to hold open single service containers.
- Along the entire bottom shelves (2) IN the walk-in cooler.
- On product on the bottom shelves in the walk-in cooler.

\*MEDIUM RISK\*\*

Behind the deli area where single service items are stored multiple small flies observed near the drain (wet with detritus inside).

\*LOW RISK\*

Receiving door has multiple gaps.

Large hole in the floor in between the meat cooler and the frozen fish two door cooler.

Inadequate amount of kick plates have not been removed from the consumer area so that the facility may be able to monitor activity underneath.

Where the kickplates were removed old and new droppings are observed underneath (bread aisle.)

**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.



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**Violation:**

**Comments:**

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

\*LOW RISK\*

In the walk-in milk cooler in receiving:

- The door has lost the seal creating a gap on the bottom
- The outside along the floor junctions is wet, ragged with rust
- The condenser pipe has duct tape around it and it is leaking onto the floor.

The freezer to the right of the deli area:

Has a large ice flow coming from inside to the outside through a very big gap

There is use of cardboard to cover the floor under the above mentioned freezer.

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

**Corrective Action:** Repair / replace equipment

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

**Violation:**

**Comments:**

**32 General Premises**

\*LOW RISK\*

The large room near the entrance to the employee area (above receiving) is filled with miscellaneous items and makes it impossible to monitor area for pest activity.

The receiving area has a large amount of miscellaneous along the walls, along with old product in crates also making it impossible to monitor the area for pest completely.

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

**Corrective Action:** Remove miscellaneous items

**Other Assesment observations and comments:**

**Exceptional Observations:**