



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: 202003090001	Client Name: Dagu Rice Noodle	Inspection Date: 12/12/2023
Address: 5829 Forbes Avenue	State: PA Zip: 15217	Purpose: Reinspection
City: Pittsburgh	Inspector: 115011	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-114	Re-Inspection: Yes - Inspector	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor	Re-Inspection Date: 12/22/2023	Class: 3

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	x		
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature					x		x	
9 Date Marking of Food		x						
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x	x		
12 Employee Health #		x						
13 Employee Personal Hygiene #					x	x	x	
14 Cleaning and Sanitization #					x	x	x	x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing					x			x
18 Handwashing Facilities		x						
19 Pest Management #					x		x	x
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
TOTAL	0	11	2	1	11	6	4	5

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors								
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	2	0	1	4	0	0	4

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: 115011	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 12:20:00 PM	End Time: 05:00:00 PM
	Phone: (412) 504-4672

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
Food adulterated by pests: Live (possible grain weevil) crawling insects in and on the bags of Dagu Noodle (brand) (rice). Total of 112 20kg bags.

Food Code Section(s): 329

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

Violation: 6 Hot Holding Temperatures

Comments: *HIGH RISK***
REPEAT VIOLATION
Broth with chicken in a small soup well near the dish machine area held at 111F. Voluntarily discarded due to unknown time at the temperature.

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
REPEAT VIOLATION
Large plastic bus bin of cooked rice noodles in water observed measuring 56F on the cookline. Ice added to cool product.

Slices of ham, cut egg, cut lettuce in the residential cooler measured 44-49F.

Food Code Section(s): 332

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

Corrective Action: Provide accurate easily accessed thermometer to monitor unit temperature

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
REPEAT VIOLATION
residential cooler between kitchen and customer area ambient air temperature 45F.

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: 11 Cross-Contamination Prevention

Comments: *HIGH RISK***
Raw chicken stored behind cooked buns in a prep cooler by the back door.

Food Code Section(s): 332

Corrective Action: Store raw foods with highest required cooking temperatures in front of foods requiring lower cooking temperatures.



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Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

Employee in the basement completing various tasks including food preparation did not wash their hands during the time the area inspector was in the basement.

*MEDIUM RISK**

Evidence of smoking (cigarette butt and ashes) in the basement around the storage of single service items.

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:

Discontinue smoking or consuming food/beverages while preparing food

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

Electric band saw (not for food) observed with old meat and bone pieces on it.

*MEDIUM RISK**

The three bowl sink had only one stopper and could not set-up the proper wash, rinse, sanitize, and dry system.

LOW RISK

REPEAT VIOLATION

No test strips to verify concentration of 50-100 ppm chlorine in the three bowl sink in the basement.

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:

Provide appropriate test strips or monitoring equipment

Corrective Action:

- Purchase stoppers for the three bowl sink.
- Remove non-food grade band saw and replace with NSF approved or equivalent equipment.



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Violation:

17 Plumbing

Comments:

LOW RISK

The ice machine in the basement has no plumbing and is dripping into a pan and running down the floor to the drain in the next room.

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.

Corrective Action: The ice machine shall drain into a floor drain with the appropriate air gap:
Air Gap: a gap between the drain and the sewerage. Typically, should be 2.5 x outlet pipe diameter. Commonly found in bar sinks, soda fountains, soft serv ice cream machines, steam tables, steam kettles, beer dispensers, ice machines, anything holding or storing food; some dish machines (ok for either).

Violation:

19 Pest Management

Comments:

***MEDIUM RISK**

Active infestation of crawling insects on and in bags of dried rice noodle. The infestation is active throughout the basement area as well.

Fruit flies too numerous to count observed on and flying around a wet rag on the top of a large pot in the basement.

The floor drain in the basement had numerous weevils and drain flies. Food residue observed in the drain.

LOW RISK

Large bay door has no screen.

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: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Corrective Action: Provide a screen that is tight fitting and has no gaps when the bay door is open.

Clean the floor drain.

Remove wet rag from the top of the lids.

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

Multiple boxes of product stored on the floor in the basement.

Clean dishes stored on top of the grease interceptor to the left of the three bowl sink.

Food Code Section(s): 332

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Corrective Action: Protect tableware and utensils



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Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
-Multiple pallets use throughout the basement for storage.
-Non-food grade electric band saw stored in basement area. Owner confirmed saw is used for cutting of meats. Remove.
Food Code Section(s): 307 ; 308
Corrective Action: Provide approved, NSF standard equipment
Corrective Action: -Remove all pallets and store all food, and single service items on secure racks at least 6inches off of the ground and able to clean underneath.

Violation: 26 Garbage and Refuse
Comments: *LOW RISK*
One dumpster has no lid.
Food Code Section(s): 324
Corrective Action: Keep lids closed
Corrective Action: Replace the garbage container with no lid for one that is lidded.

Violation: 28 Walls and ceilings
Comments: *LOW RISK*
Ceiling in the basement is unfinished with exposed pipes, wiring, and insulation and wood rafters. Food and single service items stored in the basement.
Food Code Section(s): 312
Corrective Action: Provide smooth, durable, easily cleaned surface
Corrective Action: Seal, caulk
Corrective Action: Repair or replace

Violation: 30 Ventilation
Comments: *LOW RISK*
A large two burner gas stove with giant pots are used in the basement with no ventilation, or fire suppression system.
Food Code Section(s): 311 ; 313
Corrective Action: Provide adequate approved ventilation
Corrective Action: Properly install

Violation: 32 General Premises
Comments: *LOW RISK*
REPEAT VIOLATION
Excessive amounts of inventory stored in the basement. Unable to monitor for pests.
Food Code Section(s): 315
Corrective Action: Clean and maintain
Corrective Action: Provide smooth, durable, easily cleaned surfaces that are sloped to drain
Corrective Action: Remove miscellaneous items
Other Assessment observations and comments:
Exceptional Observations: