



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: 201106210020	Client Name: Stop N Shop	Inspection Date: 02/24/2023
Address: 2110 Ardmore Boulevard		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15221	Permit Exp. Date: 06/30/2024
Municipality: Forest Hills	Inspector: 115011	Priority Code: 1
Category Code: 113-Retail/Convenience Store		Class: 3
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors					x				x
28 Walls and ceilings		x							
29 Lighting		x							
30 Ventilation				x					
31 Dressing rooms and Locker rooms				x					
32 General Premises					x				x
33 Administrative		x							
	0	4	0	2	2	0	0	2	

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: \$244.00

Placarding: Closure/Imminent Hazard

Contact:

Start Time: 11:30:00 AM

End Time: 01:30:00 PM

Phone: (412) 271-1530

Violation:

1 Food Source/Condition

Comments:

*MEDIUM RISK**

Repackaged candy without labeling was observed stored on the floor.

Food Code Section(s): 333

Corrective Action:

Food packaged in a food facility shall be labeled as specified in 3 PA. C.S.A. § 5729(b)(1)), 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. Label information shall include; the common name, ingredients, quantity, name of business, and allergens

Violation:

9 Date Marking of Food

Comments:

*MEDIUM RISK**

Two sandwiches with discard dates of 02/20, and 02/23 observed in the open front sandwich merchandiser. Area inspector gave them to an employee who disposed of them.

Food Code Section(s): 332

Corrective Action:

Discard foods held beyond manufacturer assigned use-by date.

Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

No probe thermometer.

Food Code Section(s): 308

Corrective Action:

Provide probe-type thermometers with 0° F to 220° F range

Violation:

14 Cleaning and Sanitization

Comments:

HIGH RISK

A drain snake was found in the three-bowl sink.

*MEDIUM RISK**

No test strips to verify the concentration of sanitizer.

LOW RISK

Fan guards have old dust covering them.

Under the dump sink is a build-up of black slime-like material.

The beverage system cabinet has old sticky residue under the boxes.

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

Corrective Action: Three bowl sink must be washed, rinsed, and disinfected.



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Violation:

Comments:

16 Waste Water Disposal

Active Sewage back-up in the ware washing area. (100% blockage). Wastewater pooling on the floor.

LOW RISK

Mop water dumped in the toilet.

Food Code Section(s): 320 ; 321

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Close food facility

Corrective Action: Restrict access

Corrective Action: Clean and disinfect all areas contaminated by sewage.

Provide service (mop) sink (see #17)

Violation:

Comments:

17 Plumbing

LOW RISK

Leaking from the underside of the dump sink on the coffee bar.

Lack of Service (mop) sink.

Under three bowl sink is utilizing flex drains. Replace with permanent plumbing.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Corrective Action: Provide service (mop) sink

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

No paper towels at hand sink.

Food Code Section(s): 323

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

Wood boards used to support three bowl sink.

Boxes stacked on the floor of the walk-in freezer.

Three bowl sink is not sealed to the wall behind.

Food Code Section(s): 308

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces



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Violation:

25 Toilet Room

Comments:

LOW RISK

Lack of covered or convenient waste receptacle in restroom

Food Code Section(s): 322

Corrective Action: Provide covered refuse container

Violation:

27 Floors

Comments:

LOW RISK

Freezer floor has cardboard under one of the racks with old residue on it. *LOW RISK*

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Violation:

32 General Premises

Comments:

LOW RISK

Mop stored in the mop bucket.

Food Code Section(s): 315

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

Exceptional Observations: