



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: 201306060001 **Client Name:** I Tea Cafe

Address: 709 Bellefonte Street

City: Pittsburgh

State: PA **Zip:** 15232

Municipality: Pittsburgh-107

Inspector: 116413

Category Code: 211-Restaurant without Liquor

Re-Inspection: Pending - Inspector

Re-Inspection Date:

Inspection Date: 02/29/2024

Purpose: Administrative

Permit Exp. Date: 05/31/2025

Priority Code: H

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 #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #					x			x	
6 Hot Holding Temperatures #					x		x		
7 Cold Holding Temperatures #					x				x
8 Facilities to Maintain Temperature									
9 Date Marking of Food					x			x	
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x		x	x	x
15 Water Supply									
16 Waste Water Disposal					x			x	
17 Plumbing					x				x
18 Handwashing Facilities		x							
19 Pest Management #					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				x
25 Toilet Room									
	0	3	0	0	13		4	6	5

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

Client # 201306060001

Page 1 of 5

202402290012



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Inspection Details

Inspector Name: 116413

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 11:15:00 AM

End Time: 02:00:00 AM

Phone: (412) 688-8330

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

- Large bag of rice found in the prep area with rodent chew holes present. *REPEAT VIOLATION*
- Multiple items found with labels chewed by rodents in the prep area (can of water chestnuts, bottles of soup base)

Food Code Section(s): 329

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

Violation:

5 Cooling Food

Comments:

*MEDIUM RISK**

Broth found on the counter of the prep area measured at 130F. Chef stated that the broth is intended for a cold soup, and was instructed to finish cooling in the walk-in cooler. *REPEAT VIOLATION*

Food Code Section(s): 333

Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Corrective Action: Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts for 30 days.

Violation:

6 Hot Holding Temperatures

Comments:

*HIGH RISK***

- Cooked chicken sitting on chest freezer in the prep area out of temperature control measured at 62F. *REPEAT VIOLATION*
- Meat based broth sitting on chest freezer in the prep area out of temperature control measured between 126-130F. *REPEAT VIOLATION*

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F

Violation:

7 Cold Holding Temperatures

Comments:

LOW RISK

Beef observed thawing in the prep area at room temperature. No temperature violations observed.

Food Code Section(s): 332

Corrective Action: Properly thaw foods, under refrigeration, potable cold running water, or other approved method.

Violation:

9 Date Marking of Food

Comments:

*MEDIUM RISK**

No date marking observed on any prepared foods. *REPEAT VIOLATION*

Food Code Section(s): 332

Corrective Action: Properly label foods with a use by date of seven days including the first day of use.



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- Numerous pots and pans used to store raw meats have old food residue and debris on the outside of the pans.

- Food contact surfaces of bubble tea equipment is soiled.

*MEDIUM RISK**

No test strips found for the chlorine sanitizer in-use at the dish machine *REPEAT VIOLATION*

LOW RISK

- Sides of fryers and other equipment on the cook line are covered with old grease and debris.

REPEAT VIOLATION

- Sanitizer cloths observed sitting outside of sanitizer buckets during 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

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

Comments:

16 Waste Water Disposal

*MEDIUM RISK**

Evidence of prior sewage backups observed in the facility's basement where the mop sink is located.

Food Code Section(s): 320

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Dispose of waste water in an approved manner

Violation:

Comments:

17 Plumbing

LOW RISK

- No food preparation sink in the facility that is properly safe wasted. *REPEAT VIOLATION*

- Wok station is draining into a floor drain, not into the grease interceptor. A referral may be sent to ACHD plumbing.

Food Code Section(s): 321

Corrective Action:

Provide an approved air gap.



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Some droppings remain on the shelves that store clean cutting boards and sauces/other food items in the prep area. *REPEAT VIOLATION*
- Nesting material and droppings found under the shelving in the prep area. *REPEAT VIOLATION*
- Old droppings observed on top of the dish machine. *REPEAT VIOLATION*

Note: Facility has been contracted with a professional pest control company, multiple bait stations have been placed.

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

*MEDIUM RISK**

- One garden chemical sprayer with unknown liquid found inside the facility without a label.
- Loose bait observed in the basement of the facility.

Food Code Section(s): 318

Corrective Action: Properly label

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

- No Certified Food Protection Manager was present at facility upon arrival.
- Facility's certified person failed to prevent violations from occurring.

Food Code Section(s): 325 ; 326

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

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

Foods stored on the floors of the walk-in cooler and freezer. *REPEAT VIOLATION*

Personal jackets found on top of dry ingredients in the prep area. *REPEAT VIOLATION*

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: Store personal items away from food in designated areas.

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

Some cardboard remains on the floor. *REPEAT VIOLATION*

Food Code Section(s): 308

Corrective Action: Utilize approved, safe materials



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Comments:

Food Code Section(s):

Corrective Action:

Corrective Action:

Other Assessment observations and comments:

27 Floors

LOW RISK

28 Walls and ceilings

LOW RISK

Basecoving separating from the wall under the dish machine.

Provide smooth, durable, easily cleaned surface

Repair or replace

Satisfactory

Exceptional Observations: