



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

Client ID: 201904180005	Client Name: Lucca Ristorante & Wine Bar	Inspection Date: 09/09/2024
Address: 317 S Craig Street	State: PA Zip: 15213	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 116255	Permit Exp. Date: 04/30/2025
Municipality: Pittsburgh-104	Re- Inspection Date:	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class: 4
Re- Inspection: Pending - Inspector		

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 #			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						
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x	x		
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply					x			x
16 Waste Water Disposal		x						
17 Plumbing					x		x	x
18 Handwashing Facilities		x						
19 Pest Management #					x	x		x
20 Toxic Items					x		x	
21 Certified Food Protection Manager					x		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			x
	0	12	2	0	11	3	4	8

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting					x			x
30 Ventilation					x			x
31 Dressing rooms and Locker rooms		x						
32 General Premises		x						
33 Administrative		x						
	0	3	0	0	5	0	0	5

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: 116255	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 12:00:00 PM	End Time: 03:30:00 PM
	Phone: (412) 682-3310

Violation: 1 Food Source/Condition

Comments: *MEDIUM RISK**

- Observed employee processing Brussell sprouts without washing them first.

LOW RISK

- Fish thawing in reduced oxygen packaging in the walk-in cooler near the dish room. Corrected during inspection.

Food Code Section(s): 333

Corrective Action: Packaging of vacuum-packed fish must be opened prior to thawing under refrigeration.

Violation: 11 Cross-Contamination Prevention

Comments: *HIGH RISK***

- In-use tongs sitting in stagnant water on the cook line.
- In-use ice cream scoop sitting in stagnant water on top of the microwave.
- Scallops observed resting on a dirty wiping cloth

Food Code Section(s): 334

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the botthom.

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK*** REPEAT VIOLATIONS

- Old, dried food residue present on the blade and guard of the deli slicer. All food contact surfaces must be washed, rinsed and sanitized every 4 hours or between uses.
- Old food residue present on the can opener blade.
- Ice machine found encrusted with a black, mold-like substance
- Inside of the microwave near the salad station is soiled.

LOW RISK

- Spill observed in the black refrigerator in the wine room.
- Inside of both walk-in coolers encrusted with old food residue, including the shelves, walls, and ceilings.
- The 2-door upright by the cookline is encrusted with old food residue.

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



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Violation:

15 Water Supply

Comments:

LOW RISK
- Hand sink at the salad station has no hot water.

Food Code Section(s): 319

Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

Corrective Action: Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Violation:

17 Plumbing

Comments:

*MEDIUM RISK**
- Hose observed connected to the faucet at the mop sink, no back flow prevention device present.
REPEAT VIOLATION.

LOW RISK
- Leaking pipe at the middle compartment of the 3-bowl sink.
- No air gap at the food preparation sink near the cookline.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation:

19 Pest Management

Comments:

*HIGH RISK*** REPEAT VIOLATION
- Mouse droppings observed on the following food contact surfaces: in a silverware holder, on top of a pan, on the counter holding the deli slicer, on the counter holding the pasta maker, and on the shelf holding a grinder, in a container holding sauce bottle and at the server station where the glass racks are, on shelf holding cutting boards in the kitchen, top shelf above the 3-bowl sink by the duct work.
- Mouse droppings observed around the perimeter of the basement kitchen and upstairs dining room, in all cooler evaporators in the kitchen, under the 3-bowl sink and food preparation sink, in the cabinet at the server station.

LOW RISK
- Few flies present throughout the basement.
- Rear door open throughout the inspection. REPEAT VIOLATION.
- Rodent nesting material behind the hot water tank and under the hotel pan storage in the dish room.
- The door to the dry storage room is open.
- Nest observed behind the frying pan storage shelf.

NOTE: Pest control is inadequate for the following reasons: droppings are not being removed, affected areas are not being disinfected and back doors are permanently open.

Food Code Section(s): 317

Corrective Action: Eliminate harborage area, food sources, and entry sites

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:

20 Toxic Items

*MEDIUM RISK**

- Unlabeled spray bottle near the hand sink by the salad station.
- Unlabeled spray bottle with a blue liquid at the server station.

Food Code Section(s): 318

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

- No certified food protection manager on site during the inspection.
- The person in charge failed to prevent high and medium risk violations from occurring - evident by the findings of this report.

Food Code Section(s): 325

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

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Boxes of food stored on the floor in the walk-in cooler near the salad station.
- Unfinished dry storage room.

Food Code Section(s): 331 ; 332

Corrective Action: Protect Food

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

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Milk crates are used in the walk-in cooler near the salad station to elevate buckets of food.
- Left fan found missing in the 2-door upright on the cookline.

Food Code Section(s): 308

Corrective Action: Provide approved, NSF standard equipment

Violation:

Comments:

25 Toilet Room

LOW RISK

- Faucet in the employee restroom is encrusted with old food debris.

- Left fan found missing in the 2-door upright on the cookline.

Food Code Section(s): 322

Corrective Action: Clean and maintain in good repair

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- Dumpster lids open during the inspection.

LOW RISK

Food Code Section(s): 324

Corrective Action: Keep lids closed



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Violation:

27 Floors

Comments:

- *LOW RISK*
- Missing floor tiles under the stove in the kitchen.
- Floors throughout the basement are encrusted with old grease.
- *LOW RISK*

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

28 Walls and ceilings

Comments:

- *LOW RISK*
- Holes present in multiple areas throughout the basement.
- Missing ceiling tiles in the women's restroom.
- *LOW RISK*

Food Code Section(s): 312

Corrective Action: Seal, caulk

Violation:

29 Lighting

Comments:

- *LOW RISK*
- Inadequate lighting throughout the basement.
- *LOW RISK*

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Corrective Action: Provide light guards/shields and end-caps

Violation:

30 Ventilation

Comments:

- *LOW RISK*
- Ansul system (fire suppression) last inspected in May 2023.
- *LOW RISK*

Food Code Section(s): 313

Corrective Action: Call and have Ansul system inspected and tagged.

Other Assessment observations and comments:

32 General Premises

Satisfactory

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Exceptional Observations: