



# 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

<b>Client ID:</b> 201611150001	<b>Client Name:</b> El Paisano	<b>Inspection Date:</b> 05/16/2024
<b>Address:</b> 1542 Beechview Avenue		<b>Purpose:</b> Initial, Compl
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15216	<b>Permit Exp. Date:</b> 11/30/2024
<b>Municipality:</b> Pittsburgh-119	<b>Inspector:</b> 116413	<b>Priority Code:</b> H
<b>Category Code:</b> 211-Restaurant without Liquor		<b>Class:</b> 4
<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						
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	x		
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food		x						
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #					x		x	
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #		x						
15 Water Supply					x		x	
16 Waste Water Disposal					x		x	
17 Plumbing					x			x
18 Handwashing Facilities					x		x	
19 Pest Management #					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						
<b>TOTAL</b>	<b>0</b>	<b>8</b>	<b>3</b>	<b>1</b>	<b>13</b>	<b>2</b>	<b>7</b>	<b>4</b>

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors		x						
28 Walls and ceilings					x			x
29 Lighting		x						
30 Ventilation		x						
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative					x			
<b>TOTAL</b>	<b>0</b>	<b>4</b>	<b>0</b>	<b>1</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>2</b>

# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆	0	12	3	2	16
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◆ - Diamond Exceptional      S - Satisfactory    NO - Not Observed    NA - Not Applicable    V- Violation



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### Inspection Details

<b>Inspector Name:</b> 116413	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Ordered To Close	<b>Contact:</b>
<b>Start Time:</b> 12:30:00 PM	<b>End Time:</b> 03:15:00 PM
	<b>Phone:</b> (412) 452-1775

**Violation:** 7 Cold Holding Temperatures  
**Comments:** \*HIGH RISK\*\*\*  
 In the two-door standup cooler, multiple items were measured at unsafe temperatures, including:  
 - Cooked ground beef at 58F, discarded during inspection  
 - Tamales at 44F  
 - Cooked rice at 44F  
 - Fish filets in sealed vacuum packaging at 57F, discarded during inspection  
 - Two bins of whole thawed fish at 59F and 64F, discarded during inspection

**Food Code Section(s):** 332  
**Corrective Action:** Food must be held at 41° F or below  
**Corrective Action:** Discard or remove food from sale

**Violation:** 8 Facilities to Maintain Temperature  
**Comments:** \*LOW RISK\*  
 The ambient air temperature of the two door standup cooler in the kitchen measured at 44F.

**Food Code Section(s):** 308  
**Corrective Action:** Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

**Violation:** 10 Probe-Type Thermometers  
**Comments:** \*MEDIUM RISK\*\*  
 Probe thermometers not used to monitor food temperatures

**Food Code Section(s):** 308  
**Corrective Action:** Use thermometer to monitor food temperatures

**Violation:** 11 Cross-Contamination Prevention  
**Comments:** \*MEDIUM RISK\*\*  
 Loosely covered containers of raw fish were observed over open containers of ready-to-eat foods such as soup in the two-door upright cooler.

**Food Code Section(s):** 332  
**Corrective Action:** Store raw foods according to highest required final cooking temperature, with the highest required temperature at the botthom.

**Violation:** 15 Water Supply  
**Comments:** \*MEDIUM RISK\*\*  
 No hot water is available in the kitchen at the three-compartment sink.

Hot water was available in both restrooms, separate water heaters were suspected by inspectors but unable to confirm.

**Food Code Section(s):** 319  
**Corrective Action:** Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required



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**Violation:** 16 Waste Water Disposal

**Comments:** \*MEDIUM RISK\*\*  
Observed a 9 feet deep pit over the building's sewer line with suspected sewage visible at the bottom. Suspecting a sewer line failure. A referral will be made to ACHD plumbing.

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

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

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

**Violation:** 17 Plumbing

**Comments:** \*LOW RISK\*  
- In men's restroom, observed a stripped flush valve at the urinal preventing it from being flushed.  
- Accordion style drain found at same urinal. Remove and replace with approved plumbing.  
- A food preparation sink is not present in the kitchen. \*REPEAT VIOLATION\*

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

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

**Violation:** 18 Handwashing Facilities

**Comments:** \*MEDIUM RISK\*\*  
- The only hand sink in the kitchen is not working, as a drain is not attached to the fixture. Sink was also fully blocked by a chair and aprons. \*REPEAT VIOLATION\*  
- Soap and towels were not available at any sink in the kitchen to properly wash hands.

**Food Code Section(s):** 323

**Corrective Action:** Properly install and locate hand washing sinks

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

**Corrective Action:** Provide sufficient hot(>85° F) and cold water through mixing valve to hand washing sink

**Violation:** 19 Pest Management

**Comments:** \*HIGH RISK\*\*\*  
Observed one live German roach underneath the three compartment sink, and too numerous to count dead roaches of all life cycles underneath the microwave and beneath the two door standup cooler.

Facility is treated quarterly for pests, this is not enough. Recommend increasing treatments to biweekly and the use of bait and monitoring stations, sealing all plumbing openings, and treating the entire ceiling area.

Recommend coordinating with landlord to have the entire building inspected for pests to assess the extent of possible infestation.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

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

**Violation:** 20 Toxic Items

**Comments:** \*MEDIUM RISK\*\*  
A raid roach bomb was found on the ledge by the ventilation hood.

**Food Code Section(s):** 318

**Corrective Action:** Use all chemicals as directed by the manufacturer

**Corrective Action:** Remove unapproved chemical from premises



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**Violation:** **21 Certified Food Protection Manager**  
**Comments:** \*MEDIUM RISK\*\*  
- No certified person was present upon arrival to facility.  
**Food Code Section(s):** 325  
**Corrective Action:** Provide Certified Food Protection Manager to premises during all hours of operation  
**Corrective Action:** Obtain approved Certified Food Protection Manager

**Violation:** **23 Contamination Prevention - Food, Utensils and Equipment**  
**Comments:** \*LOW RISK\*  
- In the two-door standup cooler in the kitchen, observed condensate dripping inside the cooler into an empty bucket around uncovered foods such as soup.  
- Found cleaned utensils stored on top of the grease interceptor under the sanitize compartment of the three bowl sink.  
**Food Code Section(s):** 331  
**Corrective Action:** Protect Food  
**Corrective Action:** Cover Foods  
**Corrective Action:** Protect tableware and utensils  
**Corrective Action:** Repair two door standup cooler to prevent condensate leaking into foods.

**Violation:** **24 Fabrication, Design, Installation and Maintenance**  
**Comments:** \*LOW RISK\*  
- Homestyle microwave in use. Replace with commercial microwave.  
- Unfinished wood shelf extension underneath the prep table.  
- Plastic film present on the side of the 1 door Atosa cooler. Remove.  
- Large amounts of ice build up present in the ice cream freezer used to store meats.  
**Food Code Section(s):** 308  
**Corrective Action:** Resurface / replace  
**Corrective Action:** Utilize approved, safe materials  
**Corrective Action:** Provide approved, NSF standard equipment

**Violation:** **28 Walls and ceilings**  
**Comments:** \*LOW RISK\*  
- There are some stained ceiling tiles in the dining room. Water leaks from upstairs apartments are suspected.  
The front door to the restaurant has a black substance outside. Clean or repaint. \*LOW RISK\*  
- Basecoving missing in parts of the kitchen.  
**Food Code Section(s):** 312  
**Corrective Action:** Clean and maintain  
**Corrective Action:** Repair or replace



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**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*

At the top of the stairs leading to the basement, observed old grease and clutter stacked near the doorway.

**Food Code Section(s):**

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove miscellaneous items

**Violation:**

**33 Administrative**

**Comments:**

Facility's health permit expired in November 2023.

**Food Code Section(s):** 302

**Corrective Action:** Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

**Other Assessment observations and comments:**

**26 Garbage and Refuse** **Satisfactory**

**30 Ventilation** **Satisfactory**

Note: A recent ANSUL system inspection tag was unable to be found. Fire extinguishers are current.

**Exceptional Observations:**