



# 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> 56965	<b>Client Name:</b> Burger King #11346	<b>Inspection Date:</b> 01/23/2023
<b>Address:</b> 5940 University Boulevard		<b>Purpose:</b> Initial
<b>City:</b> Coraopolis	<b>State:</b> PA <b>Zip:</b> 15108	<b>Permit Exp. Date:</b> 11/30/2024
<b>Municipality:</b> Moon	<b>Inspector:</b> 112487	<b>Priority Code:</b> 1
<b>Category Code:</b> 212-Chain Restaurant without Liquor		<b>Class:</b> 3
<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	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						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x			x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		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						
	0	22	0	0	3	1	0	2

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

<b>Inspector Name:</b> 112487	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Ordered To Close	<b>Contact:</b>
<b>Start Time:</b> 11:30:00 AM	<b>End Time:</b> 01:20:00 PM
	<b>Phone:</b> (412) 264-5190

**Violation:** 1 Food Source/Condition

**Comments:** \*HIGH RISK\*\*\*  
-Observed active roof leak in the kitchen area above the cook line. A plastic container was used to catch the water on the preparation table by the hamburger bun toaster. Hamburger buns were observed exiting the toaster chute into the splash zone of the roof leak. (Imminent hazard).

**Food Code Section(s):** 329

**Corrective Action:** Provide records

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

**Violation:** 14 Cleaning and Sanitization

**Comments:** \*LOW RISK\*  
-Gasket in one door reach in cooler by the ice cream machine is accumulating a brown sticky residue.  
-Shelves in walk in cooler are accumulating white mold-like substance.  
-Side of fryers and ventilation hood is accumulating grease and debris.

**Food Code Section(s):** 311

**Corrective Action:** Clean and maintain non-food-contact surfaces of equipment

**Violation:** 24 Fabrication, Design, Installation and Maintenance

**Comments:** \*LOW RISK\*  
-Gasket in one door reach in cooler below ice cream machine is peeling off.  
-Seams along ice machine are degrading and a cloth is in place to catch the leaking.  
-Shelves in walk in cooler have chipped paint.  
-Preparation sink not sealed to wall.

**Food Code Section(s):** 307 ; 308 ; 309

**Corrective Action:** Resurface / replace

**Corrective Action:** Repair / replace equipment

**Corrective Action:** Provide smooth non-absorbent easily cleaned surfaces

**Corrective Action:** Seal / caulk stationary equipment to the floor and wall

**Violation:** 26 Garbage and Refuse

**Comments:** \*LOW RISK\*  
-Dumpster lid open.

**Food Code Section(s):** 324

**Corrective Action:** Keep lids closed



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### Violation:

### 27 Floors

### Comments:

\*LOW RISK\*

- Floor tiles broken and missing near the mop sink.
- Coving tiles in the back storage area are broken.
- Caulking along the floor tiles in the kitchen area is degrading.
- Floor drain missing at preparation sink.

**Food Code Section(s):** 312

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Corrective Action:** Seal, caulk juncture

### Violation:

### 28 Walls and ceilings

### Comments:

\*LOW RISK\*

-Evidence of chronic unattended roof leaks in the children's playpen, main dining room, kitchen, and food storage areas.

Observed water coming in through the speakers, light fixtures, and HVAC returns, creating a possible fire hazard.

- Grout along back wall by soda machine is degrading.
- Multiple unused screw holes in wall throughout the facility.
- Handwashing sink in women's restroom not sealed to the wall.
- Gaps around drain pipe where it enters the wall at the 3-bowl sink and the handwashing sink in the women's restroom.

**Food Code Section(s):** 312

**Corrective Action:** Seal, caulk

**Corrective Action:** Repair or replace

### Violation:

### 29 Lighting

### Comments:

\*LOW RISK\*

-12 foot-candles of light present by the cookline.

**Food Code Section(s):** 314

**Corrective Action:** Provide at least 50 foot-candles of light

### Violation:

### 30 Ventilation

### Comments:

\*LOW RISK\*

-Ansul system inspection is overdue.(Last inspection Jun 2021)

\*LOW RISK\*

**Food Code Section(s):** 313

**Corrective Action:** Have ansul system inspected

**Other Assesment observations and comments:**

**Exceptional Observations:**