

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: 56965	Client Name: Burger H	King #	11346							
Address: 5940 University Bou	5940 University Boulevard		Inspection Date:				01/23/2023			
City: Coraopolis	State: PA Zip: 151	08		Purpose:				Initial		
Municipality: Moon					Permit Exp. Date: 11/30/2024					
Category Code: 212-Chain Restaura		Priority Code: 1								
							Class: 3			
Food Safety Assessment Categorie	S		Assessment Status Violation Risk					isk		
			S	NO	NA	V	High	Med.	Low	
1 Food Source/Condition						X	X			
2 Cooking Temperatures #		x			^					
		X								
4 Reheating Temperatures #										
6 Hot Holding Temperatures #	Cooling Food #									
e .	_									
8 Facilities to Maintain Temperatures	7 Cold Holding Temperatures #							-		
· · · · · · · · · · · · · · · · · · ·			X							
<u> </u>			X X							
	1 #		x							
	Employee Health #									
	bloyee Personal Hygiene #									
	Cleaning and Sanitization #					X		-	X	
15 Water Supply							-			
•	Waste Water Disposal									
17 Plumbing										
_	landwashing Facilities									
	Pest Management #							_		
	Foxic Items						_			
	ertified Food Protection Manager									
	Demonstration of Knowledge						_			
23 Contamination Prevention - Foo			X							
24 Fabrication, Design, Installation	and Maintenance					X			X	
25 Toilet Room			X							
		0	22	0	0	3	1	0	2	
General Sanitation			Asses	-	-			ation R		
			S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse						X			Х	
27 Floors						X			X	
28 Walls and ceilings						X			X	
29 Lighting						X			X	
30 Ventilation						X			X	
31 Dressing rooms and Locker room										
32 General Premises										
33 Administrative			X							
				-	1	-		-	_	
		0	3	0	0	5	0	0	5	

foodborne illness and establishment of priority of inspection



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			Increation	Dataila				
luonootaa klassa	14040	7	Inspection					
Inspector Name				Balance Amount:	\$0.00			
Placarding: Start Time:		ed To Close :00 AM	End Time: 01:20:00 PM	Contact: Phone:	(412) 264-5190			
Violation:		<u>1</u> Food	Source/Condition					
Comments:		catch the volume	active roof leak in the kitche	e by the hamburger bun to	e. A plastic container was used to baster. Hamburger buns were of leak. (Imminent hazard).			
Food Code Sec								
Corrective Action	on:	Provide rec	cords					
Corrective Actie	on:	Discard/re	move food that is not in soun	d condition or not from an	approved source.			
Violation:			ning and Sanitization					
Comments:		*LOW RIS						
		-Gasket in residue.	one door reach in cooler by	the ice cream machine is	accumulating a brown sticky			
			n walk in cooler are accumula	ating white mold-like subst	tance			
			vers and ventilation hood is a	-				
Food Code Sec	tion(s):	•						
Corrective Actie	on:	Clean and	maintain non-food-contact su	urfaces of equipment				
Violation:			ication, Design, Installation	n and Maintenance				
Comments:		*LOW RIS						
			one door reach in cooler bel ong ice machine are degradir					
			walk in cooler have chipped	•	to catch the leaking.			
			on sink not sealed to wall.	F				
Food Code Sec								
Corrective Actie	on:	Resurface	/ replace					
Corrective Action	on:	Repair / re	place equipment					
Corrective Action	on:	Provide sm	nooth non-absorbent easily c	leaned surfaces				
Corrective Actie	on:	Seal / cau	lk stationary equipment to th	e floor and wall				
Violation:		26 Garb	age and Refuse					
Comments:		*LOW RIS						
		-Dumpster	lid open.					
Food Code Sec	tion(s):	324						
Corrective Actie		Keep lids	closed					

Fo 21: Pit Pho	I egheny County Heal th Department ood Safety Program 21 Nobl estown Rd, Suite# 210, tsburgh, PA 15205 one: 412-578-8044 Fax: 412-578-8190
<u>Violation:</u> Comments:	 27 Floors *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
<u>Violation:</u> Comments:	 <u>28</u> <u>Walls and ceilings</u> *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): Corrective Action:	
	Seal, caulk
Corrective Action:	Repair or replace
<u>Violation:</u> Comments:	29 Lighting *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
<u>Violation:</u> Comments:	30 <u>Ventilation</u> *LOW RISK* -Ansul system inspection is overdue.(Last inspection Jun 2021) *LOW RISK*
Food Code Section(s):	: 313
Corrective Action:	Have ansul system inspected
Exceptional Observation	rvations and comments: ons: