



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: 201503160008	Client Name: Turkish Kebab House	Inspection Date: 11/07/2023
Address: 5819 Forbes Avenue	State: PA Zip: 15217	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 115011	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-114		Priority Code: H
Category Code: 212-Chain Restaurant without Liquor		Class: 3
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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			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	x
15 Water Supply		x							
16 Waste Water Disposal					x			x	x
17 Plumbing					x			x	x
18 Handwashing Facilities					x			x	
19 Pest Management #					x		x	x	
20 Toxic Items		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							
25 Toilet Room		x							
	0	11	3	1	10		3	9	4

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							
30 Ventilation		x							
31 Dressing rooms and Locker rooms				x					
32 General Premises					x				x
33 Administrative		x							
	0	3	0	1	4		0	0	4

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: 115011

Balance Amount: \$0.00

Placarding: Ordered To Close

Contact:

Start Time: 10:30:00 AM

End Time: 03:30:00 PM

Phone: (412) 422-4100

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

One of 3 bags of grain in the upstairs food storage area had rodent droppings fall out of the chew hole.

3 cans of eggplant stored in the basement all had dented and crimped seams and side forming sharp edges: not swollen.

*MEDIUM RISK**

Moldy produce stored in the upstairs reach in merchandiser cooler.

Food Code Section(s): 329

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

Violation:

9 Date Marking of Food

Comments:

*MEDIUM RISK**

Small to go containers in the display cooler of RTE (ready to eat) TCS (foods that require temperature control) foods had no discard dates.

Food Code Section(s): 332

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

Violation:

11 Cross-Contamination Prevention

Comments:

*MEDIUM RISK**

Raw ground chicken in a loose covered container stored over prepared raw falafel in a loosely covered container.

Food Code Section(s): 332

Corrective Action: Store raw foods with highest required cooking temperatures in front of foods requiring lower cooking temperatures.

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



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Violation:

Comments:

14 Cleaning and Sanitization

HIGH RISK**

Chemical dish machine not sanitizing (0ppm after 2 cycles and priming).

Lack of means to clean and sanitize (lack of 3-bowl sink and/or sanitizing dishwasher). Only a 2 bowl sink exists and there is evidence of backup from the grease trap into the 2 bowl sink (grease trap currently overflowing).

Small metal cambro next to a prep table across from dish had rodent droppings observed in it. Owner stated it was garbage and threw it away.

Clean utensils, and a cutting board observed sitting on top of the mop sink next to the dish machine.

MEDIUM RISK*

No test strips to verify sanitizer concentration observed in the dish area.

LOW RISK

Cook line equipment sides and legs underneath coated in grease and grime buildup.

Table under the cooktop coated with grease and grime build up.

Moist wiping cloths not stored in sanitizer: visibly dirty wet rag stored on the prep cutting board on the prep counter in the kitchen.

Dishwasher not sanitizing/alternate procedure in-use : dish machine (0ppm)observed in use during the inspection.

Food Code Section(s): 308 ; 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: Repair or maintain dishwasher to adequately sanitize.

Corrective Action: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action: Provide 3 compartment sink or approved mechanical dishwasher.

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

Corrective Action: Provide appropriate test strips or monitoring equipment

Corrective Action: Use proper chemical sanitizer concentration as required by manufacturer.



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Comments:

16 Waste Water Disposal

*MEDIUM RISK**

Backup from the grease trap is all over the floor and walls around the trap and continues to leak. It is in the part of the basement that is adjacent to food and single service item storage.

LOW RISK

Mop bucket with water sitting outside and the mop sink in the kitchen is covered with in use utensils and a cutting board.

Food Code Section(s): 315 ; 320

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Restrict access

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

No food preparation sink. Only a two bowl sink next to the dish machine exists and it is not safe wasted, and has possibly had grease trap contents back up recently (observable by backup drippings around the junctions of the piping).

LOW RISK

Lack of grease trap maintenance logs.

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.

Corrective Action: Use a colander in the two bowl sink (not a permanent fix) for all vegetable and food preparation. DO NOT USE THE MOP SINK FOR FOOD PREPERATION.

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

Food particles observed in the hand washing sink (the only handwashing sink in the kitchen/ dish/ customer counter area).

Food Code Section(s): 323

Corrective Action: Use hand washing sinks only for handwashing



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Comments:

19 Pest Management

*HIGH RISK***

Chewed, gnawed product accompanied by fresh droppings: 3 bags of couscous in the upstairs storage area had chew holes and one bag had droppings in the hole of the bag in the product.

Three bags of pita with chew holes and product observed on a shelf under the flat top.

Multiple (possible) German cockroaches observed around the grease trap, and one observed in the kitchen.

Rodent droppings observed on multiple levels throughout the facility including but not limited to: widow sills, stacked clean dishes (upstairs), on unused equipment upstairs, tabletops upstairs, floors both upstairs and downstairs, bottom shelves on prep tables, and under the flat top/ grill shelf.

*MEDIUM RISK**

Fruit flies too numerous to count observed coming from mesh bags of onions stored in the basement in an open plastic bin with no lid.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Certified Food Protection Manager (owner) was not on site during the initial stages of the inspection, and only came after prompting due to other concerns arising from the inspection.

Food Code Section(s): 325

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

Corrective Action: Certified Food Protection Manager Course schedule left with person in charge

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

Basement storage of dry goods and single service items is under a ceiling that is caving and falling down with debris around and on top of the items. Overhead pipes and wires were also exposed. The basement area is also where the grease trap backup is occurring.

Food Code Section(s): 331

Corrective Action: Protect Food

Corrective Action: Provide approved food preparation sink with indirect waste

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

Corrective Action: Store handle out of food

Corrective Action: Protect tableware and utensils

Corrective Action: Move all dry goods and single service items from the basement into an alternative storage area.



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Comments:

26 Garbage and Refuse

LOW RISK

The grease collection containers have unsecured lids and grease along the sides and around the base.

The shared garbage containers have debris and garbage around the base.

Food Code Section(s): 324

Corrective Action: Keep lids closed

Corrective Action: Clean ground and surrounding area

Corrective Action: Provide smooth, well-drained, easily cleaned surface

Violation:

Comments:

27 Floors

LOW RISK

Floors under the cookline and behind the equipment are covered with grease and grime.

Floor under a prep table across from the cookline has old food debris.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

Comments:

28 Walls and ceilings

LOW RISK

Coving in the dish area looks to be made from wood and is peeling from the wall and rotting.

Coving has large chew holes all around the sides and behind the dish machine.

A large hole in the wall to the left of the dish machine is observed.

The ceiling above the dry storage items in the basement is falling in, gone in some areas, and exposed to the cross beams.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Corrective Action: Seal, caulk

Violation:

Comments:

32 General Premises

LOW RISK

The facility has multiple locations of stored miscellaneous items not pertinent to the business including but not limited to:

The area outside by the back door has a large prep table and refuse around it

The basement is full of old miscellaneous items

The upstairs storage area has old unused equipment that is dirty and covered with grime.

Food Code Section(s): 315

Corrective Action: Clean and maintain

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

Exceptional Observations:



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