



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: 200601050011	Client Name: New Young's Oriental Grocery	Inspection Date: 09/23/2021
Address: 5813 Forward Avenue	State: PA Zip: 15217	Purpose: Reinspection
City: Pittsburgh	Inspector: 112897	Permit Exp. Date: 12/31/2024
Municipality: Pittsburgh-114	Category Code: 113-Retail/Convenience Store	Priority Code: H
Re-Inspection: Pending - Inspector	Re-Inspection Date:	Class: 2

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition					x		x		
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #		x							
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food									
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #					x				x
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x				x
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing		x							
18 Handwashing Facilities					x			x	
19 Pest Management #					x		x		
20 Toxic Items					x			x	
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room					x				x
	0	4	0	0	9		2	2	5

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

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: 112897

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 12:50:00 PM

End Time: 03:00:00 PM

Phone: (412) 422-0559

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

-Seafood mix, cooked radishes, and other specialty items are prepared and packaged on site. The facility is not permitted to prepare food (no ventilation, no dedicated handwashing sink, no food preparation sink, and 3-bowl sink is blocked for access).

Discontinue cooking, effective immediately.

Repeat violation.

-Kimchi, pickles, and other food items unidentifiable due to mold observed in jars in the walk-in cooler. One of the buckets contained a grey and white mold-like substance and was dated 2019. Seven plastic containers, with labels indicating they were formerly holding kimchi and peeled garlic, were observed with pickles and a pink mold-like substance, dated 2019. (Note that there is a sign indicating "fresh kimchi" posted on a cooler in the retail area with unlabeled kimchi.)

Remove all homemade/fermented foods from the premises immediately.

Repeat violation.

Food Code Section(s): 301

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

Corrective Action: A HACCP plan must be submitted for any specialized food processes.

Violation:

11 Cross-Contamination Prevention

Comments:

LOW RISK

-Shell eggs and quail eggs stored over ready-to-eat foods in the glass-front cooler.

Repeat violation.

Food Code Section(s): 303

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

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-No test strips available for the sanitizer.

Food Code Section(s): 312

Corrective Action: Provide appropriate test strips or monitoring equipment

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

-There is no handwashing sink available in the kitchen area. The rinse compartment of the 3-bowl sink is used for handwashing.

Repeat violation.

Food Code Section(s): 317

Corrective Action: Properly install and locate hand washing sinks



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

-Mouse droppings observed on the floor of the walk-in cooler. Three bait stations were observed inside of the walk-in cooler.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Remove rodent droppings

Corrective Action: Eliminating clutter and elevating items off the floor will help to control the pest issue. Front door was propped open upon arrival. It is recommended that the front door remain closed.

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

-Ortho home defense insect killer was observed in the back storage area. This is not an approved chemical.

Repeat violation.

Food Code Section(s): 325

Corrective Action: Remove unapproved chemical from premises

Corrective Action: Provide a Pest Management company for pest issues.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Boxes of sauce, boxes of bottled drinks, and other food items are stored directly on the floor in the retail area.

-A box of yams stored less than 6 inches off the floor in the retail area.

-Boxes of clamshell containers stored on the floor in the kitchen.

-The facility is preparing and packaging food items but does not have a preparation sink.

Repeat violations.

Food Code Section(s): 303 ; 311

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



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Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- There is a gap between the wall and the handwashing sink in the employee restroom.
- Stove is covered in foil. Foil is not an approved material.
- The lid of the chest freezer is covered in wrapping paper. Remove.
- The shelves in the walk-in cooler are covered in rust and a mold-like substance.
- Cardboard, styrofoam, and plywood used as liners throughout the facility to line shelves and coolers. These are not approved materials.
- Homestyle stove in the kitchen. Homestyle equipment is not approved for use in a food facility. The facility is not permitted for cooking, only for retail/convenience.
- The inside of the walk-in cooler is a patchwork of expansion foam, untreated wood, cardboard, and wooden pallets and is beginning to mold.

The inside of the walk-in cooler must be finished and sealed to provide a smooth, non-absorbent, easily cleanable surface (consider FRP) by the next routine inspection (in ~6 to 12 months). Notify the Department if more time is needed to complete the walk-in cooler. Be advised, the walk-in cooler is not acceptable to store foods that require temperature control for safety.

Remove the stove from the premises.

Remove all cardboard, styrofoam, and plywood liners from the facility.

Repeat violations.

Food Code Section(s): 309 ; 310

Corrective Action: Utilize approved, safe materials

Corrective Action: Repair / replace equipment

Corrective Action: Operator must provide a written statement to the Department committing to replace the walk-in cooler.

Violation:

Comments:

25 Toilet Room

LOW RISK

- The door to the employee restroom is not self-closing.

Repeat violation.

Food Code Section(s): 316

Corrective Action: Provide self-closing door

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- The facility does not have a dumpster.

At the previous inspection, EHS Supervisor relayed the requirement for a dumpster to operator during a conference.

Food Code Section(s): 318

Corrective Action: Provide approved, impervious containers with tight-fitting lids



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Comments:

32 General Premises

LOW RISK

-The facility does not have a mop sink.

-The boxes, old equipment, and clutter littered throughout the front register area, the kitchen and adjacent room, the stairwell and the upstairs, and the back storage area make it impossible to clean, to monitor for pests, or to exit in case of fire.

Remove all nonessentials and unused equipment from the premises. Remove all empty boxes from the premises. Organize the remainder of the items. All food and food-related items must be elevated off the floor. Provide dunnage racks or other NSF-approved shelving.

Repeat violations.

Food Code Section(s): 326

Corrective Action: Provide approved mop service sink

Corrective Action: Remove miscellaneous items

Violation:

Comments:

33 Administrative

Evidence that food preparation is taking place in the kitchen. The facility is permitted for Retail/Convenience only and does not meet the minimum requirements for food preparation (no handwashing sink in the kitchen, no preparation sink, no service sink, no employee has a Certified Food Protection Manager certification, no ventilation, no dumpster, no commercial cooking equipment).

Repeat violation.

Food Code Section(s): 301

Other Assessment observations and comments:

8 Facilities to Maintain Temperature Satisfactory

The ambient temperature of the walk-in cooler measured <41°F.

10 Probe-Type Thermometers Satisfactory

A probe-type thermometer has been provided on the premises.

Exceptional Observations: