



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: 202010080002	Client Name: Teppan BBQ	Inspection Date: 10/24/2023
Address: 2209 Murray Avenue		Purpose: Consultation
City: Pittsburgh	State: PA Zip: 15217	Permit Exp. Date: 10/31/2024
Municipality: Pittsburgh-114	Inspector: 115011	Priority Code: H
Category Code: 211-Restaurant without Liquor		Class: 4
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								
2 Cooking Temperatures #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #								
8 Facilities to Maintain Temperature								
9 Date Marking of Food								
10 Probe-Type Thermometers								
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			x
18 Handwashing Facilities					x		x	
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge					x		x	
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	0	0	0	7	1	3	3

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

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: Consumer Alert **Contact:**
Start Time: 02:00:00 PM **End Time:** 04:45:00 PM **Phone:** (412) 557-9055

Violation: 11 Cross-Contamination Prevention

Comments: *LOW RISK*
No sanitizing step after animal food preparation in the sinks that are utilized for wash, rinse and sanitizing.

Food Code Section(s): 333

Corrective Action: Clean and sanitize food-contact surfaces between foods with different final required cooking temperatures.

Corrective Action: Sanitize the sinks after food preparation.

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
-Lack of a 3-bowl sink.
-No sanitizing occurring during inspection.
-Dish machine not functional. (REPEAT VIOLATION)

Area inspector walked into the dish area and observed the employee rinsing off a colander with no wash, rinse, sanitize system in place. This is after the area inspector observed the employees rinsing prep equipment and putting it away without all the necessary steps to effectively sanitize.

Food Code Section(s): 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: Provide appropriate test strips or monitoring equipment

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

Corrective Action: Purchase stoppers for the two bowl sinks.



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Violation:

17 Plumbing

Comments:

LOW RISK

-No food preparation sink that is safe wasted.

-No grease trap logs or records of service.

-The mop sink faucet is constantly running. (REPEAT VIOLATION)

-Facility lacks approved plan for utilizing 2-bowl sink in lieu of 3-bowl sink for warewashing purposes.

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.

Corrective Action: Repair, replace or eliminate

Corrective Action: -Retain service records for the grease trap/ interceptor.
-Submit plan for use of 2-bowl sink for warewashing.

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

REPEAT VIOLATION

The handwashing sink in the dish/ preparation area had a large pot with water and old rice in it.

No soap at the handsink on the cookline.

Food Code Section(s): 323

Corrective Action: Use hand washing sinks only for handwashing

Violation:

21 Certified Food Protection Manager

Comments:

*MEDIUM RISK**

No certified food protection manager present during the compliance check.

Food Code Section(s): 325

Violation:

22 Demonstration of Knowledge

Comments:

*MEDIUM RISK**

The employees could not demonstrate the correct wash, rinse, sanitize, and dry method for all food contact surfaces. This was after the area inspector had demonstrated to the manager the method to use until the dish machine was repaired during the previous inspection.

Food Code Section(s): 326

Corrective Action: Sanitization.

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

Food preparation observed occurring in the two bowl sink (not safe wasted) that is the only option for wash, rinse and sanitize (dish machine is non functional).

Food Code Section(s): 331

Corrective Action: Provide approved food preparation sink with indirect waste



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Violation:

30 Ventilation

Comments:

LOW RISK

Facility is currently using gas powered cooking equipment that has been "red tagged". The fire suppression system has a red tag stating that it is in non-compliance.

Food Code Section(s): 311

Corrective Action:

Repair lines for the fire suppression system.

Do not use any of the equipment under the ventilation hood due to the red tag.

Other Assessment observations and comments:

Exceptional Observations: