



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: 201011170001	Client Name: Dive Bar & Grille	Inspection Date: 04/13/2022
Address: 12017 Perry Highway		Purpose: Reinspection
City: Wexford	State: PA Zip: 15090	Permit Exp. Date: 11/30/2022
Municipality: Pine	Inspector: 104646	Priority Code: 1
Category Code: 202-Chain Restaurant with 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 #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x	x		
15 Water Supply								
16 Waste Water Disposal					x			x
17 Plumbing								
18 Handwashing Facilities								
19 Pest Management #					x	x		
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	0	0	0	3	2	0	1

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

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: 104646	Balance Amount: \$285.00
Placarding: Consumer Alert	Contact:
Start Time: 02:35:00 PM	Phone: (724) 719-2060
End Time: 03:45:00 PM	

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
* All cooking, food preparation tables, drain boards, shelving, refrigeration, slicer blade, walk in refrigerator shelving, and dish washing equipment in facility encrusted with old food, grease, and dust. (Repeat violation)

Food Code Section(s): 312

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

Violation: 16 Waste Water Disposal

Comments: *LOW RISK*
* Water pooling behind ice machine.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Violation: 19 Pest Management

Comments: *HIGH RISK***
* Live German cockroaches in kitchen and back room near walk in unit. (Repeat violation)

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Corrective Action: Clean and maintain

Corrective Action: * Facility must be thoroughly cleaned before retreatment.

Violation: 27 Floors

Comments: *LOW RISK*
* Floor in kitchen, prep area, and back room, and bar has encrusted dirt, grease, and food buildup.
* Accumulated old food and dirt behind refrigerators in area behind cookline (fry cutting area).
* Dining area floor greasy.
* Restroom floors dirty.
(All repeat violations)*LOW RISK*

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

* Ceiling tiles missing in kitchen.

* Walls and ceiling in kitchen encrusted with grease, food splatter, and dust.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

32 General Premises

Comments:

LOW RISK

* Buckets, pots, pans, cardboard, and other clutter in back room near walk in unit and in bar area.

Food Code Section(s): 326

Corrective Action: Clean and maintain

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

Exceptional Observations: