



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: 51549	Client Name: Gooski's	Inspection Date: 08/26/2021
Address: 3117 Brereton Street		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15219	Permit Exp. Date: 04/30/2025
Municipality: Pittsburgh-106	Inspector: 113130	Priority Code: H
Category Code: 201-Restaurant with 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		
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				x
9 Date Marking of Food			x						
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #					x			x	
14 Cleaning and Sanitization #					x		x	x	
15 Water Supply		x							
16 Waste Water Disposal					x				x
17 Plumbing					x			x	
18 Handwashing Facilities					x			x	
19 Pest Management #		x							
20 Toxic Items		x							
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					x				x
25 Toilet Room		x							
	0	8	5	1	11		2	5	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		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	4	0	1	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



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

Inspection Details

Inspector Name: 113130

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 10:30:00 PM

End Time: 10:30:00 PM

Phone: (412) 681-0472

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

- Old breadings with egg wash remains found on top of the prep cooler, out of temperature for an unknown amount of time.
- Expired mustard past use by date in the prep cooler. Container is moldy.

Food Code Section(s): 301 ; 303

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

Violation:

8 Facilities to Maintain Temperature

Comments:

LOW RISK

- Coolers do not have an internal thermometer.

Food Code Section(s): 303

Corrective Action: Provide accurate, conveniently located thermometer

Violation:

13 Employee Personal Hygiene

Comments:

*MEDIUM RISK**

- Evidence of smoking in the kitchen. Tray of cigarette butts on the left shelf in kitchen.

Food Code Section(s): 307

Corrective Action: Discontinue smoking or consuming food/beverages while preparing food

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

- Both cutting board in the kitchen soiled with old food debris.
- Facility has black, mold-like substance found on cooler inserts and on the ice machine.
- Red mold-like substance found in the soda gun and holster at the bar.
- Bucket in the beer cooler holding thawing raw chicken is soiled with grease/dirt.

*MEDIUM RISK**

- Old grim, calcium build up (3-bowl sink drain board), dust, and food residue found on all kitchen equipment, utensils, and surfaces.
- Black mold-like substance found in the walk-in cooler.
- Facility could not locate test strips.

Food Code Section(s): 312

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

Corrective Action: Provide appropriate test strips or monitoring equipment



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

Violation:

Comments:

Food Code Section(s):

Corrective Action:

16 Waste Water Disposal

LOW RISK

- A condensate tube of unknown origin is dripping onto floor.

315

- All waste water must drain into a drain.

Violation:

Comments:

Food Code Section(s):

Corrective Action:

17 Plumbing

*MEDIUM RISK**

- No back flow prevention device on the mop sink. A hose is attached and laying in the sink.

315

Provide approved backflow / back-siphonage prevention device.

Violation:

Comments:

Food Code Section(s):

Corrective Action:

18 Handwashing Facilities

*MEDIUM RISK**

- There is no hand washing sink in the kitchen.

- Unable to locate soap or paper towels in the kitchen.

317

Properly install and locate hand washing sinks

Violation:

Comments:

Food Code Section(s):

Corrective Action:

21 Certified Food Protection Manager

*MEDIUM RISK**

- Facility does not have a CFPM during inspection.

336

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

Violation:

Comments:

Food Code Section(s):

Corrective Action:

22 Demonstration of Knowledge

LOW RISK

- When asked where employees wash hands, operator responded that they use the rest room to wash hands.

302

Personal Hygiene.

Violation:

Comments:

Food Code Section(s):

Corrective Action:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Chicken wings defrosting on the floor of walk-in cooler.

303

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

Violation:

Comments:

Food Code Section(s):

24 Fabrication, Design, Installation and Maintenance



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

Violation:

Comments:

27 Floors

LOW RISK

- Broken/missing tiles.
- Severe accumulation of old and new grease on the floor under the kitchen fryers.

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Water damage in the rear game room ceiling. Roof leaking? Unable to determine during inspection.
- Kitchen walls are soiled with old grease, including doors, door frames, behind equipment, and under equipment. *LOW RISK*
- Kitchen window found duct - taped

Food Code Section(s): 321

Corrective Action: Repair or replace

Corrective Action: Investigate water damage.

Violation:

Comments:

32 General Premises

LOW RISK

- Mop sink encrusted with old dirt.
- Accumulation of non-essentials in the kitchen and behind bar.
- Mop is stored on floor and does not allow for proper drying.
- Weeds overgrowing in the dumpster area. *LOW RISK*
- Clutter in the bar area/ bar floors
- *LOW RISK*

Food Code Section(s): 326

Corrective Action: Clean and maintain

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

Corrective Action: Remove miscellaneous items

Corrective Action: - Remove clutter to clean behind.

Other Assessment observations and comments:

19 Pest Management

Satisfactory

*NO activity observed, but environment is ideal for pests to occur.

Exceptional Observations: