



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: 201907240002	Client Name: Caprioni's Pizzeria	Inspection Date: 08/27/2021
Address: 4239 Murray Avenue		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15217	Permit Exp. Date: 07/31/2024
Municipality: Pittsburgh-115	Inspector: 112897	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		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			x	
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x		x		x
15 Water Supply		x							
16 Waste Water Disposal					x			x	x
17 Plumbing					x				x
18 Handwashing Facilities		x							
19 Pest Management #					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				x
25 Toilet Room		x							
		0	13	2	1	9	1	4	6

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		x							
28 Walls and ceilings					x				x
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative					x				
		0	6	0	0	2	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: 112897

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 01:15:00 PM

End Time: 04:52:00 PM

Phone: (412) 521-1113

Violation:

9 Date Marking of Food

Comments:

LOW RISK

-Sliced provolone and cooked wings in the walk-in cooler with no date marked.

Food Code Section(s): 304

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

Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

-No probe-type thermometer available.

Food Code Section(s): 304

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-No test strips available for the sanitizer.

*HIGH RISK***

-Wastewater from the basement has been tracked through the kitchen and other critical areas.

Food Code Section(s): 312

Corrective Action: Provide appropriate test strips or monitoring equipment

Corrective Action: All areas contaminated by wastewater must be cleaned and disinfected.

Violation:

16 Waste Water Disposal

Comments:

*MEDIUM RISK**

-Wastewater pooling in a critical area of the basement used for storing pizza boxes and boxes of single-serve articles; egress though the wastewater is required to reach the upright freezers and is creating an imminent public health hazard. During Inspection, single-serve articles and food items from the freezer were relocated to the upstairs kitchen so that the basement does not need to be occupied.

Access to the basement was restricted during Inspection.

LOW RISK

-There is condensate dripping onto the floor from the compressor of the walk-in cooler. Provide catch tray and/or condensate drain.

Food Code Section(s): 314

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Restrict access

Corrective Action: Floors and surfaces must be disinfected any time after the basement is occupied.

In order for the basement to be used for food or single-service article storage in the future, the wastewater back-ups need to be permanently eliminated. If the wastewater issue cannot be resolved, then the basement cannot be occupied or used for any storage related to the business.



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Violation:

Comments:

Food Code Section(s):

Corrective Action:

17 Plumbing

LOW RISK

-Drain cover missing on a drain in the basement.

315

Provide drain cover.

Violation:

Comments:

Food Code Section(s):

Corrective Action:

Corrective Action:

Corrective Action:

19 Pest Management

*MEDIUM RISK**

-A dead mouse observed on the base coving behind one of the Pepsi merchandizing coolers. Remove.

-Mouse droppings observed at floor/wall junctures behind the Pepsi merchandizing coolers and behind the preparation table holding the slicer in the kitchen.

-There is a hole in the floor behind the fryer on the cook line. This is a possible entry point for pests. Seal the opening to prevent pest entry.

The facility has regular visits by a pest management company. Continue to monitor the facility for holes and other entry points and seal as necessary.

Eliminate pests by approved methods

Eliminate harborage area, food sources, and entry sites

Remove rodent droppings

Violation:

Comments:

Food Code Section(s):

Corrective Action:

Corrective Action:

21 Certified Food Protection Manager

*MEDIUM RISK**

-No employees have a Certified Food Protection Manager certification.

336

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

Certification information:

<https://alleghenycounty.us/Health-Department/Programs/Food-Safety/Food-Protection-Manager-Certification.aspx>

Violation:

Comments:

Food Code Section(s):

Corrective Action:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-A bag of onions is stored on the floor in the 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):

Corrective Action:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-There is a gap between the wall and the 3-bowl sink in the warewashing room.

-There is a gap between the wall and 2 sides of the service sink in the warewashing room.

310

Seal / caulk stationary equipment to the floor and wall



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Comments:

Food Code Section(s): 321

Corrective Action:

28 Walls and ceilings

LOW RISK

-Water damage to the ceiling tiles over the preparation coolers and shelves in the kitchen.

Repair or replace

Violation:

Comments:

Food Code Section(s): 330

Corrective Action:

33 Administrative

Person-in-charge failed to notify the Department of an active wastewater back-up in a critical area.

Do not conceal, remove or cover placard.

Other Assessment observations and comments:

Exceptional Observations: