



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: 202402120002 | Client Name: D's Bubble Tea and Cafe | Inspection Date: 09/12/2024 |
| Address: 3623 Brownsville Road | State: PA Zip: 15227 | Purpose: Initial |
| City: Pittsburgh | Inspector: 115474 | Permit Exp. Date: 02/28/2025 |
| Municipality: Brentwood | Re-Inspection: Pending - Inspector | Re-Inspection Date: 09/23/2024 |
| Category Code: 211-Restaurant without Liquor | | Priority Code: H |
| | | Class: 3 |

| 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 | x | | |
| 7 Cold Holding Temperatures # | | | | | x | x | | |
| 8 Facilities to Maintain Temperature | | | | | x | | x | |
| 9 Date Marking of Food | | | | | x | | x | |
| 10 Probe-Type Thermometers | | | | | x | | x | |
| 11 Cross-Contamination Prevention # | | | | | x | | | x |
| 12 Employee Health # | | x | | | | | | |
| 13 Employee Personal Hygiene # | | x | | | | | | |
| 14 Cleaning and Sanitization # | | | | | x | x | | |
| 15 Water Supply | | x | | | | | | |
| 16 Waste Water Disposal | | x | | | | | | |
| 17 Plumbing | | | | | x | | | x |
| 18 Handwashing Facilities | | | | | x | | x | x |
| 19 Pest Management # | | | | | x | | 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 | | | x |
| TOTAL | 0 | 7 | 2 | 2 | 14 | 3 | 6 | 7 |

| General Sanitation | Assessment Status | | | | | Violation Risk | | |
|------------------------------------|-------------------|----------|----------|----------|----------|----------------|----------|----------|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| 26 Garbage and Refuse | | | | | x | | | x |
| 27 Floors | | | | | x | | | x |
| 28 Walls and ceilings | | | | | x | | | x |
| 29 Lighting | | x | | | | | | |
| 30 Ventilation | | | | | x | | | x |
| 31 Dressing rooms and Locker rooms | | | | x | | | | |
| 32 General Premises | | x | | | | | | |
| 33 Administrative | | | | | x | | | |
| TOTAL | 0 | 2 | 0 | 1 | 5 | 0 | 0 | 4 |

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

| | | | | | |
|---|---|---|---|---|----|
| ◆ | 0 | 9 | 2 | 3 | 19 |
|---|---|---|---|---|----|

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

| | |
|-----------------------------------|-------------------------------|
| Inspector Name: 115474 | Balance Amount: \$0.00 |
| Placarding: Consumer Alert | Contact: |
| Start Time: 01:10:00 PM | End Time: 04:15:00 PM |
| | Phone: (412) 708-7298 |

Violation: 6 Hot Holding Temperatures

Comments: *HIGH RISK***
- Cooked lentil prepared prior to the lunch rush observed sitting on the stove top at room temperature, 112-120F. Food planned to be used for dinner services as well.

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F

Corrective Action: Reheat food to at least 165° F (for 15 sec.) and hold at or above 135° F

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
- In the left portion of the preparation cooler in the kitchen, foods measured as follows;
* Cooked noodles - 55F
* Cooked meat - 57F
* Chutney - 49F
- Boba stored on the cutting board at room temperature prepared at 11:30 measuring 71F.

Food Code Section(s): 332

Corrective Action: Food must be held at 41° F or below

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
- Ambient air temperature of the bottom portion of the preparation cooler in the kitchen is 43-44F. Temperature violations present.

Food Code Section(s): 308

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 9 Date Marking of Food

Comments: *MEDIUM RISK**
- Facility lacks a date-marking system, prepared foods stored throughout the facility lack discard dates.

Food Code Section(s): 332

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**
- Facility lacks a probe thermometer.

Food Code Section(s): 308

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

Violation: 11 Cross-Contamination Prevention

Comments: *LOW RISK*
- Well-contained raw shelled eggs stored above red peppers.

Food Code Section(s): 332

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- Facility lacks means to sanitizer (REPEAT VIOLATION). Operator states tablets have been ordered, however, no invoices could be provided.
- Soiled knives stored on the magnetic strip in the kitchen.
- Blender in the basement stored soiled.
- Sanitize bowl of three-compartment sink is permanently blocked by a dish rack. Sink lacks drainboards for air dry step, dish rack stores wet dishes to dry.

Food Code Section(s):

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 sanitizer.

Corrective Action:

Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as required by manufacturer.

Violation:

Comments:

17 Plumbing

LOW RISK

- No handwashing sink present in the basement.

Food Code Section(s):

321

Corrective Action:

Install handwashing sink, work must be done by a registered master plumber.

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

- No soap present at handwashing sink in kitchen. Corrected.

LOW RISK

- No paper towels present at handwashing sink in kitchen.

Food Code Section(s):

323

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink

Violation:

Comments:

19 Pest Management

*MEDIUM RISK**

- Fruit flies, too many to count, present throughout the kitchen and basement. Facility does not have an active pest control contract.

LOW RISK

- Gap present at the base of the rear exterior door in the basement, daylight shines through.

Food Code Section(s):

317

Corrective Action:

Eliminate pests by approved methods

Corrective Action:

Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.



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Violation: 21 Certified Food Protection Manager
Comments: *MEDIUM RISK**
- No CFPM present during inspection, operator has Food Handlers certificate.
Food Code Section(s): 325
Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Violation: 23 Contamination Prevention - Food, Utensils and Equipment
Comments: *LOW RISK*
- Facility lacks a food preparation sink.
- Containers of frozen foods stored directly in a container of uncovered frozen momo's.
- Bowl used to scoop ice stored in ice machine, with handle in contact with the ice.
- Food products/ingredients stored on the floor in the storage closet and basement.
- Observed food cooling in an ice bath stored on the floor in the kitchen.
- No disclosure indicating guests to get a new plate each trip to the buffet.
Food Code Section(s): 332
Corrective Action: Protect Food
Corrective Action: Provide approved food preparation sink with indirect waste
Corrective Action: Cover Foods
Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor
Corrective Action: Store handle out of food

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
- Frozen chicken stored in plastic bags in chest freezer in basement.
- No splash guard present between the fryer and the burner.
- Freezer condensate draining into pan.
- Manufacturers film present on the hood and the warmer.
Food Code Section(s): 308
Corrective Action: Utilize approved, safe materials
Corrective Action: Repair / replace equipment

Violation: 25 Toilet Room
Comments: *LOW RISK*
- Facility has 50 seats and 1 public restroom, 2nd restroom has been turned into an employees only restroom.
Food Code Section(s): 321
Corrective Action: Provide public toilet rooms separate for each sex

Violation: 26 Garbage and Refuse
Comments: *LOW RISK*
- Dumpster is stored on gravel surface.
- Dumpster lid open during inspection. Corrected. *LOW RISK*
Food Code Section(s): 324
Corrective Action: Keep lids closed
Corrective Action: Provide smooth, well-drained, easily cleaned surface



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Violation:

27 Floors

Comments:

LOW RISK

- Evidence of food preparation occurring in the carpeted basement (mixer, vegetable punch, grinder, etc.)
- Coved basing in the restroom is peeling off of the walls.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture

Corrective Action: Remove Carpet in the basement food preparation area

Violation:

28 Walls and ceilings

Comments:

LOW RISK

- Ceiling tiles throughout the basement are in disrepair, off track or broken.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

30 Ventilation

Comments:

LOW RISK

- Burner under ventilation hood is not protected by the fire suppression system.
- Flattop in-use not under any ventilation.

Food Code Section(s): 313

Corrective Action: Install equipment completely under hood / Provide sufficient overhang

Corrective Action: Properly install

Violation:

33 Administrative

Comments:

- Facility found operating outside the scope of their permit.
- Permit is not posted in a conspicuous location visible to the public. Operator states no permit was ever received.

- Facility is being posted with a Consumer Alert.

Food Code Section(s): 302

Corrective Action: Health permit not posted. Post valid health permit in location conspicuous to the public

Corrective Action: Do not conceal, remove or cover placard.

Other Assessment observations and comments:

5 Cooling Food

Satisfactory

Elevated food temperatures may be due to improper cooling procedures

Exceptional Observations: