



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: 202107020002	Client Name: Coraopolis Cash Market	Inspection Date: 07/09/2024
Address: 1017 4th Avenue	State: PA Zip: 15108	Purpose: Initial, Compl
City: Coraopolis	Inspector: 116614	Permit Exp. Date: 07/31/2025
Municipality: Coraopolis		Priority Code: H
Category Code: 111-Supermarket		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	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	x		x
8 Facilities to Maintain Temperature					x		x	x
9 Date Marking of Food					x		x	
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x	x		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						
17 Plumbing					x			x
18 Handwashing Facilities					x			x
19 Pest Management #					x	x	x	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						
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
TOTAL	0	9	0	4	12	5	5	10

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			x
30 Ventilation		x						
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative		x						
TOTAL	0	3	0	1	4	0	0	4

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

◆	0	12	0	5	16
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 116614	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 11:00:00 AM	End Time: 03:45:00 PM
	Phone: (412) 264-6010

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
 -Evidence of recurrent roof leak in the room with the dairy storage cooler and walk in freezers. The ceiling of this room is mostly missing and is covered by foil. There are ceiling tiles with water stained holes in them above the storage rack directly above containers of Kraft parmesan cheese.
 -Pickle loaf observed swollen in packaging in the deli walk in cooler (unsound condition).

*MEDIUM RISK**
 -Several moldy, spoiled heads of cauliflower available for sale.
 -Several oxidized chunks of salami that are partially opened available for sale.

LOW RISK
 -Expired containers of Similac Neosure baby formula observed available for sale with expiration dates in May and June of 2024.

Food Code Section(s): 331

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

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
 -The meat department's cooler is not holding foods at 41°F or lower. Packaged hot dogs measured at 45°F, chicken wings measured 47°F, and packaged ground beef measured 46°F. Approximately 350 pounds of raw meat was discarded during the inspection.
 -Pork rack was measured at 42° and was moved to functional refrigeration.

Food Code Section(s): 332

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

Corrective Action: Cease use of meat department walk in cooler until it has been serviced, fully cleaned and sanitized, and is able to hold foods at 41°F or lower.

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
 -The meat department's walk in cooler has an ambient air temperature of 46°F.
 -No internal thermometer available for the customer meat display case.
 -Burgers and frozen fish available at 36°F in a unit that was intended to be used as a freezer. This unit is not functioning as a freezer.
 -Internal thermometers not available in all coolers.

LOW RISK
 -Meat display case has an ambient air temperature of 43°F and must be serviced. Half of this display case is not in use. On the opposite side of the cooler, wood chips are stored on the lowest level.

Food Code Section(s): 332

Corrective Action: Koldcraft arrived during the inspection to service the meat department walk in cooler.



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Violation:

Comments:

9 Date Marking of Food

*MEDIUM RISK**

-Six blocks of Pepperoni Marble soft cheeses in packaging observed in the deli walk in cooler with expiration dates in June of 2023. Discarded.

Food Code Section(s): 332

Corrective Action: Discard foods held beyond manufacturer assigned use-by date.

Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

-Three bagged cooked rotisserie chickens stored directly within a pan that had debris of raw chicken and chicken juice inside. Chicken was discarded.

LOW RISK

-Frozen raw chicken wings stored above raw frozen pork in the walk in freezer.

Food Code Section(s): 332

Corrective Action: Discard contaminated food

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Meat department prep table, meat grinder, shelving, slicer, and walls and floors of room soiled with old food debris. Stacked cleaned dishes observed with old food debris.

-Meat walk in cooler is heavily soiled with old food debris, including the shelving and floors.

-Shelving in the customer display areas is soiled with old food debris and black mold is present. This includes the dairy display case, juice display, and meat display case.

-Water is leaking from the condenser of the walk in cooler that holds deli products. On the floor below the condenser, water has build up and accumulated into old deli paper and Tupperware that is developing mold. Mold has accumulated on the floor itself.

LOW RISK

-Mold observed on the walls of the walk in dairy cooler.

Food Code Section(s): 311

Corrective Action: Meat department was ordered to cease operations until cleaning and sanitization has been completed by staff and the health department has reviewed cleaning progress. All moldy shelving and equipment must be cleaned and sanitized.

Violation:

Comments:

17 Plumbing

LOW RISK

-Facility does not have an air gap on the two bowl preparation sink. *REPEAT VIOLATION*

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.



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Violation:

18 Handwashing Facilities

Comments:

LOW RISK

-No paper towels available at the meat preparation room's handwashing sink at the beginning of inspection. Paper towels were stocked during the inspection.

Food Code Section(s): 323

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation:

19 Pest Management

Comments:

*HIGH RISK***

-Fruit flies observed resting on clean cutting boards by the prep sink. Cutting boards were sent to be washed, rinsed, and sanitized.

*MEDIUM RISK**

-Numerous large flies and fruit flies observed throughout the back of the facility. They were particularly located around the prep sink and in the back of the facility.

LOW RISK

-Fly paper located directly above onions in the back storage area.

-Fly zapper located directly against clean cutting boards by the prep sink.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

Corrective Action: Pest control services must be provided to the facility.

Violation:

21 Certified Food Protection Manager

Comments:

*MEDIUM RISK**

-No certified food protection manager present at the facility.

-Employee responsible for the meat department was reluctant to discard condemned foods and did not discard condemned raw meat before leaving the facility.

-Failure of person in charge to prevent medium and high risk violations from occurring.

Food Code Section(s): 325

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

Violation:

22 Demonstration of Knowledge

Comments:

LOW RISK

-Employee that works at the deli was unaware of how to properly sanitize equipment, including deli slicers.

Food Code Section(s): 325 ; 326 ; 331

Corrective Action: Sanitization.

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

-Condensers in all refrigeration units are in disrepair. Mold is building up on the back of the condensers in all walk in coolers, and in display coolers in the dairy, juice, and meat displays.

-Condensate is leaking off of the back of the meat display cooler.

-3 bowl sink in meat department is not fully sealed to the wall.

-Flaking enamel paint in the customer display juice and tea section.

Food Code Section(s): 307 ; 308 ; 309



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Violation:

Comments:

27 Floors

LOW RISK

- Floors in disrepair throughout facility. Many cracked or missing tiles observed. Cracks present in the meat department walk in cooler.
- Base coving in significant disrepair in the meat department.
- Significant buildup of dust and debris beneath shelving in the bread aisle.

Food Code Section(s): 312

Corrective Action: Repair or replace

Corrective Action: UPDATE 7/11: Meat department walk in cooler must be refinished such that it is a smooth, cleanable surface. Current surface is excessively worn down and accumulating food debris, contributing to odor.

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Many water stained ceiling tiles visible in the customer area. In the rear of facility, many tiles are missing or water stained and there is evidence of an active roof leak above product storage on the storage rack opposite the dairy walk in cooler.

Food Code Section(s): 312

Violation:

Comments:

29 Lighting

LOW RISK

- Not enough light is available in the produce preparation area.

Food Code Section(s): 314

Corrective Action: Provide at least 50 foot-candles of light in food handling areas and areas where food worker safety is a factor.

Violation:

Comments:

32 General Premises

LOW RISK

- Accumulation of a significant quantity of nonessentials in the rear of the facility and on top of the walk in cooler, including shelving and old equipment.
- Foul odor present throughout the general premises, especially in the rear of facility. Odor is most pronounced the meat department and meat department walk in cooler.

Food Code Section(s): 315

Corrective Action: Assess what items must be kept and clear out excess clutter.

Other Assessment observations and comments:

Exceptional Observations: