



# 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

<b>Client ID:</b> 201507200001	<b>Client Name:</b> Station	<b>Inspection Date:</b> 08/12/2022
<b>Address:</b> 4744 Liberty Avenue		<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15224	<b>Permit Exp. Date:</b> 07/31/2024
<b>Municipality:</b> Pittsburgh-108	<b>Inspector:</b> 112631	<b>Priority Code:</b> H
<b>Category Code:</b> 201-Restaurant with Liquor		<b>Class:</b> 4
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

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		x		
6 Hot Holding Temperatures #		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							
11 Cross-Contamination Prevention #		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							
18 Handwashing Facilities		x							
19 Pest Management #					x				x
20 Toxic Items					x			x	
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	16	0	0	9		4	2	3

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	5	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:** 112631

**Balance Amount:** \$0.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 11:45:00 AM

**End Time:** 03:00:00 PM

**Phone:** (412) 251-0540

**Violation:**

**1 Food Source/Condition**

**Comments:**

\*HIGH RISK\*\*\*

The facility is vacuum packing (Reduced Oxygen Packaging/ ROP) raw and cooked vegetables, meats and sauces. No approved Hazard Analysis Critical Control Point (HACCP) plan in place

Evidence facility is also fermenting and dehydrating without a HACCP plan

Facility has been cited for multiple years and was officially ordered to cease this practice on 2/20/20. In addition, there no evidence that any HACCP plan is being followed evident by temperature violations that were observed during inspection

No HACCP plan records on site.

Food items in

Submit currently used HACCP plan within 48 hours

**Food Code Section(s):** 301 ; 304 ; 329

**Corrective Action:** Discontinue practice. Alternative procedures discussed during inspection

**Violation:**

**5 Cooling Food**

**Comments:**

\*HIGH RISK\*\*\*

Wedding soup and pork stock cooked yesterday were found at 56F today. Found in 3 gallon covered containers

No cooling charts being kept

**Food Code Section(s):** 304

**Corrective Action:** Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

**Corrective Action:** Use approved means such as blast chillers, ice wands or adding ice to a condensed food to rapidly cool.

**Corrective Action:** Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts for 30 days.

**Violation:**

**7 Cold Holding Temperatures**

**Comments:**

\*HIGH RISK\*\*\*

Following items in walk-in cooler in basement are at 51F

- Reduced Oxygen Packaged (ROP) meats
- Cheeses
- Cooked vegetables
- Raw meats
- Sauces

**Food Code Section(s):** 303 ; 304

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



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## Food Safety Assessment Report

### Violation:

### Comments:

### 8 Facilities to Maintain Temperature

\*MEDIUM RISK\*\*

Main walk-in cooler for basement found to have an internal air temperature of 50F. Food items inside found between 51F to 56F

**Food Code Section(s):** 303

### Corrective Action:

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

### Violation:

### Comments:

### 9 Date Marking of Food

\*LOW RISK\*

ROP products not given discard dates.

**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:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

Vacuum ROP machine has sticky residue inside

Yellow cutting board with deep grooves has black residue all over it

**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.

### Violation:

### Comments:

### 19 Pest Management

\*LOW RISK\*

Old dead mouse found on sticky trap in basement

Gap observed under kitchen door to alley

**Food Code Section(s):** 319

### Corrective Action:

Clean and maintain

### Violation:

### Comments:

### 20 Toxic Items

\*MEDIUM RISK\*

Dichlorvos fly strip present in server area where ice machine for drinks is located. CORRECTED

**Food Code Section(s):** 325

### Corrective Action:

Remove unapproved chemical from premises

### Violation:

### Comments:

### 24 Fabrication, Design, Installation and Maintenance

\*LOW RISK\*

Non NSF dehydrator and ice cream machine

**Food Code Section(s):** 309

### Corrective Action:

Resurface / replace

### Corrective Action:

Provide approved, NSF standard equipment



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### Violation:

#### **27 Floors**

### Comments:

\*LOW RISK\*

No base coving for prep kitchen in basement

**Food Code Section(s):** 320

**Corrective Action:** Provide base coving

### Violation:

#### **28 Walls and ceilings**

### Comments:

\*LOW RISK\*

Stained tile over slicer in basement prep kitchen. Evidence of plumbing leak. Investigate, eliminate and replace tile

**Food Code Section(s):** 321

**Corrective Action:** Clean and maintain

**Corrective Action:** Provide base coving

### Violation:

#### **32 General Premises**

### Comments:

\*LOW RISK\*

Unused equipment clutter in the basement

Fire Suppression system has not been inspected since 2016

\*LOW RISK\*

**Food Code Section(s):** 326

**Corrective Action:** Remove miscellaneous items

### **Other Assessment observations and comments:**

#### **21 Certified Food Protection Manager Satisfactory**

Certified person on duty. However, person is not performing their duties as evidenced by findings of report.

Recommend Head Chef/Owner become certified

#### **33 Administrative Satisfactory**

Unpaid civil penalty amount of \$2600 due on July of 2021 for repeat ROP without HACCP plan violations. Will investigate back at office regarding the status of the penalty

Operator stated he filed an appeal online. Status will be checked during business hours

### **Exceptional Observations:**