



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: 201205150004 | Client Name: Tavern in the Wall | Inspection Date: 05/02/2024 |
| Address: 211 Commercial Avenue | State: PA Zip: 15215 | Purpose: Reinspection |
| City: Pittsburgh | Inspector: 116678 | Permit Exp. Date: 05/31/2025 |
| Municipality: Aspinwall | | Priority Code: H |
| Category Code: 201-Restaurant with Liquor | Re-Inspection Date: 05/13/2024 | Class: 4 |
| Re-Inspection: Yes - Inspector | | |

| Food Safety Assessment Categories | Assessment Status | | | | | Violation Risk | | |
|---|-------------------|---|----|----|---|----------------|------|-----|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| 1 Food Source/Condition | | | | | | | | |
| 2 Cooking Temperatures # | | | | | | | | |
| 3 Consumer Advisory | | | | | | | | |
| 4 Reheating Temperatures # | | | | | | | | |
| 5 Cooling Food # | | | | | | | | |
| 6 Hot Holding Temperatures # | | | | | | | | |
| 7 Cold Holding Temperatures # | | | | | | | | |
| 8 Facilities to Maintain Temperature | | | | | | | | |
| 9 Date Marking of Food | | | | | | | | |
| 10 Probe-Type Thermometers | | | | | | | | |
| 11 Cross-Contamination Prevention # | | | | | | | | |
| 12 Employee Health # | | | | | | | | |
| 13 Employee Personal Hygiene # | | | | | | | | |
| 14 Cleaning and Sanitization # | | | | | X | X | | X |
| 15 Water Supply | | | | | | | | |
| 16 Waste Water Disposal | | | | | | | | |
| 17 Plumbing | | | | | | | | |
| 18 Handwashing Facilities | | | | | | | | |
| 19 Pest Management # | | | | | X | X | | X |
| 20 Toxic Items | | | | | | | | |
| 21 Certified Food Protection Manager | | X | | | | | | |
| 22 Demonstration of Knowledge | | | | | | | | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | | | | | | | |
| 24 Fabrication, Design, Installation and Maintenance | | | | | X | | | X |
| 25 Toilet Room | | | | | | | | |
| | 0 | 1 | 0 | 0 | 3 | 2 | 0 | 3 |

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

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: 116678 | Balance Amount: \$0.00 |
| Placarding: Consumer Alert | Contact: |
| Start Time: 03:00:00 PM | End Time: 06:00:00 PM |
| | Phone: (412) 782-6542 |

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
 -Mouse dropping observed on food contact surface of cutting board on bottom shelf of speed rack in basement food prep area. Employee discarded cutting board.

LOW RISK
 Non-food contact surfaces of deep fryers have heavily accumulated grease on the inside of the doors and along the interiors.

Area behind table holding hot well is thoroughly soiled with food debris.

Area behind dishwasher has standing water and pest droppings present.

Food Code Section(s): 311

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

Violation: 19 Pest Management

Comments: *LOW RISK*
 -Mouse droppings observed on top of chemical buckets under dish machine, on the floor behind the dish machine, in open spaces in back of coolers on cook line, on horizontal surfaces along walls in basement, and in basement hallway used for storage. One dead baby mouse observed outside near grease receptacles. *REPEAT VIOLATION*

-Pest control services have identified the grease buildup under the fryer as a contributing factor to ongoing pest activity on the past 5 reports dating back to 4/11/24.

Food Code Section(s):

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Corrective Action: Maintain pest control services twice per week for at least six weeks.

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: *LOW RISK*
 -Hot water handle of the handwashing sink in the basement is cracked and jagged. *REPEAT VIOLATION*

-Handle of Kenmore upright freezer (model #111) is missing. *REPEAT VIOLATION*

-Non-food grade containers re used to transport ice to the bar **REPEAT VIOLATION**

-Dishwashing sink and table are not sealed to the wall. Water is pooling on the ground beneath.

Food Code Section(s): 308

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces



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Violation:

27 Floors

Comments:

LOW RISK

-Portions of the floor in the kitchen are in disrepair. *REPEAT VIOLATION*

-Floor beneath cooking equipment in the kitchen is heavily soiled. *REPEAT VIOLATION*

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK

-Walls of the kitchen around the dishwashing machine and cooking equipment are heavily soiled.
*REPEAT VIOLATION

-Walls and ceiling above the range/oven combo in the basement is soiled with food residue
REPEAT VIOLATION

-Multiple entrance points for pipes, wires, and conduits in the ceiling along the basement hallway storage area are not sealed and are exposing unfinished ceiling. Holes remain at a pipe penetration where the ceiling foam does not fully fill the gap around said pipe. Also, there is a large hole above the electrical box where wires and conduits penetrate the ceiling (Plastic panel to the side of the electrical box has mouse droppings on top, indicating that this could be a point of entry)

NOTE

-Some holes and gaps in the ceiling of the basement hallway have been sealed or patched.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Seal, caulk

Corrective Action: Repair or replace

Violation:

30 Ventilation

Comments:

LOW RISK

No evidence ANSUL system is functional. Operator stated that he has contracted FyrFighter to replace the ANSUL system and has a deposit paid with them. Work is waiting on parts on order.
In Progress

Fire Suppression system is currently non-functional as cited in previous report. Owner advised by service company that ventilation is old and obsolete. Class K fire extinguisher is available, however a referral will be made to local municipality to determine if Class K extinguisher alternative is permitted.

Food Code Section(s): 313



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Violation:

32 General Premises

Comments:

LOW RISK

-Lid on the spent grease bin is ajar.

-Ground around and beneath the grease barrels outside the back door is heavily soiled. *REPEAT VIOLATION*

Food Code Section(s): 315

Corrective Action: Clean and maintain

Other Assessment observations and comments:

21 Certified Food Protection Manager Satisfactory

CORRECTED

ServSafe certified food handler and food protection manager present at time of inspection.

Exceptional Observations: