

## Allegheny County Health Department

Food Safety Program 2121 Nobl estown Rd, Suite# 210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

Client ID: 20191025	50001	Client Nam	1e: Horr	newoods	Quick F	Pick					
	nkstown Avenue						nspec	tion [	Date:	11/03/2	2023
City: Pittsburgh		State: PA	Zip:	15208			Purpos				
Municipality: Pittsburgh		Inspector:				Purpose: Initial, Compl Permit Exp. Date: 10/31/2024					
			00100				Priority Code:			H	
Category Code: 115-Packaged Food OnlyPriorityRe- Inspection: Yes - InspectorRe- Inspection Date: 11/13/2023Class:							2				
Food Safety Assessment					Assessment Status Violation Risk					isk	
	outogenee				S	NO	NA	V		Med.	Low
1 Food Source/Condition	20							<b>v</b>			X
2 Cooking Temperature							x	X	X		•
3 Consumer Advisory	5 #									-	
	roo_ #						X				
<b>•</b> .	4 Reheating Temperatures #						X				
-	5 Cooling Food #						X		┨┝────		
	6 Hot Holding Temperatures #						X		┥┝───		
7 Cold Holding Tempera					X						
8 Facilities to Maintain	•				X						
9 Date Marking of Food					X						
10 Probe-Type Thermom							X				
11 Cross-Contamination	Prevention #				_		X		┥┝───		
12 Employee Health #					X				┤┝───		
13 Employee Personal H								X		X	
14 Cleaning and Sanitiza	ation #							X	X		
15 Water Supply								X		x	
16 Waste Water Dispos	al							X			X
17 Plumbing					X						
18 Handwashing Facilitie	es							X		x	
	Pest Management #						X	X			
20 Toxic Items								X		x	
21 Certified Food Protec	tion Manager						X				
22 Demonstration of Kno	owledge				X						
23 Contamination Prever	3 Contamination Prevention - Food, Utensils and Equipment			X							
24 Fabrication, Design, I	4 Fabrication, Design, Installation and Maintenance			X							
25 Toilet Room								X			X
				0	8	0	8	9	3	4	3
General Sanitation						ssmen		JS		ation R	isk
					S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								X			x
27 Floors							X			х	
28 Walls and ceilings				X							
29 Lighting							X			x	
30 Ventilation	<b>00</b>			X							
	Dressing rooms and Locker rooms			X							
32 General Premises	-						X			x	
33 Administrative								X			
				0	3	0	0	5	0	0	4
# U.S. Centers for Diseas	e Control and Preve	ntion "high	risk" for	-	11	0	8	14	+		-

foodborne illness and establishment of priority of inspection

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



## All egheny County Heal th Department Food Safety Program Food Safety

Food Safety Program 2121 Nobl estown Rd, Suite# 210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

Inspection Details     Inspection Details     Balance Amount:   \$0.00     Placarding: Consumer Alert   Contact:     Start Time:   01:00:00 PM   End Time: 03:30:00 PM   Phone:   (412) 371-8257     Violation:   I Food Source/Condition     Connents:   * Infect are chewed bags of popcom and chips in the chip aisle and chewed packages of Ramen noodles.     *LOW RISK**   There are chewed bags of popcom and chips in the chip aisle and chewed packages of Ramen noodles.   *LOW RISK**     There are chewed bags of popcom and chips in the chip aisle and chewed packages of Ramen noodles.     *LOW RISK**   There are two half galons and one quart of chocolate milk that are expired in the drink cooler.     Food Code Section(s): 329     Corrective Action:   Discard/remove food that is not in sound condition or not from an approved source.     Violation:   13 Employee Personal Hygiene     Corrective Action:   Discard/remove food that is not in sound condition or not from an approved source.     Violation:   14 Cleaning and Sanitization     Corrective Action: <t< th=""></t<>
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O sum a three A s there is a second
Corrective Action: Repair, replace or eliminate
Violation: 18 Handwashing Facilities
Comments: *MEDIUM RISK**
There is no soap and towels in the employee restroom.
There is coffee service and no hand sink.
Food Code Section(s): 323
Corrective Action: Properly install and locate hand washing sinks
Corrective Action: Provide soap and sanitary towels or hand drying device near sink

For	l egheny County Heal th Department od Safety Program Food Safety Assessment
Pitt	21 Nobl estown Rd, Suite# 210, sburgh, PA 15205 pne: 412-578-8044 Fax: 412-578-8190 Report
Violation:	19 Pest Management
Comments:	*HIGH RISK***
	One live mouse was seen in a box with bags of corn curls. There are mouse droppings and shreds of packaging all over the cardboard flats full of chips. There are sunflower seeds scattered around boxes of dry soup mixes. There are mouse droppings and nesting material in the cabinets under the slushie machine. There are mouse droppings around perimeter of store and in back room. There is a gap under the front door. REPEAT VIOLATION
Food Code Section(s): Corrective Action:	317 Eliminate pasta by approved methoda
	Eliminate pests by approved methods
Corrective Action:	Eliminate harborage area, food sources, and entry sites
Corrective Action:	Remove rodent droppings
Corrective Action:	Install a door sweep on front door to seal gap.
Violation:	20 Toxic Items
Comments:	*MEDIUM RISK** Chemicals are stored next food - clorox cleanup next to coffee filters, windex next to pumpkin
	seeds, Flat Out next to Propel water.
Food Code Section(s): Corrective Action:	318 Store chemicals below or separate from food and food contact surfaces
Corrective Action.	Stole chemicals below of separate from 1000 and 1000 contact suffaces
Violation:	25 Toilet Room
Comments:	*LOW RISK*
Food Code Section(s):	Restroom door lacks self closer. Restroom lacks a covered waste receptacle. 322
Corrective Action:	Provide self-closing door
Corrective Action:	Provide covered refuse container
Violation:	26 Garbage and Refuse
Comments:	*LOW RISK*
	One dumpster lid is open and there is litter on the ground around it.
Food Code Section(s): Corrective Action:	324 Keep lids closed
Corrective Action:	Clean ground and surrounding area
Malatian	
Violation: Comments:	27 Floors *LOW RISK*
comments.	Floor is deteriorated under runners in aisle with the drink merchandisers.
Food Code Section(s):	312
Corrective Action:	Repair or replace
Violation:	29 Lighting
Comments:	*LOW RISK* Fluorescent light fixtures near three compartment sink are not shielded.
Food Code Section(s):	314
Corrective Action:	Provide light guards/shields and end-caps



## Allegheny County Health Department Food Safety Program 2121 Noblestown Rd, Suite# 210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

Violation:	32 General Premises
Comments:	*LOW RISK*
	Mop is stored with mop head on the floor.
	There are stacks of milk crates and clutter in front of the three compartment sink.
Food Code Section(s):	315
Corrective Action:	Store inverted or hung off of the floor to facilitate drying
Corrective Action:	Remove miscellaneous items
Violation:	33 Administrative
Comments:	Posted health permit is expired.
	There is no access to basement for inspection. REPEAT VIOLATION
Food Code Section(s):	302 ; 305
Corrective Action:	Health permit not posted. Post valid health permit in location conspicuous to the public
Corrective Action:	Provide access to basement.
Other Assesment obser	vations and comments:
<b>Exceptional Observation</b>	ons: