

All egheny County Heal th 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: 2		202304130001	Client Name: 3 2 Go @ CCAC Allegheny Campus										
Address:		839 Ridge Avenue						- h	nspec	tion D	ate:	12/13/2	2023
City:		Pittsburgh	State: PA Zip: 1521				Purpose:			se:	Complaint		aint
Municipality: Pittsburgh-122		Inspector: 115011				Permit Exp. Date:				•			
Category Code: 114-Chain Retail/Convenience Store						Priority Code: 2							
Re- In	Re- Inspection: Pending - Inspector Re- Inspection Date:						Class: 2						
		sessment Categories					Asses	sment	t Statu	IS	Viola	ation R	isk
							S	NO	NA	V	High	Med.	Low
1	Food Sour	ce/Condition								v			
										X	X		
		emperatures #											
	3 Consumer Advisory												
	Reheating Temperatures #												
	Ŭ												
	Hot Holding Temperatures #												
	Cold Holding Temperatures #												
	Facilities to Maintain Temperature												
	Date Marking of Food												
	Probe-Type Thermometers												
	Employee Health #												
	Employee Personal Hygiene #												
14	Cleaning and Sanitization #									X	x		
15	Water Supply												
16	Waste Wa	Vaste Water Disposal											
17	Plumbing	umbing											
18	Handwashi	landwashing Facilities											
19	Pest Mana	t Management #							X	X			
20	Toxic Items								X		x		
21	Certified Fo	ertified Food Protection Manager											
22	Demonstra	emonstration of Knowledge								X		x	
23	Contamina	Contamination Prevention - Food, Utensils and Equipment											
		abrication, Design, Installation and Maintenance											
	Toilet Room												
					0)	0	0	0	5	3	2	0
Gene	ral Sanitat	tion			I		Asses			IS		ation R	isk
							S	NO	NA	V		Med.	Low
00	Carbona	ad Pofuso				-							
	Garbage ar												
	Floors	aailiaaa											
	Walls and	ceiiings											
	Lighting												
	Ventilation												
	Dressing rooms and Locker rooms												
	General Premises												
33	Administra	tive								X			
					0		0	0	0	1	0	0	0
# U.S	S. Centers	for Disease Control and Preve	ention "high i	risk" for)	0	0	0	6			

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



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		Inspecti	on Detail s					
Increator Name	115011	inspecti	Balance Amour	nt: \$0.00				
Inspector Name				II: \$0.00				
Placarding:	Ordered To Clo		Contact:					
Start Time:	03:10:00 PM	End Time: 05:00:00 F	PM Phone:	(724) 570-8264				
Violation:	1 Fo	od Source/Condition						
Comments:	*HIGH F	RISK***						
	Food ad	lulterated by pests for sale	and in the back storage	area: chewed foods including but not				
			tos brand snacks, and G	atorade brand bars. Found at multiple				
	shelf lev	els.						
Food Code Section(s): 329								
Corrective Acti	on: Discard	Discard/remove food that is not in sound condition or not from an approved source.						
Violation:	14 Cle	14 Cleaning and Sanitization						
Comments:		*HIGH RISK***						
	The cou	The counter that holds the microwaves for student use, and a toaster has rodent droppings on it.						
	(used to	reheat the food from the g	grab and go).					
	The toas	ster on the counter for rehe	eating food from the grab	and go has rodent droppings inside.				
	(() () (
Food Code Sec								
Food Code Sec Corrective Acti	on: Clean a		• •	lutensils after each use and following				
	on: Clean any inte	rruption of operations, duri	• •	l utensils after each use and following ation may have occured utilizing the				
	on: Clean and any interfollowing	rruption of operations, duri g procedure:	• •	•				
	on: Clean al any inte following 1. Wash	rruption of operations, duri g procedure: n- hot soapy water.	• •	•				
	on: Clean any inte following 1. Wash 2. Rinse	rruption of operations, duri g procedure: hot soapy water. e-clear water.	ng which time, contamin	•				
	on: Clean any interfollowing 1. Wash 2. Rinse 3. Sanit	rruption of operations, duri g procedure: hot soapy water. e-clear water. ize-approved sanitizer and	ng which time, contamin	•				
	on: Clean any interfollowing 1. Wash 2. Rinse 3. Sanit 4. Air-dr	rruption of operations, duri g procedure: hot soapy water. e-clear water. ize-approved sanitizer and	ng which time, contamin water.	ation may have occured utilizing the				



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19 Pest Management

*HIGH RISK***

Onsite investigation from complaint of rodent activity and adulterated food.

Full pest inspection of retail and food storage areas, and adjacent cafeteria space.

Evidence of active of rodents in food facility, such as:

-Chewed and completely eaten product accompanied by rodent droppings: numerous bags of Cheeto brand snacks, cheese crackers, Gatorade brand bars, candy bars, and Pop Tart brand snacks.

- Numerous droppings in and around food product, under cabinets, and behind drink coolers, next to the student microwave and on various levels.

- Chewed particle board for nesting material

-Droppings inside the toaster and on the countertop for reheating product for students from the grab and go.

Evidence of pest control observed is inadequate and only a few glue boards were dated February 2nd 2023.

Food Code Section(s):	317
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:	Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.
Violation:	20 Toxic Items
Comments:	*MEDIUM RISK** Liquid cleaning products stored on the same shelf level and above chips in the back storage area.
Food Code Section(s):	318
Corrective Action:	Store chemicals below or separate from food and food contact surfaces
Violation:	22 Demonstration of Knowledge
Comments:	*MEDIUM RISK**
	Flats of product including but not limited to pop tarts, and candy bars have droppings and past chewed product wrappers inside but no adulterated product. Possible evidence of known pest activity with refilling of product.
Food Code Section(s):	325 ; 326
Corrective Action:	Sanitization.
Violation:	33 Administrative
Comments: Food Code Section(s):	Operating without a valid Allegheny County Health Permit: permit unpaid. 302

Other Assesment observations and comments:

Corrective Action:

Obtain a valid Allegheny County Health Department permit from the Food Safety Program.



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Exceptional Observations: