



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: 200403250001	Client Name: The Bagel Factory	Inspection Date: 05/10/2024
Address: 5881 Forbes Avenue	State: PA Zip: 15217	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 116678	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-114		Priority Code: H
Category Code: 212-Chain Restaurant without Liquor	Re-Inspection Date: 05/20/2024	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					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	
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food		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		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing					x			x
18 Handwashing Facilities		x						
19 Pest Management #					x	x		
20 Toxic Items					x		x	
21 Certified Food Protection Manager					x			x
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
	0	15	1	0	9	2	2	6

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	4	0	1	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: 116678 **Balance Amount:** \$0.00
Placarding: Consumer Alert **Contact:**
Start Time: 11:20:00 AM **End Time:** 04:20:00 PM **Phone:** (412) 521-8100

Violation: 1 Food Source/Condition

Comments: *LOW RISK*
Bulk bins of flour, sugar, and brown sugar in the bakery area are not labeled.

Food Code Section(s): 332

Corrective Action: Label all bulk ingredients with at least the common English name.

Violation: 7 Cold Holding Temperatures

Comments: *MEDIUM RISK**
In the flip-top prep cooler next to the bagel display, 1/6 pans of veg cream cheese was measured at 44F, and lox cream cheese was measured at 43F.

Quart of half & half in 4" deep 1/6 pan with mostly melted ice on counter measured at 45F. Moved to cooler.

Food Code Section(s): 332

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

Corrective Action: Keep cooler lid closed during service.



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

Rodent droppings observed on food contact surface of lexan and bain marie in dry storage and on food contact surface of sheet trays stored on speed rack in narrow hallway between kitchen and restrooms. REPEAT VIOLATION

LOW RISK

Chlorine test strips expired 10/2021.

Encrusted food debris present on non-food contact surfaces including but not limited to: top of ice-cream style freezer in dry storage, backsplash behind cook line, speed racks in dry storage, speed racks in narrow hallway between office and restrooms, the sides and base of stand mixer, on the front of the boiler bath in the bakery, on the tablecloths on baked goods display tables in customer area, and on pan used to store margarine in bakery. REPEAT VIOLATION

Mold-like black spots found on label of old hard boiled egg bucket used for storage in walk-in.

Moist wiping cloth stored under flat top grill.

Sanitizer bucket underneath toaster oven tested at 0ppm for chlorine.

Food Code Section(s): 311

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.

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

Corrective Action: Provide appropriate test strips or monitoring equipment

Corrective Action: Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.

Violation:

Comments:

17 Plumbing

LOW RISK

Floor drain in kitchen is uncovered.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate



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Violation:

19 Pest Management

Comments:

*HIGH RISK***

Two live mice were found in a glue trap in the bakery.

Nesting material found behind ice machine and display cases facing front door.

Rodent droppings found in areas including but not limited to: speed racks stored in dry storage area, on the ground along the walls in the dry storage area, on the base of the stand mixer, on the shelf next to the prep cooler in the kitchen, on a sheet tray used as a shelf in the bakery, on the ground in the corners of the bakery, under the display cases facing the front door, in the corner of the office area behind the 3 chest freezers, on the bottom shelf of the shelving unit in the office, on the speed racks and sheet trays on said racks stored in the hallway between the office and the restrooms, on the ground in both restrooms, and on the prep table beneath the slicer in the cafe area. REPEAT VIOLATION

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: Repair holes in walls and other potential routes of pest entry.

Have licensed, professional pest control twice per week.

Violation:

20 Toxic Items

Comments:

*MEDIUM RISK**

A can of PT Alpine aerosol fly bait is present behind the ice machine.

Food Code Section(s): 318

Corrective Action: Remove unapproved chemical from premises

Corrective Action: Pesticides must only be applied by a licensed professional pest control technician.

Violation:

21 Certified Food Protection Manager

Comments:

LOW RISK

Certificate expired 2/12/24.

Food Code Section(s): 325 ; 326

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

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Provide proof of current and approved Food Protection Manager certification



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Violation: **23 Contamination Prevention - Food, Utensils and Equipment**

Comments:

LOW RISK

Tongs resting on top of bacon in pan on grill- handle in contact with food.

Scoop is stored in brown sugar bin with handle in contact with food.

Jar of green jimmies in cafe area is uncovered.

REPEAT VIOLATION

Food Code Section(s): 331 ; 334

Corrective Action: Protect Food

Corrective Action: Store handle out of food

Violation: **24 Fabrication, Design, Installation and Maintenance**

Comments:

LOW RISK

Bulk container of brown sugar has a hole midway up the front left corner.

Food Code Section(s): 308

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Violation: **27 Floors**

Comments:

LOW RISK

Floors throughout the facility have rodent droppings and assorted food debris present. REPEAT VIOLATION

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: **28 Walls and ceilings**

Comments:

LOW RISK

Hole present in wall in back right corner of dry storage area.

Hole beneath urinal where pipes enter wall in restroom.

Hole present in wall behind ice machine.

REPEAT VIOLATION

Food Code Section(s): 312

Corrective Action: Clean and maintain

Corrective Action: Seal, caulk

Corrective Action: Repair or replace

Violation: **32 General Premises**

Comments:

LOW RISK

Excessive clutter throughout facility leading to harborage areas for pests.

Food Code Section(s): 315

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

Exceptional Observations:



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