



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: 200802250003	Client Name: Universal Pizza	Inspection Date: 08/13/2024
Address: 2558 Main Street		Purpose: Complaint
City: Pittsburgh	State: PA Zip: 15235	Permit Exp. Date: 02/28/2025
Municipality: Penn Hills	Inspector: 116255	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 3
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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 #					X	X		
8 Facilities to Maintain Temperature					X		X	X
9 Date Marking of Food					X			X
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					X			X
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities								
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					X			X
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	0	0	0	6	2	1	5

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								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	2	0	0	2

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: 116255 **Balance Amount:** \$0.00
Placarding: Consumer Alert **Contact:**
Start Time: 01:30:00 PM **End Time:** 05:00:00 PM **Phone:** (412) 793-7110

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
- Lunch meat (ham, salami and pepperoni) in the 3-door refrigerator measured between 47F-50F. Ambient air 51F.
- Sliced pepperoni in the top of the pizza prep unit measured 46F. Ambient air measured 40F.
- Shredded cheese in the bottom of the pizza prep unit measured 47F. Ambient air measured 40F.
- Ziplock bag of pepperoni in the deli prep unit measured 46F. Ambient air measured 36F-38F.

Food Code Section(s): 332

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

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
- Ambient air of the 3-door refrigerator measured 51F.

Note: Ambient air of the pizza prep unit measured 40F.

LOW RISK
- No thermometers in the refrigerator and the pizza prep units.

Food Code Section(s): 332

Corrective Action: Provide accurate, conveniently located thermometer

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

Violation: 9 Date Marking of Food

Comments: *LOW RISK*
- Opened log of pepperoni stored in the 3-door refrigerator without a discard date. REPEAT VIOLATION.

Food Code Section(s): 332

Corrective Action: Properly label foods with a use by date of seven days including the first day of use.



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- Dried food residue present on food-contact surface (blade) of can opener. REPEAT VIOLATION
- Cutting board at sandwich station heavily soiled. Replace immediately.

LOW RISK

- Debris build-up present on non-food contact surfaces of shelving units. REPEAT VIOLATION.
- No quat test strips available at the facility. REPEAT VIOLATION.

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

Violation:

Comments:

15 Water Supply

LOW RISK

- Lack of cold water to the handsink in the kitchen.

Food Code Section(s): 319

Corrective Action:

Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Pizza boxes stored on the floor.

Food Code Section(s): 332

Corrective Action:

Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Violation:

Comments:

27 Floors

LOW RISK

- Perimeter of the facility is coated with flour.

Food Code Section(s): 312

Corrective Action:

Clean and maintain

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Dried food build-up on the walls throughout the facility. REPEAT VIOLATION.

Food Code Section(s): 312

Corrective Action:

Clean and maintain

Other Assesment observations and comments:

Exceptional Observations: