



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: 202102230002	Client Name: Allegheny County Jail	Inspection Date: 02/28/2022
Address: 950 2nd Avenue	State: PA Zip: 15219	Purpose: Initial, Service
City: Pittsburgh	Inspector: 112898	Permit Exp. Date: 03/31/2023
Municipality: Pittsburgh-101		Priority Code: H
Category Code: 401-Adult Food Service		
Re-Inspection: Yes - Inspector	Re-Inspection Date: 03/28/2022	

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	x		
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature					x			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
15 Water Supply					x			x
16 Waste Water Disposal					x			x
17 Plumbing					x			x
18 Handwashing Facilities					x		x	x
19 Pest Management #					x	x		
20 Toxic Items		x						
21 Certified Food Protection Manager		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			x
TOTAL	0	11	1	1	12	2	1	10

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			x
30 Ventilation		x						
31 Dressing rooms and Locker rooms		x						
32 General Premises					x			x
33 Administrative		x						
TOTAL	0	4	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

0	15	1	1	16
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 112898	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact:
Start Time: 11:00:00 AM	End Time: 11:00:00 AM
	Phone: (412) 350-2038

Violation: 1 Food Source/Condition

Comments: *LOW RISK*
-Large white bins of bulk food ingredients in the food warehouse were observed to lack labels.

NOTE: Boxes of frozen mechanically separated chicken observed on a pallet in the kitchen labeled for export to the Philippines. Invoice requested.

Food Code Section(s): 301

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

Violation: 6 Hot Holding Temperatures

Comments: *HIGH RISK***
-Two hotel pans of rice held at 90° F were found in the hot-holding cabinet of the Officer Dining Room kitchen. The ambient temperature of the hot holding cabinet was observed to be 125° F. The rice had been cooked around 10:30 AM and will be discarded by 1:45 PM.

Food Code Section(s): 303

Corrective Action: Maintain food at or above 135° F

Corrective Action: Provide written procedure describing proposed use of time as public health control (TPHC) for foods intended for immediate consumption (must be pre-approved and performed properly)

Corrective Action: Use or discard within 4 hours of preparation.

Violation: 8 Facilities to Maintain Temperature

Comments: *LOW RISK*
-Walk-in cooler #1, utilized for prepared foods and ODR (officer dining room) foods, was observed to have an ambient temperature of 43° F.
-The hot-holding cabinet behind the service line of the ODR was observed to have an ambient temperature of 130° F.

Food Code Section(s): 303

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

Corrective Action: Provide enough conveniently located, approved, properly operating hot food storage units to assure that hot foods are held at or above 135° F/130° F (roasts) .

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*
-There was a an accumulation of biofilm and calcium deposits inside the left-hand ice machine in the ODR.
-There is a heavy accumulation of dust and debris behind the Victory 2-door cooler behind the ODR service line.
-Interior of vending machines in the ODR found to be dirty.

Food Code Section(s): 312

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



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Violation:

15 Water Supply

Comments:

LOW RISK

-Left-hand faucet of the 3-bowl sink in the preparation area of the kitchen is not supplied with cold water.

Food Code Section(s): 317

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

Violation:

16 Waste Water Disposal

Comments:

LOW RISK

-Numerous sinks (including handwashing sinks) leak from traps.

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate

Violation:

17 Plumbing

Comments:

LOW RISK

-Missing faucet assembly at central bowl of the 3-bowl sink in the food preparation kitchen area.

-Clogged drain at the right bowl of the 3-bowl sink in the food preparation area of the kitchen.

-Clogged floor drain beneath the salad bar in the ODR kitchen/service area.

-Broken drain cover at the end of the service line of the ODR kitchen.

-Drain cover missing from floor drain in mop sink closet.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

-No soap at the handwashing sink in the salad preparation area, on the wall adjacent to the kitchen office.

-No soap provided in one of the resident toilet rooms.

-No soap or paper towels provided at the handwashing convenient to the ODR cook and service line.

LOW RISK

-Low hot water pressure at the handwashing sink in the preparation kitchen area.

-No paper towels or hand drying device provided at employee or resident toilet rooms.

Food Code Section(s): 317

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Corrective Action: Provide sufficient hot(>100° F) and cold water through mixing valve to hand washing sink



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Live rodents (4) observed in food storage, warewashing, and garbage compactor areas.
- Live German cockroaches (2) observed in the mop utility room #2 of the kitchen.
- American cockroach (1) observed near the floor drain at the end of the large dishwashing machine in the kitchen.
- Rodent droppings observed in a large white bin containing a powdered cheese product in the dry food storage warehouse area.
- Rodent droppings and urine observed on unused food trays stored in the kitchen.
- Rodent droppings observed in numerous areas of the kitchen, warehouse food storage, supply room warehouse, and supply room offices.
- Bait stations from previous pest control services have not been serviced in some time. Found to have nesting materials inside.
- An unused upright oven-unit (the right-most in the line of ovens) was found to have nesting materials and droppings in a cavity in the back of the unit.
- Fly strip observed hanging in close proximity to food equipment in the tool room.
- Potential entry points observed at exterior doors.

*Recent pest control invoices and reports were provided to the inspector.

Food Code Section(s): 319

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: Remove all rodent droppings.
Remove all old bait stations.
Seal all cracks and gaps within facility and at exterior doors. Add more monitoring and mechanical devices.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- A large white bulk container of sugar was observed to lack a lid. Food is uncovered. Some shreds of cardboard observed in the food.

Food Code Section(s): 303

Corrective Action: Protect Food

Corrective Action: Cover Foods



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Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

- Unused food trays made of a soft plastic material were observed to have outer surfaces that were peeling and torn. Not smooth or easily cleanable due to the material and design. These items have reached the end of their usefulness.
- Numerous white tubs used to store food in the kitchen and walk-in coolers (ground meat, salad, etc.) were found to be chipped, cracked, and broken. Edges of breaks are jagged. No longer smooth or easily cleanable.
- Milk crates are in-use throughout the kitchen to create elevated work surfaces. Milk crates are not smooth or easily cleanable.
- Lids are missing from at least two large white bins used to store foods in the food warehouse area.

Food Code Section(s): 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Utilize carts or tables for work surfaces.

Violation:

25 Toilet Room

Comments:

LOW RISK

- Employee toilet rooms convenient to the kitchen lack covered refuse containers.
- Doors to resident toilet rooms convenient to the kitchen are not self-closing.

Food Code Section(s): 316

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container

Violation:

27 Floors

Comments:

LOW RISK

- Cracks and gaps present in at floor and wall junctures throughout the kitchen, cart washing room, and warewashing area. No longer smooth or easily cleaned.

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

-Wall panels in the bread cooler are damaged and cracked; surfaces jagged and not smooth or easily clean.

-Large opening in ceiling of the tool room.

-A gap is present at the drain stub-out associated with the disposal unit near the dish machine warewashing area.

-There are gaps around the pipe penetrations beneath the preparation sink in the kitchen.

Food Code Section(s): 321

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

29 Lighting

Comments:

LOW RISK

-Less than 20-40 foot candles of light provided throughout the kitchen.

Food Code Section(s): 322

Corrective Action: Provide at least 20 foot-candles of light

Violation:

32 General Premises

Comments:

LOW RISK

-Numerous pieces of equipment not functional throughout the kitchen.

Food Code Section(s): 326

Corrective Action: Remove miscellaneous items

Corrective Action: Evaluate and repair or remove.

Other Assessment observations and comments:

Exceptional Observations: