



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: 201704050003	Client Name: Subway Sandwiches & Salads #32741	Inspection Date: 07/06/2022
Address: 3147 Banksville Road	State: PA Zip: 15216	Purpose: Initial
City: Pittsburgh	Inspector: 111553	Permit Exp. Date: 03/31/2024
Municipality: Pittsburgh-120	Re-Inspection Date:	Priority Code: 1
Category Code: 212-Chain Restaurant without Liquor		Class: 3
Re-Inspection: Pending - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition		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		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						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment		x						
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room		x						
	0	19	0	2	4	1	2	2

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors		x						
28 Walls and ceilings		x						
29 Lighting		x						
30 Ventilation		x						
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative		x						
	0	6	0	1	1	0	0	1

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: 111553	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 11:00:00 AM	End Time: 12:45:00 PM
	Phone: (412) 668-2851

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
In meat open face cooler, deli turkey is at 47F, Tuna salad, capicola, cold cut trio meat, and chicken breasts are at 45F.
In veggie open face cooler, sliced tomatoes are at 44F and veggie patties are at 55F.

LOW RISK
Frozen cooked meats are thawing on shelving by office. Meats are under 41F.

Food Code Section(s): 303 ; 304

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

Corrective Action: Properly thaw foods, under refrigeration, potable cold running water, or other approved method.

Corrective Action: Facility may use time as a public health control (TPHC). Time & Temperature Controlled for Safety foods (foods that require refrigeration) must be labeled with a discard time that is no more than 6 hours after removal from the walk-in cooler and must be kept under 60F.

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
Open face meat cooler has a ambient air temperature of 46F.
Open face veggie cooler has a ambient air temperature of 44F.

Ice blocks have been placed under bins. Water must be added to efficiently cold hold temperature sensitive foods (Ice bath). Ice baths must be used in combination with Time as a Public Health Control (TPHC).

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: Remove/ ice foods

Corrective Action: Close lids between customers.

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*
Ceiling fans in dining room have accumulated dust.

Food Code Section(s): 312

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

Violation: 21 Certified Food Protection Manager

Comments: *MEDIUM RISK**
Only certified food protection manager is out sick today. Classes can be scheduled through ACHD at <https://www.alleghenycounty.us/Health-Department/Programs/Food-Safety/Food-Protection-Manager-Certification.aspx> .

Food Code Section(s): 336

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



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Violation:

32 General Premises

Comments:

LOW RISK
CO2 canisters are unchained.

Food Code Section(s): 326

Corrective Action: Chain CO2 canisters to wall

Other Assessment observations and comments:

Exceptional Observations: