



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: 202102230002	Client Name: Allegheny County Jail	Inspection Date: 04/04/2022
Address: 950 2nd Avenue	State: PA Zip: 15219	Purpose: Reinspection
City: Pittsburgh	Inspector: 111553	Permit Exp. Date: 03/31/2024
Municipality: Pittsburgh-101		Priority Code: H
Category Code: 401-Adult Food Service		Class: 4
Re-Inspection: Yes - Supervisor	Re-Inspection Date: 05/04/2022	

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition		x							
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #					x		x		
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food									
10 Probe-Type Thermometers					x			x	
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x				x
15 Water Supply		x							
16 Waste Water Disposal					x				x
17 Plumbing					x				x
18 Handwashing Facilities					x				x
19 Pest Management #					x		x		x
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
		0	6	0	0	8	3	1	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors		x							
28 Walls and ceilings		x							
29 Lighting		x							
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises		x							
33 Administrative									
		0	4	0	0	0	0	0	0

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: Inspected & Permitted

Contact:

Start Time: 11:05:00 AM

End Time: 12:40:00 PM

Phone: (412) 350-2038

Violation:

6 Hot Holding Temperatures

Comments:

*HIGH RISK***

Broccoli casserole in hotel pan in steam bath in employee cafeteria kitchen is between 130F to 105F. Lips of hotel pan are crumpled and pan does not fit snug into steam bath. All food that is served between 10 AM and 2:30 PM with 2 sets are discarded at end of service.

Food Code Section(s): 303

Corrective Action: Maintain food at or above 135° F

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

Sliced tomatoes are between 40F and 48F on the salad bar in the ice bath in the employee cafeteria kitchen. Ice in the ice bath does not reach the top of the bins.

The facility claims to use Time as a Public Health Control but was unable to provide written procedures. All food that is served between 10 AM and 2:30 PM is discarded at end of service.

Food Code Section(s): 305

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

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)

Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

Thermometers are not being used in the employee cafeteria kitchen.

Food Code Section(s): 304

Corrective Action: Use thermometer to monitor food temperatures

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

Vending machines in the employee cafeteria dining room are visibly soiled.

Repeat violation

Food Code Section(s): 312

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

Violation:

16 Waste Water Disposal

Comments:

LOW RISK

Numerous sinks (including handwashing sinks) leak from traps in the employee cafeteria kitchen and main kitchen.

Repeat violation.

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate



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Violation:

Comments:

17 Plumbing

LOW RISK

Clogged floor drain underneath employee cafeteria salad bar.

Missing drain cover from mop sink closet in the main kitchen.

Repeat violation.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

Hand sink by ovens lacks paper towels.

Food Code Section(s): 317

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

Violation:

Comments:

19 Pest Management

*HIGH RISK***

Six live German roaches on the ceiling by sprinklers in the mop closet.

One fresh dead mouse is on the floor in the supply room behind the mini-fridge.

LOW RISK

Numerous mice droppings around perimeter of supply room (including nesting material), back wall of ODR kitchen, and on the backside surfaces of ovens in main kitchen.

Holes remain present on the floor of the garbage compactor room.

Additional feedback: Insufficient number of monitoring devices such as sticky traps and bait stations for the "size" and history of the facility.

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

Other Assessment observations and comments:

27 Floors

Satisfactory

Some floor sections still remain cracked and chipped but progress has been made in other locations.

29 Lighting

Satisfactory

Continue replacing burnt out lights through out kitchen.

Exceptional Observations: