



# 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

<b>Client ID:</b> 202102230002	<b>Client Name:</b> Allegheny County Jail	<b>Inspection Date:</b> 04/08/2021
<b>Address:</b> 950 2nd Avenue	<b>State:</b> PA <b>Zip:</b> 15219	<b>Purpose:</b> COVID-19, Ini
<b>City:</b> Pittsburgh	<b>Inspector:</b> 112898	<b>Permit Exp. Date:</b> 03/31/2024
<b>Municipality:</b> Pittsburgh-101		<b>Priority Code:</b> H
<b>Category Code:</b> 401-Adult Food Service		<b>Class:</b> 4
<b>Re-Inspection:</b> Yes - Inspector	<b>Re-Inspection Date:</b> 04/22/2021	

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		x		
7 Cold Holding Temperatures #		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							
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				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
		0	13	1	1	10	1	1	9

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				x
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
		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

◆ - 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:** 08:50:00 AM

**End Time:** 12:20:00 PM

**Phone:** (412) 350-2038

**Violation:**

**6 Hot Holding Temperatures**

**Comments:**

\*HIGH RISK\*\*\*

-Meatball and sauce dish in a hot-holding table displayed for service in the Officer Dining Room (ODR) was observed to be 110° F. Meatballs arrived from the main kitchen about 30 minutes prior. Meatballs will be discarded after lunch service, around 1:30pm.

**Food Code Section(s):** 305

**Corrective Action:** Maintain food at or above 135° F

**Corrective Action:** Reheat food to at least 165° F ( for 15 sec.) and hold at or above 135° F

**Violation:**

**15 Water Supply**

**Comments:**

\*LOW RISK\*

-3-bowl sink in the ware washing area of the main kitchen lacks hot water.

**Food Code Section(s):**

**Corrective Action:** Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

**Violation:**

**16 Waste Water Disposal**

**Comments:**

\*LOW RISK\*

-Drain of the handwashing sink by the slicer in the main kitchen is not attached to the trap. Trap leaks.

**Food Code Section(s):**

**Corrective Action:** Repair, replace or eliminate

**Violation:**

**17 Plumbing**

**Comments:**

\*LOW RISK\*

-Hot water knob at faucet of the handwashing sink by the slicer in the main kitchen leaks.  
-Right-most faucet at the 3-bowl sink in the ware washing area of the main kitchen leaks.

**Food Code Section(s):** 315

**Corrective Action:** Repair, replace or eliminate



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### Violation:

### Comments:

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

- Handwashing sink by the slicer in the main kitchen lacks cold water.
- Handwashing sink in the ODR ware washing room lacks hot water.
- Handwashing sink in the ODR kitchen lacks soap, sanitary towels.
- Inmate toilet rooms lack soap and sanitary towels.

\*LOW RISK\*

- Numerous handwashing sinks throughout kitchen lack sanitary towels.
- Handwashing sink in the bake shop lacks sanitary towels.

**Food Code Section(s):** 317

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

**Corrective Action:** Use hand washing sinks only for handwashing

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

### Violation:

### Comments:

### **19 Pest Management**

\*LOW RISK\*

- Rodent droppings observed in the corners of the walk-in cooler # 7. Cooler is not in use and was being mopped and cleaned at the time of inspection. No food stored inside.
- Back door of walk-in cooler # 7 has a gap beneath it. Weather stripping is torn/missing on the left hand side beneath the door. Potential point of entry for pests.
- Rodent droppings observed beneath the shelves of the paper goods and equipment storage room.

**Food Code Section(s):** 319

**Corrective Action:** Eliminate harborage area, food sources, and entry sites

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

### Violation:

### Comments:

### **20 Toxic Items**

\*LOW RISK\*

- Concentration of quaternary ammonium sanitizer in the 3-bowl sink in the ODR ware washing area was observed to be greater than 400ppm.

**Food Code Section(s):** 312

**Corrective Action:** Use all chemicals as directed by the manufacturer

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

- A box of potato chips was observed stored on the floor in the ODR kitchen. \*Corrected during inspection.\*
- An opened box of fried chicken patties in the walk-in freezer was tipped over and chicken patties were spilled onto boxes below. Food in direct contact with cardboard packaging.

**Food Code Section(s):** 303

**Corrective Action:** Cover Foods

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



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### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

\*LOW RISK\*

-The flange around the hot water supply for the right-most faucet at the 3-bowl sink in the ware washing area of the main kitchen is broken and jagged. Faucet is loose.

-Caulk that seals the drainboard in the ware washing area of the main kitchen to the wall is torn and missing in places. Requires replacement.

-Sanitizer dispenser at the 3-bowl sink in the ODR ware washing room is not functioning.

-Numerous shelves in dry storage room are broken, uneven. require repair or replacement.

-Shelves in the ODR ware washing room are broken, uneven. Require replacement. Repaired with torn trash bags. Not smooth, easily cleanable.

**Food Code Section(s):** 309

**Corrective Action:** Repair / replace equipment

**Corrective Action:** Seal / caulk stationary equipment to the floor and wall

### Violation:

### Comments:

### **25 Toilet Room**

\*LOW RISK\*

-Left-hand staff restroom in the main kitchen lacks a covered refuse container.

**Food Code Section(s):** 316

**Corrective Action:** Provide covered refuse container

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

-Floor of walk-in cooler # 1 is damaged, creating an uneven surface that is not smooth and easy to clean.

-Base coving is damaged or missing in the door jam of the back storage area in the dry food storage room.

-Base coving is missing where steel pillars have been installed in the walk-in freezer.

-Excessive food debris was observed beneath shelves in the dry food storage area.

-Debris observed on the floor beneath shelves and in difficult-to-reach areas of the paper goods and equipment storage room.

**Food Code Section(s):**

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace



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### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

-Wall panel is damaged and dented in walk-in cooler # 4.

-Corner of column in walk-in cooler # 4 is missing plastic cover. Exposed foam insulation is gouged. Not smooth, easily cleanable.

-Plastic corners at the door jam in the back of the walk-in cooler are chipped/broken. Not smooth, easily cleanable.

-Gaps around pipes above the food preparation sink in the bake shop.

-Gap around a hose that penetrates the ceiling in the paper goods and equipment storage room.

-Holes are missing plugs in numerous walk-in refrigeration units (not smooth, easily cleanable):

--Walk-in freezer.

--Walk-in cooler # 1

--Walk-in cooler # 3

--Walk-in cooler # 4

--Walk-in cooler # 5

--Walk-in cooler # 6

--Walk-in cooler # 7

**Food Code Section(s):** 321

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Seal, caulk

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **29 Lighting**

\*LOW RISK\*

-One bank of lights in the back dry storage room is not functioning.

**Food Code Section(s):** 322

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

### Violation:

### Comments:

### **30 Ventilation**

\*LOW RISK\*

-The middle ventilation hood under which two steam kettles are installed in the kitchen is not adequately ventilating steam produced by the cooking equipment. Excessive condensation building up and dripping from the hood and surrounding equipment. \*LOW RISK\*

**Food Code Section(s):** 323

**Corrective Action:** Provide adequate approved ventilation

**Corrective Action:** Repair or replace

### **Other Assessment observations and comments:**

#### **5 Cooling Food**

#### **Satisfactory**

-Blast chiller is not in use. Foods are being cooled in the freezer.

### **Exceptional Observations:**