



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: 201802270002	Client Name: Hospitality Consulting & Supply Food Service Management
Address: 45 Bates Street	Inspection Date: 10/24/2024
City: Pittsburgh	Purpose: Initial, Compl
Municipality: Pittsburgh-104	Permit Exp. Date: 01/31/2025
Category Code: 120-Commissary	Priority Code: H
Re-Inspection: Pending - Inspector	Re-Inspection Date:
	Class: 3

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						
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	x		x
15 Water Supply					x		x	
16 Waste Water Disposal		x						
17 Plumbing					x			x
18 Handwashing Facilities		x						
19 Pest Management #					x	x		x
20 Toxic Items					x		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			x
25 Toilet Room		x						
	0	13	4	1	7	2	2	5

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						
30 Ventilation		x						
31 Dressing rooms and Locker rooms		x						
32 General Premises					x			x
33 Administrative		x						
	0	5	0	0	3	0	0	3

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

0	18	4	1	10
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 116255	Balance Amount: \$244.00
Placarding: Ordered To Close	Contact:
Start Time: 08:35:00 AM	End Time: 12:25:00 PM
	Phone: (412) 390-9967

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
 - The wash cycle of the chemical dishwasher measured no higher than 88F. Multiple cycle run.
 - At the start of inspection, no dish detergent connected to dishwasher. The container was empty.

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: Wash cycle must reach a minimum of 110F or as indicated on the equipment data plate.

Violation: 15 Water Supply

Comments: *MEDIUM RISK**
 - Lack of hot water at the handsink in the warewashing room. Highest temperature measured 74F.
 - Lack of hot water at the 3-bowl sink. High temperature measured was 68F. REPEAT VIOLATION.
 - Lack of hot water supplied to the dish washing machine.

Food Code Section(s): 319

Corrective Action: Provide adequate at least 110° F running water to the facility and fixtures where required.
 Provide adequate hot at least 85° F running water to handwashing sinks.

Violation: 17 Plumbing

Comments: *LOW RISK*
 - Sink utilized as a food preparation sink lacks an approved air gap.

Note: Greasetrap is present in facility however, it currently is not utilized. Contact a registered master plumber for consultation and service company for maintenance.

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.

Corrective Action: Install a grease trap



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Rodent droppings found on the following surfaces: on the shelf with clean chafing dishes and saran wrap, on the shelf under the food prep sink, in clean silverware containers, and throughout the basement. Service reports could not be provided during inspection. PIC contacted CPO (certified pest operator) during inspection to get the service reports. No reports provided.

LOW RISK

- 3 decomposed mice on a glue board in the basement

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Remove rodent droppings

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

- Unlabeled spray bottle near the 3-bowl sink
- Unlabeled spray bottle on top of the non-functional ice machine.

Food Code Section(s): 318

Violation:

Comments:

21 Certified Food Protection Manager

LOW RISK

- Certified managers certification expired 7/18/2024.

Food Code Section(s): 325

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Ice build-up observed on the ceiling and floor of the walk-in freezer.
- Hot water faucet at the 3-bowl sink is stripped. REPEAT VIOLATION.

Food Code Section(s): 308

Corrective Action: Repair / replace equipment

Violation:

Comments:

27 Floors

LOW RISK

- Damaged floor tiles diagonal of the table-mounted can opener. REPEAT VIOLATION.

Food Code Section(s): 312

Corrective Action: Repair or replace



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Violation:

28 Walls and ceilings

Comments:

LOW RISK
- Water damaged ceiling tiles near the vent hood and in the warewashing area. REPEAT VIOLATION.

Food Code Section(s): 312

Corrective Action: Repair or replace

Violation:

32 General Premises

Comments:

LOW RISK
- Non-functional equipment stored throughout the facility including non-functional ice machine, walk-in cooler in the basement, and the 3 ovens in the kitchen.

Personal items stored in unused walk-in cooler. PIC advised to remove non-essential items immediately. REPEAT VIOLATION.

Food Code Section(s): 315

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

23 Contamination Prevention - Food, Utensils Satisfactory

The facility has a 3-bowl sink, 2 food preparation sinks, and 1 handsink but only 1 food preparation sink is being used.

Exceptional Observations: