



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: 201611230001	Client Name: The Urban Tap	Inspection Date: 06/21/2023
Address: 216 S Highland Avenue	State: PA Zip: 15206	Purpose: Reinspection,
City: Pittsburgh	Inspector: 115474	Permit Exp. Date: 11/30/2024
Municipality: Pittsburgh-107		Priority Code: 1
Category Code: 202-Chain Restaurant with Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms					x				
32 General Premises									
33 Administrative									
	0	0	0	0	4		0	0	3

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: 115474

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 02:30:00 PM

End Time: 06:30:00 PM

Phone: (412) 404-7723

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

- Bag of dried chilis found on storage rack in basement with hole made from knife.
- Food adulterated by pests; dropping found in bag of grits. Operator discarded.

LOW RISK

- Bulk ingredient storage containers in the basement preparation kitchen are unlabeled (REPEAT VIOLATION).

Food Code Section(s): 332

Violation:

9 Date Marking of Food

Comments:

*MEDIUM RISK**

- The following items in upstairs walk-in cooler and prep coolers were held beyond discard date of 7 days;
 - Icing (06/15-06/22 8-day)
 - Tomato sauce (06/09 - 06/16)
 - Mango salsa (06/15-06/22).
- Many items throughout all cold-holding and refrigeration units labeled with 8-day discard date; grits, roasted tomatoes, gouda cheese, sliced tomatoes, etc.

Food Code Section(s): 332

Corrective Action: Discard foods held beyond a use-by date of 7 days from and including day of preparation.

Corrective Action: Properly label foods with a use by date of seven days including the first day of use.

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

- Food contact surfaces for Temperature/time control for safety food are soiled:
 - two waffle makers, last used sunday, covered with waffle batter and grease.
 - Dehydrator in basement prep kitchen covered with old food and sticky residue throughout.
 - Toaster in the upstairs kitchen filled with old breadcrumbs.

*MEDIUM RISK**

- Dry, soiled wiping cloths stored on cutting boards in the upstairs kitchen.

LOW RISK

- Soiled non-food contact surfaces of equipment;
 - All line equipment covered with grease residue on the sides.
 - Shelving on the servers side of the cookline holding single service items and cooking equipment covered with old bread crumbs and dust.
 - In the bar area, surfaces of all coolers and ice bins covered with tacky grime.

Food Code Section(s): 311

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

Corrective Action: Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.



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Violation:

Comments:

15 Water Supply

LOW RISK

- Handwashing sink in bar areas hot water temperature 80F and low water supply.
- Handwashing sink in downstairs prep kitchen low water pressure.

Food Code Section(s): 319

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

Violation:

Comments:

17 Plumbing

LOW RISK

- Basement preparation grease trap intake valve dripping into sanitizer bucket.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Evidence of active infestation of rodents:
 - One chewed bag of walnuts in dry storage area of basement. Operator discarded.
 - One chewed bag of cornmeal in the dry storage area of basement, accompanied by fresh droppings in the hole. Operator discarded.
 - Fresh droppings on bag of cornmeal and in the box with bags of walnut. Operator discarded.
 - Fresh dead rodents (7) observed next to grease collection tank in basement garage area.
 - 5+ flies observed in downstairs prep kitchen. (REPEAT VIOLATION).

*MEDIUM RISK**

- Fruit flies, too numerous to count, in the following areas;
 - Throughout bar
 - Around bag in a box and wine kegs. (REPEAT VIOLATION).

LOW RISK

- Old and new rodent droppings observed throughout the entire facility (i.e along floor-wall junctions in the kitchen, on shelving throughout the facility, under all equipment in the bar area, and along the floor-wall junction of the party room). (REPEAT VIOLATION)
- Hole with rub markings observed beneath the stairs to the basement.
- Bay windows and front doors open during beginning of inspection.
- Small door in party room, leading behind the wall has large gap present with rodent droppings observed around gap.
- Paper single-service items showed signs of gnawing and chewing, to create rodent nesting material.

Food Code Section(s): 317

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: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.



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Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Bulk containers of french fries stored on the floor of the walk-in cooler. (REPEAT VIOLATION).
- Food preparation sink in the basement preparation kitchen is directly plumbed into grease trap. Provide indirect drain. (REPEAT VIOLATION).
- Syrup bottle holder in ice well behind bar. Discontinue.

Food Code Section(s): 310 ; 331 ; 332 ; 334

Corrective Action: Protect Food

Corrective Action: Provide approved food preparation sink with indirect waste

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

Corrective Action: Discontinue

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Right side of convection oven in garage area completely rusted.
- Saturated and soiled cardboard used in the basement; entering the garage from the rear storage area, in the walk-in cooler, under the floor mat in front of the dressing rooms.

Food Code Section(s): 307 ; 308

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- Overflowing garbage. (REPEAT VIOLATION).

Food Code Section(s): 324

Corrective Action: Increase pick-up frequency

Corrective Action: Clean ground and surrounding area

Violation:

Comments:

27 Floors

LOW RISK

- Floors not maintained and cleaned:
 - Under all equipment in bar has old sticky residue and old moldy fruit.
 - Under all equipment in the kitchen is soiled with old food debris and grease accumulation.
 - Under all racks in the beer cooler, 1inch of sticky beer and old moldy fruit throughout.
 - Next to grease holding tanks, large and thick grease spill with dead mice present.

Food Code Section(s): 312

Corrective Action: Remove

Corrective Action: Clean and maintain

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Walls behind the cookline coated in grease.
- Walls behind the dish station have old grime and residue. (REPEAT VIOLATION).

Food Code Section(s): 312



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Comments:

31 Dressing rooms and Locker rooms

LOW RISK

- Locker facilities not maintained clean and in good repair, both men's and women's:
 - In men's room old food and old used single service items on the floor.
 - Dirty shoes and clothing piled in corners.
 - Rodent droppings observed throughout in both men's and women's.

Food Code Section(s): 315

Corrective Action: Keep locker rooms cleaned and maintained. Remove or discard old clothing soiled with food.

Other Assessment observations and comments:

Exceptional Observations: