



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

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

<b>Inspector Name:</b> 115474	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 02:30:00 PM	<b>End Time:</b> 06:30:00 PM
	<b>Phone:</b> (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:**

### **15 Water Supply**

### **Comments:**

- \*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:**

### **17 Plumbing**

### **Comments:**

- \*LOW RISK\*
- Basement preparation grease trap intake valve dripping into sanitizer bucket.

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

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

### **Violation:**

### **19 Pest Management**

### **Comments:**

- \*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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### **Violation:** **23 Contamination Prevention - Food, Utensils and Equipment**

**Comments:** \*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:** **24 Fabrication, Design, Installation and Maintenance**

**Comments:** \*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:** **26 Garbage and Refuse**

**Comments:** \*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:** **27 Floors**

**Comments:** \*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:** **28 Walls and ceilings**

**Comments:** \*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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**Violation:**

**31 Dressing rooms and Locker rooms**

**Comments:**

\*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:**