

## All egheny County Heal th Department Food Safety Program Food Safety

2121 Nobl estown Rd, Suite# 210, Pittsburgh, PA 15205

Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 201203280004 Client Name: Industry Public House

Address: 4301-4305 Butler Street Inspection Date: 02/21/2024

City: Pittsburgh State: PA Zip: 15201 Purpose: Service Reque

Municipality: Pittsburgh-109 Inspector: 114912 Permit Exp. Date: 03/31/2025

Category Code: 202-Chain Restaurant with LiquorPriority Code:1Re- Inspection: Pending - InspectorRe- Inspection Date:Class:4

Re- inspection. Periolity - inspection Re- inspection Date.		CidSS.					4	
Food Safety Assessment Categories				Status		Violation Risk		
	•	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					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								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #					X	X		
14 Cleaning and Sanitization #								
15 Water Supply		х						
16 Waste Water Disposal					X		Х	
17 Plumbing								
18 Handwashing Facilities								
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	1	0	0	3	2	1	0
General Sanitation		Asses	smen	t Statı	JS	Viola	ation R	isk
	•	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse	+ ` ·							
27 Floors								
28 Walls and ceilings								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative					Х			
	0	0	0	0	1	0	0	0
# U.S. Centers for Disease Control and Prevention "high risk" for	0	1	0	0	4	1	1	

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

<sup>♦ -</sup> Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 114912 Balance Amount: \$0.00

Placarding: Closure/Imminent Hazard Contact:

Start Time: 11:15:00 AM End Time: 01:00:00 PM Phone: (412) 683-1100

Violation: 1 Food Source/Condition

Comments: \*HIGH RISK\*\*\*

- The facility is currently having the sewer line repaired. Plumbers are present walking through food storage areas. The ice in the ice machine in the basement and the potatoes on the wire shelf near

the ice machine are in the area where plumbers are working and exposed to possible

contamination.

- Food preparation of bacon and roast beef portions occurring in the food preparation room in the basement while repairs are being made to the sewer line for the facility and exposed to possible

contamination.

Food Code Section(s): 331

Corrective Action: Discard/remove food that is not in sound condition or not from an approved source.

**Corrective Action:** All ice in the ice machine in the basement must be discarded.

All potatoes on the wire shelf in the basement must be discarded.

All bacon and roast beef portions that were prepared today must be discarded.

<u>Violation:</u> <u>13 Employee Personal Hygiene</u>

Comments: \*HIGH RISK\*\*\*

- Observed an employee in the basement food preparation area don gloves without washing hands

while preparing portions of sliced deli meat.

Food Code Section(s): 327

Corrective Action: Wash hands as often as necessary between glove usage

Corrective Action: Discard all sliced deli meat in the basement food preparation area.

<u>Violation:</u> <u>16 Waste Water Disposal</u>

Comments: \*MEDIUM RISK\*\*

- Facility does not currently have a functioning sewer line. Plumbers are repairing sewer line for facility. Sewage present on the floor in front of the beer cooler from the plumbers pumping sewage

out of the affected area.

Food Code Section(s): 320; 321

Corrective Action: Repair, replace or eliminate

Corrective Action: Prior to opening, the facility must clean and disinfect all surfaces after repairs have been

completed. Areas include basement, kitchen, dining room, and bars.

The facility may not prepare food while the sewer line is being repaired.

Violation: 33 Administrative

**Comments:** 326.4 - Facility failed to report an imminent hazard of a sewage backup in the food facility.

Food Code Section(s):

Corrective Action: In the event of an emergency, such as fire, flood, sewage backup, the Allegheny County Health

Department Food Safety Program must be notified.

Other Assesment observations and comments:

15 Water Supply Satisfactory

Due to a damaged/inoperable sewage drainage system, the facility is not permitted to use its water supply or

generate wastewater.



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**Exceptional Observations:**