



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: 200203060006	Client Name: Kiin Lao & Thai Eatery	Inspection Date: 06/28/2024
Address: 5846 Forbes Avenue	State: PA Zip: 15217	Purpose: Partial ReInsp
City: Pittsburgh	Inspector: 116678	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-114	Re- Inspection Date: 07/08/2024	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class: 4
Re- Inspection: Pending - Inspector		

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

General Sanitation	Assessment Status					Violation Risk		
	◆	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								
	0	0	0	0	0	0	0	0

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: 116678	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 10:50:00 AM	End Time: 01:30:00 PM
	Phone: (412) 521-0728

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
The following items in the walk-in were measured at the respective temperatures:
-Cooked Beef- 52F
-Cooked Chicken- 53F
-Shell egg- 52F Discarded during inspection.
-Cooked rice noodles- 52F Discarded during inspection.

Based on conversations with the owner and the lead cook, determined that the cooked chicken and beef were still within safe time parameters for cooling, and relocated to the tall one door reach-in cooler to finish cooling to 41F in the next two hours.

Food Code Section(s): 332
Corrective Action: Food must be held at 41° F or below

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
Walk-in refrigerator ambient air temperature measured at 48F. Discarded 2 cases of eggs, 3 containers of rice noodles. Relocated all TCS foods prepared this morning to the tall one door reach-in cooler, including fried tofu, cooked chicken, beef, pork, shrimp, and stocks.

Food Code Section(s): 332
Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Corrective Action: Remove/ ice foods

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
Failure to use probe thermometer to monitor temperature of food in walk-in, to ensure proper function of unit.

Food Code Section(s): 308
Corrective Action: Use thermometer to monitor food temperatures

Violation: 21 Certified Food Protection Manager

Comments: *MEDIUM RISK**
CFPM arrived twenty minutes after inspection began.

Food Code Section(s): 325
Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Violation: 22 Demonstration of Knowledge

Comments: *MEDIUM RISK**
Failure to use probe thermometer to monitor temperature of food in malfunctioning walk-in unit.

Food Code Section(s): 325 ; 331
Corrective Action: Temperature Control - Holding.

Other Assessment observations and comments:

Exceptional Observations: