



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: 200602070001	Client Name: Silk Elephant	Inspection Date: 09/13/2021
Address: 1712 Murray Avenue		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15217	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-114	Inspector: 112897	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class: 3
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		
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #					x		x		
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #					x		x	x	
8 Facilities to Maintain Temperature									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #					x			x	
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x		x		x
15 Water Supply					x				x
16 Waste Water Disposal					x				x
17 Plumbing									
18 Handwashing Facilities					x			x	
19 Pest Management #					x		x		
20 Toxic Items					x			x	
21 Certified Food Protection Manager									
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	0	0	0	12		5	4	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting					x				x
30 Ventilation					x				x
31 Dressing rooms and Locker rooms									
32 General Premises		x							
33 Administrative									
	0	1	0	0	4		0	0	4

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: 112897

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 03:10:00 PM

End Time: 05:20:00 PM

Phone: (412) 421-8801

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

-Sauces and condiments on a shelf in the dry storage area sitting directly on mouse droppings and cockroach droppings. Person-in-charge notified of findings during inspection.

Food Code Section(s): 301

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

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

-Unsafe cooling method observed: Steamed rice, said to have been cooked this morning and cooling down, covered and in the same vessel it was cooked in, with an internal temperature of 114-130°F.

Food Code Section(s): 304

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Violation:

7 Cold Holding Temperatures

Comments:

*MEDIUM RISK**

-Fried tofu in the upper portion of the preparation cooler with an internal temperature of 44°F.

*HIGH RISK***

-No temperature control is being utilized for the flat noodles: after being microwaved, they are stored at room temperature.

Food Code Section(s): 303

Corrective Action: Food must be held at 41° F or below

Violation:

11 Cross-Contamination Prevention

Comments:

*MEDIUM RISK**

-A covered bin of raw chicken stored directly over a covered bin of scallions in the walk-in cooler.

-A plastic-wrapped container of raw beef stored directly over opened cans of sauce and cut pineapples in the preparation cooler on the cook line.

-Uncovered containers of raw chicken, raw fish, and raw beef stored directly on top of a factory packaged slab of raw pork.

Food Code Section(s): 303

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood

Corrective Action: Organize the items and develop a system for storing foods in the walk-in cooler: raw meats need to be stored separately from ready-to-eat foods.



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Old residue observed on the following: cutting boards in the preparation kitchen, food containers, rice cookers, wall-mounted date-marking dispensing apparatus, shelving at the service station, the preparation cooler lid and corners, kitchen scales, and knives.

LOW RISK

-Ice build-up inside of the glass-top Caravell chest freezer.

-The floors underneath the shelves in the walk-in cooler are soiled.

These are repeat violations.

Satisfactory: the bottom of the 3-door upright cooler has been cleaned.

Food Code Section(s): 312

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:

Clean and maintain non-food-contact surfaces of equipment

Violation:

Comments:

15 Water Supply

LOW RISK

-No water is dispensed from either nozzle at the handwashing sink next to the 3-bowl sink.

Food Code Section(s): 313

Corrective Action:

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

Violation:

Comments:

16 Waste Water Disposal

LOW RISK

-The waste trap at the left-side compartment at the 3-bowl sink is leaking.

Food Code Section(s): 314

Corrective Action:

Repair, replace or eliminate

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

-The handwashing sink by the 3-bowl sink is blocked by a trash can.

-During Inspection, dirty dishes were put in the handwashing sink next to the cook line by an employee.

-No paper towels available at the handwashing sink by the 3-bowl sink.

Food Code Section(s): 317

Corrective Action:

Keep hand washing sink open and accessible

Corrective Action:

Use hand washing sinks only for handwashing



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Comments:

19 Pest Management

*HIGH RISK***

-Observed four live adult German cockroaches: one on the wall by the 3-bowl sink, one on a shelf in the dry storage area, one on the rice cooker on the preparation table, and one on the black cart by the 3-bowl sink.

The facility has a contract and has increased their frequency of visits by the pest management company.

On 8/12/21, the operator was advised by the Department to increase frequency of pest management visits, remove all milk and soda crates, remove all nonessentials, clean the floors, and elevate all items off of the floor. Milk crates were observed in use during inspection, old residue was observed at floor/wall junctures, and numerous wet spots were observed throughout the kitchen and dry storage area. These conditions make pest management difficult, even for a pest management company. Address the aforementioned issues for prolonged success in controlling the issue.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

-A can of WD-40 stored adjacent to cans of food and bottles of sauce on a shelf in the kitchen.

Satisfactory: dichlorvos strips removed from the premises. The fly strip has been relocated.

Food Code Section(s): 325

Corrective Action: Store chemicals below or separate from food and food contact surfaces

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-In-use knives stored between the preparation cooler and the preparation table on the cook line.

Food Code Section(s): 311

Corrective Action: Protect tableware and utensils

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Milk and soda crates are still used to elevate items in the dry storage/preparation area.

-The lid of the glass-top Caravell chest freezer is broken and still in use. Repair or replace.

-Active grease/water leak under the left burner of the wok table. A hole was observed in the catch tray underneath.

-Cardboard is lining the shelves in the dry storage area (some cardboard is covered in cockroach droppings and mouse droppings).

Satisfactory: plywood and cinder blocks have been removed from the premises. The gaskets on the 3-door upright cooler have been replaced.

Food Code Section(s): 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Remove all milk and soda crates from the premises.
Remove all cardboard from the premises.
Replace catch tray.



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Comments:

27 Floors

LOW RISK

-There has been some progress regarding the cleanliness of the floors; however, floor/wall junctures throughout the kitchen, warewashing, preparation, and dry storage areas remain soiled with residue.

-There is grease on the floor underneath the woks.

Food Code Section(s): 320

Corrective Action: Clean and maintain

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-The walls in the corner behind the soda concentrate boxes are soiled.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Violation:

Comments:

29 Lighting

LOW RISK

-Burnt out and flickering lights in the kitchen.

Food Code Section(s): 322

Corrective Action: Replace bulbs to provide adequate lighting. Clean shields and remove the dead insects.

Violation:

Comments:

30 Ventilation

LOW RISK

-Ansul system tags are dated April 2019.

Food Code Section(s): 323

Corrective Action: Schedule service and provide current tags.

Other Assessment observations and comments:

32 General Premises

Satisfactory

Progress has been made. Many of the miscellaneous items in the hallway near the service sink and in the water heater closet have been removed. Continue to evaluate items and discard old and unused equipment.

Exceptional Observations: