



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: 202111090002	Client Name: Negril Curbside (115-214M) MFF4	Inspection Date: 08/28/2024
Address: 250 S Pacific Avenue	State: PA Zip: 15224	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 114912	Permit Exp. Date: 11/30/2024
Municipality: Pittsburgh-108	Re- Inspection Date:	Priority Code: H
Category Code: 123-Mobile - Tier II (Prepared Foods)		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		x						
2 Cooking Temperatures #			x					
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #			x					
6 Hot Holding Temperatures #					x	x		
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food					x		x	
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #					x	x	x	
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #		x						
15 Water Supply					x		x	
16 Waste Water Disposal					x		x	
17 Plumbing					x		x	
18 Handwashing Facilities					x			x
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge				x				
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room				x				
TOTAL	0	6	3	3	13	3	7	4

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting		x						
30 Ventilation					x			x
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative					x			
TOTAL	0	2	0	1	5	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: 114912 **Balance Amount:** \$150.00
Placarding: Closure/Imminent Hazard **Contact:**
Start Time: 03:00:00 PM **End Time:** 05:15:00 PM **Phone:** (412) 437-8474

Violation: 6 Hot Holding Temperatures

Comments: *HIGH RISK***
- Meat pies in hot holding cabinet measured 120F. Owner stated food was made this morning. Discarded.
- Fried chicken in hot holding cabinet measured 110F. Owner stated food was made this morning. Discarded.

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
- Cooked rice in residential refrigerator outside the trailer measured 50F. Discarded.

Food Code Section(s): 332

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

Violation: 8 Facilities to Maintain Temperature

Comments: *LOW RISK*
-Residential refrigerator stored outside the trailer used to store TCS foods.

Food Code Section(s): 308

Corrective Action: Do not use the residential refrigerator for storage of TCS foods.

Violation: 9 Date Marking of Food

Comments: *MEDIUM RISK**
- No date marking observed for prepared TCS foods held longer than 24 hours.

Food Code Section(s): 332

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

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
- Facility lacks a probe thermometer.

Food Code Section(s): 308

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation: 11 Cross-Contamination Prevention

Comments: *HIGH RISK***
- In the 1-door upright cooler, raw chicken in plastic grocery bags was leaking onto bins of cooked beef and whole vegetables.

*MEDIUM RISK**

- In the 2-door upright cooler in the non-permitted building next to the trailer, raw pork stored over peppers.

Food Code Section(s): 311

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.



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Violation:

15 Water Supply

Comments:

- *MEDIUM RISK**
- Facility obtaining water from a non-permitted building next to the trailer.
 - Facility is using a non-food grade hose to fill the trailers water tank.

Food Code Section(s): 319 ; 321

Corrective Action: Provide a safe sanitary water supply from an approved source

Violation:

16 Waste Water Disposal

Comments:

- *MEDIUM RISK**
- Suspected unapproved wastewater disposal. The trailer wastewater tank has been permanently plumbed to an outdoor drain. This drain may lead to the building sewer or the storm sewer system.
 - Facility claimed mop water is dumped in the toilet.

Food Code Section(s): 320

Corrective Action: Dispose of waste water in an approved manner

Violation:

17 Plumbing

Comments:

- *MEDIUM RISK**
- Trailer is permanently connected to water supply through non-food grade hose connected to a spigot in a non-permitted building.
 - Trailer is permanently connected to outdoor drain which may be connected to the building sewer or storm sewer.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation:

18 Handwashing Facilities

Comments:

- *LOW RISK*
- Hand washing sink blocked by heads of cabbage in the bowl.

Food Code Section(s): 323

Corrective Action: Keep hand washing sink open and accessible

Corrective Action: Use hand washing sinks only for handwashing

Violation:

21 Certified Food Protection Manager

Comments:

- *MEDIUM RISK**
- Could not verify facility has a Certified Food Protection Manager.

Food Code Section(s): 325

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Corrective Action: Obtain approved Certified Food Protection Manager

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

- *LOW RISK*
331. Facility lacks a dedicated food preparation sink with an air gap.
- Facility using the hand washing sink as a food preparation sink.
 - Residential refrigerator stored outside without overhead protection.

Food Code Section(s): 331

Corrective Action: Provide a dedicated food preparation sink with an air gap. All plumbing work must be completed by a registered master plumber.



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Violation: **24 Fabrication, Design, Installation and Maintenance**
Comments: *LOW RISK*
- Facility is using an old oil drum converted into a grill to cook food.
- Facility using plastic grocery bags to store prepared food such as cooked noodles and marinating chicken.
- Residential style microwave in use in the trailer.
- Facility using wooden knife block to store knives.
Food Code Section(s): 307 ; 308
Corrective Action: Provide approved, NSF standard equipment

Violation: **27 Floors**
Comments: *LOW RISK*
- The non-permitted building being used as a commissary lacks finished floors.
Food Code Section(s): 312
Corrective Action: Provide smooth, durable, easily cleaned surface

Violation: **28 Walls and ceilings**
Comments: *LOW RISK*
- The non-permitted building being used as a commissary lacks finished walls and ceilings.
Food Code Section(s): 312
Corrective Action: Provide smooth, durable, easily cleaned surface

Violation: **30 Ventilation**
Comments: *LOW RISK*
- Ansul system tag showed last inspection was 2021.
Food Code Section(s): 313
Corrective Action: Ansul system must be inspected.

Violation: **32 General Premises**
Comments: *LOW RISK*
- Miscellaneous food items such as cabbage, flour, and canned good that are stored in the non-permitted must be removed
Food Code Section(s): 315
Corrective Action: Remove all food items from the non-permitted building.

Violation: **33 Administrative**
Comments: Facility is using a non-permitted building next to the mobile trailer to store refrigerated food.
Facility failed to submit plans to use the building next to the trailer as a commissary.
339.2 Trailer has physical built structures around it preventing it from moving.
339.2 Facility failed to report to their commissary which was permitted through the permit application process located at 250 S. Pacific Ave.
339. Trailer is no longer self contained. Refrigerators stored outside the trailer.
Food Code Section(s): 302 ; 303
Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.
Corrective Action: Submit complete construction plans and specifications to the Food Safety Program.
Corrective Action: Approval of construction plans and specifications must be obtained prior to construction.
Corrective Action: Obtain final plumbing inspection from the Allegheny County Health Department Plumbing Program.



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Other Assessment observations and comments:

Exceptional Observations: