



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: 201502270003 | Client Name: Namaste India II Restaurant |
| Address: 1400 Radford Road | Inspection Date: 07/13/2021 |
| City: Pittsburgh | State: PA Zip: 15227 |
| Municipality: Whitehall | Inspector: 110963 |
| Category Code: 211-Restaurant without Liquor | Purpose: Reinspection |
| Re-Inspection: Pending - Inspector | Permit Exp. Date: 02/28/2023 |
| Re-Inspection Date: | Priority Code: H |

| 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 # | | | | | | | | |
| 6 Hot Holding Temperatures # | | | | | | | | |
| 7 Cold Holding Temperatures # | | | | | | | | |
| 8 Facilities to Maintain Temperature | | | | | | | | |
| 9 Date Marking of Food | | | | | x | | | |
| 10 Probe-Type Thermometers | | | | | x | | | |
| 11 Cross-Contamination Prevention # | | x | | | | | | |
| 12 Employee Health # | | | | | | | | |
| 13 Employee Personal Hygiene # | | | | | | | | |
| 14 Cleaning and Sanitization # | | | | | x | x | | x |
| 15 Water Supply | | | | | | | | |
| 16 Waste Water Disposal | | | | | | | | |
| 17 Plumbing | | | | | | | | |
| 18 Handwashing Facilities | | x | | | | | | |
| 19 Pest Management # | | | | | x | x | | x |
| 20 Toxic Items | | | | | | | | |
| 21 Certified Food Protection Manager | | | | | x | | x | |
| 22 Demonstration of Knowledge | | | | | | | | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | | | | | | | |
| 24 Fabrication, Design, Installation and Maintenance | | | | | x | | | x |
| 25 Toilet Room | | | | | | | | |
| | 0 | 2 | 0 | 0 | 7 | 3 | 1 | 3 |

| General Sanitation | Assessment Status | | | | | Violation Risk | | |
|------------------------------------|-------------------|---|----|----|---|----------------|------|-----|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| 26 Garbage and Refuse | | | | | | | | |
| 27 Floors | | | | | | | | |
| 28 Walls and ceilings | | | | | x | | | x |
| 29 Lighting | | | | | x | | | x |
| 30 Ventilation | | | | | | | | |
| 31 Dressing rooms and Locker rooms | | | | | | | | |
| 32 General Premises | | | | | x | | | x |
| 33 Administrative | | | | | | | | |
| | 0 | 0 | 0 | 0 | 3 | 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

Inspector Name: 110963 **Balance Amount:** \$0.00
Placarding: Consumer Alert **Contact:** Tarsem Singh
Start Time: 12:40:00 PM **End Time:** 02:40:00 PM **Phone:** (412) 884-5435

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
- Container of whole, uncrushed spices and multiple emptied containers found with dead roaches present and egg sacs present. Container of whole spice emptied and discarded during inspection.

Food Code Section(s): 301 ; 302

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

Violation: 9 Date Marking of Food

Comments: - No date-marking present on prepared products, such as samosas.

Food Code Section(s): 304

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): 304

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

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
- Dish machine is not sanitizing. No color change when unit is checked with a chlorine test strip.

LOW RISK
- Facility lacks chlorine test strips for monitoring dish machine function.
- Water pooling under the preparation coolers of the cook line.

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: Repair or maintain dishwasher to adequately sanitize.



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Active infestation of German roaches at varying stages of development observed throughout the facility. Nest found in the samosa dough sheeter and in the compartment under the decommissioned grease trap steel plating at the cookline. Discontinue use of dough sheeter until the unit is dismantled, cleaned, and sanitized of the infestation. Numerous live roaches observed when the steel plating at the cook line was lifted. Clean and treat the grease trap at the cook line and the secondary unit under the three-bowl sink.

- Observed live roaches inside each compartment of the three-compartment sink, drain boards, ice machine room, front dining room, and the food preparation area coolers, and most floor-wall junctures.

LOW RISK

- Old mouse droppings found present in the rear of the facility. Clean and maintain. No fresh droppings observed.

- Visible light present from under the rear entry/exit door.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Corrective Action: Close food facility

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.

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

- Facility does not have a certified food protection manager.

Food Code Section(s): 336

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Certified Food Protection Manager Course schedule left with person in charge

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Leak present from under the preparation cooler. Repair to prevent water from pooling under the units.

- Non-food grade containers in-use in the rear of the facility for storage of ground spices and herbs. Masking tape used to cover the holes in the handles. Discontinue and replace with food grade storage containers.

Food Code Section(s): 309

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

- Numerous wall openings found present in the facility.
- Patches of wall in the rear of the facility have holes and peeling paint. Repair and provide a smooth surface.

Food Code Section(s): 321

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

29 Lighting

Comments:

LOW RISK

- Half of the lights in the rear of the facility ware washing and preparation area are non-functional. Restore function to provide adequate lighting.

Food Code Section(s): 322

Corrective Action: Provide adequate shielded lighting

Corrective Action: Provide at least 20 foot-candles of light

Violation:

32 General Premises

Comments:

LOW RISK

- Old miscellaneous debris and old equipment stored in the rear of the facility. Remove. Some of the equipment is acting as a source of harborage.

Food Code Section(s):

Other Assesment observations and comments:

Exceptional Observations: