

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: 200408100002 Client Name: Subway Sandwiches & Salads

Address:418 S Craig StInspection Date:08/31/2021City:PittsburghState: PAZip: 15213Purpose:Complaint

Municipality: Pittsburgh-104 Inspector: 111998 Permit Exp. Date: 07/31/2024 Category Code: 212-Chain Restaurant without Liquor Priority Code: 1

Re- Inspection: Pending - Inspector Re- Inspection Date: Class: 3

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 # 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 # 14 Cleaning and Sanitization # Water Supply Waste Water Disposal 17 Plumbing 18 Handwashing Facilities Pest Management # 10 Toxic Items 21 Certified Food Protection Manager
Tood Source/Condition Cooking Temperatures # Consumer Advisory Reheating Temperatures # Cooling Food # Hot Holding Temperatures # Facilities to Maintain Temperature Date Marking of Food Probe-Type Thermometers Cross-Contamination Prevention # Employee Health # Employee Personal Hygiene # Cleaning and Sanitization # Water Supply Waste Water Disposal Plumbing Handwashing Facilities Pest Management # Toxic Items
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21 Cartified Food Protection Manager
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 x x
0 0 0 0 3 1 1 1
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
30 Ventilation
31 Dressing rooms and Locker rooms
32 General Premises
33 Administrative x
0 0 0 0 0 1
U.S. Centers for Disease Control and Prevention "high risk" for 0 0 0 5

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

 ⁻ Diamond Exceptional



Allegheny County Health Department Food Safety Program Food Safety Assessment 2121 Noblestown Rd, Suite# 210, Pittsburgh, PA 15205

Report

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

Inspection Details

Inspector Name: 111998 Balance Amount: \$0.00

Placarding: Closure/Imminent Hazard Contact:

Start Time: 02:05:00 PM End Time: 03:40:00 PM Phone: (412) 687-6728

Violation: 1 Food Source/Condition

*HIGH RISK*** Comments:

Inspection performed in response to complaint #H267662-083121 regarding an active leak in a food

preparation area at facility.

Active leak from ventilation system in critical food preparation area above service line preparation cooler (over the vegetable side of the cooler). Water leaking on cutting board. A bowl has been placed on the cutting board of the unit to catch the dripping water. Excess water is being collected in a trash can and mop bucket. Plastic covers are placed over foods (tomatoes, lettuce, peppers)

in unit (these foods are still in use for service).

Food Code Section(s): 302

Violation: 21 Certified Food Protection Manager

Comments: *MEDIUM RISK**

-Certified Food Protection Manager not present during inspection. *REPEAT VIOLATION*

-Failure to notify the ACHD Food Safety Program of ceiling leak in a critical area above the service

line preparation cooler.

Food Code Section(s): 336

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Notify the Department of any imminent hazards (floods, power outage of two or more hours, leaks,

fires...) that could result in the contamination of food, or that might prevent potentially hazardous

food from being held at required temperatures.

Violation: 25 Toilet Room

Comments: *LOW RISK*

Men's toilet room found inaccessible with a sign stating out of order. Toilet room has functioning

toilet and sink. No soap present in toilet room.

Food Code Section(s): 316

Violation: 28 Walls and ceilings

Comments: *LOW RISK*

-Active leak from ventilation system in critical food preparation area above service line preparation

cooler (over the vegetable side of the cooler).

-Active roof leak in women's toilet room. This leak is chronic as evidenced by discolored ceiling

tiles. Observed food insert used on floor to collect water dripping from ceiling.

Food Code Section(s):

Corrective Action: Repair or replace

Corrective Action: Investigate source and eliminate.



Violation:

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33 Administrative

Comments: Facility open and operating without a valid health permit. Permit expired 7/31/2021.

Food Code Section(s): 330

Corrective Action: Health permit not posted. Post valid health permit in location conspicuous to the public

Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

Corrective Action: Contact fee and permit (412-578-8010) to pay for new health permit.

Or pay online using below link.

https://www.alleghenycounty.us/Health-Department/Resources/Quick-Search/Fee-and-Permit-

Report

Office/Fee-and-Permit-Office.aspx

Other Assesment observations and comments:

Exceptional Observations: