



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: 200508300005 | Client Name: Thai Place North | Inspection Date: 04/13/2022 |
| Address: 12009 Perry Highway | State: PA Zip: 15090 | Purpose: Administrative |
| City: Wexford | Inspector: 102969 | Permit Exp. Date: 08/31/2024 |
| Municipality: Pine | | Priority Code: 1 |
| Category Code: 202-Chain 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 | | | | | | | | |
| 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 # | | | | | x | x | | |
| 15 Water Supply | | | | | | | | |
| 16 Waste Water Disposal | | | | | x | | | x |
| 17 Plumbing | | | | | | | | |
| 18 Handwashing Facilities | | | | | x | | x | x |
| 19 Pest Management # | | | | | x | x | | |
| 20 Toxic Items | | x | | | | | | |
| 21 Certified Food Protection Manager | | | | | x | | x | |
| 22 Demonstration of Knowledge | | | | | | | | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | | | | x | | | x |
| 24 Fabrication, Design, Installation and Maintenance | | | | | x | | | x |
| 25 Toilet Room | | | | | x | | | x |
| | 0 | 1 | 0 | 0 | 8 | 2 | 2 | 5 |

| General Sanitation | Assessment Status | | | | | Violation Risk | | |
|------------------------------------|-------------------|---|----|----|---|----------------|------|-----|
| | ◆ | S | NO | NA | V | High | Med. | Low |
| 26 Garbage and Refuse | | x | | | | | | |
| 27 Floors | | | | | | | | |
| 28 Walls and ceilings | | | | | | | | |
| 29 Lighting | | | | | x | | | x |
| 30 Ventilation | | | | | | | | |
| 31 Dressing rooms and Locker rooms | | | | | | | | |
| 32 General Premises | | | | | x | | | x |
| 33 Administrative | | | | | | | | |
| | 0 | 1 | 0 | 0 | 2 | 0 | 0 | 2 |

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

| | | | | |
|---|---|---|---|----|
| 0 | 2 | 0 | 0 | 10 |
|---|---|---|---|----|

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

| | |
|-----------------------------------|---------------------------------|
| Inspector Name: 102969 | Balance Amount: \$244.00 |
| Placarding: Consumer Alert | Contact: |
| Start Time: 01:05:00 PM | End Time: 02:30:00 PM |
| | Phone: (724) 935-8866 |

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
Old grime/ food residue found on all kitchen equipment, fryers, coolers, coolers, lower shelving, bowls, and tables in the main kitchen, the prep kitchen and the dish room. . (Repeat violation)

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: Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.

Violation: 16 Waste Water Disposal

Comments: *LOW RISK*
Ice maker drain leaking on the floor- water found pooling.

Food Code Section(s): 315

Violation: 18 Handwashing Facilities

Comments: *MEDIUM RISK**
Shrimp found thawing in the hand sink basin.

LOW RISK
No paper towels for the prep kitchen hand sink.

Food Code Section(s): 317

Corrective Action: Use hand washing sinks only for handwashing

Violation: 19 Pest Management

Comments: *HIGH RISK***
Live german roaches in different stages of development were found in both kitchens, and the dish room, behind coolers, and on the drying rack.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Corrective Action: For pest control to be effective, surfaces should be clean.



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Violation: 21 Certified Food Protection Manager

Comments: *MEDIUM RISK**
No certified manager.

Food Code Section(s):

Corrective Action: Obtain approved Certified Food Protection Manager

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*

Cabbage and carrots stored in the mop sink.

Food Code Section(s): 303 ; 311

Corrective Action: Protect Food

Corrective Action: Protect tableware and utensils

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: Plastic food containers were found cracked and repaired with duct tape. Discard.

Food Code Section(s): 309

Corrective Action: Repair / replace equipment

Violation: 25 Toilet Room

Comments: *LOW RISK*
Clutter in the employee toilet room. Remove.

Food Code Section(s): 316

Violation: 29 Lighting

Comments: *LOW RISK*
Insufficient lighting in the kitchen. Replace burned bulbs.

Food Code Section(s):

Violation: 32 General Premises

Comments: *LOW RISK*
Clutter- non essentials in different parts of the facility- remove to be able to clean and monitor for pests.

Food Code Section(s):

Other Assessment observations and comments:

Exceptional Observations: