



Allegheny County Health Department

Food Safety Program
 2121 Nobl estown Rd, Suite# 210,
 Pittsburgh, PA 15205
 Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 202005280001	Client Name: In & Out Corner Market	Inspection Date: 05/08/2024
Address: 4900 Penn Avenue		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15224	Permit Exp. Date: 05/31/2025
Municipality: Pittsburgh-108	Inspector: 116255	Priority Code: H
Category Code: 113-Retail/Convenience Store		Class: 3
Re-Inspection: Yes - Inspector	Re-Inspection Date: 05/20/2024	

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								
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								
16 Waste Water Disposal								
17 Plumbing					x			x
18 Handwashing Facilities								
19 Pest Management #					x	x		
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge					x			x
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	0	0	0	6	3	0	4

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								
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: 116255 **Balance Amount:** \$0.00
Placarding: Consumer Alert **Contact:**
Start Time: 11:40:00 AM **End Time:** 02:35:00 PM **Phone:** (412) 362-4627

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
- 4 bags of salt and vinegar Herr's chips observed with rodent chew marks. REPEAT VIOLATION.
Food Code Section(s): 329
Corrective Action: Discard/remove food that is not in sound condition or not from an approved source.

Violation: 11 Cross-Contamination Prevention

Comments: *LOW RISK*
-Raw eggs stored over gallons of tea in the walk-in cooler.
Food Code Section(s): 332
Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
- Faucet does not reach all 3-bowls at the 3-bowl sink. REPEAT VIOLATION
- No drain stoppers in the 3-bowl sink. REPEAT VIOLATION

LOW RISK
- Sticky build-up present on cabinet doors below coffee station. REPEAT VIOLATION

Food Code Section(s): 308 ; 311

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: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Corrective Action: Discontinue sale of slushies until drain stoppers are provided.

Violation: 17 Plumbing

Comments: *LOW RISK*
- Stripped faucet at the 3-bowl sink in the storage room. REPEAT VIOLATION.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Fresh rodent droppings found in the following areas: on the shelves behind sunflower seeds, on the shelves behind boxes of Cheese Itz, on the shelves holding 2 liters of soda, on the floor next to the Coca-cola merchandizer, on the floor next to the 3-bowl sink, in the cardboard flats holding chips, on the shelf behind the candy boxes, in the box holding sunflower seeds, in the box holding pizza combos, on the floor behind the shelves holding 2 liters of soda, on the shelves in the storage area holding cans of soda and ice tea, on the box holding cappuccino mix and on the shelves behind the counter holding tobacco products. REPEAT VIOLATION.

- Freshly dead mouse under the frozen food merchandizer.

- Nesting material near bait box behind drink merchandizers next to the gambling machines.

- Bruised, damaged, unwrapped apples at the front counter stored on dusty, damaged cardboard.

- Back storage room is cluttered and filled with non-essential items creating a harborage area. REPEAT VIOLATION.

Food Code Section(s): 317

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

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation:

Comments:

22 Demonstration of Knowledge

LOW RISK

- Employees are not knowledgeable on proper sanitizing procedures (slushie machines)

Food Code Section(s): 325 ; 326

Corrective Action: Sanitization.

Violation:

Comments:

27 Floors

LOW RISK

- The floor in the walk-in cooler is sticky.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

Comments:

29 Lighting

LOW RISK

- Inadequate lighting in the walk-in cooler.

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Corrective Action: Provide at least 50 foot-candles of light in food handling areas and areas where food worker safety is a factor.



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Violation:

32 General Premises

Comments:

LOW RISK

- Shoes, socks, and other non-essential items stored in back storage area. REPEAT VIOLATION.

Food Code Section(s): 315

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

Exceptional Observations: