



# 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

<b>Client ID:</b> 56065	<b>Client Name:</b> Murray Avenue Kosher	<b>Inspection Date:</b> 07/05/2023
<b>Address:</b> 1916 Murray Avenue	<b>State:</b> PA <b>Zip:</b> 15217	<b>Purpose:</b> Initial, Compl
<b>City:</b> Pittsburgh	<b>Inspector:</b> 115011	<b>Permit Exp. Date:</b> 12/31/2024
<b>Municipality:</b> Pittsburgh-114		<b>Priority Code:</b> H
<b>Category Code:</b> 111-Supermarket	<b>Re- Inspection Date:</b>	<b>Class:</b> 4
<b>Re- Inspection:</b> Pending - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x	x		x
2 Cooking Temperatures #		x						
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #		x						
6 Hot Holding Temperatures #				x				
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food		x						
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal					x		x	
17 Plumbing					x		x	
18 Handwashing Facilities		x						
19 Pest Management #					x	x	x	x
20 Toxic Items		x						
21 Certified Food Protection Manager		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						
	0	15	1	2	7	3	3	5

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

<b>Inspector Name:</b> 115011	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 09:00:00 AM	<b>End Time:</b> 02:20:00 PM
	<b>Phone:</b> (412) 421-1015

#### Violation:

#### 1 Food Source/Condition

#### Comments:

\*HIGH RISK\*\*\*

Food adulterated by sewage or non-potable water:

- Meat in the 1st walk-in cooler that is in an open container is exposed to dripping water from and unknown source (ceiling and rusty metal fixtures)
- Dry food ingredients in a box dripped onto by condensation from a large air conditioning pipe in an area of open ceiling.
- Condenser inside the deli display case (center area) was observed dripping into a bowl of cooked meatballs (item discarded).

\*LOW RISK\*

Bulk food ingredients not labeled: opened bags of dry ingredients observed in the basement kitchen area.

**Food Code Section(s):** 331 ; 332

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



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**Violation:**

**Comments:**

**14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

Food-contact surfaces for TCS food are soiled: Active dripping of non-potable onto the prep table by the wall in the food prep room (under the open ceiling with an air conditioner line).

The tops of cans and other dry storage items in the basement storage area has active leaking onto them from the ceiling.

The cutting boards, utensils, and reusable bowls behind the deli case are only being washed and rinsed in a two bowl sink with no sanitizer (the inspector was informed it is only once a day). The downstairs kitchen area that is being utilized has no stoppers for the three bowl sink or evidence of any sanitizer.

\*LOW RISK\*

REPEAT VIOLATION

All shelves throughout the facility have a large amount of dust build-up.

REPEAT VIOLATION

All vents in the meat display coolers have severe dust build-up.

REPEAT VIOLATION

Black mold-like substance observed on the ceilings and walls of both walk-in coolers.

REPEAT VIOLATION

Ice build-up, and a large icicle are observed in the display case coolers in the deli.

**Food Code Section(s):** 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:**

Provide sanitizer.

**Corrective Action:**

Clean and maintain non-food-contact surfaces of equipment

**Corrective Action:**

Remove ice build-up in the deli cases.

**Violation:**

**Comments:**

**16 Waste Water Disposal**

\*MEDIUM RISK\*\*

1st walk-in cooler from the left has a buckling ceiling with active leaking of non-potable water.

2nd walk-in cooler from the left has dripping of non-potable water from the ceiling and metal throughout (unknown source)

**Food Code Section(s):** 331

**Corrective Action:**

Repair, replace or eliminate



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### **Violation:**

### **17 Plumbing**

### **Comments:**

\*MEDIUM RISK\*\*

Leaking water supply line throughout the facility of unknown origin in critical and non-critical areas.

Leaking faucet in the handsink in the meat processing area.

**Food Code Section(s):** 321

**Corrective Action:** Repair, replace or eliminate

### **Violation:**

### **19 Pest Management**

### **Comments:**

\*HIGH RISK\*\*\*

Chewed, gnawed product observed in the basement storage area: a half eaten chocolate bar was observed at the bottom of the conveyor belt.

REPEAT VIOLATION

Freshly dead rodent with other signs of activity: fresh dead mouse observed in the basement kitchen area, and droppings observed along the wall/floor junction throughout the facility.

\*MEDIUM RISK\*\*

Old dead rat observed in the basement storage area under the conveyor belt.

\*LOW RISK\*

back doors leading to the garbage area have large gap along the bottom.

REPEAT VIOLATION

The entire basement area has massive holes along the walls and ceilings. Multiple possible entry points through all basement spaces.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

**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:**

### **23 Contamination Prevention - Food, Utensils and Equipment**

### **Comments:**

\*LOW RISK\*

REPEAT VIOLATION

Boxes of dry goods stored on the floor throughout the facility.

Marshmallows in the customer area near the prep kitchen are stored on racks that are on the floor.

All dried goods in the basement area are stored on wooden homemade platforms, however these platforms have no space underneath to monitor or clean.

**Food Code Section(s):** 332

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

**Corrective Action:** Protect tableware and utensils



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**Violation:**

**24 Fabrication, Design, Installation and Maintenance**

**Comments:**

\*LOW RISK\*

Both walk-in coolers in the meat processing area have rusty doors and hinges, rusty metal fixtures inside, and walls that are missing tiles.

The deli case has a leaking condenser inside in two places towards the middle.

REPEAT VIOLATION

Milk crates used throughout the facility as shelving.

**Food Code Section(s):**

**Corrective Action:** Resurface / replace

**Corrective Action:** Repair / replace equipment

**Corrective Action:** Seal / caulk stationary equipment to the floor and wall

**Violation:**

**26 Garbage and Refuse**

**Comments:**

\*LOW RISK\*

The garbage area has refuse, and leaf litter, and other miscellaneous items.

**Food Code Section(s):** 324

**Corrective Action:** Clean ground and surrounding area

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

Under the turned off freezers across from the deli case the laminate floor is missing.

Floors under all display shelves in the customer areas are dusty with small bits of refuse.

Coving missing behind the deli, and in the basement kitchen.

Sticky residue observed on the floor in the back customer area along the wall where the door to the front storage room is.

**Food Code Section(s):** 312

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace



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**Violation:**

**28 Walls and ceilings**

**Comments:**

\*LOW RISK\*

REPEAT VIOLATION

Chronic overhead leaking throughout the facility. Specifically noted from past report (2021) affecting ceiling mounted junction box in the conveyor belt room.

REPEAT VIOLATION

Multiple ceiling tiles are missing, buckling and showing signs of water damage throughout the facility.

Walls in the walk-in and in the basement storage areas have black mold-like substance.

**Food Code Section(s):** 312

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Seal, caulk

**Corrective Action:** Repair or replace

**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*

The facility has an excessively large amount of inventory (customer area, basement area, walk-in freezer). This makes it impossible to monitor all areas for pests.

**Food Code Section(s):** 315

**Corrective Action:** Clean and maintain

**Corrective Action:** Provide smooth, durable, easily cleaned surfaces that are sloped to drain

**Corrective Action:** Remove miscellaneous items

**Corrective Action:** Strongly advise cutting inventory by half.

**Violation:**

**33 Administrative**

**Comments:**

An unpermitted vendor is utilizing the basement kitchen. Evidence of product, and baked goods with a label observed.

**Food Code Section(s):** 302

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

**Other Assessment observations and comments:**

**21 Certified Food Protection Manager      Satisfactory**

Strong recommendation to have one other CFPM present at the facility.

**Exceptional Observations:**