



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: 200704120002	Client Name: Redfin Blues	Inspection Date: 06/20/2024
Address: 100 Waterfront Drive	State: PA Zip: 15222	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 116043	Permit Exp. Date: 04/30/2025
Municipality: Pittsburgh-124	Re- Inspection Date:	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class: 4
Re- Inspection: Yes - 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	x		
8 Facilities to Maintain Temperature					x		x	x
9 Date Marking of Food					x			x
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x		x	
12 Employee Health #		x						
13 Employee Personal Hygiene #					x	x		
14 Cleaning and Sanitization #					x	x		x
15 Water Supply					x		x	
16 Waste Water Disposal					x			x
17 Plumbing					x			x
18 Handwashing Facilities					x		x	x
19 Pest Management #					x			x
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge					x		x	
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
TOTAL	0	9	1	0	15	4	5	10

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			x
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative		x						
TOTAL	0	2	0	1	5	0	0	5

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

◆	0	11	1	1	20
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 116043	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 01:30:00 PM	End Time: 04:30:00 PM
	Phone: (412) 322-5837

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
 - Cod and tuna was observed thawed in ROP packaging at 54F with no cut/opening made in the package prior to thawing. *REPEAT VIOLATION*

LOW RISK
 - Bulk containers of sugar and spices were observed to lack a label with the common English name.
 - Cocktail mixes and syrups, single-service articles, and canned beer were observed at extreme temperature exposure in an outside shed.

Food Code Section(s): 329 ; 333

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

Corrective Action: Label all bulk ingredients with at least the common English name.

Corrective Action: - Discard fish thawed in unopened ROP packaging.
- Store foods in a cool, dry location.

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
 - Large amounts of raw fish, raw shrimp, crab cakes, ground beef, cooked chicken, cooked vegetables and other foods which require temperature control were found at temperatures from 49F to 54F in refrigeration units.
 (Discarding in progress)

Food Code Section(s): 332

Corrective Action: Food must be held at 41° F or below

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
 - Numerous coolers (inside walk-in cooler, outside walk-in cooler, left-most prep cooler on the cook line, right-most cooler on the cook line) were observed with unsafe ambient temperatures between 43F and 54F (exterior walk-in cooler at 43F, internal walk-in cooler at 54F, left prep cooler at 50F, right prep cooler at 46F).

LOW RISK
 - Numerous coolers were observed to lack internal thermometers for temperature monitoring.

Food Code Section(s): 332

Corrective Action: Provide accurate, conveniently located thermometer

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Corrective Action: - To succeed with equipment, the ambient temperature in the facility needs to be addressed and the air conditioning system repaired. The service technician for the central AC was contacted by the operator during the inspection.



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Violation:

9 Date Marking of Food

Comments:

LOW RISK

- Numerous foods including cooked shrimp, cut vegetables, cooked chicken, etc. were observed lacking any date-mark.

Food Code Section(s): 332

Corrective Action: Properly label foods with a use by date of seven days including the first day of use.

Violation:

11 Cross-Contamination Prevention

Comments:

*MEDIUM RISK**

- Raw shell eggs in an open flat were observed stored over bags of shredded cheese, packages of mozzarella, etc.

Food Code Section(s): 332

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

Violation:

13 Employee Personal Hygiene

Comments:

*HIGH RISK***

- An employee beverage was observed resting directly on an in-use cutting board.

Food Code Section(s): 327

Corrective Action: Discontinue smoking or consuming food/beverages while preparing food

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

- The can opener blade was observed with old debris present on it.

LOW RISK

- Wiping clothes were observed stored on cutting boards, not immersed within a sanitizer bucket.
- Black biofilm is present on the inside of the ice machine lid.
- A mold-like growth was observed within the soda gun holster at the bar adjacent to the register.
- Wire storage racks across from the indoor walk-in cooler were observed with a build-up of dust and debris on them.

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

Violation:

15 Water Supply

Comments:

*MEDIUM RISK**

- There is no running water provided at the only food preparation sink.

Food Code Section(s): 319

Corrective Action: Provide a safe sanitary water supply from an approved source



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Violation: **16 Waste Water Disposal**
Comments: *LOW RISK*
- The facility lacks a grease trap/interceptor.
Food Code Section(s): 320
Corrective Action: - A grease trap/interceptor must be installed by a registered master plumber within 6 months, with plans submitted to the health department in advance of any work being performed.

Violation: **17 Plumbing**
Comments: *LOW RISK*
- Hot water supplied at kitchen hand sinks was observed to be 135 to 145F.
- The food preparation sink lacks an air gap.
Food Code Section(s): 321
Corrective Action: Provide an approved air gap.
Corrective Action: - Properly temper hot water supplied at hand sink to be in the range of 85F to 110F.

Violation: **18 Handwashing Facilities**
Comments: *MEDIUM RISK**
- The prep line hand sink was observed with a sanitizer bucket blocking its usage.

LOW RISK
- Both kitchen and ware-washing hand sinks were observed to lack proper signage.
Food Code Section(s): 323
Corrective Action: Use hand washing sinks only for handwashing
Corrective Action: Post notice directing employees to wash and clean hands

Violation: **19 Pest Management**
Comments: *LOW RISK*
- The facility's rear door was observed to be propped open for the duration of the inspection.
Food Code Section(s): 317
Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation: **22 Demonstration of Knowledge**
Comments: *MEDIUM RISK**
- The Certified Food Protection Manager failed to prevent high- and medium-risk violations.
Food Code Section(s): 325 ; 331
Corrective Action: Temperature Control - Holding.



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Violation: **23 Contamination Prevention - Food, Utensils and Equipment**

Comments: *LOW RISK*
- The scoop for the bulk sugar bin lacks a handle.
- Cocktail syrups, mixes, and canned beer were observed stored in an outside shed with no temperature control, subject to environmental extremes.
- Single-service articles were observed stored directly on the floor by the inside walk-in cooler.
- Uncovered salads and brownies were observed in the Atosa 2-door cooler.
- Boxes of potato chips were observed stored directly on the floor across from the mop sink.

Food Code Section(s): 310 ; 331 ; 332 ; 334

Corrective Action: Protect Food

Corrective Action: Cover Foods

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

Corrective Action: Store handle out of food

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

Comments: *LOW RISK*
- Door-closing device on the inside walk-in cooler was observed to be missing.

Food Code Section(s):

Corrective Action: Repair / replace equipment

Violation: **26 Garbage and Refuse**

Comments: *LOW RISK*
- Side doors of the facility's dumpsters were observed open.

Food Code Section(s): 324

Corrective Action: Keep lids closed

Violation: **27 Floors**

Comments: *LOW RISK*
- Flooring underneath the prep sink and the cook line were observed with old debris and residue.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*
- Ceilings and vents on the cook line were observed with a build-up of dust.
- Exposed insulation was found in the upstairs dry storage room. *REPEAT VIOLATION*

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: **30 Ventilation**

Comments: *LOW RISK*
- Fire suppression system tag expired in April of 2023. Renew inspection.

Food Code Section(s):

Corrective Action: Clean and maintain



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Violation:

Comments:

32 General Premises

LOW RISK

- Ambient air temperatures on the cook line and ware washing area were observed at between 86F and 100F, which is stressing the refrigeration equipment and contributing to an unsanitary environment.
- The inside dining room carpet was observed with a severe musty smell.
- The exterior grounds by the back entrance were observed to be greasy.

Food Code Section(s): 315

Corrective Action:

- The central air conditioning system needs serviced.

Other Assessment observations and comments:

29 Lighting

Satisfactory

Exceptional Observations: