



# 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> 201702240006	<b>Client Name:</b> Hook, Fish & Chicken	<b>Inspection Date:</b> 09/20/2024
<b>Address:</b> 209 Loews Drive	<b>State:</b> PA <b>Zip:</b> 15137	<b>Purpose:</b> Reinspection
<b>City:</b> North Versailles	<b>Inspector:</b> 116255	<b>Permit Exp. Date:</b> 02/28/2025
<b>Municipality:</b> North Versailles	<b>Category Code:</b> 212-Chain Restaurant without Liquor	<b>Priority Code:</b> H
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	<b>Class:</b> 4

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

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		x						
29 Lighting								
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

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



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### Inspection Details

<b>Inspector Name:</b> 116255	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 08:40:00 AM	<b>End Time:</b> 10:40:00 AM
	<b>Phone:</b> (412) 823-4665

**Violation:** **8 Facilities to Maintain Temperature**  
**Comments:** Facility has repaired two prep units and one 1-door freezer. Facility is still required to provide an additional 2-door refrigeration unit. Owner has agreed to secure this unit no later than September 30, 2024.  
**Food Code Section(s):** 308  
**Corrective Action:** Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

**Violation:** **14 Cleaning and Sanitization**  
**Comments:** \*LOW RISK\*  
 - No chlorine test strips available at the facility. REPEAT VIOLATION.  
**Food Code Section(s):** 311  
**Corrective Action:** Provide appropriate test strips or monitoring equipment

**Violation:** **15 Water Supply**  
**Comments:** The hot water at the hand sink in the kitchen has been restored. However, there is still no hot water in the restroom.  
**Food Code Section(s):**  
**Corrective Action:** Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

**Violation:** **19 Pest Management**  
**Comments:** \*LOW RISK\*  
 - Daylight can be seen through the side of the rear door. REPEAT VIOLATION.  
  
 NOTE: More than 10 yellow jacket bees present in dining room area, kitchen and warewashing area. Large quantity observed on the unused drive thru area.  
**Food Code Section(s):** 317  
**Corrective Action:** Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

**Violation:** **24 Fabrication, Design, Installation and Maintenance**  
**Comments:** \*LOW RISK\*  
 - Gasket of the walk-in freezer is damaged. REPEAT VIOLATION.  
  
 NOTE: residential-type gas stove has been removed.  
**Food Code Section(s):** 308  
**Corrective Action:** Repair / replace equipment

**Violation:** **27 Floors**  
**Comments:** \*LOW RISK\*  
 - Floor in the walk-in freezer is in disrepair. \*LOW RISK\*  
**Food Code Section(s):** 312  
**Corrective Action:** Repair or replace



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## Food Safety Assessment Report

### Violation:

### **32 General Premises**

### **Comments:**

\*LOW RISK\*

- Excessive litter surrounding the perimeter of the building. \*LOW RISK\*

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

**Corrective Action:** Clean and maintain

### **Other Assessment observations and comments:**

- |           |  |                     |
|-----------|--|---------------------|
| <b>1</b>  | <b>Food Source/Condition</b>   | <b>Satisfactory</b> |
|           | Thawing process was reviewed with owner and employee. Owner stated that fish will be cut out of vacuumed packaging and placed into the 2-door reach in refrigerator. |                     |
| <b>13</b> | <b>Employee Personal Hygiene</b>   | <b>Satisfactory</b> |
|           | Handwashing was reviewed with owner and employee. Inspector and supervisor discussed when employees must wash their hands.   |                     |
| <b>17</b> | <b>Plumbing</b>  | <b>Satisfactory</b> |
|           | Drain has been unclogged   |                     |
| <b>18</b> | <b>Handwashing Facilities</b>  | <b>Satisfactory</b> |
|           | Paper towel dispenser has been installed at the hand sink in the kitchen.  |                     |
| <b>28</b> | <b>Walls and ceilings</b>  | <b>Satisfactory</b> |
|           | Ceiling tiles have been replaced in the warewashing area and walls have been cleaned.  |                     |

### **Exceptional Observations:**