



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: 200006280002	Client Name: Boston Market #0270	Inspection Date: 06/08/2023
Address: 5200 Baum Boulevard	State: PA Zip: 15224	Purpose: Reinspection
City: Pittsburgh	Inspector: 111553	Permit Exp. Date: 06/30/2023
Municipality: Pittsburgh-108	Re-Inspection: Pending - Inspector	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor	Re-Inspection Date:	Class: 4

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		x						
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #					x	x		
14 Cleaning and Sanitization #					x			x
15 Water Supply								
16 Waste Water Disposal					x			x
17 Plumbing								
18 Handwashing Facilities					x		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								
25 Toilet Room								
	0	1	0	0	5	1	2	2

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors								
28 Walls and ceilings					x			x
29 Lighting					x			x
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
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: 111553	Balance Amount: \$505.00
Placarding: Consumer Alert	Contact:
Start Time: 12:40:00 PM	End Time: 01:50:00 PM
	Phone: (412) 683-9752

Violation: 13 Employee Personal Hygiene
Comments: *HIGH RISK***
 Improper handwashing in facility due to no soap present at hand washing sinks.
Food Code Section(s): 327 ; 333
Corrective Action: Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

Violation: 14 Cleaning and Sanitization
Comments: *LOW RISK*
 Soda syrup is accumulating on floor under soda boxes. Repeat violation.
 Dried food stains present on electrical panel in room where chicken is placed on rotisserie spits. Repeat violation. Effort was put into cleaning panel observed by wipe marks.
 A puddle of grease is accumulating underneath cooking equipment in front ventilation hood.
 Walls, ceilings, floors are visibly dirty. Recommend commercial cleaning.

 Wire racks in walk in cooler have been cleaned.
 Wall by food prep sink has been cleaned of dead flies.
Food Code Section(s): 311
Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Violation: 16 Waste Water Disposal
Comments: *LOW RISK*
 Facility lacks a grease trap. Repeat violation.

 Water is no longer dripping under hot water maker.
Food Code Section(s): 320 ; 322
Corrective Action: Install grease trap/interceptor with in 90 days after 3/22/23 initial inspection

Violation: 18 Handwashing Facilities
Comments: *MEDIUM RISK**
 No soap observed by hand washing sinks in kitchen. Only men's restroom has hand washing soap. All broken soap dispensers have been removed. GM, Josh Merritt claims he sent a employee to buy soap earlier today. Soap was purchased after inspection was finished.
 No paper towels in hand wash sink by three bowl sink in kitchen. Paper towels were provided.
Food Code Section(s): 321
Corrective Action: Provide soap and sanitary towels or hand drying device near sink



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Violation:

19 Pest Management

Comments:

*MEDIUM RISK**

>5 fruit flies around three bowl sink in kitchen. Back door is propped open. Pest control is scheduled to treat facility on 6/13/23.

Food Code Section(s): 315

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

Facility lacks a dumpster. Large amounts of flies are accumulating around dumpster next to medical building. Repeat violation.

Large amounts of garbage is accumulating in dumpsters including cardboard boxes, plastic wrappings, and other assorted trash.

Food Code Section(s): 324

Corrective Action: Provide approved, impervious containers with tight-fitting lids

Violation:

28 Walls and ceilings

Comments:

LOW RISK

Ceiling tiles throughout facility are water stained. Tiles are to be ordered next week.

Food Code Section(s): 312

Corrective Action: Repair or replace

Violation:

29 Lighting

Comments:

LOW RISK

Several ceiling lights through out kitchen are unprotected. Shield guards have been purchased and are present in facility.

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Other Assesment observations and comments:

10 Probe-Type Thermometers

Satisfactory

All malfunctioning thermometers have been discarded. Facility has 2 functioning thermometers.

Exceptional Observations: