



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: 202403190006	Client Name: Proof Bar & Grill	Inspection Date: 06/21/2024
Address: 734 Brookline Boulevard	State: PA Zip: 15226	Purpose: Administrative
City: Pittsburgh	Inspector: 102969	Permit Exp. Date: 03/31/2025
Municipality: Pittsburgh-119	Re-Inspection: Pending - Inspector	Priority Code: 1
Category Code: 201-Restaurant with Liquor	Re-Inspection Date:	Class: 3

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 #					X	X		
8 Facilities to Maintain Temperature					X		X	X
9 Date Marking of Food					X		X	
10 Probe-Type Thermometers					X		X	
11 Cross-Contamination Prevention #					X		X	X
12 Employee Health #								
13 Employee Personal Hygiene #					X		X	
14 Cleaning and Sanitization #					X		X	
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing					X			X
18 Handwashing Facilities					X		X	
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager					X		X	
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	0	0	0	10	1	8	3

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								
30 Ventilation					X			X
31 Dressing rooms and Locker rooms								
32 General Premises					X			X
33 Administrative					X			
	0	0	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

Inspector Name: 102969	Balance Amount: \$0.00
Placarding: Ordered To Close	Contact:
Start Time: 10:50:00 PM	End Time: 11:45:00 PM
	Phone: 412-

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
Shrimp, cheese, bacon, egg rolls, raw ground beef, and other foods that require refrigeration for safety found at unsafe temperatures- between 47-52 F

Food Code Section(s):
Corrective Action: Food must be held at 41° F or below

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
Prep cooler 52 F
Upright cooler 47 F
Undercounter cooler 50 F

LOW RISK
Could not locate thermometers inside all coolers.

Food Code Section(s): 308
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: Remove/ ice foods

Violation: 9 Date Marking of Food

Comments: *MEDIUM RISK**
No date marking system is in place for prepared foods held over 24 hours.

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: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
-No working probe thermometer.

Food Code Section(s): 307
Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Corrective Action: Use thermometer to monitor food temperatures



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Violation: **11 Cross-Contamination Prevention**

Comments: *LOW RISK*
Raw eggs are stored over sour cream.

Food Code Section(s): 311

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

Violation: **13 Employee Personal Hygiene**

Comments: *MEDIUM RISK**
The chef was handling ready-to-eat burgers with bare hands.

Cell phone found resting on a food prep counter.

Food Code Section(s): 327

Corrective Action: Change gloves as often as necessary and in accordance with the requirement for hand washing

Corrective Action: Discontinue handling ready-to-eat food with bare hands. Handle food with suitable utensils such as tongs, spatulas, deli tissue, or single-use gloves

Violation: **14 Cleaning and Sanitization**

Comments: *MEDIUM RISK**
Black, mold-like substance found in the ice machine.

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: **17 Plumbing**

Comments: *LOW RISK*
No grease interceptor. Repeat violation

Food Code Section(s): 321

Violation: **18 Handwashing Facilities**

Comments: *MEDIUM RISK**
The bar handwashing sink was found used as a dump sink, strainer was observed in the bar handwashing sink

Food Code Section(s): 321

Corrective Action: Use hand washing sinks only for handwashing



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Violation: **21 Certified Food Protection Manager**
Comments: *MEDIUM RISK**
The CFPM failed to prevent high and medium risk violations
Food Code Section(s): 325
Corrective Action: Demonstrate to the Department knowledge of food safety practices, foodborne disease prevention, and application of the HACCP principles and having no high-risk violations during inspections.

Violation: **26 Garbage and Refuse**
Comments: *LOW RISK*
Dumpster lids were open*LOW RISK*
-
Noumerous buckets with old grease found stored in the basement.
LOW RISK
Food Code Section(s):
Corrective Action: Keep lids closed
Corrective Action: Obtain grease removal service.

Violation: **28 Walls and ceilings**
Comments: *LOW RISK*
Damaged wall and ceiling sections*LOW RISK*
Food Code Section(s): 312
Corrective Action: Repair or replace

Violation: **30 Ventilation**
Comments: *LOW RISK*
Fire suppression system expired in March (3 months ago)*LOW RISK*
Food Code Section(s): 311
Corrective Action: Have fire suppression system over cooking equipment inspected and serviced

Violation: **32 General Premises**
Comments: *LOW RISK*
Clutter in the basement. *LOW RISK*
Food Code Section(s): 315
Corrective Action: Remove miscellaneous items



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Violation:

33 Administrative

Comments:

Sec 347

-Unpaid Civil Penalty #171

-Open and operating without a valid Health Permit

Food Code Section(s): 302 ; 344

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

Corrective Action: Obtain final plumbing inspection from the Allegheny County Health Department Plumbing Program.

Corrective Action: Do not conceal, remove or cover placard.

Corrective Action: Facility ordered to close for unpaid civil penalties, unpaid permit fee(s) and inadequate refrigeration.

Do not remove or conceal red closure placard.

Other Assessment observations and comments:

Exceptional Observations: