



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: 202208170003	Client Name: Pad Thai Noodle	Inspection Date: 07/07/2023
Address: 256 N Craig Street		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 08/31/2023
Municipality: Pittsburgh-104	Inspector: 115011	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor		Class: 3
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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

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								
29 Lighting								
30 Ventilation		x						
31 Dressing rooms and Locker rooms								
32 General Premises					x			x
33 Administrative		x						
TOTAL	0	2	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

Inspector Name: 115011	Balance Amount: \$305.00
Placarding: Ordered To Close	Contact:
Start Time: 02:30:00 PM	End Time: 05:30:00 PM
	Phone: (412) 622-0243

Violation: 6 Hot Holding Temperatures
Comments: *HIGH RISK***
 Cooked rice on the counter in the kitchen observed at 73F.
Food Code Section(s): 332
Corrective Action: Maintain food at or above 135° F

Violation: 10 Probe-Type Thermometers
Comments: *MEDIUM RISK**
 No probe thermometer, but the facility has one on order.
Food Code Section(s): 307
Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation: 14 Cleaning and Sanitization
Comments: *HIGH RISK***
 Vegetable slicer covered with old food residue

 LOW RISK
 Soiled non-food contact surfaces:
 2 rice cookers (outside are tacky, and greasy with brown grime)
 Outside and inside of the residential microwave is tacky, greasy and covered with brown grime
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: 16 Waste Water Disposal
Comments: *LOW RISK*
 No grease interceptor.

 No service sink.

 Comment: the two downstairs bathrooms have been cleaned of the brown residue inside and outside of the toilets, and the signs of sewer water on the floor have been mopped up.
Food Code Section(s): 320
Corrective Action: Dispose of waste water in an approved manner
Corrective Action: Install a grease interceptor by a registered master plumber. May have contributed to the back up in the sewer line.



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

Evidence of active infestation of rodents in the food facility:

Chewed edges of a glueboard in the customer area

Fresh droppings on multiple levels behind the bar (including shelves with (TCS)open single service items)

Evidence of active infestation in critical areas such as food preparation, food storage, or warewashing areas:

Live roach observed in the box of partially wrapped chopsticks

Live roaches observed on three separate glueboards in the kitchen and customer area.

*MEDIUM RISK**

Non-tcs (food contact) surfaces throughout the facility on multiple levels have fresh and old droppings.

LOW RISK

All corners and wall/floor junction in the kitchen, and especially in the basement have old and new droppings including but not limited to:

Stairs leading down

Behind the mirror in the customer area

On the floor behind the bar

In all corners of the kitchen

All areas in the basement

Back door of the kitchen has a gap along the bottom

The basement has many access points and all doors in the basement area have gaps along the bottom

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

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

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:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

No food prep sink.

Dirty (greasy) bus tubs stored in the hallway that leads to a private residence with a door to access the outside.

Dry goods stored in the stairwell (on the floor) as stated above.

Food Code Section(s): 310 ; 331

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



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Violation:

25 Toilet Room

Comments:

LOW RISK

The door and wall next the light switch have a brown grime.

Food Code Section(s): 322

Corrective Action: Clean and maintain in good repair

Violation:

27 Floors

Comments:

LOW RISK

Floors in the kitchen throughout are grimy and greasy.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

32 General Premises

Comments:

LOW RISK

Remove all miscellaneous items downstairs and in the hallway that do not pertain to the business.

Food Code Section(s):

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

8 Facilities to Maintain Temperature Satisfactory

The non-functional (2 door upright, and sandwich prep unit) have no product. The facility is currently waiting on parts for the sandwich prep unit, but the 2 door upright requires replacement. Estimated date of repair could not be determined at the time of the inspection.

The facility is using a freezer for the storage of raw protein (product will be relocated to the kelvinator that is holding at 38F)

Exceptional Observations: