



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: 201310170003	Client Name: China Max	Inspection Date: 11/29/2023
Address: 100 Robinson Centre Drive		Purpose: Initial, Compl
City: Pittsburgh	State: PA Zip: 15205	Permit Exp. Date: 10/31/2024
Municipality: Robinson	Inspector: 114912	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date: 12/08/2023	

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				x
6 Hot Holding Temperatures #					x		x		
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food					x				x
10 Probe-Type Thermometers					x			x	
11 Cross-Contamination Prevention #					x		x		
12 Employee Health #		x							
13 Employee Personal Hygiene #					x				x
14 Cleaning and Sanitization #					x		x	x	x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x				x
19 Pest Management #		x							
20 Toxic Items		x							
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge					x			x	
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	9	2	1	13		5	4	7

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		x							
28 Walls and ceilings					x				x
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	7	0	0	1		0	0	1

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: 114912

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 11:45:00 AM

End Time: 02:10:00 PM

Phone: (412) 494-6911

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

-Cooked steamed and fried rice in both rice cookers found contaminated by chipping /peeling non stick coating.

LOW RISK

- Cracked eggs present in the egg carton in the walk-in cooler.

Food Code Section(s): 329

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

Violation:

5 Cooling Food

Comments:

LOW RISK

- Rice in a deep plastic bin cooling on the prep table next to the rice cooker. Rice was 177F and in the process of cooling.

- Lo mein cooling in deep plastic containers and covered in the walk-in cooler. Lo mein was between 43F and 45F and in the process of cooling. Food cooked this morning (less than 4 hrs)

Food Code Section(s): 333

Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Violation:

6 Hot Holding Temperatures

Comments:

*HIGH RISK***

- Chicken thighs on grill are 105F.

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

- Shell eggs stored on the dry storage shelves. Discarded.

- ~30 gallons of house-made mother sauce found at 67F. The sauce appears to have garlic in it. This sauce needs to be treated at a TCS (Time and Temperature Controlled for Safety) food. It is the responsibility of the facility to prove the sauce is not TCS. In future inspections, if the mother sauce is found out of temperature control, it will be discarded.

Food Code Section(s): 332

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

Violation:

9 Date Marking of Food

Comments:

LOW RISK

- Facility is not utilizing a date marking system for foods prepared in advance, like cooked noodles, fried and grilled chicken.

Food Code Section(s): 332

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



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Violation:

Comments:

10 Probe-Type Thermometers

*MEDIUM RISK**

- Thermometer not being used in the facility evident by the dust accumulation.
- Operator produced another thermometer which was not calibrated. It read 38F in an ice bath.

Food Code Section(s): 308

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Corrective Action: Properly calibrate thermometer

Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

- Facility reusing raw chicken boxes to store broccoli.

Food Code Section(s): 311

Corrective Action: Do not reuse the original packaging food arrived in.

Violation:

Comments:

13 Employee Personal Hygiene

LOW RISK

- Observed bare hand contact of vegetables and lo mein. Food items were reheated in the wok.
- Employee observed coughing without covering mouth.

Food Code Section(s): 327

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

Corrective Action: Wash hands as often as necessary between glove usage

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



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Violation:

Comments:

14 Cleaning and Sanitization

HIGH RISK**

- Facility is not sanitizing dishes. Observed employee rinse dishes without sanitizing.
- The rice cooker inserts have burnt rice pieces stuck on the inside. They are not being properly cleaned and sanitized. The outside of the rice cooker has grease accumulation.
- On the fill lines of several insert pans in the prep cooler, a mold-like substance is present.
- The chicken tumbler has old food debris accumulation. The equipment is not being properly cleaned and sanitized.
- The meat grinder under the prep sink has old food debris in it. The equipment is not being properly cleaned and sanitized.
- The shelves above the 3-bowl sink where clean dishes are being placed are soiled with old grease and food debris.
- Sheet trays found stored with grease and food debris accumulation.
- Can opener has food accumulation on the blade.
- Soiled rags in use on the prep tables and cutting boards on the cook line.
- In use and soiled utensils sitting on the counter next to the rice cooker.
- Food prep sink has slime accumulation in it.

MEDIUM RISK*

- The ceiling and the walls of the walk-in cooler have excessive food debris accumulation.
- There is a mold-like substance present on the walls and ceiling of the walk-in cooler.

LOW RISK

- Old food debris on the mop bucket.
- Exterior of buckets and equipment in the kitchen have grease accumulation.
- The inside of the oven has severe buildup.
- Severe buildup present around the wok burners at the wok station.
- Grease accumulation on the sides of the fryers.
- Wire shelves in the kitchen have dust accumulation.
- Wire shelves in the walk-in cooler have old food debris on them.
- The exterior of the ice machine has food debris accumulation.

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

Corrective Action:

Use proper chemical sanitizer concentration as required by manufacturer.

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

- Ice scoop observed in the hand washing sink. Removed.

Food Code Section(s): 323

Corrective Action:

Keep hand washing sink open and accessible



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Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

- Certified Manager not present at beginning of inspection.
- Recurring high and medium risk violations remain at facility despite having a Certified Manager.

Food Code Section(s): 325

Violation:

Comments:

22 Demonstration of Knowledge

*MEDIUM RISK**

- Operators at facility did not show knowledge of proper cooling procedures, cold holding procedures, cross-contamination prevention, and sanitization procedures.

Food Code Section(s): 325

Corrective Action: Temperature Control - Cooling.

Corrective Action: Temperature Control - Holding.

Corrective Action: Sanitization.

Corrective Action: Cross-contamination.

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- The rice cooker inserts have been scraped and the non-stick coating is chipping off. Discarded.
- Trash bag in use as a lid to cover prepared foods in the walk-in cooler.
- Melted trash can lid in use as a lid for the dry rice.
- Facility reusing old hoisin sauce cans to store food.
- 2 out of 4 cleaver knives found chipped.
- Several plastic containers found damaged and melted.
- Cloth in use to cover cooked rice on the prep table next to the rice cooker.
- Caulking behind the 3-bowl and prep sink is degrading.
- The wire shelves in the walk-in cooler are rusted.
- The seals for the walk-in cooler door are cracked and have a mold-like substance on them.

Food Code Section(s): 307

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Discarded broken and melted equipment.

Do not reuse any old food containers. Use NSF containers to store food.

The rice pan inserts need to be replaced.

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Grease accumulation on the doors of the facility.
- Mop sink wall has grease accumulation.
- The walls and ceiling in the kitchen have grease and dust accumulation.
- Yellowing present on the walls and ceiling of the facility.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Other Assessment observations and comments:

Exceptional Observations: