

All egheny County Heal th 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

Address: 632 Robinson Centre Drive Inspector Inspector Respective Purpose: Foodborne Illr City: Pitsburgh State: PA Zip: 15205 Purpose: Foodborne Illr Municipaity: Robinson Inspector: 115474 Priority Code: H Re-Inspection: Re-Inspector Re-Inspector Class: H Food Safety Assessment Categories X I K X I Image: Class: Violation Risk 1 Food Safety Assessment Categories X I X I Image: Class: Image: Class: <th>Client</th> <th>t ID:</th> <th>201810010009</th> <th>Client Nam</th> <th>e: Sushi Bo</th> <th>mb</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th>	Client	t ID:	201810010009	Client Nam	e: Sushi Bo	mb							
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	#U.S	S. Centers	for Disease Control and Prev	ention "hiah	risk" for	-						-	

foodborne illness and establishment of priority of inspection

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



All egheny County Heal th Department Food Safety Program Food Safety

Food Safety Program 2121 Nobl estown Rd, Suite# 210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

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Increator Norm	11547	7 /	Inspection		00.02				
Inspector Name		cted & Pern	aittad	Balance Amount: Contact:	\$0.00				
Placarding: Start Time:	•	:00 PM	End Time: 05:10:00 PM	Phone:	(412) 787-1888				
	01.10				(112)101 1000				
Violation: Comments:		*MEDIUM	I Source/Condition						
			ds available for seafood used	for sushi.					
		- No parasite destruction letter for salmon used in sushi, person in charge given until 9AM to							
		provide do	cumentation.						
Food Code Sec	tion(s):	329 ; 332							
Corrective Acti		Provide re							
Violation:		6 Hot I	Holding Temperatures						
Comments:		*HIGH RIS	SK***						
		•	empura observed on the coun	ter measuring between 10	5F-150F.				
Food Code Sec			and at an above 4050 5						
Corrective Activ	on:	Maintain to	ood at or above 135° F						
Malaca		7 0.11	Helling Territory						
Violation: Comments:			Holding Temperatures						
comments.		*HIGH RISK*** - Cream cheese, crab sticks, spicy crab mixes in the bottom portion of the leader under counter							
		cooler in the sushi station measuring 52F.							
		- Portioned slices of raw salmon and tuna in the top sushi display coolers top layers measuring							
		46F, bottom layers 41F. - Spicy crab mixes in the top display cooler at the sushi station measuring 48F.							
		- Spicy cra	ab mixes in the top display co	ooler at the sushi station m	neasuring 48F.				
		*MEDIUM RISK**							
		- Sliced ca	antaloupe on the salad bar me	easuring 44F.					
Feed Cade Cae	(000							
Food Code Sec Corrective Acti			t be held at 41° F or below						
Corrective ACT	011.	-oou mus							
Violation:		8 Eaci	lities to Maintain Temperat	uro					
Comments:		*MEDIUM							
Comments.			unter leader cooler measuring	g 52F. Do not use until uni	t is repaired.				
				•					
		LOW RISK							
		- Top susr	ni display coolers lack interna	I thermometers to monitor	temperatures.				
Food Code Sec	tion(s):	308							
Corrective Acti			curate, conveniently located	thermometer					
Corrective Acti	on.	Provide en	ough conveniently located a	pproved properly operating	refrigeration units to assure the				
			ice and cooling of foods at rea						
Corrective Acti	on:		VAC company to tune cooler	· ·	or below in all temperatures.				
			1						

For 212 Pitt	I egheny County Heal th Departmentod Safety ProgramFood Safety Assessment21 Nobl estown Rd, Suite# 210, tsburgh, PA 15205Reportone: 412-578-8044 Fax: 412-578-8190
Violation:	9 Date Marking of Food
Comments:	*MEDIUM RISK** - Facility lacks any date-marking system (REPEAT VIOLATION.) Foods requiring dates are ready- to-eat and prepared foods such as, but not limited to, different types of seafood dips, starches, prepared vegetables, etc.
Food Code Section(s): Corrective Action:	332 Properly label foods with a use by date of seven days including the first day of use.
Corrective Action.	Propeny label loods with a use by date of seven days including the lifst day of use.
<u>Violation:</u> Comments:	 <u>13</u> Employee Personal Hygiene *HIGH RISK*** Upon arrival, observed employee handling ready-to-eat green onions with bare hands. Corrected during inspection. Multiple employees observed utilizing cell phones and returning to work without washing hands. Employee observed donning gloves without washing hands prior.
Food Code Section(s):	
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
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



Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- Cutting boards and knives observed washed without sanitizer in the food preparation sink.

- Mold-like substance build up present on the nozzle of the soda machine. Disassemble and sanitize.

- Green onion slicer observed with old residue build-up present, in addition onion slicer does not appear NSF or equivalent. Equipment needs further evaluation for clean-ability, provide manufacturer documentation to department for review.

- Rust and white mold-like substance present on multiple shelves in walk-in cooler.

*MEDIUM RISK**

- Moist microfiber wiping cloths (used for wiping cutting boards, knives, etc.) stored on the counters at the sushi service area have no residual sanitizer.

LOW RISK

- Grease build up present on the walls around the light fixture in the employee restroom. Disinfect and maintain.

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 occured utilizing the following procedure: 1. Wash- hot soapy water. 2. Rinse-clear water. 3. Sanitize-approved sanitizer and water. 4. Air-dry.
Corrective Action:	Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.
Violation:	18 Handwashing Facilities
Comments:	*MEDIUM RISK**
	- Frozen clams observed stored in handwashing sink at sushi station. Removed.
	LOW RISK - Sushi plates and spoon observed resting in handwashing sink in the sushi area. - Return springs on manual paper towel dispensers are worn. Replace springs. Consider touches systems.
Food Code Section(s):	323
Corrective Action:	Use hand washing sinks only for handwashing
Violation:	21 Certified Food Protection Manager
Comments:	*MEDIUM RISK**
	- Certified Food Protection Manager failed to prevent high risk violations from occurring
Food Code Section(s):	
Corrective Action:	Obtain approved Certified Food Protection Manager

Fo 212 Pit Pho	I egheny County Heal th Departmentod Safety ProgramFood Safety Assessment21 Nobl estown Rd, Suite# 210, tsburgh, PA 15205Reportone: 412-578-8044 Fax: 412-578-8190Report							
Violation:	22 Demonstration of Knowledge							
Comments:	 *MEDIUM RISK** Staff on sight not aware of the difference between three-compartment sink and food preparation sink demonstrated by the findings of this report. All sinks have specific purpose, educate staff. Staff on sight observed utilizing cell phones, barehand contact, lack of handwashing when donning gloves. Facility not protecting from cross-contamination as demonstrated by the findings in this report (i.e washing cutting boards without sanitizer in food preparation sink). CFPM was unaware how to calibrate pH meter and measure rice pH. 							
Food Code Section(s):	325 ; 326 ; 331							
Corrective Action:	Sanitization.							
Corrective Action:	Personal Hygiene.							
Corrective Action:	Cross-contamination.							
Vieletien	22 Contomination Drawantian Food Literails and Environment							
Violation: Comments:	23 Contamination Prevention - Food, Utensils and Equipment *LOW RISK*							
comments.	- Styrofoam coolers of raw salmon stored on the floor of the kitchen.							
	- No disclosure indicating guests are to get a new plate each trip to the salad bar.							
Food Code Section(s):	332							
Corrective Action:	Store food, utensils, single-use and single-service articles at least 6 inches off of the floor							
Corrective Action:	Add many displaying stating guasta must get a new plate applet the solad har							
conecuve Action.	Add menu disclosure stating guests must get a new plate each trip to the salad bar.							
Violation:	24 Fabrication, Design, Installation and Maintenance							
<u>Violation:</u> Comments:	 <u>24 Fabrication, Design, Installation and Maintenance</u> *LOW RISK* Single-use containers for sliced vegetables and crab sticks being washed and re-used. Protective film present on the exterior of the ice machine in the kitchen. Remove. 							
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Other Assesment observations and comments: Exceptional Observations: