



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: 201810010009	Client Name: Sushi Bomb	Inspection Date: 04/02/2024
Address: 6302 Robinson Centre Drive		Purpose: Foodborne Illn
City: Pittsburgh	State: PA Zip: 15205	Permit Exp. Date: 09/30/2024
Municipality: Robinson	Inspector: 115474	Priority Code: H
Category Code: 202-Chain Restaurant with Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date: 04/03/2024	

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition					x			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	x	x		
8 Facilities to Maintain Temperature					x		x		x
9 Date Marking of Food					x		x		
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		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		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				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	11	2	0	12		4	8	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors		x							
28 Walls and ceilings		x							
29 Lighting					x				x
30 Ventilation		x							
31 Dressing rooms and Locker rooms				x					
32 General Premises					x				x
33 Administrative		x							
	0	4	0	1	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: 115474

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 01:40:00 PM

End Time: 05:10:00 PM

Phone: (412) 787-1888

Violation:

1 Food Source/Condition

Comments:

*MEDIUM RISK**

- No records available for seafood used for sushi.
- No parasite destruction letter for salmon used in sushi, person in charge given until 9AM to provide documentation.

Food Code Section(s): 329 ; 332

Corrective Action: Provide records

Violation:

6 Hot Holding Temperatures

Comments:

*HIGH RISK***

- Shrimp tempura observed on the counter measuring between 105F-150F.

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F

Violation:

7 Cold 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.

*MEDIUM RISK**

- Sliced cantaloupe on the salad bar measuring 44F.

Food Code Section(s): 332

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

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

- Under counter leader cooler measuring 52F. Do not use until unit is repaired.

LOW RISK

- Top sushi display coolers lack internal thermometers to monitor temperatures.

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: Contact HVAC company to tune coolers to maintain foods at 41F or below in all temperatures.



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Violation:

Comments:

9 Date Marking of Food

*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): 332

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

Violation:

Comments:

13 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): 331

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



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Violation:

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 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:

Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.

Violation:

Comments:

18 Handwashing Facilities

*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:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

- Certified Food Protection Manager failed to prevent high risk violations from occurring

Food Code Section(s): 325 ; 326

Corrective Action:

Obtain approved Certified Food Protection Manager



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Violation:

Comments:

22 Demonstration of Knowledge

*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.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- 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 menu disclosure stating guests must get a new plate each trip to the salad bar.

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

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.

Food Code Section(s): 308

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Discard and replace with multi use, NSF approved containers.

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- Grease residue present on the ground surrounding fryer oil container and on the container itself.

Food Code Section(s): 324

Corrective Action: Clean ground and surrounding area

Violation:

Comments:

29 Lighting

LOW RISK

- Insufficient lighting present in employee restrooms.

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Violation:

Comments:

32 General Premises

LOW RISK

- Miscellaneous non-essential items (chairs, mop buckets, etc) stored at the back of the building.

Food Code Section(s): 315

Corrective Action: Remove miscellaneous items



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Other Assessment observations and comments:

Exceptional Observations: