



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: 202404250009 | Client Name: Medusa's Lair | Inspection Date: 05/18/2024 |
| Address: 280 Morewood Avenue | State: PA Zip: 15213 | Purpose: Service Reque |
| City: Pittsburgh | Inspector: 102969 | Permit Exp. Date: 04/30/2025 |
| Municipality: Pittsburgh-108 | Re- Inspection Date: | Priority Code: H |
| Category Code: 201-Restaurant with Liquor | | Class: 3 |
| Re- Inspection: Pending - Inspector | | |

| 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 # | | | | | | | | | |
| 5 Cooling Food # | | | | | | | | | |
| 6 Hot Holding Temperatures # | | | | | | | | | |
| 7 Cold Holding Temperatures # | | x | | | | | | | |
| 8 Facilities to Maintain Temperature | | x | | | | | | | |
| 9 Date Marking of Food | | | | | | | | | |
| 10 Probe-Type Thermometers | | | | | | | | | |
| 11 Cross-Contamination Prevention # | | | | | x | | x | | |
| 12 Employee Health # | | | | | | | | | |
| 13 Employee Personal Hygiene # | | | | | | | | | |
| 14 Cleaning and Sanitization # | | | | | x | x | | | |
| 15 Water Supply | | | | | x | | x | | |
| 16 Waste Water Disposal | | | | | | | | | |
| 17 Plumbing | | | | x | | | | | |
| 18 Handwashing Facilities | | | | | x | | | x | |
| 19 Pest Management # | | | | | x | | x | | |
| 20 Toxic Items | | | | | x | | x | | |
| 21 Certified Food Protection Manager | | | | x | | | | | |
| 22 Demonstration of Knowledge | | | | | | | | | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | | | | | | | | |
| 24 Fabrication, Design, Installation and Maintenance | | | | | | | | | |
| 25 Toilet Room | | | | | x | | | x | |
| TOTAL | 0 | 3 | 1 | 3 | 7 | 1 | 4 | 2 | |

| General Sanitation | ◆ | Assessment Status | | | | | Violation Risk | | |
|------------------------------------|----------|-------------------|----------|----------|----------|----------|----------------|----------|--|
| | | S | NO | NA | V | High | Med. | Low | |
| 26 Garbage and Refuse | | | | | | | | | |
| 27 Floors | | | | | | | | | |
| 28 Walls and ceilings | | | | | | | | | |
| 29 Lighting | | | | | | | | | |
| 30 Ventilation | | | | | | | | | |
| 31 Dressing rooms and Locker rooms | | | | | | | | | |
| 32 General Premises | | | | | x | | | x | |
| 33 Administrative | | | | | x | | | | |
| TOTAL | 0 | 0 | 0 | 0 | 2 | 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: 102969 | Balance Amount: \$0.00 |
| Placarding: Ordered To Close | Contact: |
| Start Time: 12:45:00 AM | End Time: 01:40:00 AM |
| | Phone: (412) 537-5079 |

Violation: 11 Cross-Contamination Prevention

Comments: *MEDIUM RISK**
Raw beef tenderloin found resting on top of cheese, a ready-to-eat food.

Food Code Section(s): 311

Corrective Action: Store raw foods with highest required cooking temperatures in front of foods requiring lower cooking temperatures.

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
-Dish machine not sanitizing (repeat violation).

-There is no 3-compartment sink at the bar.

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: Repair or maintain dishwasher to adequately sanitize.

Corrective Action: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action: Provide sanitizer.

Corrective Action: Provide 3 Compartment Sink.

Violation: 15 Water Supply

Comments: *MEDIUM RISK**
No hot water in the facility.

Food Code Section(s): 319

Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

Corrective Action: Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Corrective Action: Close food facility



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Violation:

18 Handwashing Facilities

Comments:

LOW RISK
Discarded limes found at the bar hand sink.
-There were no paper towels available at the hand sink.

Food Code Section(s): 321

Corrective Action: Use hand washing sinks only for handwashing

Violation:

19 Pest Management

Comments:

*MEDIUM RISK**
Loose rodent bait found at the bar, and in the rear left closet.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Violation:

20 Toxic Items

Comments:

*MEDIUM RISK**
A "HOT SHOT No Pest Strip containing DDVP was found at the bar.

Food Code Section(s): 318

Corrective Action: Remove unapproved chemical from premises

Corrective Action: Not approved for spaces occupied by people.
Remove.

Violation:

25 Toilet Room

Comments:

LOW RISK
-Curtains, instead of doors found in the toilet room(s).

-One toilet in the ladies' room found clogged.

Food Code Section(s): 322

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container

Violation:

32 General Premises

Comments:

LOW RISK
Clutter (non-essentials) found in several areas of the facility, including closets, locker rooms and the office.

Food Code Section(s): 315

Corrective Action: Clean and maintain

Corrective Action: Remove miscellaneous items



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Violation:

33 Administrative

Comments:

The facility is ordered to close for lack of hot water, and for not being able to sanitize. Additional administrative orders regarding a 3 compartment sink installation might be issued during business hours on Monday 5/20/2024

Do not remove or conceal red placard.

Food Code Section(s): 343

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

Other Assessment observations and comments:

Exceptional Observations: