



# Allegheny County Health 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

**Client ID:** 200006080002 **Client Name:** Pizzeria Uno Chicago Bar & Grill #843  
**Address:** 205 E Waterfront Drive **Inspection Date:** 08/04/2023  
**City:** Homestead **State:** PA **Zip:** 15120 **Purpose:** Initial  
**Municipality:** Homestead **Inspector:** 105132 **Permit Exp. Date:** 06/30/2019  
**Category Code:** 202-Chain Restaurant with Liquor **Priority Code:** H  
**Re-Inspection:** No Selection **Re-Inspection Date:** **Class:**

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						
7 Cold Holding Temperatures #					x	x		x
8 Facilities to Maintain Temperature					x		x	
9 Date Marking of Food					x			x
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x	x		x
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x	x	
15 Water Supply		x						
16 Waste Water Disposal					x		x	
17 Plumbing					x		x	x
18 Handwashing Facilities					x			x
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager		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	13	1	0	11	3	5	7

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

<b>Inspector Name:</b> 105132	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Inspected & Permitted	<b>Contact:</b>
<b>Start Time:</b> 01:15:00 PM	<b>End Time:</b> 01:15:00 PM
	<b>Phone:</b> (412) 462-8667

**Violation:** 1 Food Source/Condition

**Comments:** \*LOW RISK\*

Fish thawing in sealed packaging (removed from freezer less than 48 hours ago): Raw salmon steaks were found in the walk-in refrigerator with a measured internal temperature of 40 degrees Fahrenheit. Manager states the steaks were removed from the freezer to thaw Thursday night.

**Food Code Section(s):** 333

**Corrective Action:** When thawing, remove raw fish from reduced-oxygen packaging

**Violation:** 7 Cold Holding Temperatures

**Comments:** \*HIGH RISK\*\*\*

Time and Temperature Control for Safety (TCS) food cold holding at greater than or equal to 45 degrees Fahrenheit: The following products had the following measured internal temperatures

- Blue cheese crumbles at 50F (found in the salad preparation cooler)
- Feta cheese crumbles at 46F (found in the salad preparation cooler)
- Cheddar/Monterey Jack Mix at 45F (found in the pizza preparation cooler)
- Shredded Cheddar at 47F (found in the pizza preparation cooler)
- Cooked chicken at 46F (found in the pizza preparation cooler)

**Food Code Section(s):** 332

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

**Corrective Action:** Provide accurate easily accessed thermometer to monitor unit temperature

**Violation:** 8 Facilities to Maintain Temperature

**Comments:** \*MEDIUM RISK\*\*

Refrigeration ambient air greater than or equal to 45 degrees Fahrenheit:  
The facility's refrigerators had the following measured ambient air temperatures:

- Pizza preparation cooler at 46F
- Hobart 2 way refrigerator at 50F
- Preparation cooler opposite stove at 55F
- Beer cooler at 55F
- Small refrigerator behind the bar at 55F

**Food Code Section(s):** 332

**Corrective Action:** Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

**Corrective Action:** Remove/ ice foods



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**Violation:**

**9 Date Marking of Food**

**Comments:**

\*LOW RISK\*

- Ready to Eat (RTE) TCS food prepared and held under refrigeration more than 24 hours: Food found in the walk-in refrigerator, including diced tomatoes and cooked chicken, did not bear discard dates. Manager stated the food was prepared within the last two days.

**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:**

**11 Cross-Contamination Prevention**

**Comments:**

\*HIGH RISK\*\*\*

Raw TCS food stored with or above RTE food:

- Partially cooked chicken wings were stored above cooked hamburger patties, meatloaf, and tomato sauce. Operator relocated chicken wings.

\*LOW RISK\*

- Packaged food improperly stored over other raw food - no evidence of leaking: Raw packaged steaks were stored above packaged pre-cooked ribs in the walk-in refrigerator.

- Containers of RTE foods stored in ice intended for consumption: A gallon of milk and pineapple juice cans were stored in the bar's only ice bin.

**Food Code Section(s):** 332

**Corrective Action:** Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

**Violation:**

**14 Cleaning and Sanitization**

**Comments:**

\*HIGH RISK\*\*\*

- Food contact surfaces for TCS food soiled: The can opener blade is soiled with old food debris.

\*MEDIUM RISK\*\*

Mechanical hot water dish machine not providing a final plate temperature of at least 160 degrees Fahrenheit: The facility's machine has a measured plate temperature of 150 degrees Fahrenheit. \*HIGH RISK\*\*\*

**Food Code Section(s):** 311

**Corrective Action:** Ensure high temperature dish machine reaches 160° F at the plate to adequately sanitize.



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**Violation:**

**16 Waste Water Disposal**

**Comments:**

\*EMERGENCY\*\*\*\*

Sewage back-up in food related areas: At the time of the inspection, an active sewage backup is occurring in the food preparation area, the cooking line, and server stations. Continued use of water would further contribute to sewage backup. A strong sewage odor permeated the server station and kitchen.

**Food Code Section(s):** 320

**Corrective Action:** Repair, replace or eliminate

**Corrective Action:** Close food facility

**Corrective Action:** Restrict access

**Violation:**

**17 Plumbing**

**Comments:**

\*MEDIUM RISK\*\*

The facility lacks a grease interceptor.

\*LOW RISK\*

The facility lacks grease trap maintenance logs.

**Food Code Section(s):** 321

**Corrective Action:** Install grease trap within 6 months.

**Violation:**

**18 Handwashing Facilities**

**Comments:**

\*LOW RISK\*

Lack of paper towels or hand drying device: The handwashing sink in the dishwashing area is missing paper towels.

**Food Code Section(s):** 323

**Corrective Action:** Provide soap and sanitary towels or hand drying device near sink

**Corrective Action:** Adjust hot water temperature to a minimum of 100 degrees Fahrenheit at each handwashing sink.

**Violation:**

**22 Demonstration of Knowledge**

**Comments:**

\*MEDIUM RISK\*\*

- The person in charge, who is a certified food protection manager, demonstrated a lack of knowledge by failing to inform the department of the sewage backup in their kitchen, and permitting all other violations cited in this report.

**Food Code Section(s):** 326

**Corrective Action:** Notify department of all reportable circumstances required by article III.



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### **Violation:** **24 Fabrication, Design, Installation and Maintenance**

**Comments:** \*LOW RISK\*

- Floor of walk-in cooler damaged: The floor of the facility's walk-in refrigerator is damaged and rusted.

- The gaskets along the door of the several preparation coolers are soiled with food debris or completely torn away from the door frame.

**Food Code Section(s):** 308

**Corrective Action:** Repair / replace equipment

### **Violation:** **26 Garbage and Refuse**

**Comments:** \*LOW RISK\*

Lids open: The lids to the grease dumpster were open.

**Food Code Section(s):** 324

**Corrective Action:** Keep lids closed

### **Violation:** **27 Floors**

**Comments:** \*LOW RISK\*

Grout missing between floor tiles: The floor in the kitchen is worn. Food, debris, and water are accumulating between floor tiles.

**Food Code Section(s):** 312

**Corrective Action:** Provide smooth, durable, easily cleaned surface

### **Violation:** **30 Ventilation**

**Comments:** \*LOW RISK\*

-The baffles above the stove and fryer, and the vent above the pizza oven, are soiled with grease.

- The fire suppression system was last inspected in June, 2020.

**Food Code Section(s):** 313

**Corrective Action:** Clean and maintain

### **Violation:** **33 Administrative**

**Comments:** The facility's posted liquor license expired the last day of May, 2023, in violation of the Pennsylvania Liquor Code, 47 P.S. 4-467.

**Food Code Section(s):** 302

**Corrective Action:** Comply with all applicable Pennsylvania laws

**Other Assessment observations and comments:**

**Exceptional Observations:**