



# 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

<b>Client ID:</b> 201909200002	<b>Client Name:</b> Global Food Pittsburgh	<b>Inspection Date:</b> 08/02/2023
<b>Address:</b> 914 Penn Avenue		<b>Purpose:</b> Complaint
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15221	<b>Permit Exp. Date:</b> 09/30/2024
<b>Municipality:</b> Wilkensburg	<b>Inspector:</b> 115011	<b>Priority Code:</b> H
<b>Category Code:</b> 113-Retail/Convenience Store		<b>Class:</b> 3
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 <b>Food Source/Condition</b>					x	x	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						
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food		x						
10 <b>Probe-Type Thermometers</b>					x		x	
11 <b>Cross-Contamination Prevention #</b>					x		x	
12 Employee Health #		x						
13 Employee Personal Hygiene #				x				
14 <b>Cleaning and Sanitization #</b>					x	x	x	
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 <b>Handwashing Facilities</b>					x		x	
19 <b>Pest Management #</b>					x	x		
20 Toxic Items		x						
21 Certified Food Protection Manager				x				
22 Demonstration of Knowledge								
23 <b>Contamination Prevention - Food, Utensils and Equipment</b>					x			x
24 <b>Fabrication, Design, Installation and Maintenance</b>					x			x
25 <b>Toilet Room</b>					x			x
	0	8	0	7	9	3	5	4

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 <b>Floors</b>					x			x
28 Walls and ceilings		x						
29 Lighting		x						
30 Ventilation				x				
31 Dressing rooms and Locker rooms				x				
32 <b>General Premises</b>					x			x
33 Administrative		x						
	0	4	0	2	2	0	0	2

# 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> 115011	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Ordered To Close	<b>Contact:</b>
<b>Start Time:</b> 11:00:00 AM	<b>End Time:</b> 02:30:00 PM
	<b>Phone:</b> (412) 727-2624

**Violation:** 1 Food Source/Condition

**Comments:**

**\*HIGH RISK\*\*\***  
Food adulterated by pests:  
Multiple bags of cornmeal, oat flour, and rice had live and dead bugs inside.

Large bag of rice in plastic inside a burlap bag was chewed in and nesting of the burlap with a clump of droppings inside.

Selling/serving adulterated food:  
PIC put tape on chew holes of various products throughout the store on shelves. (Tape on the underside also displayed dead bugs that were present inside the product).  
Partially gnawed plantain for sale in the front of the facility in an open box of plantains.

**\*MEDIUM RISK\*\***  
Integrity of packaging compromised: 2 bags of cassava flour had cuts in them and were out for sale.

3 bags of cooked cassava cakes showed evidence of compromised packaging with bloating of the bags and one with liquid inside.

**\*LOW RISK\***  
REPEAT VIOLATION  
Repackaging dried shellfish and raw meat products without labeling the individual packages.

**Food Code Section(s):** 329

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

**Violation:** 10 Probe-Type Thermometers

**Comments:**

**\*MEDIUM RISK\*\***  
No probe thermometer present: eggs in the front merchandiser cooler for sale.

**Food Code Section(s):** 307

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

**Violation:** 11 Cross-Contamination Prevention

**Comments:**

**\*MEDIUM RISK\*\***  
Whole intact eggs in a carton sitting directly on top of drinks in the cooler.

**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.



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### Violation:

### **Comments:**

### **14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

Meat/bone saw and table covered in food debris (white, pink, and red product).

Three bowl sink filled with boxes and no sanitizing product available in addition to no stoppers for the sinks.

\*MEDIUM RISK\*\*

Most shelves with non TCS product are covered with a mixture of dead and live bus, old food, and/or rodent droppings.

**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:**

Provide sanitizer.

### **Corrective Action:**

Clean and maintain non-food-contact surfaces of equipment

### Violation:

### **Comments:**

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

No handwashing sink other than the bathroom. Evidence of repackaging dried shellfish, and raw meat (currently frozen).

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

### **Corrective Action:**

Properly install and locate hand washing sinks

### **Corrective Action:**

Provide sufficient hot(>85° F) and cold water through mixing valve to hand washing sink

### **Corrective Action:**

Cease and desist repackaging, slicing, and cutting of food items.

A handwashing sink must be installed, by a Master Registered plumber and a final plumbing inspection must be conducted before repackaging of food items may resume.



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### Violation:

### Comments:

### **19 Pest Management**

\*HIGH RISK\*\*\*

Evidence of active infestation of rats or mice:

Multiple chewed bags of rice, flours, peas, and cornmeal throughout the facility and on all shelf levels. One plantain in an open box of plantains at the front of the facility for sale was gnawed on the end.

14 bags of product observed with chew holes.

Nesting material observed in food product (inside a rice bag, and back behind the chest freezer near the bathroom.

Rodent droppings observed on the floor throughout the facility, as well as on product, and most shelves.

2 dead mice observed: one fresh near the meat/bone saw.

Evidence of active infestation in critical areas such as food preparation, food storage:

Bugs observed on most shelves both alive and dead

Bugs observed alive and dead inside multiple product bags

Fruit flies too numerous to count around the open ox of rotting plantains in the back

Small flies too numerous to count in the basement near the window.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

**Corrective Action:** Eliminate harborage area, food sources, and entry sites

**Corrective Action:** Close food facility

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

Burlap sack of dried fish on the floor surrounded by rodent droppings.

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

**Corrective Action:** Protect Food

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

### Violation:

### Comments:

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

\*LOW RISK\*

back chest freezer near the bathroom has rusty edges and is too full of ice build-up to close properly.

**Food Code Section(s):** 307

**Corrective Action:** Repair / replace equipment



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**Violation:**

**25 Toilet Room**

**Comments:**

\*LOW RISK\*

Bathroom walls and toilet have splattering of a dried brown water substance.

**Food Code Section(s):** 322

**Corrective Action:** Clean and maintain in good repair

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

Large hole in the floor near the bathroom under the left corner of the chest freezer.

Floor covered with grime, droppings, and old dry food product.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*

Too numerous to count empty and full boxes along with open boxes of rotten fruits piled against the back door inside and outside. Impossible to monitor the floor for cleaning or pest control.

**Food Code Section(s):** 315

**Corrective Action:** Clean and maintain

**Corrective Action:** Make the mop sink accessible for use.

**Other Assessment observations and comments:**

**Exceptional Observations:**