



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: 201404180001	Client Name: Plaza Azteca Mexican Restaurant	Inspection Date: 01/04/2023
Address: 1000 Sutherland Drive	State: PA Zip: 15205	Purpose: Reinspection
City: Pittsburgh	Inspector: 114912	Permit Exp. Date: 04/30/2025
Municipality: Robinson		Priority Code: 1
Category Code: 202-Chain Restaurant with Liquor	Re- Inspection Date: 01/13/2023	Class: 4
Re- Inspection: Yes - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x	x		
2 Cooking Temperatures #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #					x			x
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature					x		x	
9 Date Marking of Food								
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #		x						
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #		x						
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing					x			x
18 Handwashing Facilities								
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge					x		x	
23 Contamination Prevention - Food, Utensils and Equipment		x						
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	3	0	0	7	2	3	2

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								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	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

Inspector Name: 114912	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 01:30:00 PM	End Time: 04:00:00 PM
	Phone: (412) 787-8888

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
- In the walk-in cooler, fish thawing in vacuum packaging at 55F. Repeat violation.

Food Code Section(s): 333

Corrective Action: Open the vacuum packaged fish or remove the fish from the vacuum package when placed in the refrigerator.

Violation: 5 Cooling Food

Comments: *LOW RISK*
Cooling charts are not filled out for foods prepared in advance such as beef, pork, and cheese dips.

Food Code Section(s): 333

Corrective Action: Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts for 30 days.

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
- In the walk-in cooler, foods are at unsafe temperatures. Cooked beef, pork, raw beef, chicken pork, shrimp, fish, steak found between 52F and 56F for an unknown amount of time. Food discarded during inspection.
- In the drawer cooler under the griddle, foods are at unsafe temperatures. Beef, chicken, steak, shrimp are between 52F and 55F for an unknown amount of time. Food discarded during inspection.

Food Code Section(s): 332 ; 333

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

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
- The walk-in cooler has an ambient temperature of 57F.
- The drawer coolers under the griddle have an ambient temperature of 55F. The external thermometer for the unit read 70F.
-Another prep cooler was found empty and out of order.

The facility does not have enough refrigeration to maintain operations at this point.

HVAC technician arrived at the facility during the inspection. Do not store food in these coolers until they are verified to be able to hold food at 41F or below.

Food Code Section(s): 308 ; 334 ; 336

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



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Violation: **10 Probe-Type Thermometers**
Comments: *MEDIUM RISK**
- The facility did not have a conveniently located thermometer. When one was produced, it was not calibrated correctly. (reading 40F in 32F ice slurry.)
Food Code Section(s): 307 ; 308
Corrective Action: Provide probe-type thermometers with 0° F to 220° F range
Corrective Action: Properly calibrate thermometer

Violation: **17 Plumbing**
Comments: *LOW RISK*
- There is a small leak under the bar dish machine. Repeat violation.

(The drain from the steam table seems to not have a slope while draining into the drain for the hand sink. This could be a cross connection from the hand sink to the steam table.)
Food Code Section(s): 321 ; 339
Corrective Action: Repair, replace or eliminate

Violation: **22 Demonstration of Knowledge**
Comments: *MEDIUM RISK**
The Certified Food Protection Manager on duty has not maintained safe and responsible food handling procedures for the staff and the facility, evident by the lack of active managerial controls in temperature maintenance & monitoring, and cooling procedures.
Food Code Section(s): 325 ; 326 ; 331
Corrective Action: Temperature Control - Cooling.
Corrective Action: Temperature Control - Holding.

Violation: **26 Garbage and Refuse**
Comments: *LOW RISK*
- The lids on the dumpster are open. Repeat violation. *LOW RISK*
Food Code Section(s): 324
Corrective Action: Keep lids closed

Violation: **27 Floors**
Comments: *LOW RISK*
- The tile under the hand sink on the cook line is cracked and water is accumulating under it. Repeat violation. *LOW RISK*
Food Code Section(s): 312
Corrective Action: Provide smooth, durable, easily cleaned surface
Corrective Action: Repair or replace

Other Assessment observations and comments:

14 Cleaning and Sanitization **Satisfactory**

The dish machine at the bar was sanitizing properly.

Exceptional Observations: