



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: 201712040001 **Client Name:** Insomnia Club & Banquet Hall
Address: 810 Brookline Boulevard **Inspection Date:** 10/27/2023
City: Pittsburgh **State:** PA **Zip:** 15226 **Purpose:** Service Request
Municipality: Pittsburgh-119 **Inspector:** 114912 **Permit Exp. Date:** 12/31/2024
Category Code: 201-Restaurant with Liquor **Priority Code:** 1
Re-Inspection: Pending - Inspector **Re-Inspection Date:** 11/06/2023 **Class:** 4

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

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					x				x
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	0	0	1		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



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

Inspection Details

Inspector Name: 114912

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 11:30:00 PM

End Time: 12:45:00 AM

Phone: (412) 343-7827

Violation: **7 Cold Holding Temperatures**

Comments: *HIGH RISK***

Food in the True upright cooler 57F.

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**

- True one-door upright cooler near the cook line 57F.

Food Code Section(s): 308

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

Violation: **13 Employee Personal Hygiene**

Comments: *HIGH RISK***

- Employees cannot wash hands due to blocked hand sink in kitchen.

Food Code Section(s): 327

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

Violation: **18 Handwashing Facilities**

Comments: *MEDIUM RISK**

- Kitchen hand sink blocked.

- No hand sink at the basement bar.

Food Code Section(s): 323

Corrective Action: Properly install and locate hand washing sinks

Corrective Action: Keep hand washing sink open and accessible

Violation: **19 Pest Management**

Comments: *HIGH RISK***

- Live and dead roaches too numerous to count in kitchen.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

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

Violation: **20 Toxic Items**

Comments: *MEDIUM RISK**

- Bug spray present at bar.

Food Code Section(s): 318

Corrective Action: Remove unapproved chemical from premises



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

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Bar mix stored in ice in basement bar.

- Frozen bag of wings stored on the floor in the kitchen.

Food Code Section(s): 329 ; 331

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

Violation:

Comments:

30 Ventilation

LOW RISK

- Ventilation hood not working in kitchen.

Food Code Section(s): 311

Corrective Action: Provide adequate approved ventilation

Corrective Action: Provide adequate fresh make-up air

Corrective Action: Cannot use gas equipment under ventilation hood.

Other Assessment observations and comments:

Exceptional Observations: