



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	Purpose: Service Request
Municipality: Pittsburgh-119	State: PA Zip: 15226
Category Code: 201-Restaurant with Liquor	Inspector: 114912
Re-Inspection: Pending - Inspector	Re-Inspection Date: 11/06/2023
	Permit Exp. Date: 12/31/2024
	Priority Code: 1
	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



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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



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Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

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:

30 Ventilation

Comments:

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: