



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: 201811190011	Client Name: Nakama Japanese Steakhouse & Sushi Bar
Address: 1611 E Carson Street	Inspection Date: 09/18/2024
City: Pittsburgh	State: PA Zip: 15203
Municipality: Pittsburgh-117	Inspector: 110586
Category Code: 202-Chain Restaurant with Liquor	Purpose: Initial, Compl
Re-Inspection: No Selection	Permit Exp. Date: 11/30/2024
Re-Inspection Date:	Priority Code: H
	Class: 3

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

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

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆	0	12	3	0	18
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V - Violation



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Inspection Details

Inspector Name: 110586	Balance Amount: \$244.00
Placarding: Consumer Alert	Contact:
Start Time: 12:15:00 PM	End Time: 05:15:00 PM
	Phone: (412) 381-6000

Violation: 1 Food Source/Condition

Comments: *MEDIUM RISK**
 -Moldy packages of lo mein noodles in the back walk-in cooler next to the storage shelves in the basement.
 LOW RISK
 -Large bulk ingredient bins in the kitchen and basement storage are not labeled with their contents. Repeat Violation.

Food Code Section(s):

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

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
 -Cooked crab, fried tofu and cooked octopus in the sushi display coolers and prep cooler were measuring at 48°F. Repeat Violation.

Food Code Section(s): 333

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**
 -Sushi prep cooler measuring at 50°F
 -Sushi prep cooler and display coolers lack thermometers. Repeat Violation.

Food Code Section(s): 308 ; 332 ; 334

Corrective Action: Provide accurate, conveniently located thermometer

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

Violation: 11 Cross-Contamination Prevention

Comments: *MEDIUM RISK**
 -Loosely wrapped container of raw chicken stored above uncovered noodles in the kitchen two door upright cooler. Corrected during inspection.

Food Code Section(s): 311

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood

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

Violation: 13 Employee Personal Hygiene

Comments: *LOW RISK*
 -Multiple employee beverages observed in the sushi station and in the kitchen area without straws and lids.

Food Code Section(s):

Corrective Action: Provide a covered beverage with a lid and a straw



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Old food debris build up present on the blade of the table mounted can opener in the basement prep area.

-Dark, residue build up on the deflector panel of the ice machine in the basement and the soiled parts of the deflector panel are in contact with ice for beverages.

-Hibachi cart trays found in storage stacked together and still wet from washing.

LOW RISK

-Heavy grease accumulation underneath the cook line equipment in the kitchen.

-Heavy grease accumulation and old food debris accumulating underneath all of the hibachi grills in the dining area.

-Facility lacks chemical sanitizer test strips for dish machine and three bowl sink sanitizers.

-Container of wet rags sitting next to hibachi grill used for take out.

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:

Clean and maintain non-food-contact surfaces of equipment

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

-Hose on the basement service sink lacks a back flow prevention device.

LOW RISK

-Faucet on the three bowl sink is leaking.

Food Code Section(s): 321

Corrective Action:

Provide approved backflow / back-siphonage prevention device.

Corrective Action:

Repair, replace or eliminate

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

-Hand washing sink in the sushi area blocked by a garbage can during inspection.

-Hand soap at the hand washing sink at the sushi bar was mistakenly filled with sanitizer and not soap. Corrected during inspection.

Food Code Section(s): 323

Corrective Action:

Keep hand washing sink open and accessible

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Two dead mice near the water heater and washing machine in the basement.
- One dead mouse on a glue trap behind the bulk ingredient containers in the basement.
- One dead mouse found underneath a hibachi grill in the dining room.
- Nesting material found underneath the hibachi grills in the dining area.
- Rub marks, chewed through holes and droppings found underneath and behind the booth customer seating in the dining room.
- Chewed through insulation along the hibachi grill ventilation ducts in the basement.
- Chewed through rags sitting on the storage shelves in the basement, used for more nesting material.
- Droppings present in the back of the sushi bar prep area, underneath the three bowl sink and dish machine.
- Droppings present throughout the whole basement area, along the perimeters, in unused side rooms, on storage shelves with food service items and food and underneath all storage shelves in basement, and on top of bulk storage containers in the basement.
- Droppings found inside of a large stock pot stored near the basement prep area.
- About a dozen flies in the basement prep area.
- About a dozen fruit flies in the basement prep area.
- Gaps present along all sides of side walk loading hatch that leads into the basement. Repeat Violation.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Corrective Action: Pest Control Records provided are

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

-Dichlorvos pesticides, Hot Shots, hanging in basement prep area and in other areas of the basement.

LOW RISK

-Several open bait stations in the basement; behind the washing machine and by the prep area in the basement.

Food Code Section(s): 318

Corrective Action: Remove unapproved chemical from premises

Violation:

Comments:

22 Demonstration of Knowledge

*MEDIUM RISK**

-Certified Food Protection Manager has failed to prevent the High and Medium risks at the facility.

Food Code Section(s): 325

Corrective Action: Temperature Control - Holding.

Corrective Action: Sanitization.



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Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*
-Heavy dust accumulation on the AC vents throughout the facility.

Food Code Section(s): 310 ; 332

Corrective Action: Protect Food

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: *LOW RISK*
-Several large cutting boards found in the kitchen are heavily discolored and have deep dark grooves present.
-Sushi display cooler lack handles on the sliding doors.
-Caulking behind the three bowl sink is dark and discolored and cracking.

Food Code Section(s): 307 ; 308 ; 309

Corrective Action: Resurface / replace

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Seal / caulk stationary equipment to the floor and wall

Violation: 25 Toilet Room

Comments: *LOW RISK*
-Employee restrooms in the basement toilets and hand sinks are heavily soiled with fecal matter and bodily fluids.
-Employee restrooms lack covered refuse containers.
-One of the employee restrooms in the basement lacks a self closing door.

Food Code Section(s): 322

Corrective Action: Clean and maintain in good repair

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container

Violation: 27 Floors

Comments: *LOW RISK*
-Large areas of unfinished floors throughout the entire basement area that are soiled with droppings.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

- Majority of the basement area has unfinished ceiling, rusted through holes and exposed wood.
- Missing ceiling tile above the basement prep area.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

30 Ventilation

Comments:

LOW RISK

- Heavy grease accumulation on the hibachi grills ventilation ducts in the basement that are leaking grease on to the basement floor and employees are pouring kitty litter on top to absorb the grease.
- Heavy grease accumulation present above the hibachi grill behind the sushi station because of continuous cooking for take out meals without proper ventilation and hand washing. Heavy smoke observed upon arrival. Repeat Violation.

Food Code Section(s): 311 ; 313

Corrective Action: Clean and maintain

Corrective Action: Immediately discontinue cooking on the dining room hibachi grills for take out orders. Move all cooking for take out orders in the kitchen. The dining room hibachi grills should only be used for customers in the dining room.

Violation:

32 General Premises

Comments:

LOW RISK

- Basement area has an extreme and excessive amount of miscellaneous and construction materials present and older non-functioning equipment (vending machines, coolers, etc.)
- Broken cooler behind the sushi prep counter
- Wet mop head stored in the mop bucket.

Food Code Section(s): 315

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

Exceptional Observations: