



# 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> 202102230002	<b>Client Name:</b> Allegheny County Jail	<b>Inspection Date:</b> 01/18/2023
<b>Address:</b> 950 2nd Avenue		<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15219	<b>Permit Exp. Date:</b> 03/31/2024
<b>Municipality:</b> Pittsburgh-101	<b>Inspector:</b> 112898	<b>Priority Code:</b> H
<b>Category Code:</b> 401-Adult Food Service		<b>Class:</b> 4
<b>Re-Inspection:</b> Pending - Supervisor	<b>Re-Inspection Date:</b>	

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

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							
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises					x				x
33 Administrative		x							
		0	6	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:** 112898

**Balance Amount:** \$0.00

**Placarding:** Inspected & Permitted

**Contact:**

**Start Time:** 10:50:00 AM

**End Time:** 01:15:00 PM

**Phone:** (412) 350-2038

**Violation:**

**5 Cooling Food**

**Comments:**

\*MEDIUM RISK\*\*

-6 large plastic bins of ground bologna, observed in the walk-in cooler # 1, to the left of the walk-in freezer. The bologna was found to be 48° F - 52° F. The bins were very large and deep, each containing approximately 40-50 lbs of ground bologna. The operator stated that this meat had been prepared that morning, within the last hour, and would be used for the dinner meal.

**Food Code Section(s):** 333

**Corrective Action:**

Utilize uncovered, shallow metal containers to cool foods that have been cooked or are at elevated temperatures due to preparation.

**Violation:**

**6 Hot Holding Temperatures**

**Comments:**

\*HIGH RISK\*\*\*

-Hot-held time/temperature controlled for safety foods on the server line of the officer dining room (ODR) were found to be in the temperature danger zone. These foods included rice and tater tots, both found to be 115° F - 125° F.

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

**Corrective Action:**

Maintain food at or above 135° F

**Corrective Action:**

Adjust equipment as necessary to maintain all foods at safe temperatures.

**Violation:**

**14 Cleaning and Sanitization**

**Comments:**

\*HIGH RISK\*\*\*

-Chemical dishwashing machine in the ODR was not sanitizing. No chlorine detected. The machine appears to have been a high-temperature machine that has been converted to chemically sanitize. Nobody present during the inspection knew how to operate or prime the pumping mechanism installed on this machine. Discussed the requirements for sanitization with the worker doing the dishwashing. Quaternary ammonium sanitizer is available and a 3-bowl sink is convenient to the machine. The inspector instructed the worker to set up a bowl with sanitizer to perform sanitization after dishes were run through the dishwasher. Also discussed with the kitchen manager.

**Food Code Section(s):** 308

**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:**

Repair or maintain dishwasher to adequately sanitize.



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## Food Safety Assessment Report

### Violation:

### Comments:

### **15 Water Supply**

\*LOW RISK\*

-Handwashing sink near the resident toilet rooms, beneath the window of the office, is not supplied with water and drain appears to be obstructed. Nonfunctional.

-No cold water supplied to the left-hand faucet of the 3-bowl sink in the food preparation area in front of the walk-in freezer.

**Food Code Section(s):** 319

**Corrective Action:** Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

### Violation:

### Comments:

### **16 Waste Water Disposal**

\*LOW RISK\*

-Leaking drain pipe at handwashing sink near cook line.

**Food Code Section(s):** 320

**Corrective Action:** Repair, replace or eliminate

### Violation:

### Comments:

### **17 Plumbing**

\*LOW RISK\*

-Food preparation sinks throughout the kitchen (a 3-bowl, and two 2-bowl sinks, all near the office), are equipped with air breaks instead of air gaps. Air gaps are required at food preparation sinks.

-Hose in unused corner of kitchen is leaking; standing water on floor.

-Hose hanging above the dishwashing machine in the main kitchen is leaking; standing water on floor.

-Leak at hot water knob of the middle faucet of the 3-bowl sink in the warewashing area.

-Leak at the hot water knob of the handwashing sink near the cook line.

-Leak at faucet of the middle bowl of the 3-bowl sink in the food preparation area in front of walk-in freezer.

**Food Code Section(s):** 321

**Corrective Action:** Provide an approved air gap.



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### Violation:

### Comments:

### **19 Pest Management**

\*HIGH RISK\*\*\*

-Evidence of active infestations of mice and roaches.

-Live mouse observed in the receiving warehouse.

-Live German cockroaches observed in the food preparation area near the office and around the tray-plating line.

-A dead American cockroach was observed beneath the 3-bowl sink near the dishwashing machine in the main kitchen.

-Dead, decomposed mice observed; one on a surface in the back of an unused convection oven and on a surface beneath the dishwashing machine.

-Mouse droppings observed throughout several areas of the facility;

\*\*\* Receiving warehouse; along walls and among pallets.

\*\*\* Kitchen dry storage (both large and small dry storage rooms); along walls, on shelves, on food trays.

\*\*\* Kitchen work and food preparation areas; along walls, in corners, outside of rodent bait stations.

\*\*\* Large accumulation of droppings found in the rear openings of unused convection ovens.

\*\*\* ODR; on surfaces in the warewashing room and between the wall and upright freezer behind the service line.

-Unused and unmaintained equipment (convection ovens, upright coolers and hot-holding cabinets near tray plating line) provides harborage for vermin.

-There are gaps around the platform at the right-most overhead door in the receiving area. Operator stated a new filling material has been acquired to seal the gaps.

-Small hole in the sealing foam around the pipe penetration of drain pipe of the right-hand side of the 2-bowl sink in the main food preparation area.

-Standing water throughout kitchen may contribute to roach activity.

**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:** Clean and sanitize all food contact surfaces before utilizing any contaminated equipment or utensils.

Remove unused equipment.



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### Violation:

### Comments:

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

\*LOW RISK\*

-Boxes and packages of dry foods (seasonings) were found to be stored open and uncovered in the large dry food storage room. Operator stated that they are in the process of obtaining lidded plastic containers to store all of these foods.

### Food Code Section(s):

**Corrective Action:** Cover Foods

### Violation:

### Comments:

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

\*LOW RISK\*

-Plastic sheeting and towels are being used to tie tables and equipment together in the kitchen and ODR warewashing room and were found to be soiled. These are not smooth or easily cleanable.

-Plastic scoops constructed from the tops of plastic jugs were found in the large sink near the mixers in the rear of the kitchen. These are not NSF standard equipment and are not easily cleaned and sanitized.

-3-bowl sink at the food preparation area outside of the walk-in freezer is not sealed to the wall. Gap present.

\*\*\* Trap below the middle bowl of this same sink is sitting on top of a wooden block that is unsealed and unpainted; untreated wood is absorbent and not easily cleanable.

-A rag is wrapped around the hot water knob for the 3-bowl sink in the warewashing area. The rag is tied there to prevent spray from the leak at this faucet. Rags are not smooth or easily cleanable.

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

**Corrective Action:** Utilize approved, safe materials

**Corrective Action:** Provide approved, NSF standard equipment

**Corrective Action:** Provide smooth non-absorbent easily cleaned surfaces

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

**Corrective Action:** Remove rag from the hot water knob after repairing leak.

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

-Standing water in many areas throughout the kitchen. Floor is not constructed to easily drain.

-Heavily damaged sections of floor in several walk-in coolers. No longer smooth or easily cleanable.

-In the rear, right side of the walk-in freezer, the base coving is separating from the wall. Gap is present. Needs to be sealed.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Corrective Action:** Seal, caulk juncture



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### Violation:

### Comments:

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

### Corrective Action:

### 32 General Premises

\*LOW RISK\*

-Unused upright coolers, hot holding cabinets, and convection ovens in the kitchen.

Remove miscellaneous items

### Corrective Action:

Remove unused equipment that is not maintained clean and in good repair.

### Other Assessment observations and comments:

#### **8 Facilities to Maintain Temperature Satisfactory**

Ambient air temperature of walk-in cooler # 1, to the left of the walk-in freezer, was borderline. Found to be 42° F to 43° F as measured by the internal thermometer and the inspector's thermometer. Possibly within the margin of error for these devices. Temperatures of time/temperature controlled for safety (TCS) foods stored in this unit were similarly found to be within the margin of error for acceptable temperatures.

This unit has been found to be at elevated temperatures in the past and should be monitored closely and serviced if necessary.

### Exceptional Observations: