



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: 201009080013 | Client Name: Mia Pizza | Inspection Date: 06/13/2024 |
| Address: 4901 Baum Boulevard | State: PA Zip: 15213 | Purpose: Reinspection, |
| City: Pittsburgh | Inspector: 116678 | Permit Exp. Date: 09/30/2024 |
| Municipality: Pittsburgh-108 | Re-Inspection: Yes - Inspector | Priority Code: H |
| Category Code: 211-Restaurant without Liquor | Re-Inspection Date: 06/24/2024 | Class: 3 |

| 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 | | | | | |
| 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 | | | | | | |
| 12 Employee Health # | | x | | | | | | |
| 13 Employee Personal Hygiene # | | | | | x | x | | |
| 14 Cleaning and Sanitization # | | | | | x | | | x |
| 15 Water Supply | | x | | | | | | |
| 16 Waste Water Disposal | | x | | | | | | |
| 17 Plumbing | | x | | | | | | |
| 18 Handwashing Facilities | | x | | | | | | |
| 19 Pest Management # | | | | | x | x | | x |
| 20 Toxic Items | | x | | | | | | |
| 21 Certified Food Protection Manager | | x | | | | | | |
| 22 Demonstration of Knowledge | | | | | x | | x | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | x | | | | | | |
| 24 Fabrication, Design, Installation and Maintenance | | | | | x | | | x |
| 25 Toilet Room | | x | | | | | | |
| TOTAL | 0 | 13 | 3 | 2 | 7 | 3 | 1 | 4 |

| 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 | | x | | | | | | |
| 29 Lighting | | x | | | | | | |
| 30 Ventilation | | x | | | | | | |
| 31 Dressing rooms and Locker rooms | | | | x | | | | |
| 32 General Premises | | | | | x | | | x |
| 33 Administrative | | x | | | | | | |
| TOTAL | 0 | 4 | 0 | 1 | 3 | 0 | 0 | 3 |

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

| | | | | | |
|---|---|----|---|---|----|
| ◆ | 0 | 17 | 3 | 3 | 10 |
|---|---|----|---|---|----|

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

| | |
|-----------------------------------|-------------------------------|
| Inspector Name: 116678 | Balance Amount: \$0.00 |
| Placarding: Consumer Alert | Contact: |
| Start Time: 01:40:00 PM | End Time: 05:00:00 PM |
| | Phone: (412) 325-2775 |

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
 Chicken wings in lower section of flip-top prep cooler measured at 48F.
 Bag of sausage in lower section of flip-top prep cooler measured at 50F.
 Internal air temperature of flip-top prep cooler measured at 38F.

Food Code Section(s): 332

Corrective Action: -remove product (wings) from cold holding as needed
 -discontinue storing entire case of wings at room temperature

Violation: 8 Facilities to Maintain Temperature

Comments: *LOW RISK*
 Coca cola merchandising cooler used to hold non-Temperature and Time Controlled for Safety (TCS) food - pizza dough - measured at 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***
 Manager failed to change gloves after using cell phone.
 Manager failed to wash hands after changing gloves and before donning new gloves after handling raw chicken.

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

Corrective Action: Wash hands as often as necessary between glove usage

Corrective Action: Change gloves as often as necessary and in accordance with the requirement for hand washing



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Violation:

Comments:

14 Cleaning and Sanitization

LOW RISK

Non-food contact interior surfaces of flip-top prep cooler have heavily accumulated old food debris.
REPEAT VIOLATION

Sides of fryers are heavily soiled with old dried grease.

Wall of walk-in cooler next to pizza sauce bucket is soiled with splashed pizza sauce REPEAT VIOLATION

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

Violation:

Comments:

19 Pest Management

*HIGH RISK***

Fresh rodent droppings observed in the following areas:

- Front storage area
- In between and behind flip-top prep coolers on cook line
- Dry storage area in rear of facility
- Throughout employee restroom
- In the corner behind the Coke merchandising cooler holding dough

REPEAT VIOLATION

LOW RISK

Entry door propped open during duration of inspection. No screen present.
VIOLATION

REPEAT

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:

Increase pest control treatments to weekly. Retain all pest control reports for previous three months onsite.

-Discuss with landlord to have entire property surveyed for rodent activity.



Violation: 22 Demonstration of Knowledge
Comments: *MEDIUM RISK**
 CFPM did not wash hands in between changing gloves and did not wash hands/ change gloves after handling cell phone.
 CFPM stated that raw chicken wings were rinsed in the middle bowl of the triple sink.
Food Code Section(s): 331
Corrective Action: Sanitization.
Corrective Action: Personal Hygiene.
Corrective Action: Do not use triple bowl ware washing sink for food prep. Install an air-gapped food preparation sink if necessary.

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
 Both of the Coca-Cola merchandizer are missing handles. REPEAT VIOLATION
 Facility is re-using plastic bread bags to hold balls of pizza dough
Food Code Section(s): 307 ; 308
Corrective Action: Provide approved, NSF standard equipment
Corrective Action: Repair / replace equipment
Corrective Action: Discontinue re-using plastic bread bags.

Violation: 26 Garbage and Refuse
Comments: *LOW RISK*
 Facility does not currently have garbage pick-up.
Food Code Section(s): 324
Corrective Action: Provide approved, impervious containers with tight-fitting lids
Corrective Action: Increase pick-up frequency

Violation: 27 Floors
Comments: *LOW RISK*
 Floors underneath and behind cook line are heavily soiled with grease and food debris, including 3 whole breadsticks REPEAT VIOLATION
Food Code Section(s): 312
Corrective Action: Clean and maintain

Violation: 32 General Premises
Comments: *LOW RISK*
 Old, unused kitchen equipment is stored in the front area of the store, possibly serving as harborage for pests.
 -Excessive clutter present in elevated storage area. Remove all items and treat area for pests/rodents.
Food Code Section(s): 315
Corrective Action: Remove miscellaneous items
Other Assesment observations and comments:

18 Handwashing Facilities **Satisfactory**



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Bottle of hand soap at handwashing sink in kitchen was unopened at beginning of inspection.

Exceptional Observations: