### Food Safety Assessment Categories

<table>
<thead>
<tr>
<th>No.</th>
<th>Category Code</th>
<th>Category Description</th>
<th>Assessment Status</th>
<th>Violation Risk</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Food Source/Condition</td>
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<td>2</td>
<td>Cooking Temperatures #</td>
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<td>3</td>
<td>Consumer Advisory</td>
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<td>4</td>
<td>Reheating Temperatures #</td>
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<td>5</td>
<td>Cooling Food #</td>
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<td>6</td>
<td>Hot Holding Temperatures #</td>
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<td>7</td>
<td>Cold Holding Temperatures #</td>
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<td>8</td>
<td>Facilities to Maintain Temperature</td>
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<td>9</td>
<td>Date Marking of Food</td>
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<td>10</td>
<td>Probe-Type Thermometers</td>
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<td>11</td>
<td>Cross-Contamination Prevention #</td>
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<td>12</td>
<td>Employee Health #</td>
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<td>13</td>
<td>Employee Personal Hygiene #</td>
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<td>14</td>
<td>Cleaning and Sanitization #</td>
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<td>15</td>
<td>Water Supply</td>
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<td>16</td>
<td>Waste Water Disposal</td>
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<td>17</td>
<td>Plumbing</td>
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<td>18</td>
<td>Handwashing Facilities</td>
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<td>19</td>
<td>Pest Management #</td>
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<td>Toxic Items</td>
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<td>21</td>
<td>Certified Food Protection Manager</td>
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<td>22</td>
<td>Demonstration of Knowledge</td>
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<td>23</td>
<td>Contamination Prevention - Food, Utensils and Equipment</td>
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<tr>
<td>24</td>
<td>Fabrication, Design, Installation and Maintenance</td>
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<tr>
<td>25</td>
<td>Toilet Room</td>
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</table>

#### General Sanitation

<table>
<thead>
<tr>
<th>No.</th>
<th>Category Code</th>
<th>Category Description</th>
<th>Assessment Status</th>
<th>Violation Risk</th>
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</thead>
<tbody>
<tr>
<td>26</td>
<td>Garbage and Refuse</td>
<td>x</td>
<td>NO</td>
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<tr>
<td>27</td>
<td>Floors</td>
<td>x</td>
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<tr>
<td>28</td>
<td>Walls and ceilings</td>
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<td>29</td>
<td>Lighting</td>
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<td>30</td>
<td>Ventilation</td>
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<td>31</td>
<td>Dressing rooms and Locker rooms</td>
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<td>32</td>
<td>General Premises</td>
<td>x</td>
<td>NO</td>
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<td>33</td>
<td>Administrative</td>
<td>x</td>
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</tbody>
</table>

### Assessment Status and Violation Risk

- **S**: Satisfactory
- **NO**: Not Observed
- **NA**: Not Applicable
- **V**: Violation
- **Violation Risk**:
  - **High**
  - **Med.**
  - **Low**

#### Re-Inspection Details

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

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- **Assessment Status**
- **Violation Risk**: 3 - Low

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

<table>
<thead>
<tr>
<th>Inspector Name</th>
<th>116678</th>
<th>Balance Amount</th>
<th>$0.00</th>
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<tbody>
<tr>
<td>Placarding</td>
<td>Consumer Alert</td>
<td>Contact</td>
<td>(412) 325-2775</td>
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<tr>
<td>Start Time</td>
<td>01:40:00 PM</td>
<td>Phone:</td>
<td>(412) 578-8044</td>
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<tr>
<td>End Time</td>
<td>05:00:00 PM</td>
<td></td>
<td>Fax: 412-578-8190</td>
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</table>

### Cold Holding Temperatures

**Violation:** *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.

**Comments:**

- 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

### Facilities to Maintain Temperature

**Violation:** *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.

### Employee Personal Hygiene

**Violation:** *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
- Change gloves as often as necessary and in accordance with the requirement for hand washing
### Violation: **Cleaning and Sanitization**

**Comments:** *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.

**Corrective Action:** Clean and maintain non-food-contact surfaces of equipment

### Violation: **Pest Management**

**Comments:** *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. 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:** 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.
**Demonstration of Knowledge**

**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.

- **Food Code Section(s):** 331

- **Corrective Action:**
  - Sanitization.

**Fabrication, Design, Installation and Maintenance**

**Violation:**
24 Fabrication, Design, Installation and Maintenance

- **Comments:**
  - LOW RISK*
  - 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.

**Garbage and Refuse**

**Violation:**
26 Garbage and Refuse

- **Comments:**
  - LOW RISK*
  - Facility does not currently have garbage pick-up.

- **Food Code Section(s):** 324

- **Corrective Action:**
  - Increase pick-up frequency.

**Floors**

**Violation:**
27 Floors

- **Comments:**
  - LOW RISK*
  - Floors underneath and behind cook line are heavily soiled with grease and food debris, including 3 whole breadsticks.

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

- **Corrective Action:**
  - Clean and maintain.

**General Premises**

**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.

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

- **Corrective Action:**
  - Remove miscellaneous items.

**Other Assessment observations and comments:**

- **Handwashing Facilities:** Satisfactory
Bottle of hand soap at handwashing sink in kitchen was unopened at beginning of inspection.

**Exceptional Observations:**
