



Allegheny County Health Department

Food Safety Program
 2121 Nobl estown Rd, Suite# 210,
 Pittsburgh, PA 15205
 Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 55985	Client Name: Christo's Mediterranean Grille	Inspection Date: 01/26/2024
Address: 130 6th Street	State: PA Zip: 15222	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 111553	Permit Exp. Date: 11/30/2024
Municipality: Pittsburgh-102	Category Code: 211-Restaurant without Liquor	Priority Code: H
Re- Inspection: Pending - Inspector	Re- Inspection Date:	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				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			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						
16 Waste Water Disposal		x						
17 Plumbing					x			x
18 Handwashing Facilities		x						
19 Pest Management #					x	x		
20 Toxic Items		x						
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room					x			x
TOTAL	0	12	3	1	9	2	2	5

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors		x						
28 Walls and ceilings		x						
29 Lighting		x						
30 Ventilation		x						
31 Dressing rooms and Locker rooms				x				
32 General Premises		x						
33 Administrative					x			
TOTAL	0	5	0	1	2	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: 111553	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 12:45:00 PM	End Time: 02:30:00 PM
	Phone: (412) 261-6442

Violation: 7 Cold Holding Temperatures
Comments: *HIGH RISK***
 In kitchen walk in cooler, blocks of feta cheese, raw salmon, and cooked chicken are between 46F and 47F.
 In upright merchandiser in server area, hummus and sliced tomatoes are at 45F.

Food Code Section(s): 332
Corrective Action: Food must be held at 41° F or below
Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature
Comments: *MEDIUM RISK**
 Kitchen walk in cooler has a ambient air temperature of 47F.
 Merchandiser in server area has a ambient air temperature of 45F.
 Facility lacks safe cold holding refrigeration equipment.

All cooler will be serviced.

Food Code Section(s): 332
Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 9 Date Marking of Food
Comments: *LOW RISK*
 Prepared foods lack date marking.

Food Code Section(s): 332
Corrective Action: Properly label foods with a use by date of seven days including the first day of use.

Violation: 14 Cleaning and Sanitization
Comments: *LOW RISK*
 Corners of kitchen have accumulated debris.

Food Code Section(s): 311
Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Violation: 17 Plumbing
Comments: *LOW RISK*
 Hand sink drain is clogged.
 Unable to find grease trap.
 Facility lacks a mop sink.

Food Code Section(s): 321
Corrective Action: Install or discover grease trap within 6 months.
 Install mop sink within 1 month.



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Violation:	<u>19 Pest Management</u>
Comments:	*HIGH RISK*** Large amounts of live German roaches are present on sticky traps and floor in kitchen. Employee claims that facility is treated once a month. Increase treatments. Some mice droppings present around corners of server area. Professional pest control company is scheduled to come today to treat facility.
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.
Violation:	<u>21 Certified Food Protection Manager</u>
Comments:	*MEDIUM RISK** No one currently working is certified as a food protection manager.
Food Code Section(s):	325
Corrective Action:	Obtain approved Certified Food Protection Manager
Violation:	<u>23 Contamination Prevention - Food, Utensils and Equipment</u>
Comments:	*LOW RISK* Facility lacks a food preparation sink with a air gap.
Food Code Section(s):	315
Corrective Action:	Provide approved food preparation sink with indirect waste
Violation:	<u>25 Toilet Room</u>
Comments:	*LOW RISK* Customers have to walk through kitchen to go to only restroom in facility.
Food Code Section(s):	322
Corrective Action:	Discontinue.
Violation:	<u>26 Garbage and Refuse</u>
Comments:	*LOW RISK* Facility lacks a dumpster.
Food Code Section(s):	324
Corrective Action:	Provide approved, impervious containers with tight-fitting lids
Violation:	<u>33 Administrative</u>
Comments:	Health permit is not posted publicly.
Food Code Section(s):	302
Corrective Action:	Health permit not posted. Post valid health permit in location conspicuous to the public
Other Assesment observations and comments:	
Exceptional Observations:	