



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: 202108130003	Client Name: Popeye's Louisiana Kitchen #13583
Address: 6288 Steubenville Pike	Inspection Date: 05/07/2024
City: Pittsburgh	Purpose: Complaint
Municipality: Robinson	State: PA Zip: 15205
Category Code: 212-Chain Restaurant without Liquor	Inspector: 114912
Re-Inspection: Pending - Inspector	Permit Exp. Date: 08/31/2024
Re-Inspection Date:	Priority Code: H
	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								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #		x						
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food								
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #								
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply					x		x	
16 Waste Water Disposal					x			x
17 Plumbing					x			x
18 Handwashing Facilities								
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge					x		x	
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room					x			x
	0	9	0	0	7	1	2	5

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors								
28 Walls and ceilings					x			x
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	1	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: 114912	Balance Amount: \$404.00
Placarding: Ordered To Close	Contact:
Start Time: 02:20:00 PM	Phone: (412) 275-3180
End Time: 04:45:00 PM	

Violation: **14 Cleaning and Sanitization**

Comments: *HIGH RISK***

- Facility is not properly washing, rinsing, and sanitizing dishes. Many dishes including pans and lids that are on the wire racks and designated clean have excessive grease and food debris accumulation. REPEAT VIOLATION.
- Wire shelving across from and above the 3-bowl sink has excessive grease accumulation. REPEAT VIOLATION.
- The sanitizer at the 3-compartment sink is measuring 0ppm.

LOW RISK

- Facility is not adequately air-drying dishes. This is contributing to mold-like growth on the inside of the dishes when they are stacked while wet.
- Pink slime observed in the ice chute of the soda dispenser in the lobby.
- Pink slime observed on the inside of the ice machine in the kitchen.

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: Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as required by manufacturer.

Violation: **15 Water Supply**

Comments: *MEDIUM RISK**

- No hot water available at the hand sinks in the men's and women's restrooms. Water reached a maximum of 66F. REPEAT VIOLATION.

Food Code Section(s): 321 ; 323

Corrective Action: All hand washing sinks must have hot water at least 85F.

Violation: **16 Waste Water Disposal**

Comments: *LOW RISK*

- The left and right bowl of the 3-compartment sink is leaking onto the floor.

Food Code Section(s): 320

Corrective Action: Repair, replace or eliminate

Violation: **17 Plumbing**

Comments: *LOW RISK*

- Mop sink is blocked for easy use by old hoses, old cleaning equipment, and old food debris.

Food Code Section(s): 321

Corrective Action: Clean mop sink to be able to adequately dispose of waste water



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Violation:

22 Demonstration of Knowledge

Comments:

*MEDIUM RISK**
- Certified manager in charge failed to prevent high and medium risk repeat violations.

Food Code Section(s): 325

Corrective Action: Sanitization.

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK
- The caulking behind the 3-bowl sink and prep sink is degrading.
- Degraded cardboard boxes lining the dunnage racks.

Food Code Section(s): 309

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

Violation:

25 Toilet Room

Comments:

LOW RISK
- The urinal in the men's restroom is clogged. Urine is present on the floor of the men's restroom.

Food Code Section(s): 322

Corrective Action: Repair / Replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK
- The wall and ceiling above the bun toaster is yellowing.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Other Assessment observations and comments:

2 Cooking Temperatures **Satisfactory**
Chicken breast - 167F

Exceptional Observations: