



# 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

<b>Client ID:</b> 202309140001	<b>Client Name:</b> EatUnique	<b>Inspection Date:</b> 06/04/2024
<b>Address:</b> 305 S Craig Street	<b>State:</b> PA <b>Zip:</b> 15213	<b>Purpose:</b> Initial, Compl
<b>City:</b> Pittsburgh	<b>Inspector:</b> 116255	<b>Permit Exp. Date:</b> 09/30/2024
<b>Municipality:</b> Pittsburgh-104	<b>Re- Inspection Date:</b> 06/13/2024	<b>Priority Code:</b> H
<b>Category Code:</b> 211-Restaurant without Liquor		<b>Class:</b> 4
<b>Re- Inspection:</b> Yes - Inspector		

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			x
5 Cooling Food #					x			x
6 Hot Holding Temperatures #		x						
7 Cold Holding Temperatures #		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		x
15 Water Supply		x						
16 Waste Water Disposal					x			x
17 Plumbing		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			x
23 Contamination Prevention - Food, Utensils and Equipment		x						
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room					x			x
<b>TOTAL</b>	<b>0</b>	<b>13</b>	<b>1</b>	<b>1</b>	<b>10</b>	<b>2</b>	<b>3</b>	<b>6</b>

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			x
31 Dressing rooms and Locker rooms		x						
32 General Premises		x						
33 Administrative		x						
<b>TOTAL</b>	<b>0</b>	<b>5</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>

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

◆	0	18	1	1	13
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◆ - Diamond Exceptional      S - Satisfactory    NO - Not Observed    NA - Not Applicable    V- Violation



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### Inspection Details

<b>Inspector Name:</b> 116255	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 10:30:00 AM	<b>End Time:</b> 03:20:00 PM
	<b>Phone:</b> (412) 683-9993

**Violation:** 4 Reheating Temperatures

**Comments:** \*LOW RISK\*  
- Failure to monitor allotted time (2 hours) for reheating of TCS foods.

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

**Corrective Action:** Rapidly reheat foods to at least 165° F (for 15 sec.)

**Corrective Action:** All soups should be reheated on the stove to 165F before being placed into the hot-holding table.

**Violation:** 5 Cooling Food

**Comments:** \*LOW RISK\*  
- No cooling charts available.

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

**Corrective Action:** Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts for 30 days.

**Violation:** 8 Facilities to Maintain Temperature

**Comments:** \*MEDIUM RISK\*\*  
- The ambient air of the 2-door refrigerator across from the toaster measured between 48F-50F. TCS products in unit measured below 41F.  
- The ambient air of the prep cooler holding milk and cream measured 46F. Milk inside the prep unit measured 41F.

Internal air temperature of prep area measured 87F.

**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:** \*MEDIUM RISK\*\*  
- No date marking on prepared rice. PIC stated that they do not know when the rice was prepared. Products discarded.  
- Portobello mayo observed in the 2-door refrigerator in the dish room with a use by date of 5/9.

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

**Corrective Action:** Discard foods not marked with date

**Corrective Action:** Properly label foods with a use by date of seven days including the first day of use.



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## Food Safety Assessment Report

### Violation:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

- Black organic build-up present on interior food contact surface of ice machine.  
REPEAT VIOLATION.

\*LOW RISK\*

- No test strips for the dish machine.

**Food Code Section(s):** 311

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

**Corrective Action:** Provide appropriate test strips or monitoring equipment

### Violation:

### Comments:

### 16 Waste Water Disposal

\*LOW RISK\*

- A hose from the water purification system is draining into the hand sink. REPEAT VIOLATION.

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

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

### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

- Fresh rodent droppings observed on food contact surfaces that including but not limited to the following areas: prep tables, prep tables storing table-top mixer, rear of grill, food packaging, and open box of parchment paper.

-Fresh rodent droppings observed on floor throughout facility with heavy emphasis near rear entry door. (REPEAT VIOLATION).

- A hole is present on the base coving near the hand sink in the kitchen.

-Rear entry door open during duration of inspection. This door is to remain closed during operational hours.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

**Corrective Action:** Eliminate harborage area, food sources, and entry sites

**Corrective Action:** Remove rodent droppings

**Corrective Action:** Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

- No certified person at the facility during the inspection.

**Food Code Section(s):** 325

**Corrective Action:** Provide Certified Food Protection Manager to premises during all hours of operation

**Corrective Action:** Obtain approved Certified Food Protection Manager



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## Food Safety Assessment Report

**Violation:** 22 Demonstration of Knowledge

**Comments:** \*LOW RISK\*  
- PIC does not know proper time for reheating of TCS foods.  
- PIC does not know proper/safe cooling methods.  
- PIC does not know approved chemical options for proper sanitization or concentration.  
- PIC does not know how to properly calibrate thermometer

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

**Corrective Action:** Temperature Control - Reheating.

**Corrective Action:** Temperature Control - Cooling.

**Corrective Action:** Temperature Control - Holding.

**Corrective Action:** Sanitization.

**Violation:** 25 Toilet Room

**Comments:** \*LOW RISK\*  
-Facility provides 20 indoor seats despite only having one toilet room. At time of inspection, more than seven employees present.

**Food Code Section(s):** 322

**Corrective Action:** Remove additional seating

**Violation:** 26 Garbage and Refuse

**Comments:** \*LOW RISK\*  
- Dumpster lids observed to be open.

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

**Corrective Action:** Keep lids closed

**Violation:** 27 Floors

**Comments:** \*LOW RISK\*  
Food debris present on floors throughout facility.

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

**Corrective Action:** Clean and maintain

**Violation:** 30 Ventilation

**Comments:** \*LOW RISK\*  
- Baffles in the ventilation hood are laden with grease.

-Fire suppression system last inspected in 2022.

**Food Code Section(s):** 313

**Corrective Action:** Clean and maintain

**Corrective Action:** Service ventilation hood.

**Other Assesment observations and comments:**

**10 Probe-Type Thermometers Satisfactory**

The prep/production area does not utilize a probe thermometer.

**Exceptional Observations:**