



# 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

**Address:** 4901 Baum Boulevard

**City:** Pittsburgh

**State:** PA **Zip:** 15213

**Municipality:** Pittsburgh-108

**Inspector:** 115011

**Inspection Date:** 05/02/2023

**Purpose:** Reinspection

**Permit Exp. Date:** 09/30/2024

**Category Code:** 211-Restaurant without Liquor

**Priority Code:** H

**Re-Inspection:** Pending - Inspector

**Re-Inspection Date:**

**Class:** 3

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition					x		x		
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
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			x	
11 Cross-Contamination Prevention #		x							
12 Employee Health #									
13 Employee Personal Hygiene #					x		x		
14 Cleaning and Sanitization #					x		x	x	x
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing					x				x
18 Handwashing Facilities					x			x	
19 Pest Management #					x		x		
20 Toxic Items									
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room					x				x
	0	1	0	0	14		5	6	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting					x				x
30 Ventilation					x				x
31 Dressing rooms and Locker rooms									
32 General Premises					x				x
33 Administrative									
	0	0	0	0	5		0	0	5

# 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:** 115011

**Balance Amount:** \$0.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 11:45:00 AM

**End Time:** 01:30:00 PM

**Phone:** (412) 325-2775

**Violation:**

**1 Food Source/Condition**

**Comments:**

\*HIGH RISK\*\*\*

Raw chicken wings in the walk-in cooler found spoiled ( color-texture-odor indicators) - removed from sale during inspection.

**Food Code Section(s):**

**Violation:**

**7 Cold Holding Temperatures**

**Comments:**

\*HIGH RISK\*\*\* REPEAT VIOLATION

In the walk-in cooler:

raw wings 46F

cooked pasta 46f

cooked chicken 46F

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

**Corrective Action:** Food must be held at 41° F or below

**Corrective Action:** Discard or remove food from sale

**Corrective Action:** Provide accurate easily accessed thermometer to monitor unit temperature

**Corrective Action:** Do not use walk-in cooler for TCS foods until it has been repaired and the service report sent to the area inspector.

**Violation:**

**8 Facilities to Maintain Temperature**

**Comments:**

\*MEDIUM RISK\*\* REPEAT VIOLATION

Walk-in cooler air temperature 48F

**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\*\* REPEAT VIOLATION

No date label for food held for >24 hours. Example: cooked pasta, cooked chicken

**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:**

**10 Probe-Type Thermometers**

**Comments:**

\*MEDIUM RISK\*\* REPEAT VIOLATION

Thermometer in plastic container. Not opened

Note: during the previous inspection no probe thermometers were present in the food facility.

**Food Code Section(s):** 308

**Corrective Action:** Use thermometer to monitor food temperatures



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## Food Safety Assessment Report

### Violation:

### Comments:

### **13 Employee Personal Hygiene**

\*HIGH RISK\*\*\* REAPT VIOLATIONS

No evidence of handwashing: none observed, and hand sink was dirty.

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

### **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

### Violation:

### Comments:

### **14 Cleaning and Sanitization**

\*HIGH RISK\*\*\* ALL BELOW ARE REPEAT VIOLATIONS

Food-contact surfaces for TCS food are soiled: cutting boards with food debris, cheese slicer with old and new cheese, deli slicer with debris, and pizza pie plates sitting in rodent droppings. Hobart mixer covered with rodent droppings.

Single service items covered in rodent droppings near the employee bathroom.

No evidence of chemical sanitizer in the three compartment sink set-up.

\*MEDIUM RISK\*\*

Not enough stoppers to correctly set-up the three compartment sink with wash, rinse, and sanitize.

\*LOW RISK\*

Multiple non TCS surfaces covered with grime and debris:

-all sides of the cooking equipment including the pizza oven

-all shelves in the walk-in covered in grime

-all shelves in the kitchen

-the hood system has dripping grease and dust stalactites

-all shelving in all the coolers are covered with old food debris.

-the entire stand mixer is covered with dust, old flour, and rodent droppings.

-all coolers, and freezers are covered in old food debris

**Food Code Section(s):**

### **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.



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### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### 17 Plumbing

\*LOW RISK\* REPEAT VIOLATION

Handle on the hand sink in the employee bathroom missing.

321

Repair, replace or eliminate

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### 18 Handwashing Facilities

\*MEDIUM RISK\*\* REPEAT VIOLATIONS

No soap at the handwashing sink. Inspector had to look for soap in the facility to wash their hands.

321

Provide soap and sanitary towels or hand drying device near sink

### Corrective Action:

Use hand washing sinks only for handwashing

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### Corrective Action:

### Corrective Action:

### Corrective Action:

### 19 Pest Management

\*HIGH RISK\*\*\* ALL BELOW ARE REPEAT VIOLATIONS

-Mouse droppings observed on the following shelving/surfaces:

-throughout front counter including floor/wall junctions encrusted with mouse droppings

-inside and under all miscellaneous items in the small side room across from the bathroom

-shelving storing open single service items

-all shelves below the counters in the kitchen

-throughout the employee bathroom floor,

-on the shelf with the pizza plates that go in the oven

Contract with a pest management, but no service provided yet.

317

Eliminate pests by approved methods

Eliminate harborage area, food sources, and entry sites

Clean and maintain

Remove rodent droppings

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

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\* REPEAT VIOLATION

No CFPM or sign up for classes or test.

325

Obtain approved Certified Food Protection Manager



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### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\* ALL REPEAT VIOLATIONS

No food prep sink

Scoops stored in the flour, sugar, and salt bins

Single service items uncovered and covered with rodent dropping

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

**Corrective Action:** Protect Food

**Corrective Action:** Provide approved food preparation sink with indirect waste

**Corrective Action:** Cover Foods

**Corrective Action:** Protect tableware and utensils

**Corrective Action:** Install a safe waste food prep sink in <6 months. Facility operates as a commissary for three mobiles.

### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

\*LOW RISK\*

Doors on the Pepsi merchandiser broken and not opening or closing properly.

REPEAT VIOLATION

**Food Code Section(s):** 307

**Corrective Action:** Repair / replace equipment

### Violation:

### Comments:

### **25 Toilet Room**

\*LOW RISK\* REPEAT VIOLATION

The toilet is leaking as seen by water around floor junction and behind it.

**Food Code Section(s):** 321

**Corrective Action:** Clean and maintain in good repair

**Corrective Action:** Repair / Replace

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\* REPEAT VIOLATIONS

Tile at the front entrance is broken (possible access for pest activity)

The floor in the walk-in has wood showing and food breaking down in the corners.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\* REPEAT VIOLATION

Walls throughout the facility have old splattered food, grease, and grime build-up.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace



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### Violation:

### Comments:

**Food Code Section(s):** 314

**Corrective Action:** Provide adequate shielded lighting

### **29 Lighting**

\*LOW RISK\* REPEAT VIOLATION

Unshielded lighting in the kitchen area.

### Violation:

### Comments:

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

**Corrective Action:** Clean and maintain

### **30 Ventilation**

\*LOW RISK\*

Grease build up over the entire hood canopy including stalactites of grease and dust.

Note: Ventilation system baffles/filters found clean.

### Violation:

### Comments:

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Store inverted or hung off of the floor to facilitate drying

**Corrective Action:** Remove miscellaneous items

**Other Assessment observations and comments:**

**Exceptional Observations:**

### **32 General Premises**

\*LOW RISK\* REPEAT VIOLATION

Items not essential to the operating of the day to day business must be removed from the premises including areas:

behind the service counter

side room across from employee bathroom

upstairs small room