



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	Inspection Date: 05/02/2023
Address: 4901 Baum Boulevard	State: PA Zip: 15213	Purpose: Reinspection
City: Pittsburgh	Inspector: 115011	Permit Exp. Date: 09/30/2024
Municipality: Pittsburgh-108		Priority Code: H
Category Code: 211-Restaurant without Liquor		Class: 3
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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
TOTAL	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								
TOTAL	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

◆	S	NO	NA	V
0	1	0	0	19

◆ - 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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Violation:

13 Employee Personal Hygiene

Comments:

*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:

14 Cleaning and Sanitization

Comments:

*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:

17 Plumbing

Comments:

LOW RISK REPEAT VIOLATION
Handle on the hand sink in the employee bathroom missing.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK** REPEAT VIOLATIONS
No soap at the handwashing sink. Inspector had to look for soap in the facility to wash their hands.

Food Code Section(s): 321

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Corrective Action: Use hand washing sinks only for handwashing

Violation:

19 Pest Management

Comments:

*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.

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:

21 Certified Food Protection Manager

Comments:

*MEDIUM RISK** REPEAT VIOLATION

No CFPM or sign up for classes or test.

Food Code Section(s): 325

Corrective Action: Obtain approved Certified Food Protection Manager



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Violation:	23 Contamination Prevention - Food, Utensils and Equipment
Comments:	*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 wasted food prep sink in <6 months. Facility operates as a commissary for three mobiles.
Violation:	24 Fabrication, Design, Installation and Maintenance
Comments:	*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:	25 Toilet Room
Comments:	*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:	27 Floors
Comments:	*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:	28 Walls and ceilings
Comments:	*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:

29 Lighting

Comments:

LOW RISK REPEAT VIOLATION
Unshielded lighting in the kitchen area.

Food Code Section(s): 314

Corrective Action: Provide adequate shielded lighting

Violation:

30 Ventilation

Comments:

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

Note: Ventilation system baffles/filters found clean.

Food Code Section(s): 311

Corrective Action: Clean and maintain

Violation:

32 General Premises

Comments:

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

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: