

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:	200207230005	Client Nam	e: Family Do	ollar #	\$25275						
Address: 450 56th Street					1	nspec	tion [Date:	10/21/2	2022	
City:			Zip: 1520 ⁻	1		F	Purpos	se:		Compla	aint
Municipality: Pittsburgh-110 Inspector: 114912		114912			F	Permit	Exp.	Date:	07/31/2	2024	
	ode: 116-Chain Packaged Food	Only				F	Priority	/ Cod	e:	2	
Re- Inspection: Pending - Inspector Re- Inspection Date:						Class: 2					
Food Safe	Assessment Status Violation Risk					isk					
					S	NO	NA	V	High	Med.	Low
1 Food	Source/Condition							x	X		
2 Cooking Temperatures #					-			~			
3 Cons							-				
			-								
	4 Reheating Temperatures # 5 Cooling Food #										
		-									
	6 Hot Holding Temperatures # 7 Cold Holding Temperatures #										
	ties to Maintain Temperature										
	Marking of Food								-		
	-Type Thermometers								-		
	-Contamination Prevention #								-		
	oyee Health #										
· ·	-										
· ·	byee Personal Hygiene #										
	ing and Sanitization #				-						
	r Supply								-		
	e Water Disposal								-		
17 Plum	5								-		
	washing Facilities										
	Management #							X	X		
	20 Toxic Items										
	21 Certified Food Protection Manager								-		
22 Demonstration of Knowledge									-		
23 Contamination Prevention - Food, Utensils and Equipment											
	cation, Design, Installation and M										
25 Toilet	Room										
0				0	0	0	0	2	2	0	0
General Sa	anitation				Asses		-			ation R	
					S	NO	NA	V	High	Med.	Low
26 Garba	age and Refuse										
27 Floor	3										
28 Walls	and ceilings										
29 Lighti	ng										
30 Venti	ation										
31 Dress	ing rooms and Locker rooms										
	ral Premises										
33 Admi	nistrative										
				0	0	0	0	0	0	0	0
# U.S. Cer	nters for Disease Control and Pre	evention "high r	isk" for	0	0	0	0	2			

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

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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		Inspection I	Detail s							
Inspector Name	: 114912		Balance Amount:	\$0.00						
Placarding:	Consumer Alert		Contact:							
Start Time:	11:00:00 AM	End Time: 12:40:00 PM	Phone:	(412) 784-1393						
Violation: 1 Food Source/Condition Comments: *HIGH RISK*** Observed rice, jalapeño poppers, hot fries, and onion rings chewed through and with fresh rood droppings in and around them still offered for sale										
Food Code Section(s): 301										
Corrective Action	on: Discard/re	Discard/remove food that is not in sound condition or not from an approved source.								
Corrective Action		Inspect all foods in the morning before opening to ensure no contaminated food is being offered for sale. Any adulterated food needs to be discarded and the area needs to be disinfected.								
<u>Violation:</u> Comments: Food Code Sect <i>Corrective Actio</i>	*HIGH RIS - During th - Observed under the the aisles. - Observed -	 <u>19 Pest Management</u> *HIGH RISK*** During the inspection observed live mice twice Observed fresh rodent droppings under the cereal, under the rice, in a bag of rice, under the oats, under the Ragu sauce, jalapeño poppers, in cardboard boxes storing hot fries, and on the ends of the aisles. Observed chewed food including rice, jalapeño poppers, hot fries, and onion rings Observed rub marks on the lower shelves Observed a dead mouse in a trap by the double doors to the back storage room 319 Eliminate pests by approved methods 								
Corrective Action	on: Eliminate	Eliminate harborage area, food sources, and entry sites								
Corrective Action	on: Remove ro	Remove rodent droppings								
	Add more Remove fo at observations an	Remove kick plates from the aisle shelves Add more traps to areas with potential food sources for mice Remove food items from the bottom shelves in the store rvations and comments:								
Exceptional Observations:										