



# 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

<b>Client ID:</b> 202003050003	<b>Client Name:</b> Odballs	<b>Inspection Date:</b> 07/22/2023
<b>Address:</b> 1505 E Carson Street	<b>State:</b> PA <b>Zip:</b> 15203	<b>Purpose:</b> Service Reque
<b>City:</b> Pittsburgh	<b>Inspector:</b> 102969	<b>Permit Exp. Date:</b> 03/31/2025
<b>Municipality:</b> Pittsburgh-117	<b>Re- Inspection Date:</b> 08/01/2023	<b>Priority Code:</b> H
<b>Category Code:</b> 201-Restaurant with Liquor		<b>Class:</b> 3
<b>Re- Inspection:</b> Pending - Supervisor		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition		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	x
9 Date Marking of Food					x		x	
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #					x		x	
14 Cleaning and Sanitization #					x	x		
15 Water Supply								
16 Waste Water Disposal					x		x	
17 Plumbing				x				
18 Handwashing Facilities								
19 Pest Management #					x			x
20 Toxic Items								
21 Certified Food Protection Manager					x		x	
22 Demonstration of Knowledge					x		x	
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance				x				
25 Toilet Room								
	0	1	0	2	11	2	7	3

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			x
29 Lighting								
30 Ventilation					x			x
31 Dressing rooms and Locker rooms								
32 General Premises					x			x
33 Administrative				x				
	0	0	0	1	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:** 102969 **Balance Amount:** \$0.00  
**Placarding:** Consumer Alert **Contact:**  
**Start Time:** 12:45:00 AM **End Time:** 02:00:00 AM **Phone:** (412) 235-7566

**Violation:** **7 Cold Holding Temperatures**

**Comments:** \*HIGH RISK\*\*\*  
Large amount of cooked chicken wings and partially cooked french fries at unsafe temperatures ( 89 F) - no temperature control.

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

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

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

**Violation:** **8 Facilities to Maintain Temperature**

**Comments:** \*MEDIUM RISK\*\*  
A prep cooler, 2 under-counter coolers, and a white upright cooler were found inoperable.

\*LOW RISK\*  
Beer walk in cooler 47F.

**Food Code Section(s):** 308 ; 332

**Corrective Action:** Provide accurate, conveniently located thermometer

**Corrective Action:** Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

**Corrective Action:** Repair coolers.

**Violation:** **9 Date Marking of Food**

**Comments:** \*MEDIUM RISK\*\*  
No date marking system in place for prepared food items held over 24 hours.

**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\*\*  
Could not locate a thermometer.

**Food Code Section(s):** 307 ; 308

**Corrective Action:** Provide probe-type thermometers with 0° F to 220° F range

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



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### Violation:

### Comments:

### 13 Employee Personal Hygiene

\*MEDIUM RISK\*\*

Smoking - in the general kitchen area- evident by cigarettes, cannabis, a lighter, a glass pipe a grinder and a digital scale on the employee break table.

-Observed employee wipe face and resuming work without washing hands first.

**Food Code Section(s):** 327 ; 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

### Corrective Action:

Discontinue smoking or consuming food/beverages while preparing food

### Violation:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

The dish machine was not sanitizing. (corrected during inspection).

-Food contact surfaces like counter tops pans trays inserts etc found dirty.

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

Repair or maintain dishwasher to adequately sanitize.

### Corrective Action:

Provide sanitizer.

### Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

### Violation:

### Comments:

### 16 Waste Water Disposal

\*MEDIUM RISK\*\*

-Overhead leaks in the kitchen food preparation and ware washing areas- Suspecting plumbing from the bar or the restrooms- investigate and repair-

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

### Corrective Action:

Repair, replace or eliminate

### Corrective Action:

Dispose of waste water in an approved manner

### Corrective Action:

Restrict access

### Corrective Action:

Replace ceiling tiles and clean light shield when done.



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### Violation:

### 19 Pest Management

#### **Comments:**

\*LOW RISK\*

Old rodent droppings in the kitchen, storage, and hallway.  
-All doors to the facility found open

**Food Code Section(s):** 312 ; 315

**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\*\*

No certified manager on duty.

**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

**Corrective Action:** The owner and the chef must both sign up for a class.

### Violation:

### 22 Demonstration of Knowledge

#### **Comments:**

\*MEDIUM RISK\*\*

The Person-In-Charge did not demonstrate any food protection, sanitization, or personal hygiene knowledge.

**Food Code Section(s):** 325 ; 326

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

**Corrective Action:** Employee Health.

**Corrective Action:** Sanitization.

**Corrective Action:** Personal Hygiene.

### Violation:

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

#### **Comments:**

\*LOW RISK\*

-Potatoes found stored on the floor.  
-Single service articles found stored on the floor.  
Single-use hotel pans are saved and reused.

**Food Code Section(s):** 310 ; 331 ; 332

**Corrective Action:** Protect Food

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

**Corrective Action:** Discontinue

### Violation:

### 26 Garbage and Refuse

#### **Comments:**

\*LOW RISK\*

Dumpster lids found open.

**Food Code Section(s):**

**Corrective Action:** Keep lids closed



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**Violation:** **27 Floors**

**Comments:** \*LOW RISK\*  
Kitchen , storage, basement steps and hallway floors Encrusted with old grease.

**Food Code Section(s):**

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Violation:** **28 Walls and ceilings**

**Comments:** \*LOW RISK\*  
Dirty doors and wall sections.

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

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Seal, caulk

**Violation:** **30 Ventilation**

**Comments:** \*LOW RISK\*  
Small gap between ventilation hood filters over cooking equipment.

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

**Corrective Action:** Properly install

**Violation:** **32 General Premises**

**Comments:** \*LOW RISK\*  
Non-essential and inoperable equipment throughout the basement.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove miscellaneous items

**Other Assesment observations and comments:**

- |   |                       |
|---|-----------------------|
| <b>17 Plumbing</b>  | <b>Not Applicable</b> |
| See item #16  |                       |
| <b>24 Fabrication, Design, Installation and Maintenance</b> | <b>Not Applicable</b> |
| not evaluated   |                       |
| <b>33 Administrative</b>                                    | <b>Not Applicable</b> |
| Inspected with NBTF   |                       |

**Exceptional Observations:**