



# 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> 201909200002	<b>Client Name:</b> Global Food Pittsburgh	<b>Inspection Date:</b> 09/28/2023
<b>Address:</b> 914 Penn Avenue	<b>State:</b> PA <b>Zip:</b> 15221	<b>Purpose:</b> Reinspection
<b>City:</b> Pittsburgh	<b>Inspector:</b> 116043	<b>Permit Exp. Date:</b> 09/30/2024
<b>Municipality:</b> Wilkinsburg		<b>Priority Code:</b> 1
<b>Category Code:</b> 113-Retail/Convenience Store		<b>Class:</b> 3
<b>Re-Inspection:</b> Yes - Inspector	<b>Re-Inspection Date:</b> 10/10/2023	

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

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

# 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:** 116043

**Balance Amount:** \$0.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 02:45:00 PM

**End Time:** 04:30:00 PM

**Phone:** (412) 727-2624

**Violation:**

**1 Food Source/Condition**

**Comments:**

\*HIGH RISK\*\*\*

- Numerous bags of product found with insects (live and dead) inside (blackeye peas, ground oats, red kidney beans, semolina).

\*LOW RISK\*

- Bags of dried shrimp and unidentified produce were observed on sale without any label.

**Food Code Section(s):** 329 ; 332

**Corrective Action:** Discard/remove food that is not in sound condition or not from an approved source.

**Corrective Action:** Label all bulk ingredients with at least the common English name.

**Violation:**

**19 Pest Management**

**Comments:**

\*HIGH RISK\*\*\*

- A freshly dead rodent was observed underneath storage shelves in the rear of the facility.

- Numerous flies and fruit flies were observed throughout the facility.

\*LOW RISK\*

- Old rodent droppings were observed throughout the store, specifically on a trap underneath onions for sale at the front of the facility, on shelves offering food to customers, and alongside baseboards.

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

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

**Other Assessment observations and comments:**

**14 Cleaning and Sanitization**

**Satisfactory**

- The bone saw is not in use.

**18 Handwashing Facilities**

**Satisfactory**

- Use of bone saw has been discontinued. The facility utilizes a 3-bowl sink for hand washing purposes. The sink is only used for hand washing. No other food preparation is occurring.

**Exceptional Observations:**