



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: 201909200002	Client Name: Global Food Pittsburgh	Inspection Date: 09/28/2023
Address: 914 Penn Avenue	State: PA Zip: 15221	Purpose: Reinspection
City: Pittsburgh	Inspector: 116043	Permit Exp. Date: 09/30/2025
Municipality: Wilkensburg		Priority Code: H
Category Code: 113-Retail/Convenience Store		Class: 3
Re-Inspection: Yes - Inspector	Re-Inspection Date: 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



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

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: