

All egheny County Heal th Department Food Safety Program Food Safety

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

Address: 914 Penn Avenue Inspection Date: 09/28/2023

City: Pittsburgh State: PA Zip: 15221 Purpose: Reinspection

City:PittsburghState: PAZip: 15221Purpose:ReinspectionMunicipality:WilkinsburgInspector: 116043Permit Exp. Date: 09/30/2024

Category Code: 113-Retail/Convenience Store Priority Code: 1

Re- Inspection: Yes - Inspector Re- Inspection Date: 10/10/2023 Class: 3

Food Source/Condition Cooking Temperatures # Consumer Advisory Reheating Temperatures # Cooling Food # Hot Holding Temperatures # Cool Holding Temperatures # Facilities to Maintain Temperature Date Marking of Food Probe-Type Thermometers Cross-Contamination Prevention # Employee Personal Hygiene # Cleaning and Sanitization # Water Supply Waste Water Disposal Plumbing Handwashing Facilities Pest Management # Toxic Items Certified Food Protection Manager Certified Food Protection	tion Risk Med. Lov
1 Food Source/Condition 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 # 12 Employee Health # 13 Employee Personal Hygiene # 14 Cleaning and Sanitization # 15 Water Supply 16 Waste Water Disposal 17 Plumbing 18 Handwashing Facilities 19 Pest Management # 19 Pest Management # 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 10 3 0 0 2 2 General Sanitation	X
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	Med. Lov
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	
# U.S. Centers for Disease Control and Prevention "high risk" for 0 3 0 0 2	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



All egheny County Heal th Department Food Safety Program Food Safety 2121 Nobl estown Rd, Suite# 210, Pittsburgh, PA 15205 Food Safety Rep

Food Safety Assessment Report

Phone: 412-578-8044 Fax: 412-578-8190

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.

<u>Violation:</u> <u>19</u> <u>Pest Management</u>

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 Assesment 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: