



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

| | | |
|--|--|-------------------------------------|
| Client ID: 201909200002 | Client Name: Global Food Pittsburgh | Inspection Date: 09/28/2023 |
| Address: 914 Penn Avenue | | Purpose: Reinspection |
| City: Pittsburgh | State: PA Zip: 15221 | Permit Exp. Date: 09/30/2024 |
| Municipality: Wilkinsburg | Inspector: 116043 | 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



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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: