



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: 202404110003	Client Name: Caravan	Inspection Date: 04/11/2024
Address: 10 Smithfield Street	State: PA Zip: 15222	Purpose: Initial, New Fa
City: Pittsburgh	Inspector: 112898	Permit Exp. Date:
Municipality: Pittsburgh-101	Re- Inspection Date:	Priority Code: H
Category Code: 211-Restaurant without Liquor		Class: 4
Re- Inspection: Pending - Supervisor		

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 #		x						
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #					x			x
6 Hot Holding Temperatures #		x						
7 Cold Holding Temperatures #					x	x		x
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food					x			x
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #					x	x		
14 Cleaning and Sanitization #					x	x		x
15 Water Supply					x			x
16 Waste Water Disposal					x		x	
17 Plumbing					x		x	x
18 Handwashing Facilities					x		x	
19 Pest Management #		x						
20 Toxic Items					x			x
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			x
25 Toilet Room		x						
TOTAL	0	7	1	1	16	4	6	10

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting					x			x
30 Ventilation					x			x
31 Dressing rooms and Locker rooms		x						
32 General Premises					x			x
33 Administrative		x						
TOTAL	0	3	0	0	5	0	0	5

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

0	10	1	1	21
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 112898	Balance Amount: \$505.00
Placarding: Ordered To Close	Contact:
Start Time: 01:20:00 PM	Phone: (412) 255-0555
End Time: 04:30:00 PM	

Violation: 1 Food Source/Condition
Comments: *HIGH RISK***
 -Food at the premises (50 lbs bag of carrots) adulterated by nonpotable water in the flooded basement. Food was stored directly on the ground. Operator stated the food was for personal use.
 LOW RISK
 -Bulk containers of food, possibly salt, are not labeled to identify their contents.
Food Code Section(s): 331
Corrective Action: Discard/remove food that is not in sound condition or not from an approved source.

Violation: 5 Cooling Food
Comments: *LOW RISK*
 -Cooling temperatures are not monitored or logged. Foods were observed cooling in metal containers. Time/temperature parameters were acceptable.
Food Code Section(s): 333
Corrective Action: Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts for 30 days.

Violation: 7 Cold Holding Temperatures
Comments: *HIGH RISK***
 -Sliced tomatoes at 55°F. Stored in a container stacked on top of another lidded container in the cold table.
 -A box with numerous flats of eggs were found stored on top of the preparation table in the food preparation/warewashing room, held with no temperature control.
 LOW RISK
 -Chicken was observed thawing in a bin of standing water (on the floor) in the prep/warewashing room. Chicken was < 41°F. This is an improper method for thawing.
Food Code Section(s): 332 ; 334
Corrective Action: Food must be held at 41° F or below
Corrective Action: Properly thaw foods, under refrigeration, potable cold running water, or other approved method.
Corrective Action: Keep eggs refrigerated. Work with small batches at a time if engaged in food preparation.

Violation: 9 Date Marking of Food
Comments: *LOW RISK*
 -No prepared foods are marked with use-by dates. Prepared time/temperature controlled for safety (TCS) foods held for more than 24 hours must be marked with a use-by date.
Food Code Section(s): 332
Corrective Action: Properly label foods with a use by date of seven days including the first day of use.



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Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

-No food probe thermometer at the facility.

Food Code Section(s): 308 ; 333

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

Corrective Action: Use thermometer to monitor food temperatures

Violation:

13 Employee Personal Hygiene

Comments:

*HIGH RISK***

-Employee observed coughing directly over food in the food preparation area of the kitchen. Failed to cover their mouth.

Food Code Section(s): 331

Corrective Action: Exclude ill workers from food-related tasks.

Employees must practice personal hygiene habits to minimize contamination of foods.

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

-Employee observed dropping tongs on the floor, rinsing them in the handwashing sink, and then returning them to storage on the cook line for use. Addressed with the owner.

-Inadequate sanitization. 3-bowl sink set up incorrectly. Inspector observed that the left-most bowl was empty, the middle bowl had soapy water, and the right-most bowl was not filled. A large bowl with sanitizer solution (chlorine) was sitting in the 3rd bowl. No rinse step performed during cleaning. The person in charge explained that they have never had enough stoppers for the sink (operation has been open for ~4 months). The large bowl with sanitizer solution is not large enough to accommodate all food equipment that requires sanitization (bus bins, sheet trays, skewers, etc.).

LOW RISK

-Wire shelves inside the upright 2-door Pepsi merchandiser in the food preparation room are soiled with food debris (raw animal products).

-No chlorine test strips for testing sanitizer.

-Interiors of microwaves in the kitchen were soiled with food residue.

Food Code Section(s): 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: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action: Provide appropriate test strips or monitoring equipment

Corrective Action: Provide enough stoppers for all bowls of the 3-bowl sink.



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Violation:

Comments:

15 Water Supply

LOW RISK

-No hot water provided at handwashing sinks in toilet rooms. Water temperature observed to reach 68°F in the women's toilet room and only 52°F (identical to cold water supply) in the men's toilet room. Both sinks are equipped with thermostatic mixing valves. Adjusting the valves may correct the issue.

Food Code Section(s): 319

Corrective Action: Provide sufficient hot (85°F - 110°F) water at all handwashing sinks.

Violation:

Comments:

16 Waste Water Disposal

*EMERGENCY**

-Basement is flooded with active sewage backup. Complete sewer line failure. A bag of carrots and boxes of single-use articles were found stored on the floor in the water. Many other items unrelated to daily operations stored in the basement.

Food Code Section(s): 320

Corrective Action: Close food facility

Corrective Action: Restrict access

Corrective Action: Discard ALL foods and food service articles stored in the basement.

Prohibit access to basement by unauthorized persons.

Remove all miscellaneous items from the basement and clean and disinfect all surfaces.

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

-Facility has no sink suitable for food preparation such as washing produce and fruits. No dedicated food preparation sink equipped with an approved air gap.

LOW RISK

-No grease trap at the facility.

-Hot water dispensed from the handwashing sink in the warewashing room was 118°F. Not properly tempered.

-There is a leak at the hot water knob of the 3-bowl sink.

Food Code Section(s): 321

Corrective Action: Provide an approved air gap.

Corrective Action: Repair, replace or eliminate

Corrective Action: Provide grease trap prior to reopening.

Provide tempered water (85°F - 110°F) via approved thermostatic mixing valves at all handwashing sinks.

Provide a dedicated food preparation sink equipped with an air gap within 6 months (10/12/2024).



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Violation: 18 Handwashing Facilities
Comments: *MEDIUM RISK**
-No soap provided at the handwashing sink in the back room warewashing/preparation area.
Food Code Section(s): 323
Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation: 20 Toxic Items
Comments: *LOW RISK*
-Chlorine concentration in sanitizer solution was excessive. Greater than 200 ppm.
Food Code Section(s): 318
Corrective Action: Use all chemicals as directed by the manufacturer

Violation: 21 Certified Food Protection Manager
Comments: *MEDIUM RISK**
-No certified food protection manager currently employed at the facility.
-Person in charge failed to notify the department of imminent hazard emergency situation (sewage backup).
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: Provide proof of current and approved Food Protection Manager certification

Violation: 22 Demonstration of Knowledge
Comments: *MEDIUM RISK**
-Person in charge was unfamiliar with the use of food probe thermometers to monitor food temperatures.
-Person in charge described an improper cleaning and sanitization method for the 3-bowl sink; utensils and equipment were to be washed in soapy water and then dipped into sanitizer solution. No rinse with clean water.
Food Code Section(s): 325
Corrective Action: Temperature Control - Cooling.
Corrective Action: Temperature Control - Holding.
Corrective Action: Sanitization.



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Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-An employee was observed preparing dough for baking on a cutting board on top of a chest freezer between the dough preparation room, kitchen, and toilet rooms. This is part of the customer area and would be walked-through by any customer going to and from the toilet rooms.

-A small child was observed freely entering and leaving the kitchen food preparation area.

-Meat saw (band saw), recently used, was found sitting directly on the floor of the food preparation area.

-Single-service articles (food containers) stored directly on the floor of the kitchen.

-Chicken thawing in standing water in a bin on the floor of the preparation/warewashing area.

-Bags of vegetables observed stored on the floor of the preparation/warewashing area.

-Bags of flour stored directly on the floor in the dough preparation area.

-Bulk containers of food (salt?) stored directly on the floor of the dough preparation room.

-Small cups found sitting directly in bulk food containers in the dough preparation area. No handles. This creates presents a contamination hazard because any surface of the cup may be handled and could then touch the food.

-In an upright 2-door Pepsi merchandiser in the food preparation room, a thermometer inside the cooler was observed sitting on top of a meat ball, in direct contact with the food.

Food Code Section(s): 332

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

Corrective Action: Store handle out of food

Corrective Action: Provide utensils with handles.

Discontinue food preparation in customer areas.

Exclude unnecessary persons from food preparation and warewashing areas.



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Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

-Door handle of the men's toilet room is covered in plastic.

-A cardboard panel is located behind the food preparation table with the grinder. Soiled with food debris. Not durable, nonabsorbent, or easily cleaned.

-In the dough preparation area, balls of dough were observed on a table sitting beneath a plastic material that appeared to be a black trash bag. Plastic was in direct contact with the food. Not a food-grade material.

Food Code Section(s): 307 ; 308

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Remove plastic from door.

Discontinue use of non-food grade materials for food preparation.

Violation:

27 Floors

Comments:

LOW RISK

-Floor beneath preparation table between the 3-bowl sink and the handwashing sink is badly damaged; exposed untreated wood that is not smooth or easily cleaned.

Food Code Section(s): 312

Corrective Action: Repair or replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK

-No finished ceiling above the food preparation table with the grinder and the blender in the prep/warewashing room.

-Walls of the dough preparation area are unfinished, with exposed studs. Not smooth and easily cleanable.

-Wall near the meat saw in the food preparation room was soiled with food debris and residue.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Violation:

29 Lighting

Comments:

LOW RISK

-Inadequate lighting in basement.

Food Code Section(s): 314

Corrective Action: Provide at least 50 foot-candles of light in food handling areas and areas where food worker safety is a factor.



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Violation:

30 Ventilation

Comments:

LOW RISK

-Excessive smoke collecting beneath and billowing out of the right-most Type 1 hood above solid fuel cooking (charcoal) station. Baffles above this cooking station are caked in debris and residue.

-ANSUL system most recently inspected in 2019.

-Most recent hood inspection sticker found by the inspector indicated an inspection in 2022.

Food Code Section(s): 311

Corrective Action: Provide adequate approved ventilation

Corrective Action: Clean and maintain

Violation:

32 General Premises

Comments:

LOW RISK

-Mop stored in mop bucket. Not inverted or hung up to facilitate drying.

-Miscellaneous items cluttering the basement.

-Miscellaneous items cluttering the back area of the warewashing/food preparation area.

Food Code Section(s): 315

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

25 Toilet Room

Satisfactory

NOTE: A sign is posted indicating that there are no public restrooms. Restrooms must be made available to customers.

Exceptional Observations: