



# 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> 56556	<b>Client Name:</b> Shop 'n Save McKeesport	<b>Inspection Date:</b> 07/03/2023
<b>Address:</b> 815 5th Ave	<b>State:</b> PA <b>Zip:</b> 15132	<b>Purpose:</b> Complaint
<b>City:</b> Mc Keesport	<b>Inspector:</b> 115011	<b>Permit Exp. Date:</b> 06/30/2025
<b>Municipality:</b> McKeesport		<b>Priority Code:</b> H
<b>Category Code:</b> 112-Chain Supermarket		<b>Class:</b> 3
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 <b>Food Source/Condition</b>					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 #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #								
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities								
19 <b>Pest Management #</b>					x	x		x
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 <b>Fabrication, Design, Installation and Maintenance</b>					x			x
25 Toilet Room								
	0	0	0	0	3	2	0	2

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 <b>Floors</b>					x			x
28 Walls and ceilings								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 <b>General Premises</b>					x			x
33 Administrative								
	0	0	0	0	2	0	0	2

# 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:** 115011

**Balance Amount:** \$0.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 10:50:00 AM

**End Time:** 03:30:00 PM

**Phone:** (412) 672-7820

**Violation:**

**1 Food Source/Condition**

**Comments:**

\*HIGH RISK\*\*\*

Food adulterated by pests: urine on and in product: cookies (along the wall shared with the outside in the front), tortillas (one in the receiving area on a shelf), nuts (At the front of the produce section on multiple shelves)

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

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



# 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

### Violation:

### Comments:

### **19 Pest Management**

**\*HIGH RISK\*\*\***

- Evidence of active infestation of rodents in food facility, such as:

- Chewed, gnawed product accompanied by fresh droppings: 20 different items have been chewed such as tortillas, cookies, nuts, and bread. Some packaging only had droppings left inside and all the food was eaten (cookies, and tortilla and nuts)
- Fresh droppings, rodent urine on product: In the bread aisle fresh wet droppings and wet urine on the product along with chewed breadings.

At least 5 aisle had droppings on multiple shelves throughout the facility.

Back areas in the deli and the meat department have droppings along the floor/wall junction.

- Freshly dead rodent with other signs of activity: three boxes with sticky traps inside have fresh dead rodents inside. (One in deli:7, one in meat dept:1, another in the area in between: 2.

**\*LOW RISK\***

Receiving door was slightly ajar at the beginning of the inspection but was later closed. This door when closed still has gaps along the sides.

Door to the deli area has ragged metal bottom with gaps.

Under the two bowl sink in the deli processing room are large holes with chew marks, rub marks, and nesting.

Large hole behind the oven in the deli area partially covered with a plank of wood.

Large hole leading to the under ground next to the two door upright fish freezer in the customer area.

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

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

**Corrective Action:** Eliminate harborage area, food sources, and entry sites

**Corrective Action:** Close food facility

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

**Corrective Action:** Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.



# 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

**Violation:**

**24 Fabrication, Design, Installation and Maintenance**

**Comments:**

\*LOW RISK\*

Milk crates used as shelving throughout the facility.

The door to the freezer adjacent to the meat dept has large gaps along the sides and bottom where ice is bleeding out onto the floor and wall.

The doors to the walkin cooler have large gaps and are rusty along the bottom.

**Food Code Section(s):** 307

**Corrective Action:** Repair / replace equipment

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

Coving is missing throughout the facility including but not limited to: deli back area, and hallway where the walkin freezer door is.

No kick plates have been removed throughout the facility to clean or monitor for pests.

In the middle of the produce area have sticky substance and old food on the floor (in the center parts of the islands)

**Food Code Section(s):** 312

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*

Miscellaneous items pushed against the wall in the receiving area inhibiting monitoring of pests.

**Food Code Section(s):** 315

**Corrective Action:** Remove miscellaneous items

**Other Assesment observations and comments:**

**Exceptional Observations:**