

Pittsburgh

City:

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

Purpose:

Reinspection

Client ID: 202102230002 Client Name: Allegheny County Jail

Address: 950 2nd Avenue Inspection Date: 04/28/2022

Municipality: Pittsburgh-101 Inspector: 103476 Permit Exp. Date: 03/31/2024

Zip: 15219

Category Code: 401-Adult Food Service Priority Code: H

State: PA

Re- Inspection: No - Inspector Re- Inspection Date: Class: 4

Food Source/Condition	Re- Inspection: No - Inspector Re- Inspection Date:		Class:					4			
1 Food Source/Condition 2 Cooking Temperatures # 3 Consumer Advisory 4 Reheating Temperatures # 5 Cooling Food # 6 Hot Holding Temperatures # 7 Cool Holding Temperatures # 8 Facilities to Maintain Temperature 9 Date Marking of Food 10 Probe-Type Thermometers 11 Cross-Contamination Prevention # 12 Employee Personal Hygiene # 13 Employee Personal Hygiene # 14 Cleaning and Sanitization # 15 Water Supply 16 Waste Water Disposal 17 Plumbing 18 Handwashing Facilities 19 Pest Management # 10 Took Contamination Of Knowledge 20 Doxic Items 21 Certified Food Protection Manager 22 Demonstration of Knowledge 3 Contamination Of Knowledge 3 Contamination Prevention - Food, Utensils and Equipment 24 Fabrication, Design, Installation and Maintenance 25 Toilet Room 26 Garbage and Refuse 27 Floors 28 Walls and ceilings 29 Lighting 29 Lighting 20 Ventilation 31 Dressing rooms and Locker rooms 32 General Premises 33 Administrative 0 2 0 0 0 0 0 0 0 0 0	Food Safety Assessment Categories		Assessment Status					Violation Risk			
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U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

^{→ -} Diamond Exceptional



Allegheny County Health Department Food Safety Program Food Safety Assessment 2121 Noblestown Rd, Suite# 210,

Pittsburgh, PA 15205

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

Inspection Details

Inspector Name: 103476 Balance Amount: \$0.00

Placarding: Inspected & Permitted Contact:

Start Time: End Time: 01:45:00 PM (412) 350-2038 11:35:00 AM Phone:

Violation: 14 Cleaning and Sanitization

Comments: *LOW RISK*

Vending machines in the employee cafeteria dining room are not clean to the sight. Jail security

Report

stated the vendor has been notified to clean during next re-stock.

Food Code Section(s): 312

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Violation: 19 Pest Management

*HIGH RISK*** Comments:

> Three live German cockroaches found in sprinkler system in the mop closet. Security stated another treatment will occur tonight. No activity observed in other inspected areas of the facility.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Other Assesment observations and comments:

Hot Holding Temperatures Satisfactory

Chili and cooked rice held in steam table (ODR) measured 152F-180F.

Cold Holding Temperatures Satisfactory

Sliced tomatoes and shredded cheese held on salad bar (ODR) measured 36F-39F.

27 **Floors** Satisfactory

In progress.

29 Lighting Satisfactory

Bulb replacement is In progress.

Exceptional Observations: