



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

Client ID: 202405150006	Client Name: Gia Visto	Inspection Date: 08/29/2024
Address: 7505 Saltsburg Road	State: PA Zip: 15235	Purpose: Complaint
City: Pittsburgh	Inspector: 116255	Permit Exp. Date: 09/30/2025
Municipality: Penn Hills	Re- Inspection Date:	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 4
Re- Inspection: Pending - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
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					x		x	
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					x		x	
18 Handwashing Facilities								
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								
	0	0	0	0	2	0	2	0

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					x			
	0	0	0	0	1	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: 116255	Balance Amount: \$0.00
Placarding: Ordered To Close	Contact:
Start Time: 03:00:00 PM	End Time: 04:50:00 PM
	Phone: (412) 374-1800

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
The facility lacks the equipment to support its online menu and the menu provided with its permit application/ plan review packet.

Food Code Section(s):

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Corrective Action: - Reduce menu

Violation: 17 Plumbing

Comments: *MEDIUM RISK**
The facility lacks a food preparation sink required to support its online menu and the menu provided with its permit application/ plan review packet.

Food Code Section(s): 321

Corrective Action: - Have a food preparation sink installed by a Master plumber with plans submitted to the ACHD Plumbing Program. A final Plumbing inspection by the ACHD Plumbing Program will be required.
- Reduce or modify the menu

Violation: 33 Administrative

Comments: Facility operating without a valid health permit.

Food Code Section(s): 302

Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

Corrective Action: Submit complete construction plans and specifications to the Food Safety Program.

Corrective Action: Approval of construction plans and specifications must be obtained prior to construction.

Corrective Action: Obtain final plumbing inspection from the Allegheny County Health Department Plumbing Program.

Corrective Action: Provide at least a 10-day notice prior scheduling the pre-operational inspection.

Corrective Action: Do not conceal, remove or cover placard.

Corrective Action: Provide a complete floor plan and site map.
Provide a completed and signed plan review checklist

Other Assessment observations and comments:

Exceptional Observations: