



# 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> 201212070002	<b>Client Name:</b> Waffles INCaffeinated	<b>Inspection Date:</b> 02/25/2025
<b>Address:</b> 2517 E Carson Street	<b>State:</b> PA <b>Zip:</b> 15203	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> 115880	<b>Permit Exp. Date:</b> 12/31/2025
<b>Municipality:</b> Pittsburgh-116	<b>Re-Inspection:</b> Pending - Inspector	<b>Priority Code:</b> H
<b>Category Code:</b> 212-Chain Restaurant without Liquor	<b>Re-Inspection Date:</b>	<b>Class:</b> 4

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition			x					
2 Cooking Temperatures #		x						
3 Consumer Advisory				x				
4 Reheating Temperatures #			x					
5 Cooling Food #			x					
6 Hot Holding Temperatures #		x						
7 Cold Holding Temperatures #					x	x		
8 Facilities to Maintain Temperature		x						
9 Date Marking of Food		x						
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal					x		x	
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #					x	x		
20 Toxic Items		x						
21 Certified Food Protection Manager					x		x	x
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment		x						
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
<b>Summary</b>	<b>0</b>	<b>15</b>	<b>3</b>	<b>1</b>	<b>6</b>	<b>3</b>	<b>2</b>	<b>3</b>

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						
30 Ventilation					x			x
31 Dressing rooms and Locker rooms					x			
32 General Premises					x			x
33 Administrative					x			
<b>Summary</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>4</b>

# 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



Inspection Details

**Inspector Name:** 115880 **Balance Amount:** \$0.00  
**Placarding:** Consumer Alert **Contact:**  
**Start Time:** 09:30:00 AM **End Time:** 01:00:00 PM **Phone:** (412) 301-1763

**Violation:** 7 Cold Holding Temperatures  
**Comments:** \*HIGH RISK\*\*\*  
 - Four (4) raw shelled eggs stored on top of the preparation cooler had an internal temperature 64.4 F and one (1) block of American cheese located inside of the preparation cooler had an internal temperature of 48.7.  
  
 Both food products were voluntarily discarded.

**Food Code Section(s):** 333  
**Corrective Action:** Food must be held at 41° F or below  
**Corrective Action:** Discard or remove food from sale

**Violation:** 14 Cleaning and Sanitization  
**Comments:** \*HIGH RISK\*\*\*  
 - Severe accumulation of black mold like substance found on the ice machine deflector plate and surrounding areas.  
 - Old food residue found on potato punch machine located in the kitchen.  
 - Three (3) compartment Drain board was found dirty.  
  
 \*LOW RISK\*  
 - Severe grease accumulation on the panini press, counter top fryers, coffee bucket, and cold well, and the napkin bins.  
  
 P.S. No master cleaning schedule was produced during inspection.

**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.

**Violation:** 16 Waste Water Disposal  
**Comments:** \*MEDIUM RISK\*\*  
 - Ice stalactites formed within the walk-in freezer over food products and a bucket catching condensate.  
  
**Food Code Section(s):**  
**Corrective Action:** Repair, replace or eliminate



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**Violation:**

**Comments:**

**19 Pest Management**

\*HIGH RISK\*\*\* (REPEAT VIOLATION)

- During a routine inspection of the facility, several areas were identified with the presence of rodent droppings. The following will outline specific areas where rodent droppings were found and emphasizes the need for immediate attention and remediation.

1. Significant droppings were found in the area underneath and on top of the ware-washing machine.
2. Below the three (3) compartment ware-washing sink.
3. The condenser housing unit of the preparation cooler contained rodent droppings.
4. Numerous rodent droppings were identified in the staff lockers.
5. Rodent droppings were found in the entire dining room area specifically underneath all seating booths.
6. Areas beneath the stainless steel preparation table shelving.
7. In the plastic wrap roll.
8. In the office on top of electrical paneling.
9. On top of the first aid kit.

- During the inspection a total of eighteen (18) dead mice were found attached to glue boards located in the dining room areas, specifically underneath seating booths.  
- Nesting material was found at the ware-washing area located in the kitchen.

Required and Immediate Actions:

- Remove rodent droppings and dead mice from the entire premise.
- Thoroughly clean and disinfect affected areas on the premise.
- Increase frequency to professional pest control.

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

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

**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.

**Violation:**

**Comments:**

**21 Certified Food Protection Manager**

\*MEDIUM RISK\*\* (REPEAT VIOLATION)

- There was no Certified Food Protection Manager upon arrival.

-The person(s) in charge failed to prevent high and medium-risk cleaning and pest control violations from reoccurring.

**Food Code Section(s):** 326

**Corrective Action:** Obtain approved Certified Food Protection Manager

**Corrective Action:** Certified Food Protection Manager Course schedule left with person in charge

**Corrective Action:** Provide a Certified Food Protection Manager as the Person in charge.



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**Violation:**

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

**Comments:**

\*LOW RISK\*

- The seal and caulking has deteriorated around the perimeter of the handwashing station.
- The seal and caulking has deteriorated around the urinal perimeter located in the men's restroom.
  
- Two (2) cutting boards were found discolored and having deep grooves.

**Food Code Section(s):** 308

**Corrective Action:** Resurface / replace

**Corrective Action:** Seal / caulk stationary equipment to the floor and wall

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

- Kitchen floors have excessive grease, dirt ,debris accumulation and rodent droppings.

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

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Remove

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Violation:**

**28 Walls and ceilings**

**Comments:**

\*LOW RISK\* (REPEAT VIOLATION)

- Entire drop ceiling of the kitchen area has yellowing and is discolored.
- Grease buildup present on the back door.

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

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Violation:**

**30 Ventilation**

**Comments:**

\*LOW RISK\*

- Excessive grease accumulation on the secondary class 2 hood system located at the waffle station.

\*LOW RISK\*

-Entire facility "smokey".

Ventless hood system over the countertop fryers - and the (class II?) system over the waffle iron station are not adequate for the volume, and the type of cooking.

**Food Code Section(s):** 313

**Corrective Action:** Provide adequate approved ventilation

**Corrective Action:** Provide adequate fresh make-up air

**Corrective Action:** Install equipment completely under hood / Provide sufficient overhang

**Corrective Action:** Clean and maintain

**Corrective Action:** Should plan and budget and upgrade to a system that meets demand.



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**Violation:**

**31 Dressing rooms and Locker rooms**

**Comments:**

\*LOW RISK\*  
- Staff personal belongings stored on critical food preparation areas. Remove.

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

**Corrective Action:** Store personal items separate and below food, utensils and single-service and single-use items

**Corrective Action:** Provide designated area

**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*  
- Grounds outside the facility back door is covered in grease.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Provide smooth, durable, easily cleaned surfaces that are sloped to drain

**Violation:**

**33 Administrative**

**Comments:**

- Facility has on display an expired Allegheny County Health Permit at the time of inspection, December 2024.

**Food Code Section(s):** 305

**Corrective Action:** Health permit not posted. Post valid health permit in location conspicuous to the public

**Other Assessment observations and comments:**

- |          |   |                     |
|----------|---|---------------------|
| <b>1</b> | <b>Food Source/Condition</b><br>*MEDIUM RISK**<br>- One (1) gallon of Marburger Low-Fat Chocolate Milk has an expiration date of February 20, 2025. | <b>Not Observed</b> |
|----------|---|---------------------|

- |           |                                  |                     |
|-----------|----------------------------------|---------------------|
| <b>13</b> | <b>Employee Personal Hygiene</b> | <b>Satisfactory</b> |
|-----------|----------------------------------|---------------------|

**Exceptional Observations:**