



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: 202406190002	Client Name: No.1 Sushi Sushi	Inspection Date: 07/25/2024
Address: 436 Market Street		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15222	Permit Exp. Date: 06/30/2025
Municipality: Pittsburgh-102	Inspector: 116379	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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		x	
9 Date Marking of Food		x						
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #		x						
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #		x						
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room					x			x
TOTAL	0	17	3	0	5	0	3	2

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		x						
27 Floors		x						
28 Walls and ceilings		x						
29 Lighting		x						
30 Ventilation		x						
31 Dressing rooms and Locker rooms		x						
32 General Premises		x						
33 Administrative		x						
TOTAL	0	8	0	0	0	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: 116379	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 10:00:00 AM	End Time: 02:25:00 PM
	Phone: (412) 251-5510

Violation: 7 Cold Holding Temperatures

Comments: *MEDIUM RISK**
 -Packaged salmon temperature range 44F - 46F in basement refrigerator. Discarded
 -Romaine lettuce on 3 bowl sink 60F. Discarded.
 -2 planks White fish 55F in sushi display case. Corrected: discarded
 -Multiple TCS foods above 45F voluntarily discarded.

Food Code Section(s):

Corrective Action: Food must be held at 41° F or below

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
 -Ambient temperature of sushi display case 55F.
 -Ambient temperature of residential style refrigerator 57F located in kitchen
 -Ambient temperature of residential style refrigerator in basement 52F.
 -The 2 residential refrigerators temperature above 50F, under-counter refrigerator lacks storage space to store high volume of TCS foods.
 -With the multiple malfunctioning coolers, there is not sufficient refrigeration capacity to operate safely.
 -The front display cooler had been turned off nightly and then refilled before reaching 41F. Unit was 48F after being on for 2.5 hours. All cold-holding units must be pre-chilled prior to using.

Food Code Section(s): 308

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

Corrective Action: Pre-chill cold-holding units.

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
 -No food probe thermometer. Repeat violation.

Food Code Section(s): 308

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

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*
 -Disposable food containers on floor in basement.

Food Code Section(s): 332

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

Violation: 25 Toilet Room

Comments: *LOW RISK*
 There are 10 seats and no public restroom.

Food Code Section(s): 322

Corrective Action: Provide public toilet rooms separate for each sex

Corrective Action: Remove seating and apply for a variance.

Other Assessment observations and comments:

9 Date Marking of Food

Satisfactory



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Any prepared foods held >24 hours require date mark.

Exceptional Observations: