



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: 201312090007	Client Name: Market on Broadway IGA / Las Palmas
Address: 1616 Broadway Avenue	Inspection Date: 08/28/2024
City: Pittsburgh	Purpose: Initial
Municipality: Pittsburgh-119	State: PA Zip: 15216
Category Code: 112-Chain Supermarket	Inspector: 116413
Re-Inspection: Pending - Inspector	Permit Exp. Date: 07/31/2025
	Priority Code: H
	Class: 4
Re-Inspection Date:	

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

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			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			x
33 Administrative					x			
TOTAL	0	4	0	1	3	0	0	2

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆	0	12	2	2	17
---	---	----	---	---	----

◆ - 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: 116413	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 01:40:00 PM	End Time: 06:00:00 PM
	Phone: (412) 388-5018

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
36 cans found with large dents on the sales floor. Discarded during inspection by staff.

*MEDIUM RISK**
Three packages of moldy strawberries found in the produce cooler. Discarded during inspection by staff.

LOW RISK
Bulk containers of ingredients such as rice found without labels identifying the ingredients in the containers.

Food Code Section(s): 329 ; 332

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

Corrective Action: Label all bulk ingredients with at least the common English name.

Violation: 5 Cooling Food

Comments: *HIGH RISK***
Temperature of cooked chicken cooling covered in the same large pan it was cooked in measured 47F after one day.

Food Code Section(s): 333

Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Corrective Action: Monitor cooling temperatures of prepared foods, record temperatures on charts, and retain charts for 30 days.

Violation: 6 Hot Holding Temperatures

Comments: *HIGH RISK***
Foods such as wings inside the hot holding case measured between 121 and 125F. Wings were cooked at 11 AM. Wings were reheated during inspection.

Food Code Section(s): 332

Corrective Action: Maintain food at or above 135° F



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:

7 Cold Holding Temperatures

*HIGH RISK***

- In the walk-in cooler next to the taco stand, cooked foods such as pork, raw marinating meats, and pico de gallo measured between 45-51F.
- On the sales floor, hot spots found in the dairy cooler, bakery cooler, and cheese cooler. Items such as milk, yogurt drinks, sausages, cheese, etc. measured between 46 and 55F.
- In the taco stand, multiple items including shredded cheese, cooked chicken, pico de gallo, etc. measured between 58 and 71F.
- Ice cream inside the rear freezers found melted. Multiple thaw cycles evident by the separation of milk and solids inside cartons.

Food Code Section(s): 332

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

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

- Air temperature of the two drawer cooler in the taco stand measured 60F evidenced by the external thermometer. The drawers to the cooler do not close fully, which may be due to the cooler not being level.
- Air temperature of the walk-in cooler next to the taco stand area had air blowing out of the refrigeration unit at 52-57F.
- Air temperature of the dairy cooler measured 48F, bakery cooler measured 45F, and cheese cooler measured 55-57F. Air temperature of the bakery cooler dropped to 41F during inspection.

Refrigeration tech arrived during inspection to service coolers. Discarding of foods at unsafe temperatures began during inspection as well.

Person in charge stated that there was a recent power outage.

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.

Violation:

Comments:

9 Date Marking of Food

*MEDIUM RISK**

Almost all prepared foods in coolers lack discard dates. Some items in the hot foods section have a discard date.

Food Code Section(s): 332

Corrective Action: Properly label foods with a use by date of seven days including the first day of use.

Violation:

Comments:

10 Probe-Type Thermometers

*MEDIUM RISK**

Facility's probe thermometer read 17F when placed into an ice bath.

Food Code Section(s): 308

Corrective Action: Properly calibrate thermometer

Corrective Action: Use thermometer to monitor food temperatures



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:

14 Cleaning and Sanitization

*HIGH RISK***

Can opener in the hot foods area found soiled with debris.

*MEDIUM RISK**

Quaternary ammonium sanitizer at multiple three bowl sinks measured at 100 ppm.

LOW RISK

- Blood found on the floor of the walk-in freezer and inside chest freezers in the meat area.

- Raw meat found on the floor. of the main walk-in cooler.

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.

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Corrective Action:

Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as required by manufacturer.

Violation:

Comments:

15 Water Supply

LOW RISK

No hot water at the right side hand sink in the taco stand.

Food Code Section(s): 319

Corrective Action:

Provide adequate hot(>110° F) and cold running water to handwashing sinks.

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

Spray hose at the three compartment sink in the bakery found hanging inside the sanitize compartment.

Food Code Section(s): 321

Corrective Action:

Eliminate cross-connection

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

- Handwashing sink in the prep room blocked by a rack holding pots and pans.

- No soap at the handwashing sink in the prep room

Food Code Section(s): 323

Corrective Action:

Keep hand washing sink open and accessible

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink



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: 19 Pest Management
Comments: *HIGH RISK***
- Too many to count large black flies found throughout the sales floor and rear storage area.
- Rodent droppings found behind drink storage and the washer and dryer in the rear storage room.
Staff stated that there is monthly pest control.
Food Code Section(s): 317
Corrective Action: Eliminate pests by approved methods

Violation: 22 Demonstration of Knowledge
Comments: *MEDIUM RISK**
CFPM and facility have not demonstrated proper knowledge of safe cooling processes as evident by the findings of this report.
Food Code Section(s): 325
Corrective Action: Temperature Control - Cooling.

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
- Excess ice present in glass door freezers in the meat department.
- Cardboard used as shelf liners in multiple areas, especially in the rear storage room.
Food Code Section(s): 308
Corrective Action: Provide approved, NSF standard equipment
Corrective Action: Defrost freezers to remove excess ice.

Violation: 26 Garbage and Refuse
Comments: *LOW RISK*
Garbage lids open during inspection.
Food Code Section(s): 324
Corrective Action: Keep lids closed

Violation: 32 General Premises
Comments: *LOW RISK*
Grease residue present outside on the sidewalk.
Food Code Section(s): 315
Corrective Action: Clean and maintain

Violation: 33 Administrative
Comments: Facility's health permit expired in July of 2024. Permit paid for during inspection.
Facility is being posted with a Consumer Alert.
Food Code Section(s): 302
Corrective Action: Health permit not posted. Post valid health permit in location conspicuous to the public
Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.
Corrective Action: Do not conceal, remove or cover placard.
Other Assessment observations and comments:
Exceptional Observations: