



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: 202409200002	Client Name: Club Taboo 876	Inspection Date: 09/21/2024
Address: 8023 Bennett Street	State: PA Zip: 15221	Purpose: Service Reque
City: Pittsburgh	Inspector: 116255	Permit Exp. Date:
Municipality: Pittsburgh-112	Re- Inspection Date:	Priority Code: 1
Category Code: 203-Banquet Hall		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					x	x		
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			x					
10 Probe-Type Thermometers					x		x	
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x	x		
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities					x		x	
19 Pest Management #					x			x
20 Toxic Items					x			x
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room								
	0	0	1	0	8	2	2	4

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors					x			x
28 Walls and ceilings					x			x
29 Lighting								
30 Ventilation					x			x
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative					x			
	0	0	0	0	4	0	0	3

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: 11:00:00 PM **End Time:** 12:30:00 AM **Phone:** (412) 579-0332

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
- Food from a non-licensed caterer prepared in a private home was offered for sale to the public.

Food Code Section(s): 329 ; 330

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

Corrective Action: Provide food from approved source

Violation: 8 Facilities to Maintain Temperature

Comments: *LOW RISK*
- One upright cooler is not functional.

Food Code Section(s): 332

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

Corrective Action: Repair, or replace the 2-door cooler.

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
- No thermometer to measure food temperature.

Food Code Section(s): 308

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

Corrective Action: Use thermometer to monitor food temperatures

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
- 3 compartment sink in the kitchen and behind the bar found dirty.
- Trash is being stored in the wash compartment of the kitchen 3-bowl sink.

No evidence of sanitizing.

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: 18 Handwashing Facilities

Comments: *MEDIUM RISK**
- No soap at the hand sink behind the bar.

Food Code Section(s): 323

Corrective Action: Provide soap and sanitary towels or hand drying device near sink



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Violation: **19 Pest Management**

Comments: *LOW RISK*
- Rodent droppings throughout the kitchen.
- Nesting material and rodent droppings were also found behind the bar.

Food Code Section(s): 317

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

Corrective Action: Remove rodent droppings

Violation: **20 Toxic Items**

Comments: *LOW RISK*
- Loose rodent bait found in the basement.

Food Code Section(s): 318

Corrective Action: Remove loose bait

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

Comments: *LOW RISK*
- Duct tape on the faucet at the food preparation sink.

Food Code Section(s): 308

Corrective Action: Resurface / replace

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Violation: **27 Floors**

Comments: *LOW RISK*
- Floor throughout the kitchen is dirty. *LOW RISK*

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*
- Wall sections in the men's toilet room are in disrepair.
- Stained ceiling tiles above the entrance to the facility. *LOW RISK*

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Corrective Action: Replace ceiling tiles to be able to monitor leaks - if any.

Violation: **30 Ventilation**

Comments: *LOW RISK*
-
- The Fire suppression system has not been inspected since June of 2022. *LOW RISK*

Food Code Section(s): 313

Corrective Action: Service Ansul system



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Violation:

33 Administrative

Comments:

Open and 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.

Other Assessment observations and comments:

Exceptional Observations: