

## 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

202211020002 Client ID: Client Name: Pittsburgh Airport Marriott / Runner Stone Mill House

Address: 777 Aten Road Inspection Date: 04/05/2022

City: Coraopolis State: PA **Zip:** 15108 Purpose: Foodborne IIIn **Municipality:** Inspector: 106223 Permit Exp. Date: 11/30/2024 **Findlay** 

Category Code: 202-Chain Restaurant with Liquor **Priority Code:** 1 Re-Inspection: Yes - Inspector Re-Inspection Date: 04/06/2022

Re- Inspection: Yes - Inspector Re- Inspection	<b>Date:</b> 04/06/	2022		Class:			4		
Food Safety Assessment Categories		Asses	smen	sment Status			Violation Risk		
	•	S	NO	NA	V	High	Med.	Low	
1 Food Source/Condition		х							
2 Cooking Temperatures #			Х						
3 Consumer Advisory				х					
4 Reheating Temperatures #			Х						
5 Cooling Food #			Х						
6 Hot Holding Temperatures #			Х						
7 Cold Holding Temperatures #		Х							
8 Facilities to Maintain Temperature		Х							
9 Date Marking of Food		Х							
10 Probe-Type Thermometers		Х							
11 Cross-Contamination Prevention #		Х							
12 Employee Health #		Х							
13 Employee Personal Hygiene #		Х							
14 Cleaning and Sanitization #					X	X	Х	Х	
15 Water Supply		Х							
16 Waste Water Disposal		Х							
17 Plumbing		Х							
18 Handwashing Facilities					X		х		
19 Pest Management #		Х							
20 Toxic Items		Х							
21 Certified Food Protection Manager		Х							
22 Demonstration of Knowledge		Х							
23 Contamination Prevention - Food, Utensils and Equipmen	t	Х							
24 Fabrication, Design, Installation and Maintenance		Х							
25 Toilet Room		х							
	0	18	4	1	2	1	2	1	
General Sanitation		Assessment Status				Violation Risk			
	•	S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse		Х							
27 Floors		Х							
28 Walls and ceilings		Х							
29 Lighting		Х							
30 Ventilation		х							
31 Dressing rooms and Locker rooms		Х							
32 General Premises		х							
33 Administrative		Х							
	0	8	0	0	0	0	0	0	
# U.S. Centers for Disease Control and Prevention "high risk"	for 0	26	4	1	2				

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

 <sup>-</sup> Diamond Exceptional



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## Food Safety Assessment Report

Phone: 412-578-8044 Fax: 412-578-8190

Inspection Details

Inspector Name: 106223 Balance Amount: \$0.00

Placarding: Inspected & Permitted Contact:

**Start Time:** 10:30:00 AM **End Time:** 03:00:00 PM **Phone:** (412) 788-8800

Violation: 14 Cleaning and Sanitization

Comments: \*HIGH RISK\*\*\*

- Knives with food debris present on blade found stored in soiled container on the cook line.

\*MEDIUM RISK\*\*

Food debris present on slicer blade guard.

\*LOW RISK\*

- Storage racks in the kitchen 1 door cooler (near flat top) are accumulating debris

- Storage racks in the kitchen walk in cooler (RF1) are accumulating debris.

- Speed racks in the vegetable walk in cooler are spotting with mold.

- Microwave across from fryers is food splattered on the inside

Facility must clean and sanitize according to noroviris clean up sheet provided in report.

Food Code Section(s): 312

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 occured 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

Violation: 18 Handwashing Facilities

Comments: \*MEDIUM RISK\*\*

Soap dispenser at the dish machine hand wash sink is out of batteries.

Food Code Section(s): 317

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

Other Assesment observations and comments:

5 Cooling Food Not Observed

Reviewed cooling procedures and cooling charts.

**Exceptional Observations:**