



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

Client ID: 201702240006	Client Name: Hook, Fish & Chicken	Inspection Date: 09/16/2024
Address: 209 Loews Drive	State: PA Zip: 15137	Purpose: Initial
City: North Versailles	Inspector: 116255	Permit Exp. Date: 02/28/2025
Municipality: North Versailles	Category Code: 212-Chain Restaurant without Liquor	Priority Code: H
Re-Inspection: Pending - Inspector	Re-Inspection Date:	Class: 4

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x	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						
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #					x	x		
14 Cleaning and Sanitization #					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		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	12	0	1	12	4	3	6

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						
31 Dressing rooms and Locker rooms		x						
32 General Premises					x			x
33 Administrative		x						
TOTAL	0	5	0	0	3	0	0	3

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

◆	0	17	0	1	15
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◆ - 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: 02:40:00 PM	End Time: 05:55:00 PM
	Phone: (412) 823-4665

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
- 5 packages of tilapia thawed in reduced oxygen packaging. Product temperature measured 70F. Discarded during inspection.

Food Code Section(s): 329

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

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
- Par cooked chicken wings sitting in container next to the fryers measured 73F. Employee stated that they have been out for an hour and 10 minutes. Chicken was moved to the only working refrigeration. There were no written procedures on time as a public health control and no discard time.
- Raw chicken in the prep unit across from the fryers measured 52F. Ambient air of the prep unit measured 53F. Discarded during inspection.
- Cod in the prep unit measured 53F. Ambient air of the prep unit measured 53F. Discarded during inspection.
-Whiting fish filets in the prep unit measured 60F. Ambient air of the prep unit measured 53F. Discarded during inspection.
- Shrimp in the prep unit measured 62F. Ambient air of the prep unit measured 53F. Discarded during inspection.
- Catfish filets in the prep unit measured 57F. Ambient air of the prep unit measured 57F. Discarded during inspection.

Food Code Section(s): 332

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

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
-Walk-in freezer internal air temperature measured 28F. Bags of frozen fried appetizers have began the thawing process. Items were discarded.
- Ambient air of the preparation unit across from the fryers measured 53F.
-Walk-in cooler is not functional.
-Facility lacks enough function refrigeration units to maintain operations. Five of six refrigerators are non-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.



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Violation:

13 Employee Personal Hygiene

Comments:

*HIGH RISK***

- Employee failed to wash hands after handling a cellphone and before donning new gloves.

Food Code Section(s): 327

Corrective Action:

Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

Corrective Action:

Wash hands as often as necessary between glove usage

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

- No drain stoppers available at the 3-bowl sink.
- No evidence of facility sanitizing. Employee confirmed only the wash and rinse step of the warewashing sequence is occurring. REPEAT VIOLATION

LOW RISK

- No test strips available at the facility. REPEAT VIOLATION.
- The doors of the 2-door refrigerator are in need of cleaning. REPEAT VIOLATION.

Food Code Section(s): 311

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Corrective Action: Provide appropriate test strips or monitoring equipment

Violation:

15 Water Supply

Comments:

*MEDIUM RISK**

- No hot water at the hand sink in the restroom. REPEAT VIOLATION
- No hot water at the hand sink in the kitchen. REPEAT VIOLATION

Food Code Section(s): 319

Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

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

Violation:

17 Plumbing

Comments:

LOW RISK

- Drain under wash compartment of 3-bowl sink is clogged.

Food Code Section(s): 321

Corrective Action: Repair, replace or eliminate

Violation:

18 Handwashing Facilities

Comments:

LOW RISK

- No paper towels at the hand sink in the kitchen. REPEAT VIOLATION
- No paper towels at the hand sink in the restroom.

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*
- Daylight can be seen through the rear door. REPEAT VIOLATION
- Fly sticky traps throughout the warewashing area.
Food Code Section(s): 317
Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation: 21 Certified Food Protection Manager
Comments: *MEDIUM RISK**
- No certified person present during the inspection. REPEAT VIOLATION
Food Code Section(s): 325
Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation
Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation: 22 Demonstration of Knowledge
Comments: *LOW RISK*
- Only employee present during inspection stating that the product temperature of TCS foods should measure 65F.
Food Code Section(s):
Corrective Action: Temperature Control - Holding.

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
- Heavy ice build-up present on condenser of walk-in freezer.
- Gasket of walk-in freezer door severely damaged.
- Residential-type gas range/oven present under the exhaust hood, which the employee stated was not in use. This unit also has no fire suppression outlets installed above it. It should be removed from the premises .REPEAT VIOLATION
Food Code Section(s): 308
Corrective Action: Repair / replace equipment

Violation: 27 Floors
Comments: *LOW RISK*
- The floor in the walk-in freezer is in disrepair. *LOW RISK*
Food Code Section(s): 312
Corrective Action: Repair or replace

Violation: 28 Walls and ceilings
Comments: *LOW RISK*
- Ceiling tiles missing throughout the warewashing area. REPEAT VIOLATION
- Dried food residue present on walls throughout facility including behind prep table and microwave.
Food Code Section(s): 312
Corrective Action: Clean and maintain



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Violation:

32 General Premises

Comments:

LOW RISK

- Holes in the exterior walls of the building.
- Excessive litter surrounding the perimeter of the building. *LOW RISK*

Food Code Section(s): 315

Corrective Action: Clean and maintain

Corrective Action: Patch the holes in the walls.

Other Assessment observations and comments:

26 Garbage and Refuse

Satisfactory

LOW RISK

Exceptional Observations: