



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: 201009080013	Client Name: Mia Pizza	Inspection Date: 05/08/2024
Address: 4901 Baum Boulevard	State: PA Zip: 15213	Purpose: Reinspection,
City: Pittsburgh	Inspector: 116255	Permit Exp. Date: 09/30/2024
Municipality: Pittsburgh-108	Re-Inspection: Yes - Inspector	Priority Code: H
Category Code: 211-Restaurant without Liquor	Re-Inspection Date: 05/20/2024	Class: 3

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition								
2 Cooking Temperatures #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #					X	X		
8 Facilities to Maintain Temperature					X			X
9 Date Marking of Food								
10 Probe-Type Thermometers					X		X	
11 Cross-Contamination Prevention #					X	X		
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					X	X		X
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities					X		X	X
19 Pest Management #					X	X		
20 Toxic Items								
21 Certified Food Protection Manager					X		X	
22 Demonstration of Knowledge					X		X	X
23 Contamination Prevention - Food, Utensils and Equipment					X			X
24 Fabrication, Design, Installation and Maintenance					X			X
25 Toilet Room								
	0	0	0	0	11	4	4	6

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								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises					X			X
33 Administrative								
	0	0	0	0	2	0	0	2

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



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

Inspection Details

Inspector Name: 116255 **Balance Amount:** \$0.00
Placarding: Consumer Alert **Contact:**
Start Time: 03:00:00 PM **End Time:** 05:00:00 PM **Phone:** (412) 325-2775

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
- Raw chicken wings in the walk-in cooler measured 46F, ambient air of the cooler measured 39F. Due to not knowing how long the chicken wings were in the cooler, the product was 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: *LOW RISK*
- Ambient air of the walk-in cooler is fluctuating between 39F-45F.

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.

Violation: 10 Probe-Type Thermometers

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

Food Code Section(s): 308

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

Violation: 11 Cross-Contamination Prevention

Comments: *HIGH RISK***
- Contained raw chicken stored over tomatoes in the walk-in cooler. REPEAT VIOLATION.

Food Code Section(s): 332

Corrective Action: Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
- Can opener blade is soiled on the prep table by the registers. REPEAT VIOLATION.

LOW RISK
- Exterior of bulk sugar bins are heavily soiled.
- Pizza dough mixed is heavily soiled with old food debris.

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



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:

18 Handwashing Facilities

*MEDIUM RISK**

- No soap at the hand sink at the start of inspection.

LOW RISK

- No paper towels at the hand sink. Inspector provided with cocktail napkins. REPEAT VIOLATION.

Food Code Section(s): 323

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

Violation:

Comments:

19 Pest Management

*HIGH RISK***

- Fresh rodent droppings found in these areas: on the floor under the front counter, on the counter near the registers, on the shelf holding the sugar and flour, in a bucket stored on the floor in the storage area, on the floor under the mop sink in the bathroom, on the general area of the exposed pipe, on the floor next to the merchandizer holding dough, under the 3-bowl sink, under the dough prep table, under the front counter where pizza boxes are made. REPEAT VIOLATION

- Front door open during inspection.

- Large flies (3) present in the food preparation area.

Food Code Section(s): 317

Corrective Action: Remove rodent droppings

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

No certified person present during inspection. REPEAT VIOLATION

Food Code Section(s): 325 ; 326

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation:

Comments:

22 Demonstration of Knowledge

LOW RISK

Permit holder has failed to maintain sanitary conditions and prevent pest control issues.

Food Code Section(s): 325 ; 326

Corrective Action: Sanitization.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Boxes of cheese stored on the floor in the walk-in cooler.

- Walk-in cooler is leaking onto bags of cheese.

- Wrapped pizza boxes are stored on the floor at the front counter.

Food Code Section(s): 331 ; 332

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



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: 24 Fabrication, Design, Installation and Maintenance

Comments: *LOW RISK*
- Walk-in cooler door is not shutting properly.

Food Code Section(s): 308

Corrective Action: Repair / replace equipment

Violation: 27 Floors

Comments: *LOW RISK*
- Floors under the fryers are cracked. REPEAT VIOLATION.
- Floors under the fryers are heavily soiled with grease. REPEAT VIOLATION.
- Cracked floor tile by the front door.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation: 32 General Premises

Comments: *LOW RISK*
- Wet mop stored head down in mop bucket with dirty water.
- Old tires and rims stored at front counter with pizza boxes.

Food Code Section(s): 315

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

Exceptional Observations: