



# 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

<b>Client ID:</b> 201212070002	<b>Client Name:</b> Waffles INCaffeinated	<b>Inspection Date:</b> 03/29/2024
<b>Address:</b> 2517 E Carson Street	<b>State:</b> PA <b>Zip:</b> 15203	<b>Purpose:</b> Initial, Compl
<b>City:</b> Pittsburgh	<b>Inspector:</b> 110586	<b>Permit Exp. Date:</b> 12/31/2024
<b>Municipality:</b> Pittsburgh-116	<b>Re-Inspection:</b> Yes - Inspector	<b>Priority Code:</b> H
<b>Category Code:</b> 212-Chain Restaurant without Liquor	<b>Re-Inspection Date:</b>	<b>Class:</b> 4

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

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			x
29 Lighting					x			x
30 Ventilation					x			x
31 Dressing rooms and Locker rooms					x			
32 General Premises					x			x
33 Administrative		x						
<b>TOTAL</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>5</b>

# 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

<b>Inspector Name:</b> 110586	<b>Balance Amount:</b> \$0.00
<b>Placarding:</b> Consumer Alert	<b>Contact:</b>
<b>Start Time:</b> 10:00:00 AM	<b>End Time:</b> 01:00:00 PM
	<b>Phone:</b> (412) 301-1763

**Violation:** 9 Date Marking of Food

**Comments:** \*MEDIUM RISK\*\*  
-Containers of cooked chicken in the walk-in cooler was labeled with a discard date of 4/7. Today is 3/29. If the chicken was prepped today, that would mean it has a ten day discard date which is past the appraise seven day discard date including the date of preparation.

**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:** 13 Employee Personal Hygiene

**Comments:** \*LOW RISK\*  
-Employee beverage observed sitting next to the cook line without a lid and straw.

**Food Code Section(s):**

**Corrective Action:** Provide a covered beverage with a lid and a straw

**Violation:** 14 Cleaning and Sanitization

**Comments:** \*HIGH RISK\*\*\*  
-Rodent droppings observed on top of the dish machine, on the drain boards surrounding the dish machine and in the basins of the three compartment sink, as well as shelves in the kitchen with food service utensils and cutting boards, and at the server coffee station in the dining room and underneath the booth seating in the dining room. Rodent droppings are accumulated underneath the equipment in the dish washing areas and along the walls throughout the kitchen. Evidence of chew marks and nesting material in the door threshold of the office in the back of the kitchen. Repeat Violation.  
-Dark film present on the deflector panel of the ice machine.  
\*LOW RISK\*  
-Floors throughout the kitchen, including in the walk-in cooler, are heavily soiled with food debris, spills and water build up.  
-All of the prep coolers have food debris accumulation on the doors and at the bottoms of the units.  
  
-Expo line has food debris accumulation.  
-Counter top fryers covered in grease build up.

**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:** 16 Waste Water Disposal

**Comments:** \*MEDIUM RISK\*\*  
-Condensation pipes hanging over the third compartment of the three compartment sink.

**Food Code Section(s):**

**Corrective Action:** Dispose of waste water in an approved manner



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### Violation:

### Comments:

### **19 Pest Management**

\*MEDIUM RISK\*\*

- Heavy accumulation of rodent droppings throughout the kitchen.
- Evidence of chewed holes in the ceiling tiles above the office.
- Evidence of nesting material from an old pair of shoes in the employee locker storage.
- Wall mounted electric insect trap above the preparation cooler next to the cook line.

Note: The only traps observed were outside of the facility. The facility is receiving monthly pest control visits which are not adequate. Treatments will need to be increased to weekly visits until the pest activity is eliminated.

**Food Code Section(s):** 317

**Corrective Action:** Eliminate pests by approved methods

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

**Corrective Action:** Remove and clean up all rodent droppings throughout the kitchen areas underneath equipment and along the walls so that pest activity can be monitored.

### Violation:

### Comments:

### **21 Certified Food Protection Manager**

\*MEDIUM RISK\*\*

- Certified Food Protection Manager did not adhere to strict rodent dropping removal and cleaning of the highly affected areas for future monitoring of pest activity.

**Food Code Section(s):** 326

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

- Excessive condensation build up in the walk-in freezer. There is a leak from the condenser above the storage shelves. Ice has built up on the shelves, boxes of products stored on the shelves and on the floor of the freezer.
- Lid of the fountain soda machine is missing.

**Food Code Section(s):**

**Corrective Action:** Protect Food

**Corrective Action:** Investigate the cause of the leak and repair the source of the leaking water.

### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

\*LOW RISK\*

- Milk crates utilized for storage in kitchen. Repeat violation.
- Tabletop fryers found resting on wiping clothes that are heavily soiled with old grease/oil. Potential fire hazard, discontinue practice.

**Food Code Section(s):** 307 ; 308 ; 309

**Corrective Action:** Provide approved, NSF standard equipment



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**Violation:** **26 Garbage and Refuse**  
**Comments:** \*LOW RISK\*  
-Trash cans used to take garbage out to the dumpsters have excessive grease and food debris accumulation.  
**Food Code Section(s):** 324  
**Corrective Action:** Keep cans in good working condition and cleanliness.

**Violation:** **28 Walls and ceilings**  
**Comments:** \*LOW RISK\*  
-Ceiling tiles are missing above the walk-in refrigerator and freezer unit.  
-Yellow stained tiles above the cook line.  
-Three compartment sink is pulling away from the wall and the original caulking/seal is broken.  
-Grease build up present on the back door.  
\*LOW RISK\*  
**Food Code Section(s):** 312  
**Corrective Action:** Repair or replace  
**Corrective Action:** Remount the three compartment sink to the wall and seal the back of the sink to the wall.

**Violation:** **29 Lighting**  
**Comments:** \*LOW RISK\*  
-The overhead light in the walk-in freezer is non-functional/burnt out.  
**Food Code Section(s):** 314  
**Corrective Action:** Provide at least 20 foot-candles of light where food is sold or offered and reach-in refrigeration units.  
**Corrective Action:** Repair or replace light bulb.

**Violation:** **30 Ventilation**  
**Comments:** \*LOW RISK\*  
-Ventilation hood system was not operational during the entire inspection. The service alarm was sounding after the hood had been on for a couple of minutes. There was a smokiness to the air in the kitchen, indicating the ventilation hood is not properly pulling smoke and heat from the cook line.  
**Food Code Section(s):** 313  
**Corrective Action:** Clean and maintain  
**Corrective Action:** Have the ventilation hood system serviced.

**Violation:** **31 Dressing rooms and Locker rooms**  
**Comments:** \*LOW RISK\*  
-An old pair of shoes from an employee who no longer works at the facility are in the employee lockers and have been chewed through by the rodents for nesting material.  
**Food Code Section(s):** 315



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**Violation:**

**32 General Premises**

**Comments:**

\*LOW RISK\*

-Wet mop head observed stored in the service sink.

-Accumulation of storage containers, card board, milk crates and other items in the kitchen area. The space is small so storage is limited but the accumulation on the floors is inhibiting cleaning and pest control monitoring.

-Exterior backgrounds and front and back door thresholds have excessive dark black build up.

\*LOW RISK\*

**Food Code Section(s):** 315

**Corrective Action:** Clean and maintain

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

**Corrective Action:** Remove miscellaneous items

**Other Assessment observations and comments:**

**22 Demonstration of Knowledge**

**Satisfactory**

**Exceptional Observations:**