



# 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> 56281	<b>Client Name:</b> Quik-It Chicken @ Valero Fueland	<b>Inspection Date:</b> 08/04/2022
<b>Address:</b> 820 Pennsylvania Avenue	<b>State:</b> PA <b>Zip:</b> 15233	<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>Inspector:</b> 112898	<b>Permit Exp. Date:</b> 03/31/2024
<b>Municipality:</b> Pittsburgh-125	<b>Re-Inspection Date:</b>	<b>Priority Code:</b> H
<b>Category Code:</b> 212-Chain Restaurant without Liquor		<b>Class:</b> 4
<b>Re-Inspection:</b> Pending - Inspector		

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							
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x		x		x
15 Water Supply					x			x	x
16 Waste Water Disposal					x			x	x
17 Plumbing					x				x
18 Handwashing Facilities					x			x	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							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room					x				x
		0	14	1	1	9	2	4	7

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				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							
		0	3	0	1	4	0	0	4

# 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:** 112898

**Balance Amount:** \$505.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 10:30:00 AM

**End Time:** 01:35:00 AM

**Phone:** (412) 321-1535

#### Violation:

#### 14 Cleaning and Sanitization

#### **Comments:**

\*HIGH RISK\*\*\*

-Soiled utensils from the previous day's operation observed on work surfaces.

-Pots and pans encrusted with food debris.

-Utensils found stored on the shelf above and between the 3-bowl and 2-bowl sink. Unclear if the utensils were in-use, but the surface is heavily soiled with grease and food residue.

-Surfaces throughout the kitchen, including equipment surfaces and tables, are soiled with food debris and grease.

-A power strip next to the waffle-iron in the kitchen is heavily soiled with grease.

-There is an accumulation of food debris between preparation tables next to the waffle iron.

-Flavor dispensing stations associated with the Snowy Mobile mobile unit (client ID 201606080001) stored in the customer area and near the toilet rooms were observed to be soiled with accumulated food residue.

-Heavy accumulation of food debris on the shelves of the Hatco countertop hot-holding cabinet.

-Greasy residue inside the front handwashing sink.

-Cutting boards soiled.

No evidence of sanitizing in the facility. Food contact surfaces and utensils soiled throughout. Evident by severe buildup and the presence of food particles in all 3 compartments of the 3-bowl sink.

**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 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



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## Food Safety Assessment Report

### Violation:

### Comments:

### 15 Water Supply

\*MEDIUM RISK\*\*

-Hot and cold water not supplied to the handwashing sink convenient to the 3-bowl sink.

\*LOW RISK\*

-Cold water not supplied to the handwashing sink convenient to the service counter.

**Food Code Section(s):** 313 ; 317

**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:

### Comments:

### 16 Waste Water Disposal

\*LOW RISK\*

-Slow leak observed at the trap of the right bowl of the 2-bowl sink. The leak appears to be chronic, as the water dripping from the trap is pooling and running to the nearby floor drain and the floor tiles have been degraded and damaged by the water.

-Leak at the trap of the handwashing sink on the cook line by the fryers.

**Food Code Section(s):** 314

**Corrective Action:** Repair, replace or eliminate

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

**Corrective Action:** Restrict access

**Corrective Action:** Repair plumbing as necessary, remove sewage, and clean the area.

### Violation:

### Comments:

### 17 Plumbing

\*LOW RISK\*

-There is a small leak at the neck of the handwashing sink convenient to the serving counter.

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

**Corrective Action:** Repair, replace or eliminate

### Violation:

### Comments:

### 18 Handwashing Facilities

\*MEDIUM RISK\*\*

-Soap not provided at the handwashing sink in the customer toilet room.

-The handwashing sink convenient to the 3-bowl sink is not functional. The operator stated that it has not worked in four years.

\*LOW RISK\*

-The hand drying device in the customer toilet room is not functional. No sanitary towels provided.

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

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

**Corrective Action:** Repair and maintain all handwashing sinks.



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## Food Safety Assessment Report

### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

-Live German roaches, adults and nymphs, observed on glue traps in the kitchen and food service areas beneath the 2-bowl sink and behind the Pepsi-branded merchandiser near the service counter. Live roach observed inside the rear right hand sink by the cook line.

-Heavy accumulation of food debris and grease throughout the kitchen; on the sides of and beneath cooking equipment and on the floor beneath food preparation surfaces. Heavy accumulation of food debris on the conveyor belt of the conveyor oven and in the catch tray beneath the belt. Inches thick in some areas.

-Insufficient traps to monitor for activity throughout the kitchen.

**Food Code Section(s):** 319

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

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

**Corrective Action:** Clean and maintain

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

-No Certified Food Protection Manager employed by the facility.

**Food Code Section(s):**

**Corrective Action:** Obtain approved Certified Food Protection Manager

**Corrective Action:** The current schedule for classes and exams offered by the Allegheny County Health Permit may be found here:

<https://www.alleghenycounty.us/Health-Department/Programs/Food-Safety/Food-Protection-Manager-Certification.aspx>

### Violation:

### Comments:

### 24 Fabrication, Design, Installation and Maintenance

\*LOW RISK\*

-Plastic liners used on the bottom shelves of preparation tables are wrinkled and scrunched, making cleaning impossible. Liners and other surfaces are heavily soiled.

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

**Corrective Action:** Utilize approved, safe materials

**Corrective Action:** Provide smooth non-absorbent easily cleaned surfaces

**Corrective Action:** Remove liners to facilitate cleaning.



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## Food Safety Assessment Report

### Violation:

### Comments:

### 25 Toilet Room

\*LOW RISK\*

-Door of the women's toilet room is not self-closing.

-No covered refuse container in the women's toilet room.

-Only the women's toilet room is made available to customers. The operator stated that the attached Valero facility (DBA Valero North Side, client ID 201908050010) uses the men's toilet room exclusively and provides a key to their customers when asked. No variance on file for this deviation from Article III. Discussed with the Quik-It Chicken and Valero North Side operators.

### Food Code Section(s):

**Corrective Action:** Provide public toilet rooms separate for each sex

**Corrective Action:** Provide self-closing door

**Corrective Action:** Provide covered refuse container

**Corrective Action:** Remove "OUT OF ORDER" signs. You may display signs saying that restrooms are available only to customers or otherwise restrict the use of the restrooms to customers only such as by providing a key as needed.

### Violation:

### Comments:

### 26 Garbage and Refuse

\*LOW RISK\*

-One lid of the dumpster is broken and fallen into the dumpster; half of it is missing.

-Numerous holes in the dumpster.

-Miscellaneous refuse found around the dumpster.

### Food Code Section(s): 318

**Corrective Action:** Provide approved, impervious containers with tight-fitting lids

### Violation:

### Comments:

### 27 Floors

\*LOW RISK\*

-Floors soiled with grease and accumulated food residue and debris beneath equipment and food preparation areas. Assorted refuse accumulated beneath dry storage shelves.

-Floor tiles beneath the 2-bowl sink beneath the leaking right-bowl trap near the floor drain is badly degraded.

-Pooled water and accumulated food debris observed on the floor near the Pepsi-branded merchandiser near the service counter.

### Food Code Section(s): 320

**Corrective Action:** Clean and maintain



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### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

-Walls and ceiling are discolored and stained with grease. Severe accumulation and dripping down wall to the right of the ventilation hood on the main cook line.

-Wall and flat surfaces above and between the 2-bowl and 3-bowl is heavily soiled with residue.

-All ceiling tiles in the kitchen are soaked with grease and oil. Potential fire hazard. Replace or clean all tiles in the kitchen.

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

**Corrective Action:** Clean and maintain

### Violation:

### Comments:

### **32 General Premises**

\*LOW RISK\*

-The back utility room with the water heater is cluttered with unorganized or unused equipment. There is an accumulation of refuse (receipts, papers, etc.) in the rear of this room. When the sewage backup was discovered by the inspector, the operator stated that he never goes into this area.

-The operator stated that the conveyor oven has not been used in years. The oven is heavily soiled with food debris. Removing this unit would allow for the Turbofan oven and other equipment to be stored under the ventilation hood. The presence of unused and unmaintained equipment also contributes to pest issues.

-Nonessential items accumulated throughout facility; generators, toasters, merchandising equipment, nacho cheese dispensers, tubing, displays, burnt out lightbulbs, etc.

-A plastic food container with unidentified moldy contents was found on a shelf in the walk-in cooler.

-Exterior of the grease dumpster is heavily soiled with grease.

-Accumulation of leaf litter just inside the exterior door near the women's toilet room.

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove miscellaneous items

**Corrective Action:** Discard moldy container in walk-in cooler.

Remove all nonessential items. Anything kept in the facility must be kept clean.

### **Other Assessment observations and comments:**

**30 Ventilation**

**Satisfactory**

### **Exceptional Observations:**