



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: 201606020007	Client Name: Point Park University / Lawrence Hall Dining Room 3rd Floor
Address: 212 Wood Street	Inspection Date: 10/02/2024
City: Pittsburgh	Purpose: Initial, Compl
Municipality: Pittsburgh-101	Permit Exp. Date: 05/31/2025
Category Code: 405-University Food Service	Priority Code: H
Re-Inspection: Yes - Inspector	Re-Inspection Date: 10/16/2024
	Class: 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		x	
6 Hot Holding Temperatures #			x					
7 Cold Holding Temperatures #		x						
8 Facilities to Maintain Temperature					x			x
9 Date Marking of Food					x			x
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #					x	x		
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities					x			x
19 Pest Management #					x			x
20 Toxic Items		x						
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room		x						
	0	14	3	0	8	2	1	6

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						
29 Lighting					x			x
30 Ventilation		x						
31 Dressing rooms and Locker rooms		x						
32 General Premises					x			x
33 Administrative		x						
	0	4	0	0	4	0	0	4

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

0	18	3	0	12
---	----	---	---	----

◆ - 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: 117284	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact:
Start Time: 01:45:00 PM	End Time: 03:50:00 PM
	Phone: (412) 952-3472

Violation: 5 Cooling Food
Comments: *MEDIUM RISK**
 - Multiple containers of food not completely cooled, wrapped tightly.
Food Code Section(s): 333
Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Violation: 8 Facilities to Maintain Temperature
Comments: *LOW RISK*
 - Missing internal thermometers in various coolers.
Food Code Section(s): 332
Corrective Action: Provide accurate, conveniently located thermometer

Violation: 9 Date Marking of Food
Comments: *LOW RISK*
 - Prep dates observed, but no discard dates.
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: 11 Cross-Contamination Prevention
Comments: *HIGH RISK***
 -A pizza cutter and other tools at the pizza station stored in stagnant dirty water.
Food Code Section(s): 334
Corrective Action: Properly store in-use utensils. They may be stored dry or in water above 135F.

Violation: 14 Cleaning and Sanitization
Comments: *HIGH RISK***
 - Potato punch is soiled with old food debris.
 - Stored knives were found soiled with old food debris.
 LOW RISK
 - Mold-like substance build up on the deflector of ice machine.
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: 18 Handwashing Facilities
Comments: *LOW RISK*
 -Hand towels not available at the grill/deli station.
Food Code Section(s): 323
Corrective Action: Provide soap and sanitary towels or hand drying device near sink



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: 19 Pest Management

Comments: *LOW RISK*
- The door in the compactor room has gaps leading to the outside. *REPEAT VIOLATION.
- Numerous dead cockroaches observed throughout the kitchen. Pest control is coming weekly.

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: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*
- the handle to the rice scoop was stored in the bucket.

Food Code Section(s): 334

Corrective Action: Store handle out of food

Violation: 26 Garbage and Refuse

Comments: *LOW RISK*
- The grease container lacks a lid.
- The entire ground of the compactor room is heavily soiled.

Food Code Section(s): 324

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

Corrective Action: Clean ground and surrounding area

Violation: 27 Floors

Comments: *LOW RISK*
- Floors throughout the kitchen are heavily soiled.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: 29 Lighting

Comments: *LOW RISK*
- Lighting in the back storage room was very dim.

Food Code Section(s): 314

Corrective Action: Provide at least 50 foot-candles of light in food handling areas and areas where food worker safety is a factor.



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:

32 General Premises

Comments:

LOW RISK

- Build-up of old food debris throughout the entire facility that requires deep cleaning to help mitigate the pest activity.

Food Code Section(s): 315

Corrective Action: Clean and maintain

Other Assessment observations and comments:

1	Food Source/Condition	Satisfactory
----------	------------------------------	---------------------

Exceptional Observations: