



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: 202002190004	Client Name: Centenario Mexican Grill	Inspection Date: 07/21/2022
Address: 424 Sempole Street	State: PA Zip: 15213	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 111998	Permit Exp. Date: 02/28/2025
Municipality: Pittsburgh-104	Re- Inspection Date:	Priority Code: H
Category Code: 211-Restaurant without Liquor		Class: 3
Re- Inspection: 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	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		
15 Water Supply		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	9	5	1	10	3	5	2

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			x
31 Dressing rooms and Locker rooms				x				
32 General Premises					x			x
33 Administrative					x			
TOTAL	0	2	0	1	5	0	0	4

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

◆	0	11	5	2	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: 111998	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 06:35:00 PM	End Time: 09:30:00 PM
	Phone: (412) 621-4500

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
 -Raw chicken, shrimp, sausage 52° F in 1-door preparation cooler from previous night. Discarded during inspection.
 -Raw meats (pork chorizo, chicken) stored in 1-door Pepsi cooler 64-72° F. Operator stated that some of the product was brought to the facility today. Product in cooler longer than 4 hours discarded during inspection.

Food Code Section(s): 303

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

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
 -Internal air temperature of 1-door preparation cooler 52° F

 -Internal air temperature of Pepsi cooler 66° F at start of inspection. Operator stated that the fan in the unit was turned off. Fan turned on. Cooler maintaining at 60° F by end of inspection. DISCONTINUE use of this Pepsi merchandiser. REMOVE and replace with a commercial unit.

Food Code Section(s): 303 ; 309

Violation: 13 Employee Personal Hygiene

Comments: *MEDIUM RISK**
 Evidence of smoking in facility. Cigarette butts too many too count present on floor in basement.

Food Code Section(s): 307

Corrective Action: Discontinue smoking or consuming food/beverages while preparing food

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
 -Grease and debris encrusted on all cooking equipment and food contact surfaces throughout kitchen. Thoroughly clean all surfaces (cutting boards, tortilla warmer, food preparation tables, fryer, shelving, freezers, coolers, tortilla and rice containers, and other food and non-food contact surfaces).

-No evidence of sanitizing occurring in facility.

-Small unused chest freezer in basement with old popsicles and other food debris. Observed flies breeding in unit. Clean and dry unit.

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: -Generate and provide a copy of a master cleaning schedule to ACHD Food Safety program.



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Violation: 17 Plumbing
Comments: *LOW RISK*
No faucet on 3-compartment sink used for ware washing. Only spray nozzle. Install faucet to be able to fill 3 compartment sink for ware washing.
Food Code Section(s): 315
Corrective Action: Repair, replace or eliminate

Violation: 18 Handwashing Facilities
Comments: *MEDIUM RISK*
-Both hand sinks in facility kitchen and basement inoperable. Drain pipes disconnected.
Food Code Section(s): 317
Corrective Action: Properly install and locate hand washing sinks

Violation: 19 Pest Management
Comments: *HIGH RISK***
-Dead rat observed in basement.
-Rat droppings too many to count and 2 burrows observed in basement.
-Rat droppings observed beneath 2-door cooler and warmer in kitchen area.
-Rub marks on staircase leading into basement.
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
Corrective Action: Remove rodent droppings
Corrective Action: Obtain a professional pest control company.

Violation: 21 Certified Food Protection Manager
Comments: *MEDIUM RISK**
No CFPM on site during inspection.
Food Code Section(s): 336
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
Corrective Action: Certified Food Protection Manager Course schedule left with person in charge

Violation: 22 Demonstration of Knowledge
Comments: *MEDIUM RISK**
Operators not aware of hand washing requirement due to use of gloves. Gloves are used in addition to hand washing.
Food Code Section(s): 336
Corrective Action: Personal Hygiene.



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Violation: **24 Fabrication, Design, Installation and Maintenance**

Comments: *LOW RISK*
Food contact surfaces near register lined with aluminum foil. Remove aluminum foil.

Food Code Section(s): 308

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Violation: **27 Floors**

Comments: *LOW RISK*
floors in kitchen encrusted with old debris.

Food Code Section(s): 320

Corrective Action: Clean and maintain

Violation: **28 Walls and ceilings**

Comments: *LOW RISK*
-Wall sections and door to the basement encrusted with old debris.
-Wall sections in basement in disrepair. Seal all openings.
-Debris encrusted on front door and front windows

Food Code Section(s): 321

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation: **30 Ventilation**

Comments: *LOW RISK*
-Grease build-up on filters of ventilation hood and inside area.

-Fire suppression system has not been inspected since 2020. Have system inspected.

NOTE: Ambient air temperature in facility 98° F at start of inspection. Refrigeration may have failed due to the high ambient air temperature. Recommend installing A/C.

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation: **32 General Premises**

Comments: *LOW RISK*
Some unused equipment observed in basement. Clean and evaluate. Remove unessential equipment. *LOW RISK*
-Dumpster area- cluttered- remove all clutter tarps broken windows etc.

Food Code Section(s): 326



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Violation:

Comments:

33 Administrative

Consumer alert placard posted on facility entrance door.

A re-inspection will occur in 10 days. For the consumer alert to be removed the following conditions must be met.

- Install mop sink on the first floor. Be advised work must be completed by a certified master plumber
- Clean and disinfect entire facility. Disinfect when done cleaning.
- Paint where needed. Including staircase to basement, doors in kitchen, etc...
- Obtain professional pest management company. Save invoice to provide to inspector upon re-inspection.
- Sign up for a food safety class.

If these violations remain, facility will be ordered to close.

Food Code Section(s): 337

Corrective Action: Do not conceal, remove or cover placard.

Other Assessment observations and comments:

Exceptional Observations: