



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: 201903110002	Client Name: McKnight Kitchen	Inspection Date: 09/30/2022
Address: 4860 McKnight Road		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15237	Permit Exp. Date: 03/31/2023
Municipality: Ross	Inspector: 104646	Priority Code: H
Category Code: 211-Restaurant without Liquor		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #								
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities								
19 Pest Management #					X			X
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment					X			X
24 Fabrication, Design, Installation and Maintenance					X			X
25 Toilet Room								
	0	0	0	0	5	1	1	3

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors								
28 Walls and ceilings					X			X
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	1	0	0	1

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: 104646	Balance Amount: \$404.00
Placarding: Consumer Alert	Contact:
Start Time: 11:00:00 AM	End Time: 01:00:00 PM
	Phone: (412) 548-3423

Violation: 7 Cold Holding Temperatures
Comments: *HIGH RISK***
 * Lo mein noodles, pad se ew noodles, raw shrimp, cooked chicken, tofu, and bean sprouts at 45°F in walk in refrigerator.
Food Code Section(s): 303
Corrective Action: Food must be held at 41° F or below

Violation: 8 Facilities to Maintain Temperature
Comments: *MEDIUM RISK**
 * Walk in refrigerator air fluctuated between 40°F and 49°F. Temperature of foods in the unit indicates an average temperature of 44-45°F. (HVAC Tech called and will come later in day)
Food Code Section(s): 303
Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 19 Pest Management
Comments: *LOW RISK*
 * Fruit flies in area around prep sink.
Food Code Section(s): 319
Corrective Action: Eliminate pests by approved methods
Corrective Action: Eliminate harborage area, food sources, and entry sites

Violation: 23 Contamination Prevention - Food, Utensils and Equipment
Comments: *LOW RISK*
 * Food in back of upright two door freezer encased in frozen condensate leaking from evaporator.
Food Code Section(s): 303

Violation: 24 Fabrication, Design, Installation and Maintenance
Comments: *LOW RISK*
 * Dorm style residential freezer with ripped door gaskets and ice buildup in use.
Food Code Section(s): 309
Corrective Action: Provide approved, NSF standard equipment
Corrective Action: Repair / replace equipment

Violation: 28 Walls and ceilings
Comments: *LOW RISK*
 * Hole in wall leading to walk in unit.
Food Code Section(s): 321
Corrective Action: Provide smooth, durable, easily cleaned surface
Corrective Action: Repair or replace
Other Assessment observations and comments:



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Exceptional Observations: