



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: 202108270006	Client Name: Pizza Salerno	Inspection Date: 08/27/2021
Address: 510 Station Street	State: PA Zip: 15017	Purpose: Administrative
City: Bridgeville	Inspector: 110586	Permit Exp. Date:
Municipality: Bridgeville		Priority Code: H
Category Code: 211-Restaurant without Liquor	Re- Inspection Date:	Class:
Re- Inspection: No - 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		x
9 Date Marking of Food		x							
10 Probe-Type Thermometers					x		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				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		x		
22 Demonstration of Knowledge				x					
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room					x				x
		0	9	3	3	10	3	3	6

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		x							
28 Walls and ceilings		x							
29 Lighting		x							
30 Ventilation					x				x
31 Dressing rooms and Locker rooms		x							
32 General Premises					x				x
33 Administrative					x				
		0	5	0	0	3	0	0	2

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



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

Inspection Details

Inspector Name: 110586

Balance Amount: \$0.00

Placarding: Ordered To Close

Contact:

Start Time: 01:10:00 PM

End Time: 04:00:00 PM

Phone: (412) 220-2222

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-Sliced Deli meats, gyro meat, sliced cheese, chopped tomatoes, and shredded lettuce in the insert pans of the preparation cooler from across from the fryers are measuring between 50°F-60°F due to malfunctioning refrigeration.

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**

-Preparation cooler across from the fryers has an ambient temperature of 60°F. Kitchen Air has an ambient temperature of 90°F.

LOW RISK

-Preparation cooler lacks a thermometer for temperature monitoring.

Food Code Section(s): 303

Corrective Action: Provide accurate, conveniently located thermometer

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

-Facility lacks a working probe thermometer.

Food Code Section(s): 304

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Corrective Action: Properly calibrate thermometer

Corrective Action: Use thermometer to monitor food temperatures

Violation:

13 Employee Personal Hygiene

Comments:

*HIGH RISK***

-Employee observed not washing their hands after using the restroom because of a lack of hot water and soap in the restroom.

Food Code Section(s): 307

Corrective Action: Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean



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:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Deli slicer has old food debris present on the unit on food contact surfaces.

LOW RISK

-Facility lacks quaternary sanitizer test strips.

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:

Provide appropriate test strips or monitoring equipment

Violation:

Comments:

15 Water Supply

LOW RISK

-Lack of hot water in the employee restroom.

Food Code Section(s): 315 ; 317

Corrective Action:

Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

-Employee restroom lacks hand soap for the hand washing sink.

Food Code Section(s): 317

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink

Corrective Action:

Provide sufficient hot(>100° F) and cold water through mixing valve to hand washing sink

Violation:

Comments:

19 Pest Management

LOW RISK

-3 to 4 flies present in the kitchen

-front door proper open without a screen

-back door propped open with a screen that is not closed and has a large gap.

-fly strip/tap hanging next to the three bowl sink and storage shelves

Food Code Section(s): 319

Corrective Action:

Eliminate pests by approved methods

Corrective Action:

Eliminate harborage area, food sources, and entry sites

Corrective Action:

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

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

-Facility lacks a Certified Food Protection Manager

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



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:

25 Toilet Room

Comments:

LOW RISK

-Lack of hot water and soap in the employee restroom

Food Code Section(s): 316

Corrective Action: Repair / Replace

Corrective Action: Provide soap

Violation:

30 Ventilation

Comments:

LOW RISK

-Gas burner and pizza oven sticking out past the ventilation hood ends on both sides.

Food Code Section(s): 323

Corrective Action: Provide adequate approved ventilation

Corrective Action: Provide adequate fresh make-up air

Corrective Action: Install equipment completely under hood / Provide sufficient overhang

Violation:

32 General Premises

Comments:

LOW RISK

-Mop head stored in the mop sink

Food Code Section(s): 326

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

Violation:

33 Administrative

Comments:

Facility observed operating without a valid Health Permit

Food Code Section(s): 330

Corrective Action: Health permit not posted. Post valid health permit in location conspicuous to the public

Corrective Action: Obtain a valid Allegheny County Health Department permit from the Food Safety Program.

Corrective Action: Submit complete construction plans and specifications to the Food Safety Program.

Corrective Action: Approval of construction plans and specifications must be obtained prior to construction.

Corrective Action: Provide at least a 10-day notice prior scheduling the pre-operational inspection.

Other Assessment observations and comments:

Exceptional Observations: