



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: 8923	Client Name: House of Drinking & Doubin AKA Southside Veterans Assn/
Address: 1930 Sidney Street	Inspection Date: 08/30/2024
City: Pittsburgh	Purpose: Service Reque
Municipality: Pittsburgh-117	State: PA Zip: 15203
Category Code: 250-Social Club-Bar Only	Inspector: 115880
Re-Inspection: No Selection	Permit Exp. Date: 06/30/2024
	Priority Code: 2
	Re-Inspection Date:
	Class: 3

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 #								
8 Facilities to Maintain Temperature								
9 Date Marking of Food								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #								
14 Cleaning and Sanitization #					x	x		x
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities					x		x	x
19 Pest Management #								
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room								
	0	0	0	0	3	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					x			x
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative					x			
	0	0	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



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Inspection Details

Inspector Name: 115880	Balance Amount: \$152.50
Placarding: Ordered To Close	Contact:
Start Time: 01:50:00 AM	Phone: (412) 431-9252
End Time: 01:50:00 AM	

Violation: 14 Cleaning and Sanitization

Comments: *HIGH RISK***
- No quaternary/chlorine sanitizer present for warewashing (unapproved cooking area present).
- Evidence of cooking present without stoppers for 3-bowl sink.

LOW RISK
-Black and brown build-up present in unused beer cooler.

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.

Corrective Action: Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action: Provide sanitizer.

Corrective Action: Clean and maintain non-food-contact surfaces of equipment

Corrective Action: Provide appropriate test strips or monitoring equipment

Corrective Action: Use a solution which provides 200 - 300 ppm of Quaternary Ammonium Compound (QAC) or as required by manufacturer.

Violation: 18 Handwashing Facilities

Comments: *MEDIUM RISK**
- Unapproved portable handwashing station (for cooking) present in entertainment area.
-No soap available.
LOW RISK
-No paper towels available.

Food Code Section(s): 323

Corrective Action: Properly install and locate hand washing sinks

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

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: *LOW RISK*
- Unused beer cooler behind bar has moldy stagnate water present.

Food Code Section(s): 308

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

-Peeling paint observed on ceiling in upstairs area.

Food Code Section(s): 312

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

30 Ventilation

Comments:

LOW RISK

- No ventilation hood exhaust system with Ansul suppression system present during time of inspection.

- Two (2) burner hot plate was observed with frying oil.

Food Code Section(s): 313

Corrective Action: Provide adequate approved ventilation

Corrective Action: Provide adequate fresh make-up air

Corrective Action: Properly install

Violation:

33 Administrative

Comments:

- Open and operating without a valid health permit.

Food Code Section(s): 305

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: Obtain final plumbing inspection from the Allegheny County Health Department Plumbing Program.

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

Other Assessment observations and comments:

Exceptional Observations: