



# 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:** 202105260007 **Client Name:** China Star

**Address:** 4219 Murray Avenue

**City:** Pittsburgh

**State:** PA **Zip:** 15217

**Municipality:** Pittsburgh-115

**Inspector:** 115011

**Inspection Date:** 02/14/2024

**Purpose:** Initial, Compl

**Permit Exp. Date:** 05/31/2024

**Category Code:** 211-Restaurant without Liquor

**Priority Code:** H

**Re-Inspection:** Pending - Inspector

**Re-Inspection Date:**

**Class:** 3

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition					x		x	x	
2 Cooking Temperatures #			x						
3 Consumer Advisory				x					
4 Reheating Temperatures #					x		x		
5 Cooling Food #			x						
6 Hot Holding Temperatures #			x						
7 Cold Holding Temperatures #					x			x	
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food					x			x	
10 Probe-Type Thermometers					x			x	
11 Cross-Contamination Prevention #					x		x	x	
12 Employee Health #		x							
13 Employee Personal Hygiene #					x		x		
14 Cleaning and Sanitization #					x		x	x	x
15 Water Supply		x							
16 Waste Water Disposal					x			x	
17 Plumbing					x			x	
18 Handwashing Facilities					x			x	
19 Pest Management #					x		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				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	6	3	1	15		6	10	4

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				x
30 Ventilation					x				x
31 Dressing rooms and Locker rooms				x					
32 General Premises					x				x
33 Administrative		x							
	0	2	0	1	5		0	0	5

# 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

Client # 202105260007

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### Inspection Details

**Inspector Name:** 115011

**Balance Amount:** \$244.00

**Placarding:** Ordered To Close

**Contact:**

**Start Time:** 12:00:00 PM

**End Time:** 02:45:00 PM

**Phone:** (412) 421-5500

**Violation:**

**1 Food Source/Condition**

**Comments:**

\*HIGH RISK\*\*\*

Foods adulterated by pests:

-Dead insect observed in the flour bucket at the top of the stairs to the basement

-Package of chilies in a storage room in the basement with droppings in it and around the spilled chilies

-Barrel of sugar and msg both contain rodent droppings

\*MEDIUM RISK\*\*

A large bucket of sauce in the walk-in cooler in the basement has blue and white mold-like substance growing around the inside. Voluntarily discarded.

Moldy green peppers observed in the walk-in cooler downstairs. Voluntarily discarded.

**Food Code Section(s):** 329

**Corrective Action:** Discard/remove food that is not in sound condition or not from an approved source.

**Violation:**

**4 Reheating Temperatures**

**Comments:**

\*HIGH RISK\*\*\*

Old cooked rice that was stored in the unheated rice cooker in the process of being reheated in the rice cooker(unknown amount of time cooked rice was stored at room temperature). Product was voluntarily discarded during inspection.

**Food Code Section(s):** 333

**Corrective Action:** Discard food that has not been safely reheated

**Violation:**

**7 Cold Holding Temperatures**

**Comments:**

\*MEDIUM RISK\*\*

Eggs stored on the counter in the kitchen.

Note: The ambient air (room temperature) of the facility was measured at 44F.

**Food Code Section(s):** 332

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

**Corrective Action:** Provide accurate easily accessed thermometer to monitor unit temperature

**Violation:**

**9 Date Marking of Food**

**Comments:**

\*MEDIUM RISK\*\*

Opened package of tofu stored in a drink cooler (merchandise) in the customer area with no indication of the date it was opened or discard date.

**Food Code Section(s):** 332

**Corrective Action:** Discard foods not marked with date



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## Food Safety Assessment Report

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### 10 Probe-Type Thermometers

\*MEDIUM RISK\*\*

No probe thermometer

308

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

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### Corrective Action:

### Corrective Action:

### Corrective Action:

### 11 Cross-Contamination Prevention

\*HIGH RISK\*\*\*

Uncovered food stacked on trays and then stacked on each other: uncovered raw chicken stacked on top and over uncooked wontons in the two door reach-in cooler in the basement.

\*MEDIUM RISK\*\*

Uncovered raw chicken (not frozen) stacked on top of previously frozen and wrapped items in the chest freezer in the basement.

Store ready-to-eat foods and cooked foods above raw meats and seafood

Cover or protect food.

Store raw foods with highest required cooking temperatures in front of foods requiring lower cooking temperatures.

Clean and sanitize food-contact surfaces between foods with different final required cooking temperatures.

Store raw foods according to highest required final cooking temperature, with the highest required temperature at the bottom.

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### Corrective Action:

### 13 Employee Personal Hygiene

\*HIGH RISK\*\*\*

Lack of handwashing observed while preparing food for the day in the kitchen.

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

Wash hands as often as necessary between glove usage

Change gloves as often as necessary and in accordance with the requirement for hand washing



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### Violation:

### Comments:

#### **14 Cleaning and Sanitization**

**\*HIGH RISK\*\*\***

All food contact surfaces observed are covered with grease and/or old food residue and rodent droppings. Surfaces observed in this condition include but are not limited to:

Three bowl sink, cutting boards, dinnerware/plates, and utensils

Dishes observed with old food residue from previous day sitting on a counter near the prep cooler at the cook station.

Food preparation sink in the basement not sanitized prior to use

**\*MEDIUM RISK\*\***

No test strips for checking sanitizer concentration.

**\*LOW RISK\***

Soiled non-food contact surfaces of equipment: all equipment (fryers, wok station, prep coolers, reach in coolers, all shelving, rice cookers etc) are covered with grease and/or food residue build-up.

Soiled "food or splash zone" surface (e.g. – walls of walk-in cooler, inside hood or hood baffles, cavity or door seal of microwave); soiled equipment handles covered with grease and/or food residue.

**Food Code Section(s):** 311 ; 333

### **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:**

Clean and maintain non-food-contact surfaces of equipment

### Violation:

### Comments:

#### **16 Waste Water Disposal**

**\*MEDIUM RISK\*\***

Grease trap in the basement has discolored water pooling at the base on one end (the floor has a depression at that spot)

**Food Code Section(s):** 320

### **Corrective Action:**

Repair, replace or eliminate

### **Corrective Action:**

Dispose of waste water in an approved manner



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### Violation:

### Comments:

### **17 Plumbing**

\*MEDIUM RISK\*\*

The food preparation sinks downstairs are not safe wasted.

The service/mop sink could not be located.

**Food Code Section(s):** 321

**Corrective Action:** Provide an approved air gap.

**Corrective Action:** Install a service sink by a registered master plumber.

### Violation:

### Comments:

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

No soap or paper towels were present at the hand sink to the left of the three bowl sink (this is the only hand sink in the kitchen).

Hand sink was blocked with dishes during the beginning of the inspection.

No hand sink in the basement where food is prepared and stored.

**Food Code Section(s):** 323

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

### Violation:

### Comments:

### **19 Pest Management**

\*HIGH RISK\*\*\*

Chewed product accompanied by fresh droppings in the following areas but not limited to:

Dry storage racks near the basement back door (a package of dried noodles)

Dry storage in an old walk-in cooler in the basement (packages of dried chilies chewed and spilled throughout the shelving)

Rodent droppings observed throughout the facility on all levels.

Chewed nesting material observed in the customer area next to the computer.

\*LOW RISK\*

Chew holes in a piece of cardboard taped up over a larger hole in the wall in the customer area next to the computer.

Back door in the kitchen area open at the beginning of the inspection.

Basement door open to the prep area and dry storage at the beginning of the inspection.

**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:** Remove rodent droppings

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



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### Violation:

### Comments:

### **21 Certified Food Protection Manager**

\*MEDIUM RISK\*\*

Person in charge does not have a certified food protection manager certification. This was the only employee present during the inspection.

**Food Code Section(s):** 325

**Corrective Action:** Obtain approved Certified Food Protection Manager

**Corrective Action:** Certified Food Protection Manager Course schedule left with person in charge

**Corrective Action:** Provide a Certified Food Protection Manager as the Person in charge.

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

Many buckets and barrels of dry goods not covered (no covers observed around items).

Multiple buckets, barrels, and boxes of dry goods stored on the floor throughout the facility.

**Food Code Section(s):** 332

**Corrective Action:** Protect Food

**Corrective Action:** Provide approved food preparation sink with indirect waste

**Corrective Action:** Cover Foods

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

**Corrective Action:** Store handle out of food

**Corrective Action:** Protect tableware and utensils

### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

Duct tape is used to secure a rusty freezer in the kitchen area.

Opposite freezer losing insulation.

**Food Code Section(s):**

**Corrective Action:** Repair / replace equipment

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

Floors in the entire kitchen area are covered with grime and grease especially under the cook station and under the three bowl sink and shelving.

A large hole in the floor observed in front of the two door reach-in in the basement.

Bare wood depressions observed throughout the basement.

**Food Code Section(s):** 312

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace



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### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

Tiles in the customer area have water stains.

Walls in the customer area have peeling paint.

Walls in the kitchen area are covered with dirt and old food residue.

**Food Code Section(s):** 312

**Corrective Action:** Clean and maintain

### Violation:

### Comments:

### **29 Lighting**

\*LOW RISK\*

Inadequate lighting for both the cooking station and the downstairs preparation area.

**Food Code Section(s):** 314

**Corrective Action:** Provide at least 20 foot-candles of light where food is sold or offered and reach-in refrigeration units.

### Violation:

### Comments:

### **30 Ventilation**

\*LOW RISK\*

Last fire suppression service Oct 2022.

The filters and general hood area is dripping with grease.

**Food Code Section(s):** 313

**Corrective Action:** Clean and maintain

**Corrective Action:** Have the fire suppression system serviced.

### Violation:

### Comments:

### **32 General Premises**

\*LOW RISK\*

Excessive miscellaneous items located in the basement and around the outside of the building including shelving,

Comment: the ambient air (room temperature) of the facility 47F.

**Food Code Section(s):** 315

**Corrective Action:** Remove miscellaneous items

**Other Assessment observations and comments:**

**Exceptional Observations:**