



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	Inspection Date: 02/14/2024
Address: 4219 Murray Avenue	State: PA Zip: 15217	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 115011	Permit Exp. Date: 05/31/2024
Municipality: Pittsburgh-115	Re-Inspection: Pending - Inspector	Priority Code: H
Category Code: 211-Restaurant without Liquor	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						
TOTAL	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						
TOTAL	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

◆	0	8	3	2	20
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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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 (merchandiser) in the customer area with no indication of the date is was opened or discard date.

Food Code Section(s): 332

Corrective Action: Discard foods not marked with date



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Violation:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**
No probe thermometer

Food Code Section(s): 308

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

Violation:

11 Cross-Contamination Prevention

Comments:

*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.

Food Code Section(s): 332

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

Corrective Action: Cover or protect food.

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

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

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

Violation:

13 Employee Personal Hygiene

Comments:

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

Food Code Section(s): 327

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

Corrective Action: Wash hands as often as necessary between glove usage

Corrective Action: 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:

17 Plumbing

Comments:

*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:

18 Handwashing Facilities

Comments:

*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:

19 Pest Management

Comments:

*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: 21 Certified Food Protection Manager
Comments: *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: 23 Contamination Prevention - Food, Utensils and Equipment
Comments: *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: 24 Fabrication, Design, Installation and Maintenance
Comments: 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: 27 Floors
Comments: *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:

28 Walls and ceilings

Comments:

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:

29 Lighting

Comments:

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:

30 Ventilation

Comments:

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:

32 General Premises

Comments:

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: