



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: 201401160007	Client Name: Ragtime Pizza & Subs	Inspection Date: 09/13/2022
Address: 521 W Grant Avenue	State: PA Zip: 15110	Purpose: Initial
City: Duquesne	Inspector: 85739	Permit Exp. Date: 01/31/2023
Municipality: Duquesne	Category Code: 211-Restaurant without Liquor	Priority Code: H
Re-Inspection: Yes - Inspector	Re-Inspection Date: 09/23/2022	Class: 3

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	
9 Date Marking of Food					x			x
10 Probe-Type Thermometers		x						
11 Cross-Contamination Prevention #		x						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x		x	x
15 Water Supply					x			x
16 Waste Water Disposal					x		x	x
17 Plumbing					x			x
18 Handwashing Facilities					x			x
19 Pest Management #					x			x
20 Toxic Items					x		x	
21 Certified Food Protection Manager		x						
22 Demonstration of Knowledge		x						
23 Contamination Prevention - Food, Utensils and Equipment					x			x
24 Fabrication, Design, Installation and Maintenance		x						
25 Toilet Room					x			x
TOTAL	0	11	1	1	12	1	4	9

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse					x			x
27 Floors					x			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			
TOTAL	0	3	0	0	5	0	0	4

U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆	0	14	1	1	17
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 85739	Balance Amount: \$0.00
Placarding: Consumer Alert	Contact:
Start Time: 02:15:00 PM	End Time: 05:00:00 PM
	Phone: (412) 872-5928

Violation: 7 Cold Holding Temperatures
Comments: *HIGH RISK***
 Raw chicken wings, 52F in bucket, 58F on shelf above in True 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**
 Temperature is elevated in the True merchandiser refrigerator in the back room, 50F. (Ideal 36-40F)
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.
Corrective Action: Merchandisers are only approved for the storage of bottled beverages and prepackaged food.
 Remove and replace with commercial- or repair/ restart the walk in cooler.

Violation: 9 Date Marking of Food
Comments: *LOW RISK*
 Meats sliced today, 9/13 have a use by date marked 9/20 instead of 9/19.
Food Code Section(s): 304
Corrective Action: Properly label foods with a use by date of seven days including the first day of use.

Violation: 14 Cleaning and Sanitization
Comments: *MEDIUM RISK**
 Bleach added to wash water while doing dishes.
 LOW RISK
 There are no 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: 15 Water Supply
Comments: *LOW RISK*
 Cold water is shut off to front kitchen hand sink and mop sink in restroom.
Food Code Section(s): 313
Corrective Action: Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required
Corrective Action: Provide adequate hot(>110° F) and cold running water to handwashing sinks.



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Violation: 16 Waste Water Disposal

Comments: *MEDIUM RISK**
Basement is flooded. There are inches of grease, water, and fecal matter in basement. (Correct immediately.) REPEAT VIOLATION
There is evidence of grease dumped on ground near the exterior floor drain on back porch.
LOW RISK
Article XV sec 1003.3.1 There is no grease trap. REPEAT VIOLATION

Food Code Section(s): 314

Corrective Action: Repair, replace or eliminate

Corrective Action: Dispose of waste water in an approved manner

Corrective Action: Restrict access

Corrective Action: Install a grease trap.

Violation: 17 Plumbing

Comments: *LOW RISK*
Three compartment sink faucet leaks, covered with tape.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Violation: 18 Handwashing Facilities

Comments: *LOW RISK*
There are no paper towels at either hand sink in the kitchen.
Fan partially blocking access to front hand sink.

Food Code Section(s): 317

Corrective Action: Keep hand washing sink open and accessible

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

Violation: 19 Pest Management

Comments: *LOW RISK*
Back screen door is torn.

Food Code Section(s): 319

Corrective Action: Eliminate harborage area, food sources, and entry sites

Violation: 20 Toxic Items

Comments: *MEDIUM RISK**
Ortho flying insect spray is stored next to unopened napkins and over pizza boxes in dry storage.
Windex on table next to slicers.
Boric acid on floor wall junctures in the back room and restroom.

Food Code Section(s): 325

Corrective Action: Store chemicals below or separate from food and food contact surfaces

Corrective Action: Do not use tracking powder for roaches.

Violation: 23 Contamination Prevention - Food, Utensils and Equipment

Comments: *LOW RISK*
Cup is stored in sugar bin.

Food Code Section(s): 305

Corrective Action: Provide scoop with handle.



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Violation:

25 Toilet Room

Comments:

LOW RISK
Self closer in restroom door is detached.
There is no trash can in the employee restroom.

Food Code Section(s): 316

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container

Violation:

26 Garbage and Refuse

Comments:

LOW RISK
Dumpster and grease bin are stored on grass near back alley.

Food Code Section(s): 318

Corrective Action: Provide smooth, well-drained, easily cleaned surface

Corrective Action: Dumpster and grease bin should be stored on concrete or machine laid asphalt surface that is easily cleanable.

Violation:

27 Floors

Comments:

LOW RISK
There are missing floor tiles by the potato chopper, dough mixer, and in front of the mop sink.

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

30 Ventilation

Comments:

LOW RISK
Restroom fan is not working and window is boarded up.
LOW RISK

Could not locate the fire suppression inspection tag- pls locate it prior to your reinspection - tag should be affixed at the emergency "pull down" fixture.

Food Code Section(s): 323

Corrective Action: Provide adequate approved ventilation

Violation:

32 General Premises

Comments:

LOW RISK
Mop stored with mop head on floor.
There is a sewage smell on the first floor of this facility.
There are high weeds, tires, and building material out back near the grease bin.

Food Code Section(s): 326

Corrective Action: Clean and maintain

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



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Violation:

33 Administrative

Comments:

Person in charge did not notify the department of the sewage backup in the basement.

Food Code Section(s): 302

Corrective Action:

Do not conceal, remove or cover placard.

Corrective Action:

ACHD must be notified immediately of emergency occurrences such as sewage backups which may impact food safety.

Other Assessment observations and comments:

Exceptional Observations: