



Allegheny County Health Department

Food Safety Program
 2121 Nobl estown Rd, Suite# 210,
 Pittsburgh, PA 15205
 Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 201903110002	Client Name: McKnight Kitchen	Inspection Date: 08/10/2022
Address: 4860 McKnight Road	State: PA Zip: 15237	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 104646	Permit Exp. Date: 03/31/2023
Municipality: Ross		Priority Code: H
Category Code: 211-Restaurant without Liquor	Re- Inspection Date:	Class: 4
Re- Inspection: Pending - Inspector		

Food Safety Assessment Categories	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
1 Food Source/Condition					x	x		
2 Cooking Temperatures #			x					
3 Consumer Advisory					x			x
4 Reheating Temperatures #			x					
5 Cooling Food #					x		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	x		
12 Employee Health #		x						
13 Employee Personal Hygiene #					x			x
14 Cleaning and Sanitization #					x	x		x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		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			x
25 Toilet Room		x						
TOTAL	0	10	2	0	13	4	4	6

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			x
29 Lighting		x						
30 Ventilation		x						
31 Dressing rooms and Locker rooms		x						
32 General Premises		x						
33 Administrative		x						
TOTAL	0	5	0	0	3	0	0	3

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

◆	0	15	2	0	16
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 104646	Balance Amount: \$404.00
Placarding: Consumer Alert	Contact:
Start Time: 02:15:00 PM	End Time: 05:00:00 PM
	Phone: (412) 548-3423

Violation: 1 Food Source/Condition

Comments: *HIGH RISK***
 * Moldy broccoli and moldy heads of lettuce in the walk in unit.
 * Thawed fish still in vacuum package in sushi prep unit.
 * Orange sauce in bucket near prep sink has floating yeast and smells fermented.

Food Code Section(s): 303

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

Corrective Action: * Remove fish from vacuum before thawing.

Violation: 3 Consumer Advisory

Comments: *LOW RISK*
 * Reminder on sushi menu but no disclosure of which foods are offered raw or undercooked.

Food Code Section(s): 304

Corrective Action: Inform consumers or DISCLOSE that raw or undercooked animal products are offered for service.

Violation: 5 Cooling Food

Comments: *MEDIUM RISK**
 * Rice at 90°F in plastic bag in small prep unit in sushi area.

Food Code Section(s): 304

Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
 * Lo mein noodles, rice noodles, raw shell eggs, assorted raw meats, sprouts, and tofu at 49-51 in walk in unit.
 * Rice noodles sitting out in water at 70°F.
 * Cooked rice noodles in double stacked prep unit insert pan at 50°F.
 * Cooked chicken in double stacked prep unit insert pan at 62°F.
 * Shrimp sitting out in a container of water at 70°F.

Food Code Section(s): 303

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

Corrective Action: Discard or remove food from sale

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
 * Walk in unit internal air temperature at 49°F.

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.



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Violation: **9 Date Marking of Food**
Comments: *MEDIUM RISK**
* Inconsistent labeling of prepared foods in walk in unit. Some had date labels, some did not.
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: **11 Cross-Contamination Prevention**
Comments: *HIGH RISK***
* Raw meats stored next cooked chicken and over raw seafood.
Food Code Section(s): 303
Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood
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: *LOW RISK*
* Employee beverage in open glass on food storage shelf.
Food Code Section(s): 302
Corrective Action: Provide a covered beverage with a lid and a straw

Violation: **14 Cleaning and Sanitization**
Comments: *HIGH RISK***
* Dish machine registering 0 ppm chlorine.
* Automatic quat dispenser registering 0 ppm quat.
* Wet wiping rag on prep table, no sanitizer bucket set up.
* Magnetic knife rack coated in sticky food debris.
LOW RISK
* Shelving holding assorted sauces covered in old spilled sauce residue.
* Shelving holding bottled sauces covered in old spilled sauce residue.
* Chef drawer unit covered in sticky food residue.
* Cooking range and wok station dirty.
* Soap still on dishes at end of dishwasher cycle.
Food Code Section(s): 312
Corrective Action: Repair or maintain dishwasher to adequately sanitize.
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: Store wiping cloths between uses in a container with a solution of an approved chemical sanitizer at the required concentration.

Violation: **19 Pest Management**
Comments: *LOW RISK*
* Fruit flies in area around prep sink.
Food Code Section(s): 319
Corrective Action: Eliminate pests by approved methods
Corrective Action: Eliminate harborage area, food sources, and entry sites
Corrective Action: Clean and maintain



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Violation:

20 Toxic Items

Comments:

- *MEDIUM RISK**
- * Can of insecticide in kitchen.
- * Hydrogen peroxide and first aid chemicals stored over single service items.

Food Code Section(s): 325

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

Corrective Action: Remove unapproved chemical from premises

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

- *LOW RISK*
- * Cook peeling shrimp in three bowl sink.
- * Evidence of dish washing (dish soap, dirty dishes) in prep sink.
- * Containers of food in prep unit are double-stacked.
- * Scoop in rice with handle in rice.

Food Code Section(s): 305

Corrective Action: Store handle out of food

- Corrective Action:**
- * Perform all food preparation in prep sink.
 - * Use three bowl sink only for warewashing.
 - * Do not allow outside of containers to touch foods.

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

- *LOW RISK*
- * Gaskets on left prep unit ripped and reattached using screws.
- * Cook preparing dumplings on a piece of cardboard.
- * Caulking missing and falling out of hood seams.
- * Dorm style residential freezer with ripped door gaskets in use.

Food Code Section(s): 309

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Corrective Action: Seal / caulk stationary equipment to the floor and wall

Violation:

26 Garbage and Refuse

Comments:

- *LOW RISK*
- * Dumpster side door left open.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Violation:

27 Floors

Comments:

- *LOW RISK*
- * Floor under cook line is covered in oil, various spilled sauces, and other food debris.

Food Code Section(s): 320

Corrective Action: Clean and maintain



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Violation:

28 Walls and ceilings

Comments:

LOW RISK

* Ceiling splattered with old food.

* Hole in wall in hall leading to walk in unit.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Other Assessment observations and comments:

Exceptional Observations: