



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: 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		Class: 4
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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							
	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							
	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

◆ - Diamond Exceptional

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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

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.



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

Violation:

Comments:

Food Code Section(s): 304

Corrective Action: Properly label foods with a use by date of seven days including the first day of use.

9 Date Marking of Food

*MEDIUM RISK**

* Inconsistent labeling of prepared foods in walk in unit. Some had date labels, some did not.

Violation:

Comments:

Food Code Section(s): 303

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

11 Cross-Contamination Prevention

*HIGH RISK***

* Raw meats stored next cooked chicken and over raw seafood.

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

Violation:

Comments:

Food Code Section(s): 302

Corrective Action: Provide a covered beverage with a lid and a straw

13 Employee Personal Hygiene

LOW RISK

* Employee beverage in open glass on food storage shelf.

Violation:

Comments:

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.

14 Cleaning and Sanitization

*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.

Violation:

Comments:

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

19 Pest Management

LOW RISK

* Fruit flies in area around prep sink.



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

Violation:

Comments:

20 Toxic Items

*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:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

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:

Comments:

24 Fabrication, Design, Installation and Maintenance

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:

Comments:

26 Garbage and Refuse

LOW RISK

* Dumpster side door left open.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Violation:

Comments:

27 Floors

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



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

Violation:

Comments:

28 Walls and ceilings

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: