



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: 202102230002	Client Name: Allegheny County Jail	Inspection Date: 06/14/2022
Address: 950 2nd Avenue	State: PA Zip: 15219	Purpose: Complaint
City: Pittsburgh	Inspector: 112898	Permit Exp. Date: 03/31/2023
Municipality: Pittsburgh-101		Priority Code: H
Category Code: 401-Adult Food Service		
Re-Inspection: No - Supervisor	Re-Inspection Date:	

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

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors								
28 Walls and ceilings								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	0	0	0	0

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



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Inspection Details

Inspector Name: 112898	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact:
Start Time: 02:00:00 PM	End Time: 03:30:00 PM
	Phone: (412) 350-2038

Violation: 19 Pest Management

Comments:

- *HIGH RISK***
- Two recently deceased juvenile mice found on glue traps in the dry food storage room.
- *LOW RISK*
- Fruit flies observed on one wall behind and above pallets in the dry food storage room.
- Some mouse droppings observed in alcoves, corners, and along the wall perimeter beneath shelves in the dry food storage room.
- Daylight visible beneath loading dock overhead doors. Large gap to the sides of the metal platform associated with the right-most loading dock door.
- Interior doors in loading dock and garbage compactor areas lack door sweeps.
- Gap beneath the overhead door in the garbage compactor area. Operator stated that cement is being poured to level the ramp beneath the door and eliminate the gap within the next week.

Food Code Section(s): 319

- Corrective Action:** Eliminate pests by approved methods
- Corrective Action:** Eliminate harborage area, food sources, and entry sites
- Corrective Action:** Remove rodent droppings
- Corrective Action:** Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.
- Corrective Action:** Provide a double barrier of pest protection between the outside and the inside of the facility. (the receiving docks and the waste compactor areas)

Other Assessment observations and comments:

- 1 Food Source/Condition Satisfactory**
Foods were found to be in sound condition.

No evidence of moldy food was found.
No evidence of pest adulterated food was found.
- 13 Employee Personal Hygiene Satisfactory**
The kitchen staff was observed wearing effective hair restraints.
A kitchen staff member was observed preparing sandwiches using proper food handling practices.
- 18 Handwashing Facilities Satisfactory**
A hand washing sink near the walk-in coolers that was previously cited for a leaking/missing drain, was found operational.

Exceptional Observations: