



# 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  
**Address:** 950 2nd Avenue **Inspection Date:** 06/14/2022  
**City:** Pittsburgh **State:** PA **Zip:** 15219 **Purpose:** Complaint  
**Municipality:** Pittsburgh-101 **Inspector:** 112898 **Permit Exp. Date:** 03/31/2024  
**Category Code:** 401-Adult Food Service **Priority Code:** H  
**Re-Inspection:** No - Supervisor **Re-Inspection Date:** **Class:** 4

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:**