



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: 202208170003	Client Name: Pad Thai Noodle	Inspection Date: 06/26/2023
Address: 256 N Craig Street	State: PA Zip: 15213	Purpose: Initial, Compl
City: Pittsburgh	Inspector: 115011	Permit Exp. Date: 08/31/2023
Municipality: Pittsburgh-104	Re-Inspection: Yes - Inspector	Priority Code: H
Category Code: 212-Chain Restaurant without Liquor	Re-Inspection Date: 06/27/2023	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				
10 Probe-Type Thermometers					x		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		x	
17 Plumbing		x						
18 Handwashing Facilities		x						
19 Pest Management #					x	x	x	x
20 Toxic Items		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	10	3	2	10	4	5	4

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse		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	4	0	1	3	0	0	3

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

◆	0	14	3	3	13
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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Inspection Details

Inspector Name: 115011 **Balance Amount:** \$305.00
Placarding: Consumer Alert **Contact:**
Start Time: 01:30:00 AM **End Time:** 05:15:00 PM **Phone:** (412) 622-0243

Violation: 7 Cold Holding Temperatures

Comments: *HIGH RISK***
In the two door upright in the kitchen: voluntary discarded
Raw chicken breast 50F
Cooked rice noodles 70F
Cooked egg noodles 54F

In the prep cooler on the cookline: voluntarily discarded at 3pm (4 hours)
Mung bean sprouts 56F
Raw sliced chicken 64F

Food Code Section(s): 333

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

Corrective Action: Discard or remove food from sale

Corrective Action: Provide accurate easily accessed thermometer to monitor unit temperature

Violation: 8 Facilities to Maintain Temperature

Comments: *MEDIUM RISK**
Two door upright in the kitchen has an ambient air temperature 54F

Three door prep counter cooler on the cookline has an ambient air temperature of 56F.

One small prep cooler 54F. (it was turned off at the beginning of the inspection; once it was established there was no other refrigeration option, the owner turned it on).

Lack of refrigeration (all units in the kitchen >41F). Service repair person contacted during the inspection and will arrive next day mid-morning.

Food Code Section(s): 332

Corrective Action: Provide accurate, conveniently located thermometer

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation: 10 Probe-Type Thermometers

Comments: *MEDIUM RISK**
Lack of probe thermometer on premises.

Food Code Section(s): 308

Corrective Action: Provide probe-type thermometers with 0° F to 220° F range

Violation: 11 Cross-Contamination Prevention

Comments: *MEDIUM RISK**
Loosely wrapped but contained raw animal derived foods stored over RTE: raw chicken loosely wrapped over an open container of cooked noodles.

Food Code Section(s): 332

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



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Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

Lack of handwashing: during the time of the inspection while food was being prepared and assembled for multiple orders no handwashing was observed (>1.5 hrs.)

Food Code Section(s): 327

Corrective Action:

Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

Corrective Action:

Wash hands after handling the phone during food preparation and assembly.

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

Food-contact surfaces for TCS food are soiled:
Mandolin covered in old food residue.

LOW RISK

Soiled non-food contact surfaces of equipment:
Outside of 2 rice cookers are tacky, and greasy with brown grime.
Outside and inside of the residential microwave is tacky, greasy and covered with brown grime.

Food Code Section(s): 311

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:

Clean and maintain non-food-contact surfaces of equipment

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

Comments:

16 Waste Water Disposal

*MEDIUM RISK**

Signs of previous sewer backup in the downstairs bathrooms (thick dried brown residue in and covering the toilet (mens room) dried toilet paper all over the floor and into the hall)

No grease interceptor.

No service sink.

Food Code Section(s): 320

Corrective Action:

Dispose of waste water in an approved manner

Corrective Action:

Restrict access



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

Live roaches observed in a sticky trap of various sizes in the kitchen.

Rodent droppings on TCS surfaces:

on the top of an unused freezer with a cutting board and utensils

on shelving with clean glassware behind the bar.

*MEDIUM RISK**

Rodent droppings observed on all levels of surfaces: shelving throughout the facility (including the kitchen), window ledges, along the floor, and all through the basement.

LOW RISK

Back door from the kitchen has a large gap along the bottom.

Basement has many access points for pests and the doors to the facility from the basement have gaps at all access points.

Food Code Section(s): 317

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Corrective Action: Provide tight-fitting door, screen, or controlled air curtain to prevent pest entry.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

No food prep sink.

Single service items stored in a hallway that leads to a private residence.

Dirty dishes stored in the stairwell that leads to a private residence.

Dry goods stored in an unfinished basement with extensive rodent droppings (both rat and mouse)

Personal phone sitting on a cutting board on the cook line.

Food Code Section(s): 310 ; 331

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Violation:

Comments:

25 Toilet Room

LOW RISK

Door and wall next to the light switch is covered in brown grime.

Food Code Section(s): 322

Corrective Action: Clean and maintain in good repair



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Violation:

27 Floors

Comments:

LOW RISK

Floors behind the bar have multiple cracked tiles.

Floors throughout the facility have tacky grime on them (front and back of the house).

Food Code Section(s): 312

Corrective Action: Clean and maintain

Violation:

30 Ventilation

Comments:

LOW RISK

Ventilation fire suppression system not inspected and tagged least every six months (last inspection 2020).

Food Code Section(s): 313

Violation:

32 General Premises

Comments:

LOW RISK

No service sink.

Remove all miscellaneous items not pertinent to the running of the business downstairs and in the hallway leading to the private residence.

Food Code Section(s): 315

Corrective Action: Clean and maintain

Corrective Action: Provide approved mop service sink

Corrective Action: Remove miscellaneous items

Other Assessment observations and comments:

Exceptional Observations: