



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: 56511	Client Name: Lucca Ristorante & Wine Bar	Inspection Date: 01/04/2016
Address: 317 S Craig Street	State: PA Zip: 15213	Purpose: Initial
City: Pittsburgh	Inspector: Lindgren, Eric	Permit Exp. Date: 06/30/2019
Municipality: Pittsburgh-104	Re-Inspection Date: 01/18/2016	Priority Code: H
Category Code: 201-Restaurant with Liquor		Class:
Re-Inspection: Yes - Inspector		

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							
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food			x						
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #					x			x	
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x			x	x
15 Water Supply		x							
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x				x
19 Pest Management #					x				x
20 Toxic Items					x			x	x
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room					x				x
	0	15	2	0	8		0	4	6

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				x
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	6	0	0	2		0	0	2

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: Lindgren, Eric
Placarding: Inspected & Permitted
Start Time: 12:50:00 PM
End Time: 02:00:00 PM
Balance Amount: \$0.00
Contact: Joe Jordan
Phone: (412) 682-3310

Violation: **11 Cross-Contamination Prevention**

Comments:

*MEDIUM RISK**

Cardboard case of bagged raw chicken stored on shelf above pan of cooked shrimp, no signs of leakage. Rearranged to correct.

Food Code Section(s): 303

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

Violation:

Comments:

14 Cleaning and Sanitization

*MEDIUM RISK**

-Sanitizer in bar 3-bowl sink observed at 150ppm quat sanitizer. Tablet bottle specifies 200ppm minimum for effectiveness. Refresh to between 200-300ppm.

LOW RISK

-Mold growth present on inner lip of ice machine pass-through to ice making element.

-Test strips could not be located for chlorine dish machine.

Food Code Section(s): 312

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: Clean and maintain non-food-contact surfaces of equipment

Corrective Action: Provide appropriate test strips or monitoring equipment

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

-Observed spatula in basin of salad prep area handsink, plastic container lids in warewash area handsink, and service station handsink being used to dump beverage glasses.

Food Code Section(s): 317

Corrective Action: Use hand washing sinks only for handwashing

Violation:

Comments:

19 Pest Management

LOW RISK

Old rodent droppings observed on floor between right side of walk-in cooler and wall, also evidence of eaten bait blocks. Remove droppings, monitor for further activity.

Food Code Section(s): 319

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

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings



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Comments:

20 Toxic Items

*MEDIUM RISK**

-Unlabelled spray bottles containing chemicals observed hanging from dirty dish shelving in warewash area. Label all toxics.

-Fruit fly pest bar observed hanging from condensate line to left of prepared foods walk-in cooler. Discontinue use in food facility.

LOW RISK

-Rodent bait blocks observed loose in space between right side of prepared foods walk-in cooler and wall. Rodent baits must be affixed in bait boxes.

Food Code Section(s): 325

Corrective Action: Properly label

Corrective Action: Use all chemicals as directed by the manufacturer

Corrective Action: Remove unapproved chemical from premises

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

Chef stated he has been certified and has taken HACCP class, unable to provide documentation.

Food Code Section(s): 336

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Cloth towel used under cutting board at salad prep cooler. Replace with non-absorbent material.

-Wooden slat-type knife block in use for storing clean knives. Slat-type blocks are not easily-cleanable. Remove.

-Gasket damaged on right door of upright 2-door Continental cooler. Replace.

-Leading edge of bottom inner panel of upright 2-door Continental cooler is damaged, accumulating debris. Repair.

-Warewash area handsink and left edge of 3-bowl sink in warewash area separating from wall, caulking deteriorating. Remove damaged caulking and re-seal.

Food Code Section(s): 308 ; 309 ; 310

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Violation:

Comments:

25 Toilet Room

LOW RISK

Employee restroom door has a self-closure spring, was held open by slant of ceiling. Allow restroom doors to close.

Food Code Section(s): 316

Corrective Action: Provide self-closing door



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Comments:

27 Floors

LOW RISK

Moisture accumulation in space between wall and left edge of prepared foods walk-in cooler, also at threshold of warewash area doorway.

Food Code Section(s): 320

Corrective Action:

Clean and maintain

Violation:

Comments:

29 Lighting

LOW RISK

One bank of lights at far end of cookline is uncovered.

Food Code Section(s): 322

Corrective Action:

Provide light guards/shields and end-caps

Other Assessment observations and comments:

Exceptional Observations: