



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: 201101120001	Client Name: Emiliano's Mexican Restaurant & Cantina	Inspection Date: 05/17/2017
Address: 5375 Wm Flynn Highway	State: PA Zip: 15044	Purpose: Initial
City: Gibsonia	Inspector: Reese, Jeffrey	Permit Exp. Date: 01/31/2025
Municipality: Richland	Category Code: 202-Chain Restaurant with Liquor	Priority Code: 1
Re-Inspection: Yes - Inspector	Re-Inspection Date: 05/18/2017	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 #		x							
3 Consumer Advisory		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							
9 Date Marking of Food					x			x	
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #					x		x		
15 Water Supply		x							
16 Waste Water Disposal					x				x
17 Plumbing					x			x	
18 Handwashing Facilities					x			x	
19 Pest Management #		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	15	0	0	10	3	4	3

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: Reese, Jeffrey

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Antonio Bailon

Start Time: 02:15:00 PM

End Time: 04:30:00 PM

Phone: (724) 443-7778

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

* Queso cooling on counter in kitchen at 90°F after 2 hours.

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:

Use an ice bath with frequent stirring of the food.

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

* Walk in unit holding: hotel pans of ground beef 52°F, Chicken 47°F, pork 48°F, beef tips at 46°F, shredded chicken 48°F. Five gallon container of chicken stock at 50°F. Blocks of American cheese at 46°. Air from condenser is blowing 45°F. Refrigeration tech called and is on way.

* Prep unit holding cooked mushrooms and cooked spinach at 46°F. (Other foods 41 or below)

* Salsa on ice at bar at 49°F.

Food Code Section(s): 303

Corrective Action:

Food must be held at 41° F or below

Corrective Action:

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

Violation:

9 Date Marking of Food

Comments:

*MEDIUM RISK**

* No date marking on any foods.

Food Code Section(s): 304

Corrective Action:

Discard foods held beyond manufacturer assigned use-by date.

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

* Dirty knives on knife racks. Dirty tongs hanging on clean ware rack.

Food Code Section(s): 312

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.



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Violation:

Comments:

Food Code Section(s): 326

Corrective Action: Repair, replace or eliminate

16 Waste Water Disposal

LOW RISK

* Condensation pooling inside the two door lowboy and the two door prep unit.

Violation:

Comments:

Food Code Section(s): 326

Corrective Action: Provide approved backflow / back-siphonage prevention device.

17 Plumbing

*MEDIUM RISK**

* Backflow device on mop sink is broken.

Violation:

Comments:

Food Code Section(s): 317

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

18 Handwashing Facilities

*MEDIUM RISK**

* Soap dispenser broken at bar hand washing sink.

Violation:

Comments:

Food Code Section(s): 325

Corrective Action: Store chemicals below or separate from food and food contact surfaces

20 Toxic Items

*MEDIUM RISK**

* Cleaning powder on shelf above sugar bin.

Violation:

Comments:

Food Code Section(s): 303

Corrective Action: Store handle out of food

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

* Ice scoop handle in ice at bar.

Violation:

Comments:

Food Code Section(s): 309

Corrective Action: Resurface / replace

24 Fabrication, Design, Installation and Maintenance

LOW RISK

* Cutting boards on prep unit is scored and dirty.

Violation:

Comments:

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

27 Floors

LOW RISK

* Floor tiles damaged and missing grout near walk in unit.



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29 Lighting

Comments:

LOW RISK

* Light missing shield in rear near ice machine.

Food Code Section(s): 322

Corrective Action: Provide light guards/shields and end-caps

Other Assessment observations and comments:

Exceptional Observations:

General Comments:

* Reinspection in 24 hours for walk in refrigerator temperature (per supervisor Dave Allen).

* Inspector accompanied by Christine Phillips, trainee.