



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: 200404290002	Client Name: Pittsburgh Bottleshop Cafe
Address: 1597 Washington Pike	Inspection Date: 08/17/2017
City: Bridgeville	Purpose: Initial
Municipality: Collier	Permit Exp. Date: 04/30/2019
Category Code: 201-Restaurant with Liquor	Priority Code: H
Re-Inspection: Yes - Inspector	Re-Inspection Date: 08/31/2017
	Class:

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				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							
18 Handwashing Facilities					x				x
19 Pest Management #					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				x
25 Toilet Room		x							
		0	16	2	0	7	0	0	7

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises					x				x
33 Administrative		x							
		0	4	0	0	4	0	0	4

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: Cobucci, Andrew

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Mark S Davis

Start Time: 11:25:00 AM

End Time: 12:40:00 PM

Phone: (412) 559-3642

Violation:

9 Date Marking of Food

Comments:

LOW RISK

-Facility is labeling foods with a prep date only. Prep dates indicate certain foods are over 24 hours old.

Food Code Section(s): 304

Corrective Action:

Properly label foods

Corrective Action:

All ready-to-eat, time/temperature controlled foods to be held longer than 24 hours are to be labeled with a use-by/discard date not to exceed 7 days from preparation or opening of original packaging.

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-QAC test strips not available for QAC sanitizer tablets.

Food Code Section(s): 312

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

16 Waste Water Disposal

Comments:

LOW RISK

-Water is pooling below the 1-door upright freezer in the main kitchen area. Stated that the unit is in defrost mode.

Food Code Section(s): 314

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Be sure waste lines are correctly positioned over floor drains.

Violation:

18 Handwashing Facilities

Comments:

LOW RISK

-No paper towels available at hand sink behind bar. Corrected - paper towels provided.

Food Code Section(s): 317

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink



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Violation:

Comments:

19 Pest Management

LOW RISK

- Mouse droppings present behind dry storage shelves along back hallway.
- Mouse droppings located on lid to bulk corn starch. Lid removed to be cleaned.
- A gap is present below the exit door behind the dry storage hallway.
- A gap is present below the screen door in the back of the kitchen.

Food Code Section(s): 319

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

Corrective Action: Remove rodent droppings

Corrective Action: Clean floors to monitor for new mouse activity.

Provide door sweeps or other means of eliminate gaps below doors.

Recommend contacting certified pest control operator.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Bags of grain for brewery area located on the floor.
- In the bottom section of the 2-door prep cooler across from the cook line, a plastic souffle cup is used as a scoop in the coleslaw.
- Behind the bar, an ice scoop handle is in direct contact with ice.
- Behind the bar, a metal martini shaker cup is used as a scoop in the ice.
- Cases and six packs of beer are stored in the Women's toilet room.
- Soup spoons were stored in varying directions in the server window. Corrected - spoons removed.

Food Code Section(s): 303 ; 305 ; 311

Corrective Action: Protect Food

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

Corrective Action: Store handle out of food

Corrective Action: Protect tableware and utensils

Corrective Action: Provide scoops with handles and position handles out of contact with food.

Store utensils handle-side up to prevent possible contamination.

Discontinue storage of any food in toilet rooms.

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- No seal is present around the hand sink by the dish machine in the kitchen.
- No seal is present around the 3-bowl sink in the kitchen.

Food Code Section(s): 309

Corrective Action: Seal / caulk stationary equipment to the floor and wall

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- Dumpster lids open on both dumpsters. Corrected - lids closed.

Food Code Section(s): 318

Corrective Action: Keep lids closed



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Violation:

Comments:

27 Floors

LOW RISK

-Floor tiles are missing/damaged in front of the deep fryers. Floor tiles in the process of being replaced.

Food Code Section(s): 320

Corrective Action: Repair or replace

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-A gap is present in the wall below the 3-bowl sink where plumbing enters the wall.

-The wall is damaged behind the ice machine

Food Code Section(s): 321

Corrective Action: Seal, caulk

Corrective Action: Repair or replace

Violation:

Comments:

32 General Premises

LOW RISK

-A wet mop was stored incorrectly. Corrected - mop inverted during inspection.

Food Code Section(s): 326

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

Exceptional Observations: