

All egheny County Heal th Department Food Safety Program Food Safety A

2121 Nobl estown Rd, Suite # 210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Address: 1957 Washington Pike Inspector: Counce: 08/17/2017 City: Bridgeville State: PA Zip: 15017 Purpose: Initial Municipality: Collier Inspector: Cobucci, Andrew Permit Exp. Date: 04/30/2019 Priority: Yes - Inspector Re-Inspection Date: 08/31/2017 Class: Violation Risk Food Safety Assessment Categories Assessment Status Violation Risk Violation Risk 1 Food Source/Condition x x i<
Municipality: Collier Inspector: Cobucci, Andrew Permit Exp. Date: 04/30/2019 Category Code: 201-Restaurant with Liquor Re-Inspection Date: 08/31/2017 Class: Food Safety Assessment Categories Assessment Status Violation Risk I Food Source/Condition x Image: Consumer Advisory X Image: Consumer Advisory 2 Cooking Temperatures # x Image: Consumer Advisory X Image: Consumer Advisory 3 Consumer Advisory X Image: Consumer Advisory X Image: Consumer Advisory 4 Reheating Temperatures # X Image: Consumer Advisory X Image: Consumer Advisory 5 Cooling Temperatures # X Image: Consumer Advisory X Image: Consumer Advisory 5 Cooling Temperatures # X Image: Consumer Advisory X Image: Consumer Advisory 6 Hot Holding Temperatures # X Image: Consumer Advisory X Image: Consumer Advisory 7 Cool Holding Temperatures # X Image: Consumer Advisory X Image: Consumer Advisory 8 Facilities to Maintain Temperature X Image: Consumer Advisory X Image: Consumer Advisory 10
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29 Lighting x
30 Ventilation x x
31 Dressing rooms and Locker rooms x
32 General Premises X X
33 Administrative x
U.S. Centers for Disease Control and Prevention "high risk" for 0 20 2 0 11

foodborne illness and establishment of priority of inspection.

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

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		Inspection [Detail s			
Inspector Name: Cobucci , Andrew			Balance Amount:	\$0.00		
•	cted & Perm		Contact:	Mark S Davis		
Start Time: 11:25	:00 AM	End Time: 12:40:00 PM	Phone:	(412) 559-3642		
Violation:		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 Clear	ning and Sanitization				
Comments:	*LOW RIS					
Food Code Section(s):		-QAC test strips not available for QAC sanitizer tablets.				
Corrective Action:		Provide appropriate test strips or monitoring equipment				
Concource Addom.						
Violation:	16 Wast	e Water Disposal				
Comments:	*LOW RIS	K* pooling below the 1-door uprig	ht freezer in the main kitch	en area. Stated that the unit is		
Food Code Section(s):						
Corrective Action:	Repair, rep	lace or eliminate				
Corrective Action:	Be sure waste lines are correctly positioned over floor drains.					
Violation:	18 Hand	washing Facilities				
Comments:	*LOW RIS	K*				
Food Code Section(s):	-No paper towels available at hand sink behind bar. Corrected - paper towels provided. 317					
Corrective Action:	Provide so	ap and sanitary towels or han	nd drying device near sink			

For 212 Pitt	Legheny County Heal th Departmentod Safety ProgramFood Safety Asse21 Nobl estown Rd, Suite # 210, tsburgh, PA 15205Reportone: 412-578-8044 Fax: 412-578-8190	essment			
Violation:	19 Pest Management				
Comments:	*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):					
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:	23 Contamination Prevention - Food, Utensils and Equipment				
Comments:	*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 pla 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.				
Food Code Section(s):	-Soup spoons were stored in varying directions in the server window. Corrected 303; 305; 311	- spoons removed.			
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.				
<u>Violation:</u> Comments:	 <u>24</u> <u>Fabrication, Design, Installation and Maintenance</u> *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):	•				
Corrective Action:	Seal / caulk stationary equipment to the floor and wall				
Violation:	26 Garbage and Refuse				
Comments:	*LOW RISK*				
Food Code Section(s):	-Dumpster lids open on both dumpsters. Corrected - lids closed.				
Corrective Action:	Keep lids closed				
Client # 20040429000		201708170018			



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27 Floors
LOW RISK -Floor tiles are missing/damaged in front of the deep fryers. Floor tiles in the process of being replaced.
320
Repair or replace
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
321
Seal, caulk
Repair or replace
32 General Premises
LOW RISK
-A wet mop was stored incorrectly. Corrected - mop inverted during inspection.
326
Store inverted or hung off of the floor to facilitate drying vations and comments: ons: