



# 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

<b>Client ID:</b> 201410240004	<b>Client Name:</b> CMU / Tartan Express	<b>Inspection Date:</b> 11/04/2015
<b>Address:</b> 5000 Forbes Avenue		<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15213	<b>Permit Exp. Date:</b> 10/31/2016
<b>Municipality:</b> Pittsburgh-114	<b>Inspector:</b> Delphia, Nicholas	<b>Priority Code:</b> H
<b>Category Code:</b> 119-Mobile – Tier I (Unopened Pre-packaged Food Only)		<b>Class:</b>
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

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							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #					x	x			
14 Cleaning and Sanitization #					x	x			x
15 Water Supply					x		x		
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x		x		
19 Pest Management #		x							
20 Toxic Items		x							
21 Certified Food Protection Manager					x				x
22 Demonstration of Knowledge					x		x		
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room				x					
		0	11	2	3	9	3	3	4

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		x							
28 Walls and ceilings		x							
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms				x					
32 General Premises		x							
33 Administrative					x				
		0	6	0	1	1	0	0	0
		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low



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1	Indoor Occupancy 25% or 50% with proof of satisfying PA Self-ce								
1	Indoor occupancy (25%) #								
2	Table Service Only and Tables 6-Foot Apart #								
3	Closed bar seating #								
4	Face coverings Worn by staff #								
5	Table service only #								
6	Zero tobacco usage #								
7	Closed by 11:00 pm #								
		0	0	0	0	0	0	0	0
	# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection	0	17	2	4	10			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Delphia , Nicholas

**Balance Amount:** \$0.00

**Placarding:** Closure/Imminent Hazard

**Contact:**

**Start Time:** 01:45:00 PM

**End Time:** 04:30:00 PM

**Phone:** (412) 268-2139

#### Violation:

#### 7 Cold Holding Temperatures

#### **Comments:**

\*HIGH RISK\*\*\*

Six portioned containers of noodles, stacked directly on top of one another and sitting out of temperature control were holding at 56° F. Noodles were said to have been removed from temperature control approximately 20 minutes earlier. Cool to 41° F or reheat to 165° F within 2 hours.

**Food Code Section(s):** 303

#### Violation:

#### 8 Facilities to Maintain Temperature

#### **Comments:**

\*LOW RISK\*

The 1 door upright refrigerator in the truck, and the 2 door merchandizer in the basement store room in Resnik each lack a convenient accurate thermometer. Provide.

**Food Code Section(s):** 309

#### Violation:

#### 13 Employee Personal Hygiene

#### **Comments:**

\*HIGH RISK\*\*\*

No one in the vehicle is able to wash hands when beginning new tasks, after handling money, or touching the face or hair. There is no running water to hand sink. Provide running water and soap and follow guidelines for proper handwashing procedures.

**Food Code Section(s):**

#### **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 as often as necessary between glove usage

#### **Corrective Action:**

Utilize dedicated sink for washing hands



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### Violation:

### Comments:

### **14 Cleaning and Sanitization**

\*LOW RISK\*

Soiled wiping clothes were observed throughout the facility with no sanitizer residual on cloth and no sanitizer available.

The inside bottom of the two door merchandizer cooler in the basement store room is soiled with food debris. Clean and maintain.

\*HIGH RISK\*\*\*

In-use utensils used for potentially hazardous foods are not cleaned and sanitized every 4 hours. Clean and sanitize every four hours.

**Food Code Section(s):** 312

**Corrective Action:** Store wiping cloths, between uses in required concentration of approved chemical sanitizer.

**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

### Violation:

### Comments:

### **15 Water Supply**

Facility lacks running water. Restore water to vehicle immediately.

The tank was filled by the operator. Water pressure from the handwashing sink was not adequate. Have the water pump serviced or replaced as needed to provide adequate water pressure.

**Food Code Section(s):**

**Corrective Action:** Close food facility

### Violation:

### Comments:

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

There is no water to the handwashing sink. Provide.

**Food Code Section(s):** 317 ; 327

### Violation:

### Comments:

### **21 Certified Food Protection Manager**

\*LOW RISK\*

Failure to provide notice of unsafe conditions (facility has been operating without running water. It is the certified manager's responsibility to report emergencies and respond appropriately).

**Food Code Section(s):** 336



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### Violation:

### Comments:

### **22 Demonstration of Knowledge**

\*MEDIUM RISK\*\*

The certified manager stated that it was acceptable to leave egg rolls out of temperature control, as they are going to be cooked a second time in the fryer. It is not acceptable to leave potentially hazardous foods out of temperature control. Certain pathogens and toxins can survive the re-heating/cooking process.

The certified manager stated that soap and running water were not necessary on the vehicle because a large quantity of single use gloves was available. Gloves are not a substitute for hand washing.

**Food Code Section(s):** 336

**Corrective Action:** Temperature Control - Holding.

**Corrective Action:** Personal Hygiene.

### Violation:

### Comments:

### **23 Contamination Prevention - Food, Utensils and Equipment**

\*LOW RISK\*

In the basement store room, boxes of single service articles were observed stored directly on the floor. Elevate six inches.

Bottled beverages are being stored in undrained ice. Allow ice to drain so that the top of the bottle does not become contaminated by standing water that has come into contact with customers' hands.

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

### Violation:

### Comments:

### **33 Administrative**

The copy of the permit at the facility is expired. Post valid permit.

Facility is using the basement of Resnik for food storage and ware washing. Provide written agreement to the health department.

**Food Code Section(s):** 330

**Corrective Action:** Health permit not posted. Post valid health permit in location conspicuous to the public

**Other Assessment observations and comments:**

**Exceptional Observations:**