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:	200803060001	**Client Name:**	Sauce		
Address:	500 Washington Pike			**Inspection Date:**	07/11/2016
City:	Bridgeville	**State:**	PA **Zip:** 15017	**Purpose:**	Owner Reques
Municipality:	Bridgeville	**Inspector:**	Cobucci , Andrew	**Permit Exp. Date:**	03/31/2017
Category Code:	201-Restaurant with Liquor			**Priority Code:**	H
Re- Inspection:	Pending - Inspector	**Re- Inspection Date:**		**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	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						
12 Employee Health #		x						
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #					x			x
15 Water Supply		x						
16 Waste Water Disposal		x						
17 Plumbing		x						
18 Handwashing Facilities		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						
24 Fabrication, Design, Installation and Maintenance					x			x
25 Toilet Room		x						
	0	17	4	0	4	1	0	3

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			x
29 Lighting		x						
30 Ventilation		x						
31 Dressing rooms and Locker rooms		x						
32 General Premises		x						
33 Administrative		x						
	0	7	0	0	1	0	0	1

	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-Feet 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	24	4	0	5				

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

Inspection Details

Inspector Name: Cobucci , Andrew
Balance Amount: $0.40
Placarding: Inspected & Permitted
Contact: Clinton Pohl
Start Time: 03:00:00 PM **End Time:** 04:25:00 PM
Phone: (412) 221-2300

Violation: **5 Cooling Food**
Comments: *HIGH RISK***
-Two large covered pans of cooked pasta were present in the walk-in cooler at 63-64F. Pasta was cooled today, prior to 11:00 AM. Corrected during inspection, pasta discarded. Blank cooling charts present at facility. Food quantities in excess of 4 lbs. in the process of cooling must be monitored, and temperatures recorded on charts.
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: Reduce the total cooling time, from 135° F to 41° F, to 4 hours when the internal food temperatures do not reach 70° F in 2 hours

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Violation: **14 Cleaning and Sanitization**
Comments: *LOW RISK*
-EcoLab present at onset of inspection. Glass washer behind bar is to be repaired tomorrow morning. In the meantime, facility is utilizing 3-bowl sink in basement.
Food Code Section(s): 312
Corrective Action: Repair or maintain dishwasher to adequately sanitize.

Violation: **19 Pest Management**
Comments: *LOW RISK*
-Gaps exist below the rear dining room exit door, and around the basement door that leads to the garbage storage area. Provide door sweeps/weather stripping, or any other means of closing gaps.
Food Code Section(s): 319
Corrective Action: Eliminate harborage area, food sources, and entry sites

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Violation: **24 Fabrication, Design, Installation and Maintenance**

Comments:
LOW RISK
-The cutting boards attached to the prep coolers on the cook line are heavily stained.
-The hand sink in the operational toilet room in the basement has separated from the wall. Re-seal sink.
-In the basement prep area, the 1-bowl prep sink has separated from the wall. Re-seal sink.

Food Code Section(s): 309

Corrective Action: Resurface / replace

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

Violation: **28 Walls and ceilings**

Comments:
LOW RISK
-Ceiling tiles are missing in the basement. Boxes of ceiling tiles are present. Install tiles.

Food Code Section(s): 321

Corrective Action: Repair or replace

Other Assesment observations and comments:

6 **Hot Holding Temperatures** **Satisfactory**
-Bacon observed at room temperature, thoroughly cooked and crispy.

7 **Cold Holding Temperatures** **Satisfactory**
-In the upright cooler, chicken salad is 32F and pot pie mix is 43F. Ambient temperature of unit is 38F.
-In the top section of the small prep cooler on the cook line, hard boiled eggs are 31F, coleslaw is 43F, chopped tomatoes are 35F, and shredded cheddar cheese is 42F.
-In the bottom section of the small prep cooler on the cook line, feta cheese is 41F. Ambient temperature of unit is 31F.
-In the top section of the large prep cooler on the cook line, sliced American cheese is 38F, sliced pepper jack cheese is 32F, and chopped lettuce is 32F.
-In the bottom section of the large prep cooler on the cook line, bleu cheese crumbles are 35F, and spinach dip is 37F. Ambient temperature of unit is 32F.
-In the top right drawer cooler, raw hamburger patties are 35F. In the bottom right drawer cooler, raw chicken is 40F. In the top left drawer cooler, cooked pasta is 39F. In the bottom left drawer cooler, steak is 39F.

8 **Facilities to Maintain Temperature** **Satisfactory**
-All ambient temperatures observed 41F or below. Ambient temperature of cook line is 88F.

9 **Date Marking of Food** **Not Observed**
-As a reminder, all ready-to-eat foods to be held longer than 24 hours must be labeled with a use-by/discard date not to exceed 7 days from preparation or opening of original packaging.

Exceptional Observations: