



# 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> 201106210003	<b>Client Name:</b> Las Palmas #2	<b>Inspection Date:</b> 08/03/2016
<b>Address:</b> 326 Atwood Street		<b>Purpose:</b> Initial
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15213	<b>Permit Exp. Date:</b> 06/30/2024
<b>Municipality:</b> Pittsburgh-104	<b>Inspector:</b> Burden, Aaron	<b>Priority Code:</b> H
<b>Category Code:</b> 113-Retail/Convenience Store		<b>Class:</b> 4
<b>Re-Inspection:</b> Yes - Inspector	<b>Re-Inspection Date:</b> 08/09/2016	

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition					x			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							
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #					x				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				x
18 Handwashing Facilities					x				x
19 Pest Management #					x	x	x	x	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							
25 Toilet Room		x							
	0	12	1	4	8	2	3	5	

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				x
29 Lighting					x				x
30 Ventilation		x							
31 Dressing rooms and Locker rooms				x					
32 General Premises					x				x
33 Administrative					x				
	0	2	0	1	5	0	0	4	
		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low



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## Food Safety Assessment Report

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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Burden , Aaron

**Balance Amount:** \$0.00

**Placarding:** Inspected & Permitted

**Contact:**

**Start Time:** 01:10:00 PM

**End Time:** 03:00:00 PM

**Phone:** (412) 682-1115

#### Violation:

#### 1 Food Source/Condition

#### **Comments:**

\*MEDIUM RISK\*

-Meat and poultry products, packaged in the facility, not labeled with the date packaged, or the contents.

Label all packaged products that are offered for retail sale.

**Food Code Section(s):** 301

#### Violation:

#### 11 Cross-Contamination Prevention

#### **Comments:**

\*LOW RISK\*

-Black plastic containers w/ lids (bus pans) of raw chicken found stored on top of produce in the walk-in cooler. No signs of contamination observed.

Move chicken to a new location.

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

#### **Corrective Action:**

Store raw foods according to required final cook temperatures, with the highest required temperature on the bottom: poultry, stuffings, stuffed foods, wild game (165° F); raw eggs, ground meat and the other comminuted foods, injected and tenderized meats (155° F); fish, beef, pork, commercially raised game (145° F)



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### Violation:

### Comments:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*

-Slicer, used in the morning and cleaned (as stated by the manager) found soiled behind the blade guard and under the blade sharpening guard. Cleaned during this inspection.

-Soiled knife found stored with the clean utensils on the magnetic knife rack.

Do not store used utensils with clean utensils.

**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.

### Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

### Violation:

### Comments:

### 17 Plumbing

\*LOW RISK\*

Lack of backflow prevention device on the mop sink faucet.

**Food Code Section(s):** 315

### Corrective Action:

Provide approved backflow / back-siphonage prevention device.

### Violation:

### Comments:

### 18 Handwashing Facilities

\*LOW RISK\*

Lack of paper towels at the hand washing sink to the left of the 3 compartment sink. Corrected.

**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\*

-Old rat droppings found in the vicinity of the furnace. Clean area

-Dead flies and adult German Roaches observed in several light fixture covers. Clean areas

\*MEDIUM RISK\*\*

-Fruit flies, too numerous to count observed in the following locations: near the Plantains and Bananas, in the meat area, near the 3 compartment sink, and around the prep cooler.

\*HIGH RISK\*\*\*

-House flies, too numerous to count observed throughout the facility. 1 live maggot observed behind the toilet room door.

-1 live juvenile German cockroach observed behind the toilet room door.

**Food Code Section(s):** 319

**Corrective Action:** Eliminate pests by approved methods

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

### Violation:

### Comments:

### **20 Toxic Items**

\*MEDIUM RISK\*\*

Spray cleaner found stored on top of the meat display case. Corrected

**Food Code Section(s):** 325

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

### Violation:

### Comments:

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

\*LOW RISK\*

Plastic utensils with the food contact surface presented to the customer. Turn utensils around and present the handle to the customer.

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

**Corrective Action:** Protect tableware and utensils

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

-Damaged floor tiles in the utensil washing area.

-The floors under the meat display coolers is heavily soiled with moisture and debris. Remove panels and clean under the coolers.

**Food Code Section(s):** 320

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

**Corrective Action:** Seal, caulk juncture



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### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

Damaged walls in the toilet room.

Replace missing ceiling tiles in the toilet room and the rear storage area.

**Food Code Section(s):** 321

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **29 Lighting**

\*LOW RISK\*

Replace missing light guard in the produce display case.

**Food Code Section(s):** 322

**Corrective Action:** Provide adequate shielded lighting

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

### Violation:

### Comments:

### **32 General Premises**

\*LOW RISK\*

Mop found stored in the mop bucket, and not in use. Store mops inverted or hung off of the floor when not in use.

**Food Code Section(s):** 326

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

### Violation:

### Comments:

### **33 Administrative**

The facility's Health Permit is expired due to lack of payment. Contact the ACHD Fee & Permit office to coordinate payment.

ACHD Fee & Permit Office

542 4th Avenue, Pittsburgh, PA 15219 • 412-578-8010

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

**Corrective Action:** Operating a food facility without a health permit. Obtain

**Other Assessment observations and comments:**

**Exceptional Observations:**