



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: 201106210003 **Client Name:** Las Palmas #2
Address: 326 Atwood Street
City: Pittsburgh **State:** PA **Zip:** 15213
Municipality: Pittsburgh-104 **Inspector:** Burden, Aaron
Category Code: 113-Retail/Convenience Store
Re-Inspection: Yes - Inspector **Re-Inspection Date:** 08/18/2016
Inspection Date: 08/16/2016
Purpose: Reinspection
Permit Exp. Date: 06/30/2024
Priority Code: H
Class: 4

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition					x			x	
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #									
8 Facilities to Maintain Temperature									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x		x		x
15 Water Supply					x			x	
16 Waste Water Disposal					x				x
17 Plumbing									
18 Handwashing Facilities					x			x	
19 Pest Management #					x		x		x
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room					x				x
	0	0	0	0	8		2	3	5

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors					x				x
28 Walls and ceilings					x				x
29 Lighting					x				x
30 Ventilation					x				x
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative					x				
	0	0	0	0	5		0	0	4
		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	0	0	0	13			

◆ - 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: 03:00:00 PM

End Time: 04:30:00 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.

-"zip loc" bag of beans, rice, and other grains offered for sale with no labels on the packages.

-plastic container of a white semi-solid substance (yogurt appearance) found a merchandizing cooling unit without a label.

Label all packaged products that are offered for retail sale.

Food Code Section(s): 301

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

Soiled knives found stored on the magnetic knife holder in the meat processing area.

Food Code Section(s): 312

Violation:

15 Water Supply

Comments:

*MEDIUM RISK**

Facility lacks hot water. Repair or replace hot water system.

Discontinue processing and packaging meat in the deli area until hot water is supplied to the facility.

Food Code Section(s): 315

Corrective Action:

Provide adequate hot(>110° F) and cold running water to the facility and fixtures where required



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Violation:

Comments:

16 Waste Water Disposal

LOW RISK

the utensil washing area floor is covered with water from the broken hot water tank. Clean and maintain.

Food Code Section(s): 315

Corrective Action: Restrict access

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

Hand washing sink found with a dirty rag in the bowl, and no paper towels to dry hands.

Food Code Section(s): 317

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation:

Comments:

19 Pest Management

*HIGH RISK***

Fruit flies and house flies too numerous to count in the vicinity of the plantains, the utensil washing area, and the meat deli.

Remove flying insect by approved means. Clean all areas thoroughly, walls floors, ceiling, and inside and outside of equipment.

LOW RISK

Old rat droppings found under the meat display case. Clean and maintain the floors under all equipment.

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

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

sneezeguard not installed on the outside grill while food was being prepared for customers.

Observed and employee used a plastic container with no handle to scoop pico / salsa into a pan. Use a utensil with a handle.

Food Code Section(s): 303

Corrective Action: Provide adequate, approved sneeze protection/food shield

Violation:

Comments:

25 Toilet Room

LOW RISK

toilet room door adjacent to the utensil washing area lacks a self closing door device.

Food Code Section(s): 316

Corrective Action: Provide self-closing door



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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.

LOW RISK

Food Code Section(s): 320

Violation:

Comments:

28 Walls and ceilings

Damaged walls in the toilet room.

Replace missing ceiling tiles in the toilet room and the rear storage area.
(repeat violation)

The walls around the walk-in cooler are damaged with expanding foam insulation exposed. Repair.

All wall surfaces must be durable and cleaned

Food Code Section(s): 321

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Repair or replace

Violation:

Comments:

29 Lighting

LOW RISK

Light fixture near the walk-in cooler lacks a cover.

Light in the produce cooler lacks a light guard.

Food Code Section(s): 322

Corrective Action: Provide adequate shielded lighting

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

Violation:

Comments:

30 Ventilation

LOW RISK

toilet room fan is not vented outside of the facility.

Food Code Section(s): 323

Corrective Action: Provide adequate approved ventilation



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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. Failure to pay permit and late fees may result in suspension of the facility's Health Permit.

ACHD Fee & Permit Office

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

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: