



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	Inspection Date: 08/18/2016
Address: 326 Atwood Street		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 06/30/2024
Municipality: Pittsburgh-104	Inspector: Burden, Aaron	Priority Code: H
Category Code: 113-Retail/Convenience Store		Class: 4
Re-Inspection: Yes - Inspector	Re-Inspection Date: 09/01/2016	

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition									
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					x				x
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #					x				x
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #									
15 Water Supply		x							
16 Waste Water Disposal									
17 Plumbing									
18 Handwashing Facilities									
19 Pest Management #					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									
	0	1	0	0	4		0	0	4

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors					x				x
28 Walls and ceilings									
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	0	0	2		0	0	2
		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	1	0	0	6			

◆ - 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: 03:10:00 PM

End Time: 04:00:00 PM

Phone: (412) 682-1115

Violation:

8 Facilities to Maintain Temperature

Comments:

LOW RISK

Repair the two door reach-in cooling unit across from the walk-in cooler.

Food Code Section(s): 309

Corrective Action:

Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Violation:

11 Cross-Contamination Prevention

Comments:

LOW RISK

Well contained raw beef found stored adjacent to produce in the (small) walk-in cooler. Separate raw meats from produce. (see # 8)

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)

Violation:

19 Pest Management

Comments:

LOW RISK

Major decrease in the number of flying insects observed in the facility. Plantains moved to the open air produce cooler.

>10 house flies observed throughout the facility. (see # 26)

Food Code Section(s): 319



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Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

sneeze guard not installed on the outside grill.

Food Code Section(s): 305

Corrective Action: Protect Food

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

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

Keep garbage container lids closed when not in use. Provide lids for the garbage containers in the utensil washing area and the meat packaging area. Garbage cans must be covered when not in use.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Violation:

27 Floors

Comments:

LOW RISK

Continue cleaning the floors under all equipment.

Food Code Section(s): 320

Corrective Action: Clean and maintain

Other Assessment observations and comments:

15 **Water Supply** Satisfactory

hot water tank repaired

Exceptional Observations: