



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: 44925 **Client Name:** Lulu's Noodles / Yumwok
Address: 400 S Craig Street **Inspection Date:** 09/13/2016
City: Pittsburgh **State:** PA **Zip:** 15213 **Purpose:** Initial
Municipality: Pittsburgh-104 **Inspector:** Castello, Katherine **Permit Exp. Date:** 07/31/2022
Category Code: 211-Restaurant without Liquor **Priority Code:** 1
Re-Inspection: Yes - Inspector **Re-Inspection Date:** 09/15/2016 **Class:**

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

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		x							
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	6	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-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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Castello, Katherine

Balance Amount: \$330.00

Placarding: Inspected & Permitted

Contact:

Start Time: 02:20:00 PM

End Time: 08:15:00 PM

Phone:

(412) 687-7777

Violation:

1 Food Source/Condition

Comments:

*HIGH RISK***

-Condensate from the fan in the walk-in containing meats is dripping onto uncovered containers of cooked chicken. Discard.

-A fruit fly was observed in a bubble tea topping container in the top of the tea prep unit. Discard.

LOW RISK

-Bulk rice by back door was not labeled. Label all foods not in their original containers.

Food Code Section(s): 301

Corrective Action:

Discard/remove food that is not in sound condition or not from an approved source.

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

-Cooked chicken stated to be made at 1:30pm was at 106F in the middle at 3:30pm. Food must be reheated to 165 and cooled again.

LOW RISK

-Cooling charts are not kept for large batches of foods being cooked.

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:

Record cooling temperature on charts

Corrective Action:

Retain cooling charts for at least 30 days



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Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

-Foods in the meat walk-in cooler are above temperature:

-A metal pan of cooked chicken at 53F

-Marinated pork stated to have been in there from yesterday was 50F

**All potentially hazardous foods that have been in this walk-in since yesterday were discarded.

All foods that were in the process of cooling from earlier today were discarded.

-In the smoothie prep unit:

-Cooked tapioca pearls at 54F. Employee said these will be discarded soon.

-In the vegetable prep unit:

-Cut cabbage at 49F, tofu at 46F in top of unit.

-Cooked noodles at 46F in bus pan in bottom of unit.

-In the meat prep unit (3 door prep unit):

-Wonton noodles are at 60F in top of prep unit.

-Cooked chicken at 46F

-On cart at cook line, egg wash at 59F. This is sitting on a bucket of ice. Ice must fully surround food.

-Six bus pans of raw chicken were sitting out on the prep table by the back door at 58F, one bus pan of raw beef was at 49F. These were stated to have been cut recently. Work in small batches to ensure foods remain at safe temperatures.

Food Code Section(s): 303

Corrective Action: Food must be held at 41° F or below

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

-Ambient temperature of the meat walk-in cooler was measured at 58F on inspector's thermometer around 3:30pm. Employee stated that chef noticed the walk-in was at 48F when they arrive at the restaurant between 8am-10am. The refrigeration company was called and came out around 11am.

The repair man told them the condenser froze over and the unit had to be put into a long defrost mode until he returned later in the afternoon. Foods were left in the unit and hot foods were placed in this unit while unit was not holding temperature.

Food Code Section(s): 303

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

Violation:

Comments:

10 Probe-Type Thermometers

*MEDIUM RISK**

-One probe thermometer reads 10F in ice water. Other two are calibrated.

Food Code Section(s): 304

Corrective Action: Properly calibrate thermometer

Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

-Scoops are stored in 60F stagnant water in the top of the smoothie prep unit. Scoops must be stored dry or in running water.

*MEDIUM RISK**

-In meat walk-in cooler, bus pans of chicken are stored over a closed container of duck sauce.

Food Code Section(s): 303 ; 305

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood



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Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

-Employees were observed:

-Not washing hands between changing gloves after different tasks like touching trash.

-Using cell phones on cook line and cooking without washing hands.

-Open drinks were observed on the cook line. Employee drinks must have lids and straws.

Food Code Section(s): 307

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:

Change gloves as often as necessary and in accordance with the requirement for hand washing

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-There are two wooden handled knives on the shelf under the prep table by the back door that have old food debris on them. Clean.

-Cutting boards on prep units are stated to be cleaned once a day. Clean every 4 hours.

-Sanitizer at 3 bowl sink is reading 0ppm Quat. Set up a bleach sanitizer until machine can be repaired.

-Old food debris is observed on the blade of the deli slicer.

LOW RISK

-Facility does not have Quat test strips.

-The following need to be cleaned:

-Shelves under the prep table by the back door that are rusty and covered in debris

-Vent hood that is greasy

-Outdoor grease container

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:

Provide sanitizer.

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

Comments:

16 Waste Water Disposal

LOW RISK

-The drain line of the walk-in freezer is draining into a bus pan on the floor outside the unit.

Food Code Section(s): 314

Corrective Action:

Dispose of waste water in an approved manner



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Comments:

18 Handwashing Facilities

*MEDIUM RISK**

-Facility is using the hand sink at the smoothie bar as a dump sink.

LOW RISK

-Kitchen hand sink is out of paper towels. Corrected.

-Men's restroom hand sink is missing a hand wash sign.

Food Code Section(s): 317

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

Corrective Action: Post notice directing employees to wash and clean hands

Violation:

Comments:

19 Pest Management

*HIGH RISK***

-More than five house flies were observed in the kitchen area.

LOW RISK

- Old mouse dropping were observed in the employee women's restroom.

-Four dead German cockroaches were observed on a sticky trap on top of the dish machine (3) and one in mop water in a mop bucket.

-Back doors were open without screens during first half of inspection. Use the screen doors if you want to keep back doors open.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation:

Comments:

22 Demonstration of Knowledge

*MEDIUM RISK**

-Certified managers were aware that the walk-in was broken and did not remove foods.

Food Code Section(s):

Corrective Action: Temperature Control - Holding.

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Foods are stored on the floor of the walk-in freezer and boxes of eggs are stored on the floor of the produce walk-in cooler.

-Ice scoop hung from plastic strap on nail in wall adjacent to ice machine, strap fraying and accumulating debris. Provide a cleanable storage.

Food Code Section(s): 303 ; 311

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Corrective Action: Protect tableware and utensils



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Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-The bottom gasket on a door of the 3 door prep unit is peeling off the door. Repair.

-Soda crates are used to store foods off the floor. These are not approved for this purpose. Use storage that can be easily cleaned underneath like dunnage racks.

-Cloth towels are used to wrap dumplings on a plate in the bottom section of the 3 door prep unit. Do not use absorbent materials on food.

Food Code Section(s): 308 ; 309

Corrective Action: Resurface / replace

Corrective Action: Utilize approved, safe materials

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

-The ground around the grease container outside is greasy.

Food Code Section(s): 318

Corrective Action: Clean ground and surrounding area

Violation:

Comments:

27 Floors

LOW RISK

-There are numerous broken floor tiles and an accumulation of standing water in the kitchen.

-Floors are covered in old grease, food debris, and dirty water. Clean.

-Base coving is falling off wall in a few places. *LOW RISK*

Food Code Section(s): 320

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture

Other Assessment observations and comments:

Exceptional Observations: