



# 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> 09/14/2016
<b>Address:</b> 326 Atwood Street		<b>Purpose:</b> Reinspection
<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> No Selection	<b>Re-Inspection Date:</b> 09/26/2016	

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

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					x				
	0	0	0	0	3		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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Burden , Aaron

**Balance Amount:** \$0.00

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 10:30:00 AM

**End Time:** 12:45:00 PM

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

#### Violation:

#### 1 Food Source/Condition

#### **Comments:**

\*MEDIUM RISK\*

whole Zucchini found in the open air produce cooler moldy. Discard (see #7 & 8)

Various beans, package in zip-lock bags not labeled with contents.

Plastic containers of Sour Cream in a mechanizing cooler not labeled with contents, or a sell by date.

Proper labeling demonstrated by the inspector to the CFPM.

**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 vegetable and pepper mixed found at 75F, in plastic containers. Not placed into cooling units. Not cooled. Discarded.

Proper cooling procedure shown to the CFPM (in Spanish)

**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.

#### Violation:

#### 7 Cold Holding Temperatures

#### **Comments:**

\*HIGH RISK\*\*\*

Cut (cubed) zucchini found in the open air display cooler at 75F, cooling unit not operational.

Discard

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

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



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## Food Safety Assessment Report

### Violation:

### Comments:

### **8 Facilities to Maintain Temperature**

Open air produce cooler not operational. Discard all TCS food items found >50F. The produce cooler must maintain temperatures at 41F or below if it is used for TCS/ PHF (Time & Temperature Controlled for Safety / Potentially Hazardous Food) items.

Satisfactory: Double door reach in cooler across from the walk-in cooler repaired.

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

### **Corrective Action:**

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

### Violation:

### Comments:

### **9 Date Marking of Food**

\*LOW RISK\*

Deli meats (cooked ham, pork head cheese, and turkey ham), in the meat display cooler, sliced and not labeled with a discard date.

Deli meats must be marked with a discard date that is no more than 7 days after the first day the package is opened and sliced.

Proper labeling demonstrated by the inspector to the CFPM.

Proper labeling demonstrated by the inspector to the CFPM.

### **Food Code Section(s):** 304

### **Corrective Action:**

Properly label foods

### Violation:

### Comments:

### **14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

Meat slicer found soiled behind the circular blade cover.

Meat band saw found soiled in the area where the blade penetrates the cutting table.

Proper cleaning and sanitation procedures shown by the inspector to the CFPM. The CFPM was able to then explain the procedures back to the inspector.

### **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.

### Violation:

### Comments:

### **19 Pest Management**

\*HIGH RISK\*\*\*

High number of flying insects (house flies and fruit flies) observed in the following areas: utensil washing, employee toilet room, the onion and dried pepper bins.

### **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



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### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### 20 Toxic Items

\*MEDIUM RISK\*\*

Raid House & Garden pesticide found in the utensil washing area. Discarded

325

Remove unapproved chemical from premises

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### 22 Demonstration of Knowledge

\*MEDIUM RISK\*\*

Employees and the Certified Food Safety Manager (CFPM or CFSM) could not demonstrate proper cleaning and sanitization of utensil and wares.

Recommend re-training of the CFSM

336

Sanitization.

### Violation:

### Comments:

### Food Code Section(s):

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

\*LOW RISK\*

The side-walk grill station does not have a sneeze guard to protect the cooking surface.

302 ; 305

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### 26 Garbage and Refuse

\*LOW RISK\*

Garbage dumpsters are missing lids.

Keep lids closed

Store garbage and refuse in watertight containers with tight-fitting lids

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### 27 Floors

\*LOW RISK\*

Floors under the meat display coolers is soiled with debris and fluid (possibly condensation).

Floor tiles in the utensil washing area are damaged.

The floor of the walk-in cooler is soiled, and is covered with pallets that are not easily removable. Remove pallets and clean the walk-in cooler floor.

320

Clean and maintain

Repair or replace



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### Violation:

### Comments:

### **33 Administrative**

Health Permit expired; 30 June 2016.

Contact the ACHD Fee & Permit Office to pay permit and late fees.

542 4th Ave.

PGH, PA 15219

412 578-8010

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

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

### **Other Assessment observations and comments:**

#### **28 Walls and ceilings**

damaged walls (holes) filled with expanding foam. Cut expanding foam and seal to create a easily cleanable surface that is non-absorbent.

Walls around the walk-in cooler repaired.

#### **11 Cross-Contamination Prevention** **Satisfactory**

the repair and utilization of the double door cooler eliminated this previous violation.

### **Exceptional Observations:**