



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	Inspection Date: 09/15/2016
Address: 400 S Craig Street	State: PA Zip: 15213	Purpose: Reinspection
City: Pittsburgh	Inspector: Castello, Katherine	Permit Exp. Date: 07/31/2022
Municipality: Pittsburgh-104	Re-Inspection Date:	Priority Code: 1
Category Code: 211-Restaurant without Liquor		Class:
Re-Inspection: Pending - Inspector		

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

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	5	0	0	11			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Castello, Katherine

Balance Amount:

\$330.00

Placarding: Consumer Alert

Contact:

Start Time: 11:45:00 AM

End Time: 03:30:00 PM

Phone:

(412) 687-7777

Violation:

5 Cooling Food

Comments:

LOW RISK

-Entry from 9/14/16 labeled beef on the cooling chart stopped at 48F/8:45pm. Owner stated this is because they closed at 9pm. Cooling must be monitored to 41F.

Note: No foods were currently in the process of cooling to observe active cooling process.

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

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-In the top section of the 2 door prep unit on the cook line:

-Egg rolls in a metal pan sitting on top of the insert pans have a temperature of 77F.

-Fried tofu in a metal pan sitting on top of the insert pans have a temperature of 87F.

**Discontinue storing foods above 41F in the top section of the prep units.

-In the walk-in refrigerator containing meats, two plastic bus pans of cooked rice noodles were found at 49F. Owner stated these had been taken out earlier that morning to restock.

-In the bottom section of the 3 door prep unit, a metal pan of cooked white noodles is at 46F.

LOW RISK

-In the bottom of the 2 door prep unit on the cook line, a metal pan of rice noodles is 44F in the middle.

Food Code Section(s): 303

Corrective Action:

Food must be held at 41° F or below



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Violation:

Comments:

11 Cross-Contamination Prevention

*HIGH RISK***

-In the walk-in refrigerator storing meats:

-Raw chicken stored on metal sheet trays, wrapped in plastic wrap, are stored over covered plastic bus pans of cooked rice noodles. Chicken juice was observed dripping from sheet pans onto the lids of the rice noodles.

*MEDIUM RISK**

-In the walk-in refrigerator storing meats:

-Raw chicken stored on metal sheet trays, wrapped in plastic wrap, are stored over boxes of intact, shell eggs.

Note: scoops are stored dry.

Food Code Section(s): 302 ; 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:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

-Employees were observed:

-Handling raw chicken with gloves, taking off gloves, and putting on a new pair without washing hands. This employee was also preparing ready-to eat foods.

-Picking food up off the floor with gloves on, throwing it away, then returning to cut vegetables without changing gloves or washing hands.

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



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- There are two metal handled knives on the shelf under the prep table by the back door that have old food debris on them. Clean.
 - Old food debris is observed on the underside of the blade of the deli slicer. Clean.
 - Dishes washed in the 3 bowl sink are being dunked in Quat sanitizer for ~5 seconds. The sanitizer bottle states that dishes must be submerged for at least one minute.
- *LOW RISK*
- The following need to be cleaned:
 - Shelves under the prep table by the back door that are rusty and covered in debris. Owner has placed trays on these shelves to protect utensils.
 - Vent hood that is greasy
 - Outdoor grease container that is coated in old grease. Owner stated that they have contacted the waste company to clean.

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:

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

Violation:

Comments:

19 Pest Management

*HIGH RISK***

- More than 10 house flies were observed in the kitchen area.
- Fresh mouse droppings were observed in the back dry goods storage area:
 - On top of an in-use box of soda syrup connected to the soda machine which had been recently placed into service
 - Through out the corners of the floor in this area
 - An opening in the ceiling in this room may be the entry point for the mice
 - An unprotected, exposed mouse bait bar has evidence of chew marks.
- *Mouse droppings were not able to be observed during initial inspection due to blocked pathways in the room.
- The screen doors were closed during the inspection, however there are gaps around the doors and the screens are not properly sealed to the frame. Seal gaps to prevent pest entry.

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



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Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Boxes of single service articles (bowls, cups, etc.) are sitting on the ground outside. These were stated to have been delivered earlier this morning.

Note: A new holder has been provided for the ice scoop.

Food Code Section(s): 311

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

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Some soda crates are still being used to store foods off the floor (noted in the walk-in freezer and in the dry storage area). An effort was made by the facility to replace soda crates with approved shelving, continue replacing crates.

Note: The gasket on the 3 door prep unit has been repaired. No cloth towels were observed touching foods.

Food Code Section(s):

Corrective Action: Utilize approved, safe materials

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

-One lid on a dumpster is broken. It was stated that this happened this morning by the trash agency.

It was also noted that water from ground underneath waste containers seems to be entering the building from underneath an exterior wall. *LOW RISK*

Food Code Section(s): 318

Corrective Action: Keep lids closed

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, especially under the cook line equipment. Clean.
-Base coving is falling off wall in a few places.

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:

1 Food Source/Condition Satisfactory

Foods under the fan in the walk-in that stores meat have been covered to protect from dripping condensation. All bulk ingredients have been labeled.

Note: A can with a dent on the seam was found on the top shelf in the walk-in refrigerator that stores meat. Can was discarded.

8 Facilities to Maintain Temperature Satisfactory

The walk-in refrigerator storing meat has been repaired and is holding below 41F.



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10 **Probe-Type Thermometers** Satisfactory

Probe thermometers are calibrated.

Exceptional Observations: