



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

Inspection Date: 09/26/2016

Purpose: Reinspection

Permit Exp. Date: 06/30/2024

Category Code: 113-Retail/Convenience Store

Priority Code: H

Re-Inspection: No - Inspector

Re-Inspection Date:

Class: 4

| 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 | | | | | | | |
| 6 Hot Holding Temperatures # | | | | | | | | | |
| 7 Cold Holding Temperatures # | | x | | | | | | | |
| 8 Facilities to Maintain Temperature | | | | | | | | | |
| 9 Date Marking of Food | | x | | | | | | | |
| 10 Probe-Type Thermometers | | | | | | | | | |
| 11 Cross-Contamination Prevention # | | | | | | | | | |
| 12 Employee Health # | | | | | | | | | |
| 13 Employee Personal Hygiene # | | | | | | | | | |
| 14 Cleaning and Sanitization # | | x | | | | | | | |
| 15 Water Supply | | | | | | | | | |
| 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 | | x | | | | | | | |
| 23 Contamination Prevention - Food, Utensils and Equipment | | | | | | | | | |
| 24 Fabrication, Design, Installation and Maintenance | | | | | | | | | |
| 25 Toilet Room | | | | | | | | | |
| | 0 | 6 | 0 | 0 | 1 | | 0 | 1 | 0 |

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

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 02:30:00 PM

End Time: 03:20:00 PM

Phone: (412) 682-1115

Violation:

19 Pest Management

Comments:

*MEDIUM RISK**

Fruit flies observed in the non-operational section of the produce cooler.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Other Assessment observations and comments:

8 Facilities to Maintain Temperature

produce cooler awaiting repair parts (see #19)

1 Food Source/Condition Satisfactory

Package items, raw meats and beans found labeled.

7 Cold Holding Temperatures Satisfactory

no temperature violations observed.

9 Date Marking of Food Satisfactory

Raw meats and deli meats found date marked properly

14 Cleaning and Sanitization Satisfactory

Meat slicer found clean

22 Demonstration of Knowledge Satisfactory

employees able to demonstrate proper washing and sanitization procedures.

26 Garbage and Refuse Satisfactory

Lids replaced, awaiting correctly sized dumpster lids

27 Floors Satisfactory

kitchen floor in the process of being repaired.

Exceptional Observations: