



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: 10/27/2016
Address: 326 Atwood Street		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 06/30/2024
Municipality: Pittsburgh-104	Inspector: Castello, Katherine	Priority Code: H
Category Code: 113-Retail/Convenience Store		Class: 4
Re-Inspection: Yes - Inspector	Re-Inspection Date: 11/02/2016	

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		x		
8 Facilities to Maintain Temperature		x							
9 Date Marking of Food					x				x
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #					x			x	
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x		x		x
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing					x			x	
18 Handwashing Facilities					x				x
19 Pest Management #					x		x	x	
20 Toxic Items					x			x	
21 Certified Food Protection Manager									
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	5	0	0	8		3	4	3

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				x
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises		x							
33 Administrative		x							
	0	2	0	0	3		0	0	3
		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: Castello, Katherine

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 03:00:00 PM

End Time: 04:15:00 PM

Phone:

(412) 682-1115

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-Foods in the outdoor cold holding station are above 41F

-Cut tomatoes 50F

-Salsas 50F

*The ice for this unit has melted. Discard all hazardous food.

Food Code Section(s): 303

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

Violation:

9 Date Marking of Food

Comments:

LOW RISK

-Deli meats are not marked with a use-by date. **Any potentially hazardous, ready to eat foods must be marked with a 7 day use by date from the time of food preparation/ time food was removed from its original packaging. Food that is to be used within 24 hours does not need to be marked.

Food Code Section(s): 304

Corrective Action: Properly label foods

Violation:

11 Cross-Contamination Prevention

Comments:

*MEDIUM RISK**

-Bus pans with lids of raw ground meat are stored over produce in the walk-in cooler.

Food Code Section(s): 301

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)



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Blender was observed being rinsed and placed back for use. No dishes were observed being sanitized at the 3 bowl sink.

-Three bowl sink sanitizer is at 0ppm. Until wall machine is repaired, manually fill sanitizer.

-Various utensils in the clean basket over the 3 bowl sink have visible dried food debris on them.

**All in use utensils must be washed->rinsed->sanitized every four hours.

LOW RISK

-Facility does not have bleach test strips.

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:

Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

Corrective Action:

Clean and maintain non-food-contact surfaces of equipment

Corrective Action:

Provide appropriate test strips or monitoring equipment

Violation:

Comments:

17 Plumbing

*MEDIUM RISK**

-Back flow prevention device/hose bib is missing from the mop sink.

Food Code Section(s): 315

Corrective Action:

Provide approved backflow / back-siphonage prevention device.

Violation:

Comments:

18 Handwashing Facilities

LOW RISK

-Hand sink is out of paper towels.

Food Code Section(s): 317

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink



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Violation:

Comments:

19 Pest Management

*HIGH RISK***

-Three adult and one baby German roaches were observed in the food preparation area: one on the shelf over the prep unit and two crawling out from the wall next to the water heater.

-One dead roach was observed on the floor along the canned goods shelving.

-Back door was open at beginning of inspection

-Numerous house flies were observed throughout the facility including the food prep area.

*MEDIUM RISK**

-Fruit flies, too numerous to count, were observed throughout the facility, including the food prep areas.

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

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

-A can of Raid is on the ledge in the back storage room.

Food Code Section(s): 325

Corrective Action: Remove unapproved chemical from premises

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

-Trash lids are too small for the dumpster.

Food Code Section(s): 318

Corrective Action: Provide approved, impervious containers with tight-fitting lids

Violation:

Comments:

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.

-Floor tiles are cracked throughout the facility.

Food Code Section(s): 320

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Damaged walls in the toilet room.

-Ceiling tiles missing throughout facility.

Food Code Section(s): 321

Corrective Action: Repair or replace

Other Assessment observations and comments:

Exceptional Observations: