



# 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> 11/01/2016
<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> Castello, Katherine	<b>Priority Code:</b> H
<b>Category Code:</b> 113-Retail/Convenience Store		<b>Class:</b> 4
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

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 #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #					x		x		
8 Facilities to Maintain Temperature					x			x	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		
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing					x				
18 Handwashing Facilities		x							
19 Pest Management #					x		x	x	
20 Toxic Items					x			x	
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	1	0	0	9		4	4	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					x				x
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	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	0	1	0	0	12			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Castello, Katherine

**Balance Amount:** \$0.00

**Placarding:** Ordered To Close

**Contact:**

**Start Time:** 11:30:00 AM

**End Time:** 02:30:00 PM

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

#### Violation:

#### 1 Food Source/Condition

#### **Comments:**

\*HIGH RISK\*\*\*

-Packages of pastas, beans, rice, and cookies on the shelves of the store all have chew marks. Loose beans are all over the shelves. \*\*Discard any food that has been contaminated by rodents.

-At the beginning of the inspection, a woman was observed bringing in cakes for the facility to sell in plain white boxes from a large, white van parked out back. Facility is unaware if she is operating out of a permitted kitchen. Discontinue selling her foods until it can be verified that she has a permit.

**Food Code Section(s):** 301

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

**Corrective Action:** Provide food from approved source



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### Violation:

### Comments:

### 7 Cold Holding Temperatures

\*HIGH RISK\*\*\*

-Various foods in both long deli coolers are above temperature:

-Raw sausages 46F

-Raw pork 46F

-Raw chicken 47F

-Pork 50F

\*Both deli cases are on a breaker that has been tripping since last night. Ambient temperatures of these cases range from 56F-59F.

\*\*ALL non-commercially packaged foods in BOTH deli coolers must be DISCARDED. All of the commercially packaged meats (e.g. vacuum sealed bacon) may be saved if they are moved into a working refrigerator immediately.

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

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

**Corrective Action:** Discard or remove food from sale

### Violation:

### Comments:

### 8 Facilities to Maintain Temperature

\*MEDIUM RISK\*\*

-Ambient temperature of the deli case with the deli meats and cheeses was measured at 59F.

-Ambient temperature of the deli case with raw chickens, across from the 2 door cooler was measured at 56F.

\*Both of these cases are on a breaker that has been tripping since last night. Cases tripped the breaker at least twice during inspection. Electrician is stated to be on his way.

\*LOW RISK\*

-Deli cases are missing internal thermometers.

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

**Corrective Action:** Provide accurate, conveniently located thermometer

**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 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



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### Violation:

### Comments:

### 11 Cross-Contamination Prevention

\*MEDIUM RISK\*\*

-In 3 door glass refrigerator: raw chicken is stored over raw beef

-In the 2 door upright refrigerator: raw packaged beef is stored over a covered bus pan of cooked pork

-In the walk-in: two covered bus pans with raw beefs are stored over a crate with cactus.

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

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

**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:

### 14 Cleaning and Sanitization

\*HIGH RISK\*\*\*

-Deli slicer has dried debris along the front blade/guard. This was not used today.

-Meat grinder has small amounts of dried food debris in the top basin. This was not used today.

-Meat saw has dried food debris along the blade. This was not used today.

-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.

**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

**Corrective Action:** Provide appropriate test strips or monitoring equipment

### Violation:

### Comments:

### 17 Plumbing

-Condensate drain of the walk-in refrigerator is draining onto the floor.

-Open air produce display case is draining into a bus pan on the floor.

\*\*These must drain into approved receptacles.

**Food Code Section(s):** 315



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### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

\*HIGH RISK\*\*\*

-Adult German and American roaches were observed in the food preparation areas: one was observed crawling into the deli display cooler across from the 2 door refrigerator. Numerous ones were observed crawling along the wall next to the prep unit/across from the water heater.

-One baby roach was observed crawling on the floor next to the dried chili peppers.

-Back door was open at beginning of inspection

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

-There is evidence of an active rodent infestation:

-Fresh rat droppings were observed on the bottom grocery shelf containing cast iron skillets (droppings on the skillets), pastas, and beans.

-Fresh droppings also observed on the packaged cookie shelves, in the back room with the furnace, under the produce open air cooler.

-Foods were observed with chew markings including bags of beans, pastas, and packaged cookies.

\*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:** Close food facility

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

### Violation:

### Comments:

### 20 Toxic Items

\*MEDIUM RISK\*\*

-An open spray bottle of Windex is sitting on top of the cutting board on the prep table across from the deli cases.

**Food Code Section(s):** 325

**Corrective Action:** Store chemicals below or separate from food and food contact surfaces

### 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



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### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

- Floors under the meat display coolers is soiled with debris and fluid (possibly condensation).
- Floor tiles in the food prep area are broken.
- The floor of the walk-in cooler is soiled.
- Floor tiles are cracked throughout the facility.

**Food Code Section(s):** 320

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

- Damaged walls in the toilet room.
- Ceiling tiles missing throughout facility.
- The wall behind the furnace has very large openings to the space behind it.

**Food Code Section(s):** 321

**Corrective Action:** Seal, caulk

**Corrective Action:** Repair or replace

**Other Assessment observations and comments:**

**Exceptional Observations:**