



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: 45786	Client Name: Peter's Pub	Inspection Date: 06/12/2017
Address: 116 Oakland Avenue		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 12/31/2018
Municipality: Pittsburgh-104	Inspector: Phillips, Christine	Priority Code: H
Category Code: 201-Restaurant with Liquor		
Re-Inspection: Yes - Inspector	Re-Inspection Date: 06/26/2017	Class:

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

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		x							
30 Ventilation					x				x
31 Dressing rooms and Locker rooms		x							
32 General Premises					x				x
33 Administrative		x							
	0	3	0	0	5	0	0	5	
		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: Phillips , Christine

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact: Peter Leventis

Start Time: 01:05:00 PM

End Time: 06:00:00 PM

Phone: (412) 681-7465

Violation:

1 Food Source/Condition

Comments:

*MEDIUM RISK**

-Two cans dented on seam observed in basement storage.

Food Code Section(s): 301

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

Violation:

3 Consumer Advisory

Comments:

*MEDIUM RISK**

-Some menus do not have foods linked to consumer advisory for undercooked and raw foods (hamburgers). Other menus have items disclosed by a permanent marker. All menus do have the reminder listed.

Food Code Section(s): 304

Corrective Action: Inform consumers or DISCLOSE that raw or undercooked animal products are offered for service.



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Violation:

Comments:

5 Cooling Food

*HIGH RISK***

-In the bottom of the two-door cook line preparation unit, cooked wings are at a temperature of 80 F at 1:15 pm. Wings are in a large covered plastic container and condensate was observed on the inside of the lid. Wings stated to have been cooked around 11:00 am and are not on a cooling chart. Wings were moved to uncovered metal pans and placed in a walk-in and were at 63 F at 2:15 pm (Repeat Violation).

*MEDIUM RISK**

Pasta salad in the two-door under counter refrigerator at 60 F in a covered plastic container stated to have been made at 11:00 am. Item was uncovered.

LOW RISK

The foods prepared today were not on a cooling chart. Cooling charts available for other dates.

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

Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

-In the top of the cook line prep unit: American cheese at 46 F. Cheese is overfilled in pan.

-In top of the salad prep unit: sliced cherry tomatoes at 48 - 53 F. Pan is stacked on top of other pans.

-In the walk-in produce cooler (old food cooler) in basement: beef juice at 45 F, creamers 46 F, edges of sour cream in container 46 F (middle of container still 41 F). Hazardous foods moved to other walk-in unit holding temperature

-In the bottom of the cook line prep unit a bag of sliced ham is at 45F.

*MEDIUM RISK**

-In the walk-in produce cooler in basement: onion soup at 44 F, tomato sauce at 44 F.

*Air temperature of this walk-in was 48 F. Thermostat was adjusted during inspection to attempt to correct.

-In the upstairs beer walk-in, a container of horseradish sauce labeled keep refrigerated is at 44F.

Food Code Section(s): 303

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

Corrective Action: -Do not over fill pans and do not double stack pans in top of prep units.

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

Air temperature of produce walk-in (old food cooler) measured 48 F.

LOW RISK

In bottom of cook line prep unit, thermometer was in back of unit.

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.



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Violation:

Comments:

9 Date Marking of Food

*MEDIUM RISK**

-Plastic bucket of onion soup found with expired discard date of yesterday (6/11/2017).

Food Code Section(s): 304

Corrective Action: Discard foods held beyond a use-by date of 7 days from and including day of preparation.

Violation:

Comments:

11 Cross-Contamination Prevention

*MEDIUM RISK**

Items in walk-in not stored in proper order to prevent contamination.

-Produce walk-in: Box of raw eggs stored over raw carrots.

-Meat walk-in: Covered box of raw chicken stored over plastic wrapped raw beef. Covered box of raw chicken over insert pans with cooked foods.

In two-door under counter unit: Covered pan of raw chicken was stored over covered pan of cooked carrots

In the basement, three boxes of single service items (two on the floor, one on the stainless table) are visibly contaminated with unknown clear liquid that is dripping from the ceiling. Discard affected items.

Food Code Section(s): 302

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 observed:

-Drinking from open drink then putting on gloves and preparing orders without washing hands.

-Changing gloves after different tasks without washing hands.

-Dipping hands in wash bowl of bar 3 bowl sink then wiping hands on a cloth.

There are open drinks on the steam table and on the prep table. Drinks must have lids and straws and may not be stored over or near food/utensil surfaces.

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 a few knives in the bucket to the right of the stove that have dried debris on the blade. Removed to be cleaned.

-Deli slicer in basement has dried debris on the blade.

LOW RISK

-Soda guns at first floor and upstairs bars have a build-up of debris in the nozzle

-Inside of basement ice machine has a black substance on the walls

-Deflector plate of upstairs ice machine has a pink substance

-Sanitizer bucket in kitchen has less than 50ppm bleach. Corrected.

-Bottom of 2 door salad prep cooler has food debris and water.

-Basement storage shelves have food crumbs on them.

-Condensation is collecting in the bottom of the one door upright refrigerator at the bar.

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

Violation:

Comments:

16 Waste Water Disposal

LOW RISK

-The condensate lines for the three walk-in coolers in the basement are draining into buckets.

-Drainage from ice bin in the center of the bar is not connected to plumbing wastewater line and is draining through the floor which is resulting in a clear liquid that is dripping from the ceiling of the basement, running down soda lines, and mostly dripping into a bucket on the floor. Some of the liquid is pooling on the floor and contaminating boxes of single-serve items (See item #11).

-In the upstairs men's restroom the hand sink waste trap has been removed and is sitting in the sink which results in water leaking under the sink.

Food Code Section(s): 314

Corrective Action:

Repair, replace or eliminate

Corrective Action:

Dispose of waste water in an approved manner



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Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

-There is no hand sink in the basement prep area where meat slicing occurs.

LOW RISK

-First floor men's restroom hand sink is missing a hand wash sign. Corrected.

-Kitchen hand sink has a large scrub brush in the basin.

Food Code Section(s): 317

Corrective Action: Properly install and locate hand washing sinks

Corrective Action: Keep hand washing sink open and accessible

Corrective Action: Post notice directing employees to wash and clean hands

Violation:

Comments:

19 Pest Management

*MEDIUM RISK**

-There are numerous fruit flies observed at the upstairs bar.

LOW RISK

-There are gaps around the sidewalk delivery door where daylight is visible.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

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

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

-There is an unlabeled spray bottle next to the slicer in the basement.

-Fruit fly pesticide bars were observed at the upstairs bar, at the bottom of the basement steps, on the floor next to the basement beer walk-in, at the basement mop sink. These are not approved for use in food facilities.

Food Code Section(s): 325

Corrective Action: Properly label

Corrective Action: Remove unapproved chemical from premises

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

-Certified manager was present for half of inspection but left facility. There is no other certified manager.

Food Code Section(s): 336

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation



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Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- Round soufflé cup used as a scoop in the horseradish sauce in the one door upright at the bar.
- **Use scoops with handles.
- An employee cell phone is sitting on the cutting board of the salad prep unit. Store in a location away from food and utensils.
- Utensils and pans are not inverted in the kitchen. Invert to protect the food contact surfaces.
- Boxes of single service items are on the floor in the basement.
- Bottom of insert pan of tomatoes was sitting in raw spinach in top of the salad preparation unit. Discard spinach.

Food Code Section(s): 303 ; 305 ; 311

Corrective Action: Protect Food

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

Corrective Action: Store handle out of food

Corrective Action: Protect tableware and utensils

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Shelves in produce walk-in cooler are rusting.
- A residential microwave is in use, and the interior plate is missing. **When residential equipment breaks it must be replaced with commercial, NSF approved models.

Food Code Section(s): 309

Corrective Action: Resurface / replace

Corrective Action: Provide approved, NSF standard equipment

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

- Dumpster lids are open.
- Grease container is stored on dirt. Store on a smooth, non-absorbent surface.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Corrective Action: Provide smooth, well-drained, easily cleaned surface

Violation:

Comments:

27 Floors

LOW RISK

- Floor tiles are cracked in various locations around facility.
- Syrup water is on the floor in the basement in front of the soda machine.
- A puddle of water is on the floor in front of the dish machine. This machine may be leaking.
- Floors under one door upright freezer in kitchen are soiled with food debris.

Food Code Section(s): 320

Corrective Action: Clean and maintain

Corrective Action: Repair or replace



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Comments:

28 Walls and ceilings

LOW RISK

-There are water damaged ceiling tiles in the facility in the customer seating area, and the upstairs bar.

Food Code Section(s): 321

Corrective Action: Repair or replace

Violation:

Comments:

30 Ventilation

LOW RISK

Upstairs men's restroom is missing ventilation.

Note: Kitchen temperature is ~95F. Recommend checking ventilation in kitchen.

Food Code Section(s): 323

Corrective Action: Provide adequate approved ventilation

Violation:

Comments:

32 General Premises

LOW RISK

-At the upstairs mop sink, a mop is sitting in a bucket of dirty water.

Food Code Section(s): 326

Corrective Action: Store inverted or hung off of the floor to facilitate drying

Other Assessment observations and comments:

29 **Lighting** Satisfactory

One light fixture is strobbing in the kitchen. Recommend repairing.

Exceptional Observations: