



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: 201502230002	Client Name: Beta Bites	Inspection Date: 06/19/2017
Address: 338 S Bouquet Street		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 02/29/2020
Municipality: Pittsburgh-104	Inspector: Castello, Katherine	Priority Code: 1
Category Code: 211-Restaurant without Liquor		
Re-Inspection: Yes - Inspector	Re-Inspection Date: 06/30/2017	Class:

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

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors		x							
28 Walls and ceilings		x							
29 Lighting					x				x
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	6	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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Castello , Katherine

Balance Amount: \$306.00

Placarding: Consumer Alert

Contact:

Start Time: 12:10:00 PM

End Time: 03:15:00 PM

Phone: (412) 621-7000

Violation:

5 Cooling Food

Comments:

LOW RISK

-Large pans of cooked items like chicken do not have cooling charts.

Food Code Section(s): 304

Corrective Action: Record cooling temperature on charts

Corrective Action: Retain cooling charts for at least 30 days



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Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

-In the top of the front prep unit:

-Sliced tomatoes cut lettuce 52F

-Various cheese (pepper jack, American, provolone) 54F

-Cooked chicken 50F

-In the bottom of the front prep unit:

-Moroccan seasoned chicken 47F

-Grilled chicken 63F

-Raw Kafta (ground beef) and lamb 46F

**Items in this unit stated to have been in unit overnight. Air temperature of unit 51F.

-In the top of the back prep unit:

-Shredded mozzarella, cooked chicken, and feta 53F.

**Air temperature of unit 53F

-In the walk-in refrigerator:

-2 pans raw fish 47F

-Raw chicken wings 49F

-Cooked wings 45F

-Raw packaged lamb 45F

-Raw lamb pieces 46F

-Cooked lentils 48F

-White beans cooked, marinating raw lamb, cooked ground beef, cooked seasoned chicken 46F

-Sliced tomatoes 47F

-Cooked rice 59F

-Raw marinating chicken 48F

**Air temperature in front of unit 48F, back of unit 47F

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**

-Air temperature in front prep unit 51F, back prep unit 53F, walk-in refrigerator 47F-48F. Facility has no working refrigeration.

LOW RISK

-Refrigerators 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

-Facility is not date marking ready-to-eat, hazardous foods. Label with no more than a 7 day discard date.

Food Code Section(s): 304

Corrective Action: Properly label foods



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Violation:

Comments:

Food Code Section(s):

Corrective Action:

10 Probe-Type Thermometers

*MEDIUM RISK**

-One probe thermometer is broken, the other is not calibrated. Corrected.

304

Properly calibrate thermometer

Violation:

Comments:

Food Code Section(s):

Corrective Action:

11 Cross-Contamination Prevention

*MEDIUM RISK**

-In the bottom of the front prep unit a pan of raw ground beef is stored over bottles of sauces.

303

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:

Food Code Section(s):

Corrective Action:

Corrective Action:

14 Cleaning and Sanitization

LOW RISK

-Wet rags are sitting out on various surfaces like cutting boards, at front hand sink.

-Gaskets of refrigerators have food debris.

-Hood and filters are collecting grease.

312

Store wiping cloths, between uses in required concentration of approved chemical sanitizer.

Clean and maintain non-food-contact surfaces of equipment

Violation:

Comments:

Food Code Section(s):

Corrective Action:

Corrective Action:

18 Handwashing Facilities

*MEDIUM RISK**

-Hand sink at front cook line is out of soap. There is no extra soap in the facility.

LOW RISK

-Employee restroom is out of paper towels.

-Back hand sink has cables and other miscellaneous items in the basin.

317

Keep hand washing sink open and accessible

Provide soap and sanitary towels or hand drying device near sink

Violation:

Comments:

Food Code Section(s):

Corrective Action:

19 Pest Management

LOW RISK

-A few large flies were observed in the back prep area.

319

Eliminate pests by approved methods

Violation:

Comments:

Food Code Section(s):

Corrective Action:

Corrective Action:

21 Certified Food Protection Manager

*MEDIUM RISK**

-There is no certified food safety manager.

336

Obtain approved Certified Food Protection Manager

Certified Food Protection Manager Course schedule left with person in charge



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Violation:

Comments:

Food Code Section(s): 303

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

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Boxes of food are stored on the floor of the walk-in freezer.

Violation:

Comments:

Food Code Section(s): 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Milk crates are used to prop foods off the floor in the walk-in freezer. **Use shelving that can be cleaned under and is 6 inches off the floor.

-Residential microwaves are in use. **When these break, replace with commercial, NSF approved units.

-Walls of the walk-in cooler are pulling apart and are beginning to rust.

-Foil is used as a liner on shelves at the stove. Remove.

Violation:

Comments:

Food Code Section(s): 316

Corrective Action: Provide public toilet rooms separate for each sex

25 Toilet Room

LOW RISK

-Facility has 20 seats and is only offering one restroom for customers; the other restroom is for employee use. Provide two restrooms.

Violation:

Comments:

Food Code Section(s): 318

Corrective Action: Keep lids closed

Corrective Action: Store garbage and refuse in watertight containers with tight-fitting lids

Corrective Action: Clean ground and surrounding area

26 Garbage and Refuse

LOW RISK

-Dumpster lids are open.

-Excess grease is accumulating on the outside of the grease container. Clean.

-There is trash on the ground around the dumpsters.

Violation:

Comments:

Food Code Section(s): 322

Corrective Action: Provide light guards/shields and end-caps

Other Assessment observations and comments:

Exceptional Observations:

29 Lighting

LOW RISK

-One light in the walk-in refrigerator is uncovered.