



Allegheny County Health Department

Food Safety Program

3901 Penn Ave,
Pittsburgh, PA 15224

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	State: PA Zip: 15213	Purpose: Initial
City: Pittsburgh	Inspector: Castello, Katherine	Permit Exp. Date: 02/28/2019
Municipality: Pittsburgh-104	Re-Inspection: Yes - Inspector	Priority Code: H
Category Code: 211-Restaurant without Liquor	Re-Inspection Date: 06/30/2017	

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
TOTAL	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						
TOTAL	0	6	0	0	2	0	0	2

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



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Inspection Details

Inspector Name: Castello, Katherine	Balance Amount: \$134.40
Placarding: Consumer Alert	Contact: Mohcine Eljourni
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

Violation: 7 Cold Holding Temperatures

Comments: *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



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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

Violation:

Comments:

10 Probe-Type Thermometers

*MEDIUM RISK**

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

Food Code Section(s): 304

Corrective Action: Properly calibrate thermometer

Violation:

Comments:

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.

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

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.

Food Code Section(s): 312

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

Corrective Action: Clean and maintain non-food-contact surfaces of equipment



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Violation:

Comments:

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.

Food Code Section(s): 317

Corrective Action: Keep hand washing sink open and accessible

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Violation:

Comments:

19 Pest Management

LOW RISK

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

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

-There is no certified food safety manager.

Food Code Section(s): 336

Corrective Action: Obtain approved Certified Food Protection Manager

Corrective Action: Certified Food Protection Manager Course schedule left with person in charge

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

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

Food Code Section(s): 303

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

Violation:

Comments:

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.

Food Code Section(s): 309

Corrective Action: Utilize approved, safe materials

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Repair / replace equipment



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25 Toilet Room

Comments:

LOW RISK

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

Food Code Section(s): 316

Corrective Action: Provide public toilet rooms separate for each sex

Violation:

26 Garbage and Refuse

Comments:

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.

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

Violation:

29 Lighting

Comments:

LOW RISK

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

Food Code Section(s): 322

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

Other Assessment observations and comments:

Exceptional Observations: