



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		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	

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	

	◆	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	Tables 6 feet apart #								
3	Closed bar seating #								
4	Face coverings 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	14	3	1	15
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

Inspection Details

Inspector Name: Castello, Katherine

Balance Amount: \$170.00

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



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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:

10 Probe-Type Thermometers

Comments:

*MEDIUM RISK**

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

Food Code Section(s): 304

Corrective Action: Properly calibrate thermometer

Violation:

11 Cross-Contamination Prevention

Comments:

*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:

14 Cleaning and Sanitization

Comments:

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

Violation:

18 Handwashing Facilities

Comments:

*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:

19 Pest Management

Comments:

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:

21 Certified Food Protection Manager

Comments:

*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



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Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

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:

24 Fabrication, Design, Installation and Maintenance

Comments:

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

Violation:

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: