



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: 39875	Client Name: The Baltimore House	Inspection Date: 07/10/2017
Address: 176 Curry Hollow Road		Purpose: Reinspection
City: Pittsburgh	State: PA Zip: 15236	Permit Exp. Date: 09/30/2024
Municipality: Pleasant Hills	Inspector: Schlaich, Elliot	Priority Code: 1
Category Code: 201-Restaurant with Liquor		Class: 4
Re-Inspection: Yes - Inspector	Re-Inspection Date: 08/07/2017	

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

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors									
28 Walls and ceilings					x				x
29 Lighting					x				x
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises					x				x
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	5	2	0	7			

◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

Inspection Details

Inspector Name: Schlaich, Elliot

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 02:30:00 PM **End Time:** 03:50:00 PM

Phone: (412) 653-3800

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

- Top section of shelves above kitchen prep coolers are accumulating old food and other debris.
- Cook line equipment in the main kitchen is greasy.
- Sushi cook line coolers are soiled on the outside.
- Old food and other debris is accumulating along the upper lid region of the kitchen 2 door prep cooler - behind insert pans.

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

Violation:

16 Waste Water Disposal

Comments:

LOW RISK

LOW RISK

- Walk in cooler # 2 is leaking water from the compressor.
- Water is accumulating inside of the salad prep cooler.
- Yellow slime and water found inside of the sushi 3 door cooler
- Water is accumulating in up stairs prep cooler - near soda machine at the top of the steps.

Food Code Section(s): 314

Corrective Action:

Repair, replace or eliminate



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Violation:

Comments:

17 Plumbing

LOW RISK

- Hand sink at the sushi station is leaking water onto the ground.
- faucet at the 3 bowl sink leaks.

Food Code Section(s): 315

Corrective Action: Repair, replace or eliminate

Violation:

Comments:

19 Pest Management

*MEDIUM RISK**

Multiple fruit flies found in the facility.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Violation:

Comments:

28 Walls and ceilings

LOW RISK

Repair wall behind dish machine.

Food Code Section(s): 321

Corrective Action: Repair or replace

Violation:

Comments:

29 Lighting

LOW RISK

End caps needed on lights in the dish machine room.

Food Code Section(s): 322

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

Violation:

Comments:

32 General Premises

LOW RISK

Continue with general cleaning.

Food Code Section(s): 326

Corrective Action: Clean and maintain

Other Assessment observations and comments:

- Food Source/Condition** **Satisfactory**
Discontinue vacuum packaging. HACCP plan must be in place. Vacuum packaging machine must be on premises.
- Cooling Food** **Not Observed**
Maintain cooling charts for at least 3 days.
- Date Marking of Food** **Not Observed**
All 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 container. Food that is too be used with in 24 hours does not need to be marked.

Exceptional Observations: