



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: 199912100011	Client Name: Enrico Biscotti Cafe'	Inspection Date: 08/30/2017
Address: 2022 Spring Way		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15222	Permit Exp. Date: 12/31/2024
Municipality: Pittsburgh-102	Inspector: Crystaloski, Dean	Priority Code: H
Category Code: 211-Restaurant without Liquor		Class: 4
Re-Inspection: Yes - Inspector	Re-Inspection Date: 09/12/2017	

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	
9 Date Marking of Food		x							
10 Probe-Type Thermometers		x							
11 Cross-Contamination Prevention #		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							
19 Pest Management #					x				x
20 Toxic Items		x							
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	17	1	1	6		2	2	2

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors		x							
28 Walls and ceilings					x				x
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises					x				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	0	23	1	1	8			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Crystaloski, Dean

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact:

Start Time: 02:25:00 PM

End Time: 03:50:00 PM

Phone: (412) 281-2602

Violation:

5 Cooling Food

Comments:

*MEDIUM RISK**

-Pasta (60F) found cooling covered, with plastic wrap, in 1-door upright refrigerator.

*Lids were removed. Cooling should occur with lid off until product reaches 41F.

Food Code Section(s): 304

Corrective Action: Use an ice bath with frequent stirring of the food.

Corrective Action: Use approved means such as blast chillers or adding ice to a condensed food.

Corrective Action: Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

Corrective Action: Cool foods prepared from ambient ingredients to 41° F within 4 hours.

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-Cooked onions, cooked grains, and fresh mozzarella are 60F in an ice bath. *Product must be kept at 41F.

Food Code Section(s): 303

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

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:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

-Ice bath, for above foods, is improperly set-up. Ice must be up to the level of the product to ensure temperatures remain below 41F. PIC was instructed on proper ice bath set-up and procedure.

Food Code Section(s): 303

Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

-Dish machine is providing 0ppm Chlorine. There seems to be a clog immediately after the pump.

*Contact repair service (facility has EcoLab). Use 3-bowl until unit is fixed.

Food Code Section(s): 312

Corrective Action:

Repair or maintain dishwasher to adequately sanitize.

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.

Violation:

Comments:

19 Pest Management

LOW RISK

-Several fruit flies present at rear of facility near dish machine and improperly store mop.

*Eliminate.

Wet mops are a great breeding zone for fruit flies.

Food Code Section(s): 319

Corrective Action:

Eliminate pests by approved methods

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Handle is broken and repaired with duct tape on 1-door upright refrigerator. *Repair properly.

Remove duct tape, this is not approved.

Food Code Section(s): 309

Corrective Action:

Repair / replace equipment

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Wall behind 3-bowl sink is beginning to grow mold. *Clean brick. Brick may need to be sealed again.

Food Code Section(s): 321

Corrective Action:

Clean and maintain



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Violation:

Comments:

32 General Premises

LOW RISK

-Wet mop is stored in top of mop bucket. See above pest issue.

Food Code Section(s): 326

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

Other Assessment observations and comments:

21 **Certified Food Protection Manager** Satisfactory

Ray Godine 7/11/2022 - Chef

Exceptional Observations: