



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: 200105010001	Client Name: Original Milano's Pizza	Inspection Date: 10/05/2017
Address: 3606 5th Avenue	State: PA Zip: 15213	Purpose: Initial
City: Pittsburgh	Inspector: Castello, Katherine	Permit Exp. Date: 04/30/2018
Municipality: Pittsburgh-104	Re-Inspection: Yes - Inspector	Priority Code: H
Category Code: 211-Restaurant without Liquor	Re-Inspection Date: 10/16/2017	

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	x	
6 Hot Holding Temperatures #					x	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							
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #					x	x			
14 Cleaning and Sanitization #					x	x		x	
15 Water Supply		x							
16 Waste Water Disposal					x			x	
17 Plumbing		x							
18 Handwashing Facilities					x		x	x	
19 Pest Management #					x	x			
20 Toxic Items					x		x		
21 Certified Food Protection Manager		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	10	0	1	14	5	4	9	

General Sanitation	◆	Assessment Status					Violation Risk		
		S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse					x			x	
27 Floors					x			x	
28 Walls and ceilings					x			x	
29 Lighting					x			x	
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	4	0	0	4	0	0	4	

	◆	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	0	1	18
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◆ - Diamond Exceptional S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation

Inspection Details

Inspector Name: Castello, Katherine

Balance Amount: \$218.35

Placarding: Consumer Alert

Contact: Benjamin Sciulli

Start Time: 02:30:00 PM **End Time:** 05:45:00 PM

Phone: (412) 681-2858

Violation:

5 Cooling Food

Comments:

*MEDIUM RISK**
 -Pasta is cooling in a metal pot covered with plastic wrap, currently 68F, and in a metal pan covered with a metal lid, currently 53F. Pasta stated to have been cooked ~2 hours ago at 1pm. Cooling is not tracked on charts. Lids removed, ice added.
 -Three large bus pans of grated cheese are cooling in the 1 door under counter refrigerator at the register. Grated ~1 hour ago. Cheese currently at 51F-49F. Cheese moved into shallow, uncovered pans into the walk-in.
 LOW RISK
 -Facility stated they are keeping cooling charts but they are at the cook's home. Keep on site.

Food Code Section(s): 304

Corrective Action: Cool food from 135° F to 70° F or below within 2 hours and from 70° F to 41° F in an additional 4 hours, total cooling time not to exceed 6 hours.

Corrective Action: Use an ice bath with frequent stirring of the 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: Record cooling temperature on charts

Corrective Action: Retain cooling charts for at least 30 days



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Violation:

Comments:

6 Hot Holding Temperatures

*HIGH RISK***

-Pizzas that are under time as a public health control are sitting out on the counter with no discard times written. Owner stated two were ready to be discarded and were thrown out before a temperature was taken. The other three pizzas are at 83F. No more than a 4 hour discard time must be labeled on each pizza.

Food Code Section(s): 303

Corrective Action: Maintain food at or above 135° F

Corrective Action: Discard food

Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

-In top of pizza prep unit: cut tomatoes 59F, mushrooms from a can 63F. In bottom of unit: small amount of ricotta and ground sausage at 60F. Air of unit 46F-52F.

-In top of sandwich unit: sliced tomatoes 49F, cut lettuce 48F-46F. All other foods below 41F.

-In walk-in refrigerator: pre-packaged provolone 46F, pre-packaged mozzarella 44F-46F. Unit at 48F.

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 of walk-in measured at 48F. Top of door does not seem to be fully sealing shut.

-Air of pizza prep unit measured at 46F in the middle and 52F on the top ledge inside the smaller door. Inside top of unit is covered in ice. Owner said it has been like this for a few days. Repair.

LOW RISK

-A few refrigerators are missing thermometers in the fronts of the units (under counter at register, sandwich prep unit).

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.

Corrective Action: Maintain air temperatures ~36F-38F.

Violation:

Comments:

9 Date Marking of Food

LOW RISK

-Facility is not date marking hazardous foods. **Any potentially hazardous, ready to eat foods (e.g. sliced meats) must be marked with a 7 day use by date from the time of food preparation/ time food was removed from its original packaging. Food that is to be used within 24 hours does not need to be marked.

Food Code Section(s): 304

Corrective Action: Properly label foods



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Violation:

13 Employee Personal Hygiene

Comments:

*HIGH RISK***

-Employee observed packaging pre-made salads into to-go containers with their bare hands.

Food Code Section(s): 307

Corrective Action:

Discontinue handling ready-to-eat food with bare hands. Handle food with suitable utensils such as tongs, spatulas, deli tissue, or single-use gloves

Violation:

14 Cleaning and Sanitization

Comments:

*HIGH RISK***

-Deli slicer stated to have been cleaned today has dried meat along the bottom side of the blade and blade guard.

LOW RISK

-Facility does not have sanitizer test strips.

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:

Provide appropriate test strips or monitoring equipment

Violation:

16 Waste Water Disposal

Comments:

LOW RISK

-Facility has removed grease trap in basement. Owner stated trap was removed early September because the old trap could not be repaired. There are plans to provide a new trap.

This will be referred to the ACHD Plumbing Division.

Food Code Section(s): 314

Corrective Action:

Dispose of waste water in an approved manner

Violation:

18 Handwashing Facilities

Comments:

*MEDIUM RISK**

-Kitchen hand sink did not have soap at beginning of inspection. Provided.

LOW RISK

-Kitchen hand sink does not have paper towels.

Note: Recommend installing a hand sink in the basement near the slicer.

Food Code Section(s): 317

Corrective Action:

Provide soap and sanitary towels or hand drying device near sink



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Violation:

19 Pest Management

Comments:

*HIGH RISK***

-Numerous mouse droppings observed under the upstairs hand sink. Some droppings also observed along walls under counters near kitchen hand sink, along walls in basement.

Pest company comes out monthly. They were last out 9/26/17 according to invoice.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation:

20 Toxic Items

Comments:

*MEDIUM RISK**

-There is an unlabeled spray bottle of bleach water hanging from the dry goods shelf near the ovens.

Food Code Section(s): 325

Corrective Action: Properly label

Corrective Action: Store chemicals below or separate from food and food contact surfaces

Violation:

23 Contamination Prevention - Food, Utensils and Equipment

Comments:

LOW RISK

-Handle of ice scoop at soda machine is touching the ice.

Food Code Section(s): 305

Corrective Action: Store handle out of food

Violation:

24 Fabrication, Design, Installation and Maintenance

Comments:

LOW RISK

-Gaskets on doors of pizza prep unit, especially small door are falling off door.

Food Code Section(s): 309

Corrective Action: Resurface / replace

Violation:

25 Toilet Room

Comments:

LOW RISK

-Women's restroom door is open and is not self-closing.

-Women's restroom trash can is missing a lid.

Food Code Section(s): 316

Corrective Action: Provide self-closing door

Corrective Action: Provide covered refuse container

Violation:

26 Garbage and Refuse

Comments:

LOW RISK

-Trash lids are open due to the placement of the dumpster near concrete poles. Work with trash company to correct.

Food Code Section(s): 318

Corrective Action: Keep lids closed



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Violation:

27 Floors

Comments:

LOW RISK

- Numerous floor tiles are missing near the 3 bowl sink and mixer.
- There are cracked floor tiles in the facility.
- There is a water substance on the floor of the walk-in.

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Violation:

28 Walls and ceilings

Comments:

LOW RISK

- There are water damaged ceiling tiles throughout facility.

Food Code Section(s): 321

Corrective Action: Repair or replace

Violation:

29 Lighting

Comments:

LOW RISK

- Lights over the slicer are uncovered.

Food Code Section(s): 322

Corrective Action: Provide adequate shielded lighting

Other Assessment observations and comments:

Exceptional Observations: