



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: 200210170003	Client Name: Qdoba Mexican Grill	Inspection Date: 10/30/2017
Address: 3712 Forbes Avenue		Purpose: Initial
City: Pittsburgh	State: PA Zip: 15213	Permit Exp. Date: 10/31/2018
Municipality: Pittsburgh-104	Inspector: Castello, Katherine	Priority Code: H
Category Code: 202-Chain Restaurant with Liquor		Class:
Re-Inspection: Pending - Inspector	Re-Inspection Date:	

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							
6 Hot Holding Temperatures #					x	x			
7 Cold Holding Temperatures #		x							
8 Facilities to Maintain Temperature		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				x
17 Plumbing		x							
18 Handwashing Facilities		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							
		0	17	0	1	7	2	1	4

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse		x							
27 Floors					x				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	5	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

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Castello, Katherine

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Chad Brooks

Start Time: 03:20:00 PM

End Time: 04:35:00 PM

Phone: (412) 802-7866

Violation:

6 Hot Holding Temperatures

Comments:

*HIGH RISK***

-On service line: brown rice 121F, cooked vegetables 118F.

Food Code Section(s): 303

Corrective Action: Maintain food at or above 135° F

Corrective Action: Reheat food to at least 165° F (for 15 sec.) and hold at or above 135° F

Violation:

14 Cleaning and Sanitization

Comments:

LOW RISK

-The following are collecting a moderate amount of debris and need to be cleaned:

-Insides of refrigerators, shelves of refrigerators, gaskets

-Shelving in facility

-Deflector plate of ice machine has a black substance.

-Wet wiping cloth is sitting out on prep table near grill.

-Hood filters over grill 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:

16 Waste Water Disposal

Comments:

LOW RISK

-Bottom drain pipes of front line hand sink near ordering line, and back hand sink near 3 bowl sink are leaking onto the floor. Repair.

Food Code Section(s): 314



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Comments:

19 Pest Management

*HIGH RISK***

-Deceased mice observed on sticky traps: 2 under condiments station in customer area, one on top of pile of plywood in basement, 2 at wheelbarrow in basement. Two deceased mice observed on the floor under the upstairs bar.

-One live mouse observed on a sticky trap in the basement along the wall with the soda machine in the back room.

-Numerous droppings observed along walls in basement-especially near plywood pile, upstairs at hand sink on service line, along walls in kitchen-at 2 door upright refrigerator at front line.

-Light is shining under the back door. Holes are present in the door just above the door sweep.

Employees stated pest company comes in one a week.

Food Code Section(s): 319

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Corrective Action: Seal any holes where mice can be entering building.

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

-There is no certified food safety manger. Current manager left for the day.

Food Code Section(s): 336

Corrective Action: Provide Certified Food Protection Manager to premises during all hours of operation

Corrective Action: Obtain approved Certified Food Protection Manager

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

-Boxes of to-go containers are on the floor in the basement.

Food Code Section(s): 311

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

-Cloth rags are used as liners under basket of shell bowls on top of the prep unit on the front line.

**These are absorbent. Discontinue using as liners.

-Left door of hot box by chicken refrigerator is not fully closing.

-The back of the 1 bowl food sink is not sealed to the wall.

Food Code Section(s): 309 ; 310

Corrective Action: Resurface / replace

Corrective Action: Provide approved, NSF standard equipment

Corrective Action: Seal / caulk stationary equipment to the floor and wall



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Violation:

Comments:

27 Floors

LOW RISK

- Floors behind equipment/floor drains are collecting food debris and grease.
- Grouting is wearing away between floor tiles, water is collecting in these areas.
- Floor behind 3 bowl sink has old food.
- Coving is missing/broken in a few locations.
- Floor drains in facility, especially near ice machine are collecting trash and debris.
- The long floor drain in front of the 2 door refrigerator by the 3 bowl sink has a build up of debris.

Food Code Section(s): 320

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Clean and maintain

Corrective Action: Repair or replace

Corrective Action: Seal, caulk juncture

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- Walls around facility have food splash on them.

Food Code Section(s): 321

Corrective Action: Clean and maintain

Violation:

Comments:

32 General Premises

LOW RISK

- Mop head is sitting in mop bucket at mop sink. Mop sink is collecting a black substance. Clean.

Food Code Section(s): 326

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

Other Assessment observations and comments:

Exceptional Observations: