



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: 201101120001 | Client Name: Emiliano's Mexican Restaurant and Commissary |
| Address: 5375 Wm Flynn Highway | Inspection Date: 11/28/2017 |
| City: Gibsonia | Purpose: Initial |
| Municipality: Richland | Permit Exp. Date: 01/31/2025 |
| Category Code: 202-Chain Restaurant with Liquor | Priority Code: 1 |
| Re-Inspection: Pending - Inspector | Class: 4 |
| 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 | | | | 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 | | x | | |
| 10 Probe-Type Thermometers | | x | | | | | | | |
| 11 Cross-Contamination Prevention # | | | | | x | | | | x |
| 12 Employee Health # | | x | | | | | | | |
| 13 Employee Personal Hygiene # | | x | | | | | | | |
| 14 Cleaning and Sanitization # | | x | | | | | | | |
| 15 Water Supply | | x | | | | | | | |
| 16 Waste Water Disposal | | x | | | | | | | |
| 17 Plumbing | | x | | | | | | | |
| 18 Handwashing Facilities | | x | | | | | | | |
| 19 Pest Management # | | 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 | | | | | | | |
| 25 Toilet Room | | x | | | | | | | |
| | 0 | 20 | 0 | 0 | 5 | | 1 | 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 | | | | | | | |
| 29 Lighting | | x | | | | | | | |
| 30 Ventilation | | x | | | | | | | |
| 31 Dressing rooms and Locker rooms | | x | | | | | | | |
| 32 General Premises | | x | | | | | | | |
| 33 Administrative | | x | | | | | | | |
| | 0 | 8 | 0 | 0 | 0 | | 0 | 0 | 0 |
| | | 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 | 28 | 0 | 0 | 5 | | | |

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Reese, Jeffrey

Balance Amount: \$0.00

Placarding: Consumer Alert

Contact:

Start Time: 03:15:00 AM

End Time: 05:45:00 PM

Phone: (724) 443-7778

Violation:

5 Cooling Food

Comments:

LOW RISK

* No cooling charts are being kept.

Food Code Section(s): 304

Corrective Action: Record cooling temperature on charts

Corrective Action: Retain cooling charts for at least 30 days

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

* 6 hotel pans of cooked chicken, 1/2 hotel pan of cooked ground beef, 6 hotel pans of cooked beans, 2 pans of cooked beef tips, 5 1/4 pans plus a 22 qt cambro of cheese sauce, 4 22 qt containers of shredded lettuce in walk in unit at 47-49°F. Air temperature in the walk in unit is fluctuating to as high as 49°F.

Food Code Section(s): 303

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

Corrective Action: * Take temperatures of a few different foods in the walk in unit several times per day and record on a monitoring log.

Violation:

8 Facilities to Maintain Temperature

Comments:

*MEDIUM RISK**

* Walk in unit holding at 49°F. Unit is the bulk of refrigeration for the facility.

Food Code Section(s): 303

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:

Food Code Section(s): 304

Corrective Action: Properly label foods

9 Date Marking of Food

*MEDIUM RISK**

* No date marking is being done for prepared foods.

Violation:

Comments:

Food Code Section(s): 303

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)

11 Cross-Contamination Prevention

LOW RISK

* Contained raw beef patties stored over ready to eat foods in worktop unit at end of cookline.

Other Assessment observations and comments:

Exceptional Observations: