



Allegheny County Health Department

Food Safety Program

2121 Nobl estown Rd, Suite #210,
Pittsburgh, PA 15205

Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID: 201202030001	Client Name: Saga Hibachi Steakhouse	Inspection Date: 12/13/2017
Address: 301 South Hills Village	State: PA Zip: 15241	Purpose: Initial, Compl
City: Pittsburgh	Inspector: Turner , Kathy	Permit Exp. Date: 02/28/2019
Municipality: Bethel Park	Re- Inspection Date:	Priority Code: 1
Category Code: 212-Chain Restaurant without Liquor	Class:	
Re- Inspection: Pending - Supervisor		

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				x
4 Reheating Temperatures #			x						
5 Cooling Food #					x			x	x
6 Hot Holding Temperatures #		x							
7 Cold Holding Temperatures #					x	x			
8 Facilities to Maintain Temperature					x		x		x
9 Date Marking of Food				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	x			x
15 Water Supply		x							
16 Waste Water Disposal					x		x		
17 Plumbing		x							
18 Handwashing Facilities					x		x		
19 Pest Management #					x		x		x
20 Toxic Items					x		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	9	2	1	13		2	6	9

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	4	0	0	4		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	13	2	1	17			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

Inspection Details

Inspector Name: Turner , Kathy

Balance Amount: \$430.50

Placarding: Consumer Alert

Contact:

Start Time: 11:20:00 AM

End Time: 06:00:00 PM

Phone: (412) 835-8888

Violation:

3 Consumer Advisory

Comments:

LOW RISK

- The raw sushi foods are not identified (DISCLOSED) on the sushi menu with an *.

Food Code Section(s): 304

Corrective Action:

Inform consumers or DISCLOSE that raw or undercooked animal products are offered for service.

Violation:

5 Cooling Food

Comments:

*MEDIUM RISK**

- Cooked Lo Mein noodles at 63 F and rice at 53 F in covered containers in the walkin cooler in the process of cooling.

- A new pan of cooked rice at 140 F sitting at room temperature. PLACED ON A SHEET TRAY INTO THE WALKIN COOLER.

LOW RISK

- Cooling charts are not being kept for the noodles and rice.

Food Code Section(s): 304

Corrective Action:

Monitor cooling temperatures of leftover food or foods prepared in advance

Corrective Action:

Record cooling temperature on charts

Corrective Action:

Retain cooling charts for at least 30 days

Corrective Action:

- Cool foods on uncovered sheet trays. When the food has cooled to 41 F the food can be transferred to a covered container.



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Violation:

Comments:

7 Cold Holding Temperatures

*HIGH RISK***

- Sushi rice at 87 F (sitting at room temperature) and pH is unknown.
- Breaded tempura shrimp at 63 F sitting at room temperature for ~ 1 hour.
- A 2nd batch of tempura shrimp at 80 F sitting at room temperature. DISCARDED.
- Raw shell eggs at 80F sitting at room temperature. DISCARDED.
- Tofu in water at 48 F in minimal ice on the counter.
- Lo Mein noodles at 47 F in the prep cooler (the noodles were sitting at room temperature at the beginning of the inspection).
- Spicy Tuna at 44-46 F in the sushi prep cooler.

Food Code Section(s): 303

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

Corrective Action: - Keep the sushi rice refrigerated at 41 F until the pH can be determined. Obtain a properly working pH meter with the buffer solutions for calibration. The pH of the rice must be 4.6 or below to remain at room temperature.

Violation:

Comments:

8 Facilities to Maintain Temperature

*MEDIUM RISK**

- Ambient air temperature of the sushi prep cooler is 49 F.
- The ambient air temperature in the walkin cooler by the door is 45 F and in the rear is 41 F.

LOW RISK

- Glass door merchandizer coolers are being used for prepared foods.

Food Code Section(s): 303 ; 309

Corrective Action: Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

Corrective Action: - Repair the prep cooler/adjust the thermostat colder to provide an ambient air temperature of ~ 38 F. If the ambient air temperature does not lower to ~ 38 F then discontinue use of this cooler.
- Repair the walkin cooler to provide an ambient air temperature of ~38 F throughout the entire cooler.
- When these merchandizer coolers break replace them with NSF coolers designed for the storage of any type of foods.

Violation:

Comments:

11 Cross-Contamination Prevention

LOW RISK

- Raw shell eggs are stored in an insert pan in the back row of the prep cooler behind vegetables.
- Raw beef stored above shredded carrots in the cooler.
- A bowl of raw shrimp is stored on top of a covered bin of salad dressing in the walkin cooler.

Food Code Section(s): 303

Corrective Action: Store ready-to-eat foods and cooked foods above raw meats and seafood

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)

Corrective Action: - Store the raw shell eggs in a front insert pan.



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Violation:

Comments:

14 Cleaning and Sanitization

*HIGH RISK***

- The cook dropped a pair of tongs on the floor and began to hang the tongs back onto the oven handle for reuse. This inspector told the cook the tongs must be washed before reuse. He then placed the tongs in the water in the wok bowl and scrubbed the tongs. After that he scrubbed the tongs at the prep sink. Finally the tongs, wok bowl were washed and sanitized in the dishwasher/3 bowl sink.

LOW RISK

- Sanitizer wiping cloth water is not available.

- Numerous surfaces and pieces of equipment are in need of cleaning (moldy, food buildup, etc.)

Food Code Section(s): 312

Corrective Action: Store wiping cloths, between uses in required concentration of approved chemical sanitizer.

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:

Comments:

16 Waste Water Disposal

*MEDIUM RISK**

- Mop water is being dumped into the food prep sink (or outside) according to the manager.

Food Code Section(s): 314 ; 326

Corrective Action: - Dump the mop water in the mop sink. Remove all hoses, etc. from inside the mop sink so it can be used.

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

- No soap at the handwash sink in the dishwashing area. The dispenser is filled with hand sanitizer.

- The soap dispenser and hand towels are mounted inside the cabinet below the handwash sink at the sushi bar.

Food Code Section(s): 317

Corrective Action: Provide soap and sanitary towels or hand drying device near sink

Corrective Action: - Move the soap and towels from inside the cabinet at the sushi bar.



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Comments:

19 Pest Management

*MEDIUM RISK**

- 2 live roaches seen in the dishwashing area. Numerous roach droppings seen on the walls and near the ceiling panels.

LOW RISK

- A few fruit flies are seen in the dishwashing area and near the mop sink.

Food Code Section(s): 319 ; 320 ; 321

Corrective Action: Eliminate pests by approved methods

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

Corrective Action: Clean and maintain

Violation:

Comments:

20 Toxic Items

*MEDIUM RISK**

- A box filled with bottles of LYE and a container of WD 40 are sitting on a lower kitchen shelf with cutting boards.

Food Code Section(s): 325

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

Violation:

Comments:

21 Certified Food Protection Manager

LOW RISK

- The certificate is not available.

Food Code Section(s): 336

Corrective Action: Provide proof of current and approved Food Protection Manager certification

Violation:

Comments:

23 Contamination Prevention - Food, Utensils and Equipment

LOW RISK

- An uncovered bucket of soy sauce is sitting on the floor at the cookline.

- Knives are stored in-between equipment.

- A plastic glass (for the customer) is being used to scoop ice.

- Containers of foods are stacked without covers.

Food Code Section(s): 303

Corrective Action: Protect Food

Corrective Action: Cover Foods

Corrective Action: Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Corrective Action: Protect tableware and utensils



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Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

- Plastic bowls are being used to scoop ingredients.
- Plastic wrap and/or duct tape is being used to cover knife handles, cart handles, shelves, etc.
- Foil is covering the ansel pipes in the hood.
- Cloth towels are being used under cutting boards.
- Food is being stored in plastic white grocery bags.
- The knife rack is permanently attached to the wall.
- Cutting boards are scored and not cleanable.

Food Code Section(s): 308

Corrective Action:

- Use a scoop with a handle.
- Remove all plastic wrap, duct tape, etc. from these surfaces.
- Remove all foil.
- Eliminate the cloth towels and use a non-absorbent mat.
- Eliminate the grocery bags and obtain food-grade bags.
- Make the knife rack easily removable for cleaning.
- Shave the cutting board surfaces or replace the boards.

Violation:

Comments:

27 Floors

LOW RISK

- There is an accumulation of grease and food debris on various floor areas.

Food Code Section(s): 320

Corrective Action:

Clean and maintain

Violation:

Comments:

28 Walls and ceilings

LOW RISK

- There is an accumulation of grease and food debris splashed on the walls in various areas.

Food Code Section(s): 321

Corrective Action:

Clean and maintain

Violation:

Comments:

31 Dressing rooms and Locker rooms

LOW RISK

- Employee drink is sitting on the shelf above the clean dishtable.
- Employee food (bread) is sitting on lower shelves by the fryers.

Food Code Section(s): 324

Corrective Action:

Store personal items separate and below food, utensils and single-service and single-use items

Corrective Action:

- Keep personal food containers labeled and separate from restaurant food.

Violation:

Comments:

32 General Premises

LOW RISK

- There is an accumulation of boxes, food bags, etc. piled near the gas hot water tank.

Food Code Section(s): 326

Corrective Action:

Remove miscellaneous items

Corrective Action:

Clear out this area to prevent a possible fire.

Other Assessment observations and comments:

Exceptional Observations: