

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: 201208030012 Client Name: Phoenix BIG Cinemas Chartiers 18

Address: 1025 Washington Pike

Inspection Date: 04/19/2018 City: Bridgeville State: PA **Zip:** 15017 **Purpose:** Complaint Municipality: Collier Inspector: Cobucci, Andrew Permit Exp. Date: 08/31/2024

Category Code: 202-Chain Restaurant with Liquor **Priority Code:**

Re- Inspection: Pending - Inspector Re- Inspection Date		Class:				3			
Food Safety Assessment Categories		Assessment Status					Violation Risk		
	•	S	NO	NA	V	High	Med.	Low	
1 Food Source/Condition									
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #									
7 Cold Holding Temperatures #									
8 Facilities to Maintain Temperature									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #						1			
14 Cleaning and Sanitization #						1			
15 Water Supply								-	
16 Waste Water Disposal									
17 Plumbing								-	
18 Handwashing Facilities									
19 Pest Management #					X	X			
20 Toxic Items					_	 			
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room								-	
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General Sanitation			smen				ation R	_	
Octional Samuation		S	NO	NA	V		Med.	Low	
	▼_	3	INO	INA		nigii	weu.	LOW	
26 Garbage and Refuse									
27 Floors									
28 Walls and ceilings									
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	0	0	0	0	0	0	
							olation 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	0	0	0	0	1			

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: Cobucci , Andrew Balance Amount: \$4.00

Placarding: Consumer Alert Contact:

Start Time: 03:05:00 PM **End Time:** 05:30:00 PM **Phone:** (412) 914-0998



Comments:

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19 Pest Management

*HIGH RISK***

- -Mouse droppings, too numerous to count, present in facility:
 - -In all cabinets along cash register line.
 - -In all cup storage areas along the cash register line.
 - -On the service counter, around the pretzel machine.
 - -In small cut-outs used to store cash drawers along cash register line.
 - -In every cabinet used to store butter dispensers.
 - -In cabinet used for bulk candy storage.
 - -Behind all three large blue tanks in the back area.
 - -Behind and all around unused ice machine in back area.
 - -On the floor behind the table used to season pretzels in the back area.
 - -On the floor behind the unused freezer in the back area.
 - -On the floor below/around the dish machine.
- -Large amount of old food spillage/debris present below multiple cabinets in the service area.
- -Large amount of old food spillage present in cabinets below condiment stations.
- -Various hand sinks contain large amount of unidentified debris.
- -Floor drains in the service area have accumulated debris.
- -Old popcorn has accumulated in many areas.
- -In the back area, by the unused ice machine, three large stock pots are present with grease/food
- -Cove basing is missing in the back area, next to the deep fryers.
- -In the back area, next to the deep fryers, FRP panels have been sealed with expansion foam, and old popcorn is present in the foam.
- -In the back area, by the soda system, one of the floor openings through which soda lines pass is not sealed, creating a large gap.
- -Cove basing is not adequately sealed to the floor in various areas throughout the back.
- -Old cookie debris is present on the "Crispy Critters" cookie tray on the shelves across from the dish machine.
- -In the cabinets along the cash register line, holes are present for wiring and conduits that run the length of the cabinets. Some of these holes have been sealed with expansion foam. Expansion foam has been chewed in many areas.
- -Gaps present below various front doors.
- -In the large cabinet along the cash register line, two large (3-5" diameter) exposed pipes run into the floor. Approximately 10-15 fruit flies observed in this area.

Food Code Section(s): 319; 320; 321; 326

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: Remove all mouse droppings.

Thoroughly clean all areas and monitor for activity.

Clean out floor drains.

Clean all utensils prior to storing.

-Provide door sweeps or other means of eliminating gaps.

Contact Certified Pest Control Operator.

Other Assesment observations and comments:



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Exceptional Observations: