



# 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

<b>Client ID:</b> 200810300002	<b>Client Name:</b> Nicky's Thai Kitchen	<b>Inspection Date:</b> 05/10/2018
<b>Address:</b> 856 Western Avenue		<b>Purpose:</b> Initial, Compl
<b>City:</b> Pittsburgh	<b>State:</b> PA <b>Zip:</b> 15233	<b>Permit Exp. Date:</b> 10/31/2024
<b>Municipality:</b> Pittsburgh-122	<b>Inspector:</b> Crystaloski, Dean	<b>Priority Code:</b> H
<b>Category Code:</b> 212-Chain Restaurant without Liquor		<b>Class:</b> 4
<b>Re-Inspection:</b> Pending - Inspector	<b>Re-Inspection Date:</b>	

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	x
6 Hot Holding Temperatures #					x		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		x		
14 Cleaning and Sanitization #					x		x		
15 Water Supply		x							
16 Waste Water Disposal		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			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	7	2	1	15		7	6	5

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				x
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	7	0	0	1		0	0	1
		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	14	2	1	16			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Crystalloski, Dean

**Balance Amount:**

\$0.00

**Placarding:** Ordered To Close

**Contact:**

Ratthasak Insawang

**Start Time:** 01:45:00 PM

**End Time:** 05:30:00 PM

**Phone:**

(412) 321-8424



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### Violation:

### Comments:

### 5 Cooling Food

\*HIGH RISK\*\*\*

-Cooked noodles and cooked tofu found cooling at 79, in a covered container, out of temperature control. Items prepared at 11:00AM. \*Discard.

-Large containers of chicken (3 gallons) are found at 49F, prepared yesterday. \*Discard.

\*MEDIUM RISK\*\*

-Cooked broccoli found cooling covered at 55F, product was prepared at 10:45AM. Spread on sheet tray to cool.

-Shredded lettuce found cooling in covered cooling at 48F, prepared at 10:30AM. Spread out to cooling in thin tray.

\*LOW RISK\*

-No cooling charts in facility.

\*\*Large number of items were found with condensation present on inside of bags or inside of covered items. This is a sign of improper cooling.

**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:** Use approved means such as blast chillers or adding ice to a condensed 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:** Cool foods prepared from ambient ingredients to 41° F within 4 hours.

**Corrective Action:** Discard food.

**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



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### Violation:

### Comments:

### 6 Hot Holding Temperatures

\*HIGH RISK\*\*\*

-Cooked wontons in a hot-holding unit at 91F. \*Discard.

-Cooked rice, used for fried rice, out of temperature control at 96F. \*Discard.

-Cooked eggplant (122F), cooked peppers (61F), cooked broccoli (67F), cooked vegetables (67F), and cooked tofu (55F), all out of temperature control. These items were found stored above prep unit and next to unit. \*Discard.

**Food Code Section(s):** 303

**Corrective Action:** Maintain food at or above 135° F

**Corrective Action:** Provide enough conveniently located, approved, properly operating hot food storage units to assure that hot foods are held at or above 135° F/130° F (roasts) .

### Violation:

### Comments:

### 7 Cold Holding Temperatures

\*HIGH RISK\*\*\*

-Sliced tomatoes in prep unit at 46F (top and bottom of unit).

-Canned ginger and bamboo sprouts (removed from can) found out of temperature control at 65F.

-Raw cabbage (chopped) at 67F above prep unit, and bean sprouts at 69F, on prep unit, not under temperature control.

-Spring rolls, pre-made wrapped in plastic, at 75F out of temperature control. \*Discard.

-Large bag of pork found in basement refrigerator at 53F. Product was in unit from yesterday. \*Discard.

-Large bin of chicken found at 56F, in basement refrigerator, covered and sliced yesterday. \*Discard.

-Shrimp (55F) and cooked noodles (89F) are being prepared in basement. Product is being left out of temperature control for too long, prep occurs in phases.

-Crab rangoon filling, out of temperature control, at 55F and not being used. \*Do not keep product out of temperature control.

**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\*\*

-Refrigerator 1 in basement is 51F, no temperature controlled food for safety (TCS) was stored in unit. Do not store TCS foods in unit, unless it can hold at 41F.

There are approximately 10 upright refrigeration units in basement.

**Food Code Section(s):** 303



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### Violation:

### Comments:

### 9 Date Marking of Food

\*MEDIUM RISK\*\*

-No date marking system in use. No prepared or cooked products are marked.

\*All cooked and prepared items must be marked with a 7-day discard date. (Day 1 is preparation and then count 6 days)

**Food Code Section(s):** 304

**Corrective Action:** Discard foods held beyond a use-by date of 7 days from and including day of preparation.

### Violation:

### Comments:

### 11 Cross-Contamination Prevention

\*HIGH RISK\*\*\*

-Bag of ground chicken stored directly on top of raw mussels. There is visible chicken juice on the tray that is holding both items. Bag of chicken is present with chicken juice on exterior. \*Discard.

-Raw chicken found stored above vegetables in basement refrigerator.

**Food Code Section(s):** 303

**Corrective Action:** Clean and sanitize food-contact surfaces according to proper sanitization procedure between different foods

**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)

### Violation:

### Comments:

### 13 Employee Personal Hygiene

\*HIGH RISK\*\*\*

-Bare-hand contact with salad items from prep unit. Items are used for ready-to-eat salads and for making other items.

-Hand-washing did not occur at anytime during inspection. Various orders were prepared and cooked. \*See hand-washing section.

**Food Code Section(s):**

**Corrective Action:** Properly wash hands and exposed portions of arms with soap and warm water before starting work; after tobacco use; after handling garbage or soiled tableware or kitchenware; after coughing, sneezing, touching the mouth, nose or hair; eating; using the toilet; before and after handling raw meat, raw poultry or raw seafood; and as often as necessary during work to keep them clean

**Corrective Action:** Wash hands as often as necessary between glove usage

**Corrective Action:** Change gloves as often as necessary and in accordance with the requirement for hand washing

**Corrective Action:** Utilize dedicated sink for washing hands

**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



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### Violation:

### Comments:

### **14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

-No chlorine residue in dish machine. Unit was ran multiple times.

\*Dish machine must be repaired. Dish machine must be tested daily to ensure adequate sanitizer levels. Use 3-bowl sink until repaired.

**Food Code Section(s):** 312

**Corrective Action:** Repair or maintain dishwasher to adequately sanitize.

**Corrective Action:** Use a solution that provides 50-100PPM of available chlorine, 12.5-25PPM of available iodine or any other approved sanitizer that provides the equivalent bactericidal effect/adjust exposure times, water temperatures and pH where necessary.

### Violation:

### Comments:

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

-Hand-washing sink in upstairs kitchen is not accessible. No paper towels present. This sink was surrounded by dish racks and storage. Hands could not be washed without splattering water on all items in area.

-No soap or paper towels at basement hand-sink.

\*LOW RISK\*

-No hand-washing reminders at any hand-sinks.

**Food Code Section(s):** 317

**Corrective Action:** Properly install and locate hand washing sinks

**Corrective Action:** Keep hand washing sink open and accessible

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

**Corrective Action:** Use hand washing sinks only for handwashing

**Corrective Action:** Post notice directing employees to wash and clean hands



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### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

-Fresh and old mouse droppings found throughout basement area, present inside plates, dishware, and large pans. Droppings also found on pallet storage in-between boxes of food; on shelving with peanut butter and tamarind storage; under pallet storage; along walls and borders in basement; and on set sticky traps. Basement is used for prep.

-Dead mouse was found inside of cooking vessel stored on large bags of rice.

-Large number of flies present in basement.

-Product in basement is stored along wall and on floor. \*All product must be elevated and should be moved away from walls. Accessible paths must be created to monitor and treat for pests. Any non-food related items must be removed from basement.

**Food Code Section(s):** 319

**Corrective Action:** Eliminate pests by approved methods

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

**Corrective Action:** Exclude non-service animals

**Corrective Action:** Remove rodent droppings

### Violation:

### Comments:

### 20 Toxic Items

\*MEDIUM RISK\*\*

-Large number of loose baits found in basement area.

**Food Code Section(s):** 325

**Corrective Action:** Use all chemicals as directed by the manufacturer

**Corrective Action:** Remove unapproved chemical from premises

### Violation:

### Comments:

### 21 Certified Food Protection Manager

\*MEDIUM RISK\*\*

-Certified manager was not present for the first half of the inspection.

**Food Code Section(s):** 336

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

### Violation:

### Comments:

### 23 Contamination Prevention - Food, Utensils and Equipment

\*LOW RISK\*

-Product is stored on floor in basement. See pest management.

-Ladder is stored on top of dry-good food items in basement.

-Knives are stored in between prep units. \*Discontinue.

**Food Code Section(s):**

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



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### Violation:

### Comments:

### **24 Fabrication, Design, Installation and Maintenance**

\*LOW RISK\*

-Top of chest freezer in basement is worn. Prep occurs on unit. \*Repair.

-Wooden (plywood) board is used as a prep table. \*Discontinue using this material. Wood is absorbent.

**Food Code Section(s):** 309

**Corrective Action:** Provide smooth non-absorbent easily cleaned surfaces

### Violation:

### Comments:

### **25 Toilet Room**

\*LOW RISK\*

-Facility only has 1 restroom with approximately 35 seats inside and another 15 outside. There are approximately 10 employees in facility and this is the normal staff.

**Food Code Section(s):** 316

### Violation:

### Comments:

### **29 Lighting**

\*LOW RISK\*

-Prep area in basement is too dim (less than 20 foot-candles of light). \*Provide more light.

**Food Code Section(s):** 322

**Other Assessment observations and comments:**

**Exceptional Observations:**