



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: 200810300002 **Client Name:** Nicky's Thai Kitchen

Address: 856 Western Avenue

City: Pittsburgh

State: PA **Zip:** 15233

Municipality: Pittsburgh-122

Inspector: Crystaloski, Dean

Inspection Date: 05/11/2018

Purpose: Reinspection

Permit Exp. Date: 10/31/2024

Category Code: 212-Chain Restaurant without Liquor

Priority Code: H

Re-Inspection: Pending - Inspector

Re-Inspection Date:

Class: 4

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 #					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									
11 Cross-Contamination Prevention #					x			x	
12 Employee Health #									
13 Employee Personal Hygiene #					x		x		
14 Cleaning and Sanitization #		x							
15 Water Supply									
16 Waste Water Disposal									
17 Plumbing									
18 Handwashing Facilities		x							
19 Pest Management #					x				x
20 Toxic Items		x							
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room					x				x
	0	4	1	0	9		3	3	3

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse									
27 Floors									
28 Walls and ceilings									
29 Lighting		x							
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	1	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-Foot 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: Crystalloski, Dean

Balance Amount: \$0.00

Placarding: Ordered To Close

Contact: Ratthasak Insawang

Start Time: 02:00:00 PM

End Time: 04:30:00 PM

Phone: (412) 321-8424

Violation:

5 Cooling Food

Comments:

*HIGH RISK***

- Cooked chicken found in upright 4-door refrigerator (6 bins) between 46F - 49F, prepared yesterday. *Discard.

-Tofu (cooked) several bags are 42-43F.

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.

Violation:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

-Bean sprouts (47F). two large boxes of tofu (46F, 48F), and large box of spinach (46F). Items are stored in basement refrigerators.

Food Code Section(s):



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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. Most are not commercial. Manager has spec sheets and only commercial units are permitted.

Food Code Section(s): 303

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: Properly label foods

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

Corrective Action: Discard foods not marked with date

Violation:

Comments:

11 Cross-Contamination Prevention

*MEDIUM RISK**

-Large plastic lug pan of raw chicken found stored on top of large box of beef.

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)

Violation:

Comments:

13 Employee Personal Hygiene

*HIGH RISK***

-Employee was observed moving cooked chicken from insert pans into large thin sheet pans with his bare-hands. Hands were not washed prior to performing this task.

Food Code Section(s): 304

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: 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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Comments:

19 Pest Management

LOW RISK

-Old droppings are present on various dried good shelves. Product was not moved or cleaned. All surfaces must be washed and then sanitized with a solution of at least 1/4 cup bleach to 1 gallon of water. Packaging that was exposed to rodents can be cleaned (if able) or discarded.

Mouse nest was found and droppings from floors have been cleaned up. Old shelving has been replaced in first room (with stairs).

Food Code Section(s): 319

Corrective Action: Clean and maintain

Corrective Action: Remove rodent droppings

Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

-Hinge is broken on basement freezer with raw meats (chicken and duck) stored inside. Door does not always properly close. *Repair.

-Top of chest freezer has been painted but is tacky and not easily cleanable. *Surface must be smooth and easily cleanable.

Food Code Section(s): 308 ; 309

Corrective Action: Provide approved, NSF standard equipment

Violation:

Comments:

25 Toilet Room

LOW RISK

-Facility only has 1 restroom with 40 seats inside and another 15 outside. There are approximately 10 employees in facility at any given time.

Food Code Section(s): 316

Other Assessment observations and comments:

30 Ventilation

AC has been added to basement to help with heat due to the number of refrigeration.

14 Cleaning and Sanitization Satisfactory

Dish machine is providing 100ppm.

29 Lighting Satisfactory

Lighting has been increased in basement. Area has adequate lighting.

Exceptional Observations: