

## All egheny County Heal th Department Food Safety Program Food Safety

2121 Nobl estown Rd, Suite #210, Pittsburgh, PA 15205 Phone: 412-578-8044 Fax: 412-578-8190

Food Safety Assessment Report

Client ID:	200810300002	Client Nam	e: Nicky's	Thai K	litchen						
Address:	ress: 856 Western Avenue				1	nspec	tion D	Date:	05/14/2	2018	
City:	Pittsburgh State: PA Zip: 152		33		Purpose			<b>e:</b> F		Reinspection	
Municipality:	nicipality: Pittsburgh-122 Inspector: Matticks,			John		Permit Exp. Date: 10/31/20			2024		
<b>Category Co</b>	tegory Code: 212-Chain Restaurant without Liquor					Priority Code: H					
<b>Re- Inspection</b>	on: Yes - Inspector	Re- Inspec	tion Date:	06/14	/2018	C	Class:			4	
Food Safety Assessment Categories					Assessment Status Violation Risk						isk
					S	NO	NA	V	High	Med.	Low
1 Food St	ource/Condition			-	-						
	g Temperatures #				-						
	ner Advisory				-						
	ng Temperatures #										
	•				x						
	5 Cooling Food # 6 Hot Holding Temperatures #				^						
	7 Cold Holding Temperatures #				x						
					X						
	arking of Food				X						
	ype Thermometers				^						
	Contamination Prevention #				x						
	12 Employee Health #										
	13 Employee Personal Hygiene #     x       14 Cleaning and Sanitization #										
	Ŭ										
	15 Water Supply 16 Waste Water Disposal				-						
	17 Plumbing 18 Handwashing Facilities										
								X			x
	20 Toxic Items							^			^
	23 Contamination Prevention - Food, Utensils and Equipment										
24 Fabrication, Design, Installation and Maintenance											
25 Toilet R		hannendhee						X			x
				0	6	0	0	2	0	0	2
General San	itation			V	Asses					ation R	
					S	NO	NA	V		Med.	Low
				▼				-		mour	
	e and Refuse				-						
27 Floors	<u> </u>				-			X			X
28 Walls a					-						
29 Lighting					_						
30 Ventilat											
	31 Dressing rooms and Locker rooms										
32 General											
33 Adminis	itrative				-						
				0	0	0	0	1	0	0	1
					Asses	-	-			ation R	
					S	NO	NA	V	High	Med.	Low



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	4 Face coverings Worn by staff #								
5	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	6	0	0	3			

foodborne illness and establishment of priority of inspection

- Diamond Exceptional
- S Satisfactory NO Not Observed NA Not Applicable V- Violation

Inspection Detail s									
<b>Inspector Name:</b>	Matticks , John		Balance Amount:	\$0.00					
Placarding:	Inspected & Perm	nitted	Contact:	Ratthasak Insawang					
Start Time:	03:10:00 PM	End Time: 04:25:00 PM	Phone:	(412) 321-8424					
Violation:	<u>19</u> Pest	19 Pest Management							
Comments:	storage roo - Backdoor - Some foo the wall. S - Some foo warewashi	ing mouse on the floor in fro om. r lacks a door sweep leadin od debris remains undernea some of this was removed d	-						
Food Code Secti	**The outd **The lack	Comments: **The outdoor seating area provides ideal harborage for pests. **The lack of grouting in the upstairs kitchen could contribute to a pest issue if left unchecked. <b>5</b> ): 319							
Corrective Actio	- Continue - Continue - Remove a basement - Remove o	treatment as needed. cleaning as needed. any and all additional food of and maintain clean. dead pests.	inspection, address the following concerns: I. food debris and clutter on the floors underneath the coolers in the ck-door to the outdoor seating area.						

Pi Pi	I Legheny County Heal th Department ood Safety Program Food Safety Assessment 121 Nobl estown Rd, Suite #210, ttsburgh, PA 15205 Report none: 412-578-8044 Fax: 412-578-8190
Violation:	25 Toilet Room
Comments:	*LOW RISK* - Facility has one unisex restroom for ~10 employees and 40 seats inside and an additional 15 seats outside.
Food Code Section(s	): 316
Corrective Action:	Follow one of the following corrective actions: - Apply for a variance. - Install two restrooms separate for each gender. - Remove seats.
Violation:	27 Floors
Comments:	*LOW RISK* - Upstairs kitchen lacks grouting directly adjacent to the wok range. - Upstairs kitchen lacks grouting/ grouting has deteriorated near to the prep coolers in the upstairs kitchen. - Food debris remains underneath the refrigerators in the basement storage/ warewashing area.
Food Code Section(s	
Corrective Action:	Clean and maintain
Corrective Action:	Repair or replace
Corrective Action:	Seal, caulk juncture
	ervations and comments:
	Maintain Temperature Satisfactory
- Operator s	tated that refrigerator #1 will be replaced with a commercial unit, that will be installed within the week.

Currently refrigerator #1 is only holding unsliced produce. Exceptional Observations: