



# 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> 200903180006	<b>Client Name:</b> Emiliano's Mexican Grill & Bar
<b>Address:</b> 2557 E Carson St	<b>Inspection Date:</b> 07/25/2018
<b>City:</b> Pittsburgh	<b>Purpose:</b> Initial, Compl
<b>Municipality:</b> Pittsburgh-116	<b>Permit Exp. Date:</b> 03/31/2024
<b>Category Code:</b> 202-Chain Restaurant with Liquor	<b>Priority Code:</b> 1
<b>Re-Inspection:</b> Pending - Inspector	<b>Class:</b> 3
<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				x
2 Cooking Temperatures #		x							
3 Consumer Advisory					x				x
4 Reheating Temperatures #			x						
5 Cooling Food #					x				x
6 Hot Holding Temperatures #					x	x			
7 Cold Holding Temperatures #					x	x			
8 Facilities to Maintain Temperature					x		x		x
9 Date Marking of Food					x				x
10 Probe-Type Thermometers					x		x		
11 Cross-Contamination Prevention #					x		x		
12 Employee Health #		x							
13 Employee Personal Hygiene #					x	x			x
14 Cleaning and Sanitization #					x	x			x
15 Water Supply					x				x
16 Waste Water Disposal					x				x
17 Plumbing		x							
18 Handwashing Facilities					x				x
19 Pest Management #					x	x			
20 Toxic Items					x		x		x
21 Certified Food Protection Manager		x							
22 Demonstration of Knowledge					x		x		
23 Contamination Prevention - Food, Utensils and Equipment					x				x
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	5	1	0	19		5	5	13

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				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	4
		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	9	1	0	23			

◆ - Diamond Exceptional

S - Satisfactory

NO - Not Observed

NA - Not Applicable

V- Violation

### Inspection Details

**Inspector Name:** Castello, Katherine

**Balance Amount:**

**\$305.00**

**Placarding:** Consumer Alert

**Contact:**

**Start Time:** 02:00:00 PM

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

**Phone:**

(412) 381-2229

#### Violation:

#### 1 Food Source/Condition

#### **Comments:**

\*LOW RISK\*

-Bulk spices/ingredients on cook line are not labeled. Label.

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

#### Violation:

#### 3 Consumer Advisory

#### **Comments:**

\*LOW RISK\*

-Advisory on breakfast menu is very small. Advisory should be at least 11pt font.

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

#### Violation:

#### 5 Cooling Food

#### **Comments:**

\*LOW RISK\*

-Cooling charts are not being kept. Manager stated that most foods are cooked at a different location and delivered. Facility cooks and cools peppers on site. Peppers in process of cooling in an ice bath. Peppers at 70F and were stated to have been cooked ~1-2 hours ago.

**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:**

Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

#### **Corrective Action:**

Record cooling temperature on charts

#### **Corrective Action:**

Retain cooling charts for at least 30 days



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## Food Safety Assessment Report

### Violation:

### Comments:

### 6 Hot Holding Temperatures

\*HIGH RISK\*\*\*

-In right bay of steam table: Beef tips 117F, black beans 117F-122F, tamales 115F.

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

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

**Corrective Action:** Reheat food to at least 165° F ( for 15 sec.) and hold at or above 135° F

### Violation:

### Comments:

### 7 Cold Holding Temperatures

\*HIGH RISK\*\*\*

-In 2 drawer refrigerator under cook line: raw chicken 58F, raw beef 60F, raw chorizo 55F, bacon bits 55F, shrimp and scallops at 45F (recently placed into unit). Air of unit at 57F. All foods above 45F discarded, other foods moved.

-Items in walk-in cooler are 47F-50F: shredded cheese shredded this morning, cooked meats, lettuce shredded this morning, queso sauce, black beans, refried beans. Raw chicken and raw beef at 46F, these were pulled out of the freezer earlier. Air of unit at 48F. \*\*Taco meat, beef tips, raw shrimp voluntary discarded by operator.

-Shredded lettuce in top of prep unit is at 52F. Employee stated this was recently shredded. A half bin of lettuce is sitting on the shelf over the prep unit at 68F. This was discarded.

**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\*\*

-Air of 2 drawer unit under cook line is at 57F. This unit is broken. There are no gaskets on this unit. Unit does not fully shut. Remove this unit. Do not use.

-Air of walk-in cooler at 48F. Refrigeration company called during inspection. Company arrived during inspection and made repairs, unit began dropping in temperature (REPEAT VIOLATION).

\*LOW RISK\*

-Refrigerators are missing internal thermometers in the fronts of the units.

-Two Pepsi merchandise refrigerators are used to store open, hazardous foods. These are labeled for pre-packaged foods only.

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

**Corrective Action:** Provide accurate, conveniently located thermometer

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

### Violation:

### Comments:

### 9 Date Marking of Food

\*LOW RISK\*

-Facility is marking prep dates on some foods and discard dates on other foods. It is difficult to tell how long foods have been in the walk-in. All prepared or ready-to-eat foods must be labeled with no more than a 7 day discard date.

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

**Corrective Action:** Properly label foods



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### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### 10 Probe-Type Thermometers

\*MEDIUM RISK\*\*

-One digital probe thermometer is broken, unit will not turn on. Other probe is calibrated.

304

Provide probe-type thermometers with 0° F to 220° F range

Properly calibrate thermometer

### Violation:

### Comments:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### 11 Cross-Contamination Prevention

\*MEDIUM RISK\*\*

-In the drawer refrigerator under the cook line, raw ground chorizo is stored over raw shrimp and scallops.

303

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

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:

### Food Code Section(s):

### Corrective Action:

### Corrective Action:

### Corrective Action:

### 13 Employee Personal Hygiene

\*HIGH RISK\*\*\*

-Employee observed handling raw chicken and raw beef then moving on to prepare customers cooked orders without changing gloves or washing hands. Employee instructed to wash hands and change gloves.

-No hand washing observed in kitchen.

-Employee observed rinsing hands off with gloves on at the 3 bowl sink, then wiping their gloved hands on their soiled apron.

(Hygiene is REPEAT VIOLATION)

\*LOW RISK\*

-Covered employee drink observed on shelf directly over prep area at prep unit. Store below food surfaces.

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

Wash hands as often as necessary between glove usage

Change gloves as often as necessary and in accordance with the requirement for hand washing



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### Violation:

### Comments:

### **14 Cleaning and Sanitization**

\*HIGH RISK\*\*\*

- Soiled cutting boards observed on bottom storage shelf of side prep table next to prep unit.
- Heavily soiled wiping cloth observed sitting out on cutting board at prep unit.
- Heavily soiled knife with black food debris all along the blade is stated to be in use and is stored between the prep unit and the prep table. (Soiled knife, REPEAT VIOLATION).

\*LOW RISK\*

- liquid pooling in the bottom of the 1 door under counter prep unit.
- Inside of ice machine has a black substance growing on it.
- Counter under flat top is coated in layers of old food debris.

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

### **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:

### **15 Water Supply**

\*LOW RISK\*

- One sink in women's restroom and one sink in men's restroom are missing cold water.

**Food Code Section(s):** 313

### **Corrective Action:**

Provide adequate hot(>110° F) and cold running water to handwashing sinks.

### Violation:

### Comments:

### **16 Waste Water Disposal**

\*LOW RISK\*

- Soda/ice machine at server area is draining into a bucket. There is a drain line behind this unit that should be used instead.

**Food Code Section(s):** 314

### **Corrective Action:**

Dispose of waste water in an approved manner

### Violation:

### Comments:

### **18 Handwashing Facilities**

\*LOW RISK\*

- Hand sinks are missing hand wash signs.

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

### **Corrective Action:**

Post notice directing employees to wash and clean hands



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### Violation:

### Comments:

### 19 Pest Management

\*HIGH RISK\*\*\*

-One deceased mouse observed on snap trap by mop sink/ice machine. Droppings observed along walls of this area, behind cook line, and behind booths in customer area.

-Two live German roaches observed on glue trap at back of bar. \*\*Facility has pest receipt for service on 7/12/18. (REPEAT VIOLATION).

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

**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

### Violation:

### Comments:

### 20 Toxic Items

\*MEDIUM RISK\*\*

-All spray bottles in facility are unlabeled.

-Can of Raid observed at server station. This is not an approved chemical. Remove.

\*LOW RISK\*

-Bleach sanitizer in bucket at bar is too strong, over 200ppm.

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

**Corrective Action:** Properly label

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

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

### Violation:

### Comments:

### 22 Demonstration of Knowledge

\*MEDIUM RISK\*\*

-Demonstration of knowledge lacking in all areas of food safety, evidenced by the violations in this report. Recommend facility/company wide training.

**Food Code Section(s):** 302 ; 336

**Corrective Action:** Temperature Control - Cooling.

**Corrective Action:** Temperature Control - Holding.

**Corrective Action:** Sanitization.

**Corrective Action:** Personal Hygiene.

**Corrective Action:** Cross-contamination.

### Violation:

### Comments:

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

\*LOW RISK\*

-Handles of spice scoops are laying in the spices.

**Food Code Section(s):** 305

**Corrective Action:** Store handle out of food



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### Violation:

### Comments:

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

\*LOW RISK\*

- Drawers of 2 drawer under counter cooler at cook line are broken. A piece of metal has been cut and screwed onto the front of one of the drawers as a repair. Remove unit.
- Backs of sinks are not sealed to the wall.
- Foil is used as a liner throughout the kitchen. Remove. Do not use liners.
- Plastic film is on the microwave at the cook line. Remove.
- Bottom shelves at prep tables are heavily rusted.
- Shelves in Pepsi merchandiser are rusted.
- Gasket on right Pepsi merchandise cooler is ripped.
- There are many pieces of broken equipment including: a knife at the server area with a broken tip, broken lids for dry ingredients, spatula with half of the top broken off at prep area.

**Food Code Section(s):** 308 ; 309 ; 310

**Corrective Action:** Resurface / replace

**Corrective Action:** Utilize approved, safe materials

**Corrective Action:** Repair / replace equipment

**Corrective Action:** Seal / caulk stationary equipment to the floor and wall

### Violation:

### Comments:

### **27 Floors**

\*LOW RISK\*

- There are numerous missing or broken floor tiles in facility, especially behind cook line. Grease and old debris are pooling where tiles are missing. (REPEAT VIOLATION)
- Grouting is worn down in kitchen, old food/liquids collecting in these areas.

**Food Code Section(s):** 320

**Corrective Action:** Clean and maintain

**Corrective Action:** Repair or replace

### Violation:

### Comments:

### **28 Walls and ceilings**

\*LOW RISK\*

- There are gaps around pipes where they enter the walls under the 3 bowl sink.

**Food Code Section(s):** 321

**Corrective Action:** Seal, caulk

### Violation:

### Comments:

### **29 Lighting**

\*LOW RISK\*

- There is no light in the back area with the ice machine and mop sink.

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

**Corrective Action:** Provide adequate shielded lighting

### Violation:

### Comments:

### **32 General Premises**

\*LOW RISK\*

- Mop head is sitting on the ground behind trash can at server area.

**Food Code Section(s):** 326

**Corrective Action:** Store inverted or hung off of the floor to facilitate drying

### **Other Assessment observations and comments:**

21 **Certified Food Protection Manager** Satisfactory  
March 2023



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### Exceptional Observations: