



# Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

|  |                                       |                                     |
|--|---------------------------------------|-------------------------------------|
| <b>Client ID:</b> 55738                                | <b>Client Name:</b> IL Pizzaiolo      | <b>Inspection Date:</b> 06/22/2020  |
| <b>Address:</b> 703 Washington Road                    | <b>State:</b> PA <b>Zip:</b> 15228    | <b>Purpose:</b> Initial, Compl      |
| <b>City:</b> Pittsburgh                                | <b>Inspector:</b> O'Malley, Catherine | <b>Permit Exp. Date:</b> 09/30/2020 |
| <b>Municipality:</b> Mt Lebanon                        | <b>Re-Inspection:</b> Yes - Inspector | <b>Priority Code:</b> H             |
| <b>Category Code:</b> 202-Chain Restaurant with Liquor | <b>Re-Inspection Date:</b> 07/01/2020 |                                     |

| 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         |          |          |          |                |          |          |
| 4 Reheating Temperatures #                                 |                   |           | x        |          |          |                |          |          |
| 5 Cooling Food #   |                   |           |          |          | x        |                | 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         |          |          |          |                |          |          |
| 10 Probe-Type Thermometers                                 |                   | x         |          |          |          |                |          |          |
| 11 Cross-Contamination Prevention #                        |                   | x         |          |          |          |                |          |          |
| 12 Employee Health #                                       |                   | x         |          |          |          |                |          |          |
| 13 Employee Personal Hygiene #                             |                   | 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         |          |          |          |                |          |          |
| 21 Certified Food Protection Manager                       |                   | x         |          |          |          |                |          |          |
| 22 Demonstration of Knowledge                              |                   | x         |          |          |          |                |          |          |
| 23 Contamination Prevention - Food, Utensils and Equipment |                   |           |          |          | x        |                |          | x        |
| 24 Fabrication, Design, Installation and Maintenance       |                   | x         |          |          |          |                |          |          |
| 25 Toilet Room   |                   | x         |          |          |          |                |          |          |
| <b>TOTAL</b>   | <b>0</b>          | <b>15</b> | <b>2</b> | <b>0</b> | <b>8</b> | <b>1</b>       | <b>3</b> | <b>6</b> |

| 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        |          |          |          |                |          |          |
| 30 Ventilation                     |                   | x        |          |          |          |                |          |          |
| 31 Dressing rooms and Locker rooms |                   | x        |          |          |          |                |          |          |
| 32 General Premises                |                   | x        |          |          |          |                |          |          |
| 33 Administrative                  |                   |          |          |          | x        |                |          |          |
| <b>TOTAL</b>                       | <b>0</b>          | <b>5</b> | <b>0</b> | <b>0</b> | <b>3</b> | <b>0</b>       | <b>0</b> | <b>2</b> |

# U.S. Centers for Disease Control and Prevention "high risk" for

|   |    |   |   |    |
|---|----|---|---|----|
| 0 | 20 | 2 | 0 | 11 |
|---|----|---|---|----|

◆ - Diamond Exceptional

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



# Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

### Inspection Details

|  |                                 |
|--|---------------------------------|
| <b>Inspector Name:</b> O'Malley, Catherine | <b>Balance Amount:</b> \$0.00   |
| <b>Placarding:</b> Inspected & Permitted   | <b>Contact:</b> Ronald Molinuro |
| <b>Start Time:</b> 01:50:00 PM             | <b>End Time:</b> 04:15:00 PM    |
|  | <b>Phone:</b> (412) 344-4123    |

**Violation:** 1 Food Source/Condition

**Comments:** \*LOW RISK\*  
-White plastic bulk storage containers are not labeling with their contents.

**Food Code Section(s):** 301

**Corrective Action:** Label bulk containers

**Violation:** 5 Cooling Food

**Comments:** \*MEDIUM RISK\*\*  
-Meatballs, made earlier today, were in covered plastic containers in the walk-in cooler in the basement and were measuring at 58°F. Corrected during inspection. Meatballs were removed from the plastic containers and put onto a flat metal sheet and returned to the walk-in cooler.  
  
-Cooked vegetables, carrots and string beans, were sitting out after being cooked and blanched in ice water. The carrots were measuring at 66°F and the string beans were measuring at 71°F. The cook moved the vegetables into the walk-in cooler downstairs.

\*LOW RISK\*  
-Facility lacks cooling charts for the prepared foods items.

**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:** 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



# Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

### Violation:

#### **Comments:**

### **7 Cold Holding Temperatures**

\*HIGH RISK\*\*\*

-Tomatoes, cheese, and leafy greens in the preparation cooler are measuring between 48°F and 50°F.

-Two types of lasagna sitting in metal trays on top of the preparation cooler, not in the wells, is measuring at 72°F.

-Raw chicken in the two door glass front cooler in the kitchen is measuring at 44°F in a covered plastic container.

Note: The lids of all of the preparation coolers were open during the inspection in a hot kitchen with an ambient temperature of 95°F on the cook line.

**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\*\*

-Beverage air two door blast unit has an ambient temperature of 46°F. The ambient temperature of the kitchen near the back door is 85°F.

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

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

### Violation:

#### **Comments:**

### **14 Cleaning and Sanitization**

\*LOW RISK\*

-In use wiping rags are not stored in sanitizer buckets in between uses.

-Green film on the edge of the deflector panel in the ice machine.

-Walls in the prep area in the basement and by the dish machine need to be cleaned (Old food debris in the preparation area and mold on the wall behind the dish machine in the basement due to lack of ventilation).

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

**Corrective Action:** Store wiping cloths, between uses in required concentration of approved chemical sanitizer.

**Corrective Action:** Clean and maintain non-food-contact surfaces of equipment

### Violation:

#### **Comments:**

### **18 Handwashing Facilities**

\*MEDIUM RISK\*\*

-Hand washing sink in the dish washing station lacks soap and paper towels.

\*LOW RISK\*

-Hand washing sinks in the basement lack reminder/notice for employees to wash their hands.

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

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

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



# Allegheny County Health Department

Food Safety Program

3901 Penn Ave,

Pittsburgh, PA 15224

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

**Violation:**

**19 Pest Management**

**Comments:**

\*LOW RISK\*

-Gaps present on the sides of the air conditioner above the back door in the kitchen.

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

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

**Violation:**

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

**Comments:**

\*LOW RISK\*

-Plastic bowls used as dispensing utensils in the bulk storage containers and stored in the containers between usage.

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

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

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

-Basement cement floors finish has worn off.

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

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Repair or replace

**Corrective Action:** Seal, caulk juncture

**Violation:**

**28 Walls and ceilings**

**Comments:**

\*LOW RISK\*

-Dust accumulation on the piping and lines above the dish washing area.

-Holes present in the walls behind the two bowl sink in the basement as well as behind the dish washing machine.

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

**Corrective Action:** Provide smooth, durable, easily cleaned surface

**Corrective Action:** Clean and maintain

**Corrective Action:** Seal, caulk

**Corrective Action:** Repair or replace

**Violation:**

**33 Administrative**

**Comments:**

-Most current Health Permit was not posted in a conspicuous location for public view. Permit was found and posted before the Inspector left.

-None the employees were wearing masks during the inspection. The Manager stated that the employees were not wearing masks because they find them uncomfortable. The owner has provided masks and the employees. Employees in the front and back of house are not wearing masks. Under the COVID-19 Green Phase Guidelines, mandated by the Governor, facilities offering in person services are required to have employees wearing masks with the exception of those with medical conditions.

**Food Code Section(s):** 330

**Corrective Action:** Health permit not posted. Post valid health permit in location conspicuous to the public

**Other Assessment observations and comments:**

**Exceptional Observations:**