



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

Client ID: 200205230007 **Client Name:** The Original Pancake House
Address: 30 McIntyre Square Drive **Inspection Date:** 04/16/2015
City: Pittsburgh **State:** PA **Zip:** 15237 **Purpose:** Initial
Municipality: Ross **Inspector:** Mator, Amanda **Permit Exp. Date:** 05/31/2020
Category Code: 212-Chain Restaurant without Liquor **Priority Code:** 1
Re-Inspection: Yes - Inspector **Re-Inspection Date:** 04/29/2015

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			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
9 Date Marking of Food					x				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				x
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x			x	
19 Pest Management #		x							
20 Toxic Items		x							
21 Certified Food Protection Manager					x			x	
22 Demonstration of Knowledge		x							
23 Contamination Prevention - Food, Utensils and Equipment		x							
24 Fabrication, Design, Installation and Maintenance					x				x
25 Toilet Room		x							
	0	13	1	0	11		2	3	6

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors		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							
	0	6	0	0	2		0	0	2

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



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Inspection Details

Inspector Name: Mator, Amanda

Balance Amount: \$0.00

Placarding: Inspected & Permitted

Contact: Chuck Schweinsberg

Start Time: 10:45:00 AM

End Time: 01:15:00 PM

Phone: (412) 358-9622

Violation:

3 Consumer Advisory

Comments:

*MEDIUM RISK**

On the \$5 menu, the consumer advisory is missing for eggs able to be ordered undercooked.

Food Code Section(s): 304

Corrective Action: Inform consumers or DISCLOSE that raw or undercooked animal products are offered for service.

Corrective Action:

Provide written notification or REMINDER of the health risk of eating raw or undercooked animal-derived products.

Violation:

5 Cooling Food

Comments:

LOW RISK

-When completing the cooling charts for cooked whole potatoes, temperatures are being taken of potatoes at the edges of the pans, where temperatures are the coolest. Take temperatures at the center of the pans, where the potatoes will be the warmest. Cooling charts indicate the temperature after 2 hours is 48°F, but the temperature taken at the center of the pan of potatoes is 62-66°F.

-The containers of par cooked bacon have condensation on the top of the lids. Keep foods uncovered until the center of the foods reach 41°F.

-The cooling charts are missing items such as par cooked bacon, par cooked sausage, and cooked hot sausage. Include these items on the cooling charts to ensure proper cooling.

-Chart each bin or pan of potatoes, sausage and bacon.

-The times when foods are at 135°F are missing on the cooling charts. Complete the starting times when foods are at 135°F to begin the cooling process.

-The cooling charts indicate on 04/02/2015 that the potatoes were at a temperature of 76°F after 2 hours. If 70°F is not reached in 2 hours, then reheat the food to 165°F and start the cooling process from the beginning.

Food Code Section(s): 304

Violation:

6 Hot Holding Temperatures

Comments:

*HIGH RISK***

On the right flat top, marinara sauce with cooked peppers and onions is at a temperature of 109°F at the top before stirring the contents and at 120°F after stirring. Mushroom sauce is at a temperature of 130°F. These two containers were moved to the flat top to reheat.

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:

7 Cold Holding Temperatures

Comments:

*HIGH RISK***

In the prep sink, raw ground beef is thawing in a container of water with an external temperature of 50°F. Corned beef thawing in a separate container in the prep sink is at a temperature of 47°F. The corned beef is about to be used to make hash, and the ground beef is used for burgers. Thaw under refrigeration, or under cold running water in a manner to maintain temperatures of at most 41°F.

Food Code Section(s): 303

Corrective Action: Food must be held at 41° F or below



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Violation:

Comments:

8 Facilities to Maintain Temperature

LOW RISK

-The two cook line prep coolers are missing thermometers inside the units.

-Note: The bottom of the upright cooler on the cook line is not holding temperature. The facility was aware of this before the inspection and is currently not using this portion of the unit. Plans are being made for repairs.

Food Code Section(s): 303

Corrective Action: Provide accurate, conveniently located thermometer

Violation:

Comments:

9 Date Marking of Food

LOW RISK

Preparation dates are being marked, but discard dates are missing. Mark all prepared or opened food being held under refrigeration for more than 24 hours with preparation and discard dates. The discard date is at most 7 days from when the food is prepared or opened.

Food Code Section(s): 304

Violation:

Comments:

14 Cleaning and Sanitization

LOW RISK

-Missing test strips for quat sanitizer.

-The fan covers in the walk-in cooler and in the upright cooler on the cook line are dusty.

-The front ice machine vent cover has built up dust.

Food Code Section(s): 312

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

Corrective Action: Provide appropriate test strips or monitoring equipment

Violation:

Comments:

15 Water Supply

LOW RISK

-The water at the prep area hand washing sink does not stay on. The water turns off immediately when the top lever is released. Water must be provided at the hand sink and stay on for at least 15 seconds.

-The hot water faucet handle at the prep area hand washing sink is missing. Hot water is supplied to the sink. Repair handle.

Food Code Section(s): 313

Violation:

Comments:

18 Handwashing Facilities

*MEDIUM RISK**

The hand sink between the cook line and the ware washing area has pans in the bowl of the sink.

Food Code Section(s): 317

Corrective Action: Keep hand washing sink open and accessible

Violation:

Comments:

21 Certified Food Protection Manager

*MEDIUM RISK**

No proof of certification.

Food Code Section(s): 336

Corrective Action: Provide proof of current and approved Food Protection Manager certification



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Violation:

Comments:

24 Fabrication, Design, Installation and Maintenance

LOW RISK

Duct tape is present on the dry storage room handle, on the upright freezer handle, and on the 2-drawer cooler handle. Remove duct tape.

Food Code Section(s): 309

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

Violation:

Comments:

26 Garbage and Refuse

LOW RISK

The dumpster lids are open.

Food Code Section(s): 318

Corrective Action: Keep lids closed

Violation:

Comments:

28 Walls and ceilings

LOW RISK

-Gaps are present where the drain pipes enter the wall under the ware washing/cook line hand sink and under the 3-bowl sink.

-In the men's toilet room, the wall is unfinished/a gap is present to the left of the hand sink.

Food Code Section(s): 321

Corrective Action: Provide smooth, durable, easily cleaned surface

Corrective Action: Seal, caulk

Other Assessment observations and comments:

1 **Food Source/Condition** **Satisfactory**

The bulk storage container labels are wearing off. The words are barely able to be read. Re-label.

Exceptional Observations: