



# 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> 200409220002	<b>Client Name:</b> Kickstand	<b>Inspection Date:</b> 07/03/2017
<b>Address:</b> 1100 Hayden Blvd		<b>Purpose:</b> Initial
<b>City:</b> Elizabeth	<b>State:</b> PA <b>Zip:</b> 15037	<b>Permit Exp. Date:</b> 08/31/2018
<b>Municipality:</b> Forward	<b>Inspector:</b> Weber, Louis	<b>Priority Code:</b> 1
<b>Category Code:</b> 201-Restaurant with Liquor		
<b>Re-Inspection:</b> No - Inspector		<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							
2 Cooking Temperatures #			x						
3 Consumer Advisory					x				x
4 Reheating Temperatures #			x						
5 Cooling Food #			x						
6 Hot Holding Temperatures #			x						
7 Cold Holding Temperatures #		x							
8 Facilities to Maintain Temperature		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							
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities		x							
19 Pest Management #		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				x
	0	16	4	0	5		0	0	5

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							
29 Lighting		x							
30 Ventilation		x							
31 Dressing rooms and Locker rooms		x							
32 General Premises		x							
33 Administrative		x							
	0	7	0	0	1		0	0	1

# 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:** Weber, Louis  
**Placarding:** Inspected & Permitted  
**Start Time:** 01:40:00 PM  
**End Time:** 02:40:00 PM  
**Balance Amount:** \$0.00  
**Contact:** Raymond Riggle  
**Phone:** (412) 384-3080

**Violation:** **3 Consumer Advisory**

**Comments:** \*LOW RISK\*  
-Advisory is present on menu but is not linked to the specific menu items (such as with an asterisk or some other symbol)

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

**Violation:** **9 Date Marking of Food**

**Comments:** \*LOW RISK\*  
-Preparation dates are used to mark foods. For temperature controlled foods held longer than a day, mark with a use-by date of no longer than 7 days from prep.

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

**Corrective Action:** Properly label foods

**Violation:** **14 Cleaning and Sanitization**

**Comments:** \*LOW RISK\*  
-The deflector plate inside the ice machine is in need of cleaning.

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

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

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

**Comments:** \*LOW RISK\*  
-Drink lines run through ice bin. Reconfigure.  
  
-Souffle cups stored in container of slaw as scoop. Use a utensil with a handle to scoop, and store so handle does not contact food.

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

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

**Violation:** **25 Toilet Room**

**Comments:** \*LOW RISK\*  
-Men's room door self closer is not attached.

**Food Code Section(s):** 316

**Corrective Action:** Provide self-closing door

**Violation:** **26 Garbage and Refuse**

**Comments:** \*LOW RISK\*  
-Dumpster and grease bin are stored on reclaimed asphalt, which is loose. These should be stored on a solid, smooth, easily cleanable surface.  
-Consider having a pad of concrete or asphalt put down for the dumpster and grease bin.

-Dumpster lid left open.

**Food Code Section(s):** 318

**Corrective Action:** Keep lids closed

**Corrective Action:** Provide smooth, well-drained, easily cleaned surface

**Other Assessment observations and comments:**



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### Exceptional Observations: