

## 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

38100 Client Name: 7 Eleven #36135 **Client ID:** 

Address: 850 Boyce Road **Inspection Date:** 08/16/2016

City: Bridgeville State: PA **Zip:** 15017 Purpose: Initial Municipality: South Fayette Inspector: Cobucci, Andrew **Permit Exp. Date:** 07/31/2018

Category Code: 114-Chain Retail/Convenience Store **Priority Code:** 

Re- Inspection: No - Inspector **Re-Inspection Date:** 

Food Safety Assessment Categories		Asses	smen	t Stati	JS	Viol	ation R	isk
- cea carety / account out ogotto		S	NO	NA	V		Med.	Low
4 5 10 10 10						g.,		
1 Food Source/Condition		X						
2 Cooking Temperatures #			X					
3 Consumer Advisory				Х				
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			Х					
10 Probe-Type Thermometers		Х						
11 Cross-Contamination Prevention #		Х						
12 Employee Health #		х						
13 Employee Personal Hygiene #		Х						
14 Cleaning and Sanitization #					X			Х
15 Water Supply		Х						
16 Waste Water Disposal		х						
17 Plumbing		Х						
18 Handwashing Facilities					X			х
19 Pest Management #		Х						
20 Toxic Items					X			Х
21 Certified Food Protection Manager		Х						
22 Demonstration of Knowledge		Х						
23 Contamination Prevention - Food, Utensils and Equipment					Х			х
24 Fabrication, Design, Installation and Maintenance					Х			х
25 Toilet Room		х						
	0	15	3	2	5	0	0	5
General Sanitation			smen		JS	Viola	ation R	isk
	•	S	NO	NA	V		Med.	Low
26 Garbage and Refuse		x						
27 Floors					Х			х
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						
- ST	0	7	0	0	1	0	0	1
# U.S. Centers for Disease Control and Prevention "high risk" for	0	22	3	2	6			<u> </u>

foodborne illness and establishment of priority of inspection

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



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Inspection Details

Inspector Name: Cobucci, Andrew **Balance Amount:** \$0.00

Placarding: Inspected & Permitted Robert Vietmeier Contact: **Start Time:** End Time: 02:00:00 PM 01:15:00 PM Phone: (412) 257-1901

**Violation:** 14 Cleaning and Sanitization

**Comments:** \*LOW RISK\*

-Soda spillage is present in the cabinet below the Pepsi dispenser by the emergency exit.

Food Code Section(s): 312

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

Violation: 18 Handwashing Facilities

**Comments:** \*LOW RISK\*

-Various items are located in the hand sink behind the cash register.

Food Code Section(s): 317

**Violation:** 20 Toxic Items

**Comments:** \*LOW RISK\*

-In the grocery section, a can of RAID is positioned next to 2-liter bottles of Pepsi. Both items are

unopened and well-sealed. Relocate chemicals to provide adequate buffer space.

Food Code Section(s): 325

Corrective Action: Store chemicals below or separate from food and food contact surfaces

Corrective Action: Remove unapproved chemical from premises

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

Comments: \*LOW RISK\*

-Assorted boxes of creamers and single-use utensils are located on the floor in the dry storage

area below the stairs.

Food Code Section(s): 303 : 311

**Corrective Action:** Store food, utensils, single-use and single-service articles at least 6 inches off of the floor

Violation: 24 Fabrication, Design, Installation and Maintenance

Comments: \*LOW RISK\*

-A piece of cardboard is lining the bottom of the middle domestic freezer in the back area by the

walk-in beverage cooler.

Food Code Section(s): 309

Corrective Action: Provide smooth non-absorbent easily cleaned surfaces

**Violation:** 27 Floors Comments: \*LOW RISK\*

-The dry storage crawlspace area used for food and utensils storage is positioned on gravel.

Food Code Section(s):

Corrective Action: Provide smooth, durable, easily cleaned surface

Other Assesment observations and comments:

**Exceptional Observations:**