



Allegheny County Health Department

Food Safety Assessment Report

Client ID: 201110260005
Address: 221 Schenley Drive
City: Pittsburgh
Phone: (412) 687-6724

Client Name: The Porch At Schenley
State: PA **Zip:** 15213

Date Open: 10/26/2011
Municipality: Pittsburgh-104

Inspection Details

Inspect ID: 201310310014
Inspector Name: Miller, Cary
Re Inspection: No - Inspector
Inspection Date: 10/31/2013 09:15 AM

Purpose: Reinspection
Placarding: Inspected & Permitted
Re Inspection Date:
Non Critical Violations # 0

Assessment Categories:

Critical Violation: Inadequate Sanitization

Comments: Meat slicer used on 10/30/13 had residue on housing. Cleaned and sanitized at time of inspection.

Food Code Section(s): 312

Corrective Action: Clean and sanitize utilizing the following procedure:
1. Wash- hot soapy water.
2. Rinse-clear water.
3. Sanitize-approved sanitizer and water.
4. Air-dry.

Critical Violation: Inadequate Handwashing Facilities

Comments: No single service towels at handsink at pizza prep area. Corrected at time of inspection.

Food Code Section(s): 317

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

Critical Violation: Unsafe Cooling

Comments: Butternut squash puree prepared 10/30/13 was 50 F. Discarded at time of inspection.

Food Code Section(s): 304

Corrective Action: Cool from 140° 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.

Non Critical Violations:

Facility cleared to open 10:10 AM, Oct. 31, 2013.