



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: 201308050008	Client Name: South Fayette Intermediate School Cafeteria
Address: 1200 Lt. Will Way	Inspection Date: 10/21/2016
City: Mc Donald	State: PA Zip: 15057
Municipality: South Fayette	Inspector: Cobucci, Andrew
Category Code: 651-Full Service Kitchen	Purpose: Initial
Re-Inspection: No - Inspector	Permit Exp. Date: 07/31/2017
	Priority Code: 9
Re-Inspection Date:	

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					
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							
10 Probe-Type Thermometers	x								
11 Cross-Contamination Prevention #		x							
12 Employee Health #		x							
13 Employee Personal Hygiene #		x							
14 Cleaning and Sanitization #	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							
24 Fabrication, Design, Installation and Maintenance		x							
25 Toilet Room		x							
	6	15	3	1	0	0	0	0	

General Sanitation	◆	Assessment Status					Violation Risk		
		S	NO	NA	V	High	Med.	Low	
26 Garbage and Refuse		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	8	0	0	0	0	0	0	
# U.S. Centers for Disease Control and Prevention	6	23	3	1	0				

"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: Cobucci, Andrew	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact: Trish Wood
Start Time: 11:00:00 AM	End Time: 12:00:00 PM
Phone:	(724) 693-3019

Other Assessment observations and comments:

Exceptional Observations:

6 Hot Holding Temperatures

- * All hot food at or above 135F
- * Equipment clean and in good condition/ no non-critical violations cited related to equipment
- * Monitoring and documentation of safe food temperatures/ 30 days of records available
- * Knowledge of safe food temperatures
- * Use of approved equipment

Comments:

7 Cold Holding Temperatures

- * All cold food at or below 41F
- * Use of approved equipment
- * Knowledge of safe food temperatures
- * Monitoring and documentation of safe food temperatures/ 30 days of records available
- * Equipment clean and in good condition/ no non-critical violations cited related to equipment

Comments:

8 Facilities to Maintain Temperature

- * All cold food at or below 41F and hot food at or above 135F
- * Equipment clean and in good condition/ no non-critical violations of equipment cited
- * Monitoring and documentation of refrigeration and hot-holding equipment ambient temperatures/ 30 days of records available
- * Monitoring and documentation of safe food temperatures/ 30 days of records available
- * Use of NSF equipment approved for maintaining food temperatures

Comments:

10 Probe-Type Thermometers

- * Adequate number of food thermometers that are easily accessible, clean and in good repair
- * Thermometers are accurate
- * Thermometers are calibrated daily and calibration is documented/ 30 days of records available
- * Knowledge of all safe food temperatures

Comments:

14 Cleaning and Sanitization

- * Observance, or evidence of proper sanitizing procedures
- * Documentation of proper operation of dish washing machine or use of three bowl sink/ 30 days of records available
- * Documentation of sanitization of in-use equipment/ 30 days of records available
- * Procedure for monitoring and frequently changing sanitizer solution for wiping cloth storage

Comments:

21 Certified Food Protection Manager

- * Certified Manager present with documentation
- * No Major risk factor violations
- * High percentage employees that are present are certified
- * Successful interviews of Certified Manager and key employees
- * In-house training, that includes wait staff, is held and documented



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Comments: