



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: 201304250004 **Client Name:** Texas De Brazil Churrascaria
Address: 204 Bessemer St **Inspection Date:** 01/23/2014
City: Pittsburgh **State:** PA **Zip:** 15219 **Purpose:** Complaint
Municipality: Pittsburgh-119 **Inspector:** Angel , Costis **Permit Exp. Date:** 05/31/2018
Category Code: 202-Chain Restaurant with Liquor **Priority Code:** H
Re- Inspection: No - Inspector **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 #								
3 Consumer Advisory								
4 Reheating Temperatures #								
5 Cooling Food #								
6 Hot Holding Temperatures #								
7 Cold Holding Temperatures #								
8 Facilities to Maintain Temperature								
9 Date Marking of Food								
10 Probe-Type Thermometers								
11 Cross-Contamination Prevention #								
12 Employee Health #								
13 Employee Personal Hygiene #		x						
14 Cleaning and Sanitization #								
15 Water Supply								
16 Waste Water Disposal								
17 Plumbing								
18 Handwashing Facilities								
19 Pest Management #					x			
20 Toxic Items								
21 Certified Food Protection Manager								
22 Demonstration of Knowledge								
23 Contamination Prevention - Food, Utensils and Equipment								
24 Fabrication, Design, Installation and Maintenance								
25 Toilet Room								
	0	2	0	0	1	0	0	0

General Sanitation	Assessment Status					Violation Risk		
	◆	S	NO	NA	V	High	Med.	Low
26 Garbage and Refuse								
27 Floors								
28 Walls and ceilings								
29 Lighting								
30 Ventilation								
31 Dressing rooms and Locker rooms								
32 General Premises								
33 Administrative								
	0	0	0	0	0	0	0	0

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: Angel , Costis	Balance Amount: \$0.00
Placarding: Inspected & Permitted	Contact: Salah Izzedin
Start Time: 03:40:00 PM	End Time: 04:55:00 PM
	Phone: (412) 230-4004

Violation: **19 Pest Management**

Comments: A few mouse droppings observed by the back door to the service alley, and a few more droppings behind the bar beer coolers.
Facility was last treated on 1/20/14.No evidence of heavy infestation at this time.

Food Code Section(s):

Corrective Action: Eliminate pests by approved methods

Corrective Action: Eliminate harborage area, food sources, and entry sites

Other Assesment observations and comments:

Non Critical Comments

Response to SR# 89, over live mouse in the dining room and a human hair baked in a cheese bite roll.

No evidence of heavy infestation.Continue with treatments.Treatments will not be 100% effective, until the following conditions are resolved:

(Section 319) The door to the back alley has a 1/2 inch gap at the bottom. In the front, there is a 1/4 inch gap between the front doors.Adjust these doors, or install door sweeps to eliminate these gaps, and prevent entry.

(Section 320) In the kitchen, the floors have accumulated some debris under the fryers, under the reach in cooler and under the rice storage. The same, in the bar area. Clean and maintain all floors daily, especially in hard to reach areas and under all equipment.

(Section 320) In the back of the house, the service isle that is shared between restaurants and leads to the dumpster, has leachate built up and an odor. This area needs to be cleaned. Coordinate with the management company.Suggest additional glue traps in that area.

(Section 318) The 55 gal trash cans have old food debris. Empty, and clean cans more often.

In regards to the hair baked in the cheese bite, there is no violation at this time, as all employees were observed having hair restraints. Please contact your purveyor to address problem with the manufacturer.

13 Employee Personal Hygiene Satisfactory

All employees have hair restrained.

Exceptional Observations:

Non Critical Violations:

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