



# 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:** 201209070009 **Client Name:** Miss Saigon88 Cafe  
**Address:** 256 N Craig Street **Inspection Date:** 05/12/2014  
**City:** Pittsburgh **State:** PA **Zip:** 15213 **Purpose:** Complaint  
**Municipality:** Pittsburgh-104 **Inspector:** Todaro, Peter **Permit Exp. Date:** 08/31/2014  
**Category Code:** 212-Chain Restaurant without Liquor **Priority Code:** 1  
**Re-Inspection:** Pending - 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 #		x							
3 Consumer Advisory									
4 Reheating Temperatures #									
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									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #					x				
12 Employee Health #									
13 Employee Personal Hygiene #					x				
14 Cleaning and Sanitization #			x						
15 Water Supply									
16 Waste Water Disposal					x				
17 Plumbing									
18 Handwashing Facilities					x				
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge					x				
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	4	1	0	7	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

<b>Inspector Name:</b> Todaro, Peter	<b>Balance Amount:</b> \$120.50
<b>Placarding:</b> Inspected & Permitted	<b>Contact:</b> Kanda House
<b>Start Time:</b> 11:30:00 AM	<b>End Time:</b> 12:55:00 PM
	<b>Phone:</b> (412) 802-6388

**Violation:** 5 Cooling Food

**Comments:** 3-4 gallons of beef tender noodle soup prepared initially saturday, cooled, reheated sunday, cooled from sunday night 50F in upright cooler. Soup was in a deep plastic container covered tightly with a lid.

Cool large amounts of soup in a shallow uncovered container. Only reheat once after cooling. Soup was discarded.

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

**Corrective Action:** Cool food from 135° 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:** Reduce the total cooling time, from 135° F to 41° F, to 4 hours when the internal food temperatures do not reach 70° F in 2 hours

**Corrective Action:** Use an ice bath with frequent stirring of the food.

**Corrective Action:** Cool cooked foods in uncovered metal containers 4 inches or less in depth or in pieces smaller than 4 pounds.

**Corrective Action:** Discard food.

**Violation:** 7 Cold Holding Temperatures

**Comments:** Rehydrated noodles 60F in bucket on kitchen floor. store in refrigeration. Fresh bean sprouts in water on ice 60F.

**Food Code Section(s):** 303

**Corrective Action:** Food must be held at 41° F or below

**Corrective Action:** Discard or remove food from sale

**Violation:** 11 Cross-Contamination Prevention

**Comments:** Raw beef stored above uncovered coconut milk in kitchen prep unit.

**Food Code Section(s):** 303

**Corrective Action:** Cover or protect food.

**Corrective Action:** Discard contaminated food

**Corrective Action:** Store raw foods according to required final cook temperatures, with the highest required temperature on the bottom: poultry, stuffings, stuffed foods, wild game (165° F); raw eggs, ground meat and the other comminuted foods, injected and tenderized meats (155° F); fish, beef, pork, commercially raised game (145° F)

**Violation:** 13 Employee Personal Hygiene

**Comments:** Employees eating in kitchen on prep unit. Do not eat while preparing food.

**Food Code Section(s):** 307

**Corrective Action:** Discontinue smoking or consuming food/beverages while preparing food



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### **Violation:**

#### **16 Waste Water Disposal**

### **Comments:**

In walk in cooler, condensate dripping from fan housing directly onto uncovered cabbage. Discard cabbage. Connect drain tube to housing to drain water.  
Water on floor of basement along walls, unclear where originates. Clean and dry floor.

**Food Code Section(s):** 314

**Corrective Action:** Dispose of waste water in an approved manner

### **Violation:**

#### **18 Handwashing Facilities**

### **Comments:**

There were no paper towels available at handsink in kitchen or near sushi bar. Provide

**Food Code Section(s):** 317

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

### **Violation:**

#### **22 Demonstration of Knowledge**

### **Comments:**

Manager stated the beef noodle soup is cooled and reheated multiple times. Only reheat soup once.

Manager had no cooling charts for cooling soup, provide.

**Food Code Section(s):** 302

**Corrective Action:** Temperature Control - Reheating.

**Corrective Action:** Temperature Control - Cooling.

**Corrective Action:** Cross-contamination.

### **Other Assessment observations and comments:**

#### **Non Critical Comments**

(305)Rice scoops stored in stagnant water. Store in running water or on a clean dry surface.

14 **Cleaning and Sanitization** **Not Observed**

Sanitabs available.

### **Exceptional Observations:**

### **Non Critical Violations:**

(305)Rice scoops stored in stagnant water. Store in running water or on a clean dry surface.