



# 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:** 200003220001 **Client Name:** T.G.I. Friday's #1101

**Address:** 185 Waterfront Dr

**City:** Homestead

**State:** PA **Zip:** 15120

**Municipality:** Homestead

**Inspector:** Dodaro, Timothy

**Inspection Date:** 04/02/2018

**Purpose:** Administrative

**Permit Exp. Date:** 03/31/2019

**Category Code:** 202-Chain Restaurant with Liquor

**Priority Code:** 1

**Re-Inspection:** Yes - Inspector

**Re-Inspection Date:** 04/16/2018

Food Safety Assessment Categories		Assessment Status					Violation Risk		
		◆	S	NO	NA	V	High	Med.	Low
1	Food Source/Condition								
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 #								
14	Cleaning and Sanitization #								
15	Water Supply								
16	Waste Water Disposal								
17	Plumbing								
18	Handwashing Facilities								
19	Pest Management #					x	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	0	0	0	1	1	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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## Food Safety Assessment Report

### Inspection Details

<b>Inspector Name:</b>	Dodaro, Timothy	<b>Balance Amount:</b>	\$0.00
<b>Placarding:</b>	Inspected & Permitted	<b>Contact:</b>	Leo DiVencenzo
<b>Start Time:</b>	02:00:00 PM	<b>End Time:</b>	04:00:00 PM
		<b>Phone:</b>	(412) 462-8443

#### Violation:

#### 19 Pest Management

#### Comments:

\*HIGH RISK\*\*\*

Evidence of mice found upon inspection.

- Water is pooling on floor at dining room service station.
- Water pooling below server station near kitchen due to lack of a drain tube. Install a drain tube.
- Floor is dirty below both server stations. Clean and maintain.
- There are crumbs, debris, and droppings under booth cushions in dining room. Clean and maintain. Add this to regular part of your cleaning schedule.
- There are droppings at the bar, under cooler at center island. A decomposed mouse was seen near condenser to bar cooler.
- There was a dead mouse under the expo station, and old debris on the floor.
- There were fresh droppings and nesting in a box of 4oz souffle cups in dry storage. (Cups discarded.) Droppings were seen in corner of dry storage room near copier and extra booth cushion.
- Droppings were seen in the manager's office.
- There is a gap on door sweep under the back door. Eliminate gap.
- There is grease under the cook line - old and black residue. Droppings were seen behind under counter access panel below microwaves.

**Food Code Section(s):** 319

**Corrective Action:** Eliminate pests by approved methods

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

**Corrective Action:** Clean and maintain

**Corrective Action:** Remove rodent droppings

**Corrective Action:**

- Continue treatment and monitoring for mice.
- Address all maintenance issues.
- Deep clean floors, recommend professional cleaning.
- Store any loosely wrapped food in dry storage room in rodent proof totes.

**Other Assessment observations and comments:**

**Exceptional Observations:**