



# Allegheny County Health Department

## Food Safety Assessment Report

<b>Client ID:</b> 12055	<b>Client Name:</b> Juliano's Restaurant	
<b>Address:</b> 5476 Steubenville Pike		<b>Date Open:</b> 02/26/1987
<b>City:</b> Mc Kees Rocks	<b>State:</b> PA <b>Zip:</b> 15136	<b>Municipality:</b> Robinson
<b>Phone:</b> (412) 787-2959		

### Inspection Details

<b>Inspect ID:</b> 201102040016	<b>Purpose:</b> Initial
<b>Inspector Name:</b> Shafer, Jessica A.	<b>Placarding:</b> Inspected & Permitted
<b>Re Inspection:</b> No - Inspector	<b>Re Inspection Date:</b>
<b>Inspection Date:</b> 02/04/2011 10:50 AM	<b>Non Critical Violations #</b> 1

### Assessment Categories:

Food Source/Condition	Satisfactory	
Cooking Temperatures	Satisfactory	
Consumer Advisory	Not Applicable	
Reheating Food	Satisfactory	
Cooling Food	Satisfactory	
Hot Holding Temperatures	Satisfactory	
Cold Holding Temperatures	Satisfactory	
Facilities to Maintain Product Temperature	<b>Exceptional</b>	Log is kept to check refrigeration temperatures.
Date Marking of Food	Satisfactory	
Probe-type Thermometers	Satisfactory	
Contamination Prevention	Satisfactory	
Employee Health	Satisfactory	
Personal Hygiene	Satisfactory	
Sanitization	Satisfactory	
Water Supply	Satisfactory	
Wastewater	Satisfactory	
Plumbing	Satisfactory	
Handwashing Facilities	Satisfactory	
Pest Control	Satisfactory	
Toxic Items	Satisfactory	
Certified Manager	<b>Exceptional</b>	Several certified persons at facility.
Demonstration of Knowledge	Satisfactory	
Other exceptional activities	<b>Exceptional</b>	Employees are required to sign off on daily cleaning/maintenance logs. Lists are kept on file for 30+days.

### Non Critical Violations:

(320)-- Floor under 3-bowl sink and sides of sink are built up with food debris. Clean and maintain floors and sink.

\*NOTE: Food items that are available at buffet for self-service must be covered to prevent contamination.