

Pittsburgh, Pennsylvania

Pittsburgh’s restaurants are regulated by the Allegheny County Health Department. Seventeen inspectors cover 7,500 food establishments, averaging 441 per person. The Allegheny Health Department uses their own food safety code to regulate establishments. A “Diamond Standard” rating is given to restaurants with the best performance. There is no scoring system and the reports are not available online, but are available on file in the health department.

hazards. The average number of violations for each food establishment is 1.3, with a weighted average of 3.4. Pittsburgh provided all 30 of the requested inspection reports.

Pittsburgh restaurants were cited for, among other violations:

- Live roach seen on cutting board
- Sushi at 45-48°F

Pittsburg reported violations in all but two categories. The most frequent violations occurred in the handwashing and improper holding temperature categories, which are both included in CDC’s top

Restaurants studied: Casbah, Eleven, Ruth's Chris Steakhouse, SOBA Lounge, The Carlton, Trilogy, Laforet, Opus/ Renaissance Pittsburgh, Sushi Kim, Rico's, TGI Friday's, Red Lobster, Nakama, Original Fish Market, Applebees, Palomino, Cheesecake Factory, Six Penn Kitchen, Willow, Pizza Italia, McDonald's, Pita Pit, Original Hot Dog Shop, Dave and Andy's, Homemade Ice Cream, Arby's, Uncle Sam's Classic Subs, Steak n' Shake, Panera, Moe's, Chick-fil-A

