

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Café Evansdale

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

8/18/22

NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	0
Core:	3
Total:	3

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

5-501.115-MAINTAINING REFUSE-Garbage scattered around the dumpster at the loading dock.

CORRECTION NEEDED:

Make sure to check the dumpster area and dispose of any garbage refuse that may have spilled out during pickup.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12-CLEANING FREQUENCY-Portable AC unit in the kitchen has accumulated dust that needs removed. A few of the intake air vents on the dining room wall has accumulated dust.

CORRECTION NEEDED:

Clean air intake vents and screens as often as needed to keep the clean.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.11-GOOD REPAIR OR ADJUSTMENT-The pizza prep table is missing a lid. This is causing condensation inside the unit to drip onto the floor in the pizza making station.

CORRECTION NEEDED:

Repair or replace the lid on the pizza prep table.

VIOLATION #4

**Violations 3 and 4 are considered one violation because its the same code violation.

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.11-GOOD REPAIR OR ADJUSTMENT-The handle on the hot holding unit in the kitchen is broken.

CORRECTION NEEDED:

Repair the handle on the hot holding unit.
Note: The part has been ordered.

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: