

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

2/27/24

NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	0
Core:	2
Total:	2

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES OF EQUIPMENT - Various pieces of stainless steel refrigeration equipment behind the salad bar have food stains

CORRECTION NEEDED:

Clean and sanitize the exterior of refrigeration equipment as often as needed to keep it clean.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING FREQUENCY - The floor around the char-grill and the 3-bowl sink has excessive food debris.

CORRECTION NEEDED:

Clean the floor as often as needed to keep it clean.