

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

4/21/22

NUMBER OF VIOLATIONS:

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

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.12- COOKING EQUIPMENT- The Mongolian grill surface has food debris that needs cleaned.

CORRECTION NEEDED:

Clean the surface of the Mongolian Grill as often as needed and at the end of the day.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13- NONFOOD CONTACT SURFACES- The prep table and the inside and outside of the warming unit in the Mongolian grill area need cleaned and sanitized.

CORRECTION NEEDED:

Clean the equipment in the Mongolian grill area at a frequency to keep them clean.