**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:**

<table>
<thead>
<tr>
<th>Priority</th>
<th>0</th>
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</thead>
<tbody>
<tr>
<td>Priority Foundation</td>
<td>0</td>
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<tr>
<td>Core</td>
<td>2</td>
</tr>
<tr>
<td>Total</td>
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</tbody>
</table>

**VIOLATION #1**

**Criticality:** Core

**Corrected During Visit?** 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

**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.