

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

10/6/22

NUMBER OF VIOLATIONS:

| | |
|----------------------|---|
| Priority: | 0 |
| Priority Foundation: | 0 |
| Core: | 3 |
| Total: | 3 |

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NON FOOD CONTACT SURFACES - The pizza hot holding unit has visible food debris on the bottom of the unit.

CORRECTION NEEDED:

Clean the pizza hot holding unit daily to stop the accumulation of food debris.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.12 - COOKING AND BAKING EQUIPMENT - The sides of and the surfaces around the new grill need clean of visible food debris and grease. The baking oven in the kitchen has visible food debris accumulating on the bottom of ..

CORRECTION NEEDED:

Clean the sides and behind the new grill area and the baking oven in the kitchen to remove the accumulation of food and grease.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The floor in the walk-in refrigerator and the floor around the new grill area out front have visible food debris.

CORRECTION NEEDED:

Clean the floors in areas as often as necessary to prevent the accumulation of food.

VIOLATION #4

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: