

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

7/18/23

NUMBER OF VIOLATIONS:

Priority:

0

Priority Foundation:

0

Core:

2

Total:

2

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The floor in the kitchen is sticky and has visible food debris around the cooking equipment. The wall behind the mixers in the kitchen has visible food debris.

CORRECTION NEEDED:

Clean the floor and walls in the kitchen, especially in and around the kitchen cooking equipment.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.11 - EQUIPMENT - The area behind and the sides of the grill out at the buffet have visible food debris and grease.

CORRECTION NEEDED:

Clean the sides and behind the grill as often as needed to keep it clean. (daily)