

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

9/14/23

NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	1
Core:	2
Total:	3

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - Blood product on the floor from thawing meat in the walk-in refrigerator.

CORRECTION NEEDED:

Stack meat to be thawed over drip pans. Empty pans as often as needed during the thawing process to prevent dripping onto the walk-in floor.

VIOLATION #2

Criticality: Priority Foundation

Corrected During Visit? Yes No

OBSERVATION:

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES -The cutting board in the pizza station is stained.

CORRECTION NEEDED:

The cutting board needs to be cleaned or shaved. Food contact surfaces shall be clean to sight and touch.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-202.16 - NONFOOD CONTACT SURFACES - Parchment paper is being used to line shelving. There is visible food debris on the paper.

CORRECTION NEEDED:

Parchment paper shall not be used to line shelving. The paper is not considered smooth and easily cleanable for construction standards. Equipment should be stored on clean, hard surfaces that are intended for this use.

VIOLATION #4

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: