# WVU ENVIRONMENTAL HEALTH AND SAFETY
## DINING HALL AUDIT REPORT

### DINING HALL LOCATION:
Café Evansdale

### INSPECTION TYPE:
Routine

### DATE OF INSPECTION:
10/3/23

### NUMBER OF VIOLATIONS:

<table>
<thead>
<tr>
<th>Priority</th>
<th>0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Priority Foundation</td>
<td>0</td>
</tr>
<tr>
<td>Core</td>
<td>3</td>
</tr>
<tr>
<td>Total</td>
<td>3</td>
</tr>
</tbody>
</table>

## VIOLATION #1

<table>
<thead>
<tr>
<th>Criticality</th>
<th>Corrected During Visit?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**OBSERVATION:**

5-205.15 - SYSTEM MAINTAINED IN GOOD REPAIR - The mop sink faucet was dripping a steady stream of water.

**CORRECTION NEEDED:**

The mop sink was corrected before I finished this audit.

## VIOLATION #2

<table>
<thead>
<tr>
<th>Criticality</th>
<th>Corrected During Visit?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**OBSERVATION:**

5-501.15 - OUTSIDE RECEPTACLES - Used cooking oil storage area has oil on the ground and 5 gallon buckets of used deep fryer solids without lids.

**CORRECTION NEEDED:**

The used cooking oil needs to be picked up more frequently to prevent overflow spillage and having to use 5 gallon buckets to store additional product. The storage area needs pressure washed.
### VIOLATION #3

**Criticality:** Core

**Corrected During Visit?** No

**OBSERVATION:**

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT - The pots and pans dishwasher is backing up causing dirty dishes to stock pile longer than needed before they are wash, rinsed, and sanitized.

**CORRECTION NEEDED:**

Repair the dishwasher as soon as possible.

### VIOLATION #4

**Criticality:** Core

**Corrected During Visit?** No

**OBSERVATION:**

**CORRECTION NEEDED:**

### VIOLATION #5

**Criticality:** Core

**Corrected During Visit?** No

**OBSERVATION:**

**CORRECTION NEEDED:**