

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:

Priority:	0
Priority Foundation:	0
Core:	3
Total:	3

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

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

Criticality: Core

Corrected During Visit? Yes No

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? Yes 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:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: